

Cookbook for New Paris Elementary School

Created by HPS Menu Planner

Table of Contents

Assorted Whole Grain Cereals

Cheeseburger

Baked Beans

Peas

Chicken Patty Sandwich

Green Beans

Corn

Mexican Dip

Hamburger

Chili

Refried Beans

Hot Ham & Cheese Sandwich

Mixed Vegetables

Combo Cookie

Chicken & Noodles

Orange Chicken

Brown Rice

California Blend

Sloppy Joe

Turkey Sandwich

Chocolate Cake with Frosting

Hot Dog on Bun

Pork BBQ Rib on Bun

Tenderloin on Bun

Sub Sandwich

Chef Salad

Grilled Cheese Sandwich

Chocolate Chip Cookie

Grilled Chicken Sandwich

Bacon & Egg Cheese Biscuit

Chef Salad

Chicken Fajita

Taco Salad

Nachos

Buffalo Chicken Dip with Tortilla Chips

Pizza Burger

Chicken Parmesan Sandwich

PBJ Meal

Sidekick Slushie

Fruitables Juice Box

Cheeseburger Dip

Assortment Pop-tart

Campbell's ® Tomato Soup

Pumpkin Bars

Brown Rice

Assorted Whole Grain Cereals

Servings:	7.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9688
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each	283611
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each	595934
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	509396
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

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: 7.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	110.00
Fat	1.29g
SaturatedFat	0.14g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	158.57mg
Carbohydrates	23.57g
Fiber	1.86g
Sugar	8.29g
Protein	1.86g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 47.14mg **Iron** 3.09mg

Cheeseburger

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9691
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	48 Each	203270
CHEESE AMER 160CT SLCD R/F 6-5 LOL	48 Slice	722360
3.5 WG Hamburger Bun	48 Each	3354

Preparation Instructions

Beef Patty:

Pre-heat oven to 350 degrees.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150 degrees.

Keep warm in pass through.

To assemble:

Line 4 inch deep large pan with parchment paper. Put patties on buns with cheese slice. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	265.00
Fat	8.50g
SaturatedFat	3.25g
Trans Fat	0.00g
Cholesterol	42.50mg
Sodium	620.00mg
Carbohydrates	23.00g
Fiber	3.00g
Sugar	3.50g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 118.00mg **Iron** 9.80mg

Baked Beans

Servings:	56.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9692
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN BKD KTTL BRN SUGAR 6-10 HRTHSTN	2 #10 CAN	822477
SAUCE BBQ 4-1GAL GCHC	2 Cup	734136
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 Cup	100129
SUGAR BROWN LT 12-2 P/L	1/2 Cup	860311
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	1/4 Cup	860221

Preparation Instructions

Mix all ingredients in a large mixing bowl. Pour into a 4 inch deep pan that has been sprayed with cooking spray. Put pan in oven that has been pre-heated to 350 degrees. Bake for 45 minutes or until minimum temperature of 150 degrees.

Note: Most times will want to do recipes 3 times for 3-4 inch pans of beans for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	149.07		
Fat	0.49g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	522.01mg		
Carbohydrates	31.13g		
Fiber	4.70g		
Sugar	10.37g		
Protein	6.55g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 48.04mg **Iron** 1.85mg

Peas

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9693
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF 30 GCHC	45 Pound	285660
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	84.21		
Fat	4.26g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	156.04mg		
Carbohydrates	7.80g		
Fiber	2.60g		
Sugar	2.60g		
Protein	3.25g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	0.09mg	Iron	0.71mg

Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9695
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	558061
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
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	360.00		
Fat	14.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	600.00mg		
Carbohydrates	36.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.00mg	Iron	10.00mg

Green Beans

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9696
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV 6-10 GCHC	10 #10 CAN	273856
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	59.57		
Fat	4.26g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	302.06mg		
Carbohydrates	4.17g		
Fiber	2.09g		
Sugar	2.09g		
Protein	1.04g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	31.38mg	Iron	0.42mg

Corn

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9702
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	45 Pound	283730
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	108.57		
Fat	4.76g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	156.04mg		
Carbohydrates	15.97g		
Fiber	2.00g		
Sugar	2.99g		
Protein	2.00g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	3.08mg	Iron	0.40mg

Mexican Dip

Servings:	300.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9705
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
SEASONING TACO MIX 6-9Z LAWR	18 Ounce	159204
BEAN REFRD 6-10 GRSZ	4 #10 CAN	293962
SOUP CRM OF MUSHRM 12-5 CAMP	2 #5 CAN	101346
SOUP CRM OF CHIX 12-5 HLTHYREQ	2 #5 CAN	695513
SAUCE CHS CHED BASIC 6-10 CHEFM	3 #10 CAN	565695
SALSA 103Z 6-10 REDG	3 #10 CAN	452841
Tap Water for Recipes	1 1/2 Quart	000001WTR
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	100012

Preparation Instructions

Spray tilt skillet with cooking spray. Turn on skillet to 300 degrees and cook ground beef until there is no more visible pink. Drain ground beef into a 5 gal bucket. Sprinkle taco seasoning over drained ground beef. Put in the rest of the ingredients into tilt skillet. Turn temp on tilt skillet to 250 degrees.

Put in the rest of the ingredients except for shredded cheese (cream of mushroom, cream of chicken, cheese sauce, salsa and water).

Mix well, then add shredded cheese. Adjust heat to 200 degrees (to keep from sticking). Heat to 150 degrees.

Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 300.00			
Serving Size: 0.75 Cup			
Amount Per Serving			
Calories	355.52		
Fat	20.08g		
SaturatedFat	7.42g		
Trans Fat	2.13g		
Cholesterol	69.67mg		
Sodium	945.16mg		
Carbohydrates	18.03g		
Fiber	2.16g		
Sugar	1.17g		
Protein	22.13g		
Vitamin A	363.90IU	Vitamin C	0.00mg
Calcium	25.87mg	Iron	1.38mg

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9706
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	203270
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.50g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	410.00mg		
Carbohydrates	22.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.80mg

Chili

Servings:	315.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9708
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
ONION DEHY SUPER TOPPER 6-2 P/L	2 Cup	223255
BEAN CHILI HOT 6-10 BROOKS	9 #10 CAN	785024
TOMATO PASTE 6-10 HUNTS	2 2/3 #10 CAN	444707
SPICE CHILI POWDER MILD 16Z TRDE	1 1/2 Cup	331473
SPICE GARLIC POWDER 21Z TRDE	2 1/4 Tablespoon	224839
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Tablespoon	225061
SUGAR BROWN LT 12-2 P/L	4 Cup	860311
Tap Water for Recipes	4 3/4 Gallon	000001WTR

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.25
Starch	0.00

Nutrition Facts

Servings Per Recipe: 315.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	275.54
Fat	12.56g
SaturatedFat	4.06g
Trans Fat	2.03g
Cholesterol	52.83mg
Sodium	520.12mg
Carbohydrates	22.12g

Fiber	9.19g		
Sugar	4.48g		
Protein	20.45g		
Vitamin A	221.71IU	Vitamin C	1.77mg
Calcium	30.16mg	Iron	2.32mg

Refried Beans

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9741
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN REFRD 6-10 GRSZ	5 #10 CAN	293962
CHEESE MOZZ SHRD 4-5 LOL	2 Pound	645170

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	174.89
Fat	3.76g
SaturatedFat	1.47g
Trans Fat	0.00g
Cholesterol	4.00mg
Sodium	619.22mg
Carbohydrates	25.06g
Fiber	6.47g
Sugar	1.34g
Protein	10.49g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 103.17mg	Iron 2.16mg

Hot Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9742
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	4 Slice	556121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.99
Grain	1.50
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	285.72		
Fat	10.04g		
SaturatedFat	3.21g		
Trans Fat	0.00g		
Cholesterol	85.93mg		
Sodium	977.45mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	3.50g		
Protein	26.80g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	98.00mg	Iron	8.94mg

Mixed Vegetables

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9743
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG MIXED 5-WAY 30 GCHC	45 Pound	285690
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	77.71		
Fat	4.26g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	169.04mg		
Carbohydrates	7.80g		
Fiber	1.95g		
Sugar	2.60g		
Protein	1.30g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	0.09mg	Iron	0.39mg

Combo Cookie

Servings:	340.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9744
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SUGAR BROWN LT 12-2 P/L	6 Cup	860311
SUGAR CANE GRANUL 25 GCHC	6 Cup	108642
MARGARINE SLD ZT 30-1 GFS	6 Cup	557482
OIL CORN 2-2.5GAL MAZOLA	6 Cup	433518
EGG SHL LRG A GRD 6-30CT GCHC	7 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	5 1/3 Tablespoon	110736
SALT IODIZED 24-26Z GFS	2 Tablespoon	108308
BAKING SODA 36Z GCHC	2 Tablespoon	513849
SPICE CREAM OF TARTAR 29Z TRDE	2 Tablespoon	513687
FLOUR ULTRAGRAIN 50 HLCHC	20 Cup	515002
OATS QUICK HOT CEREAL 12-42Z GCHC	8 Cup	240869
CEREAL RICE KRISPIES 4-27Z KELL	8 Cup	732427
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	8 Cup	283610

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter, oil.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, cream of tarter, and flour. Then mix again.

Then fold in the following to cookie dough mixture: oatmeal, rice krispies, and chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	139.26		
Fat	8.93g		
SaturatedFat	2.75g		
Trans Fat	0.01g		
Cholesterol	3.81mg		
Sodium	114.41mg		
Carbohydrates	14.73g		
Fiber	1.06g		
Sugar	7.12g		
Protein	1.70g		
Vitamin A	141.18IU	Vitamin C	0.00mg
Calcium	2.68mg	Iron	0.91mg

Chicken & Noodles

Servings:	350.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9745
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	60 Pound	100101
BROTH CHIX 12-5 COLLEGE INN	8 #5 CAN	264865
SOUP CRM OF CHIX 12-5 HLTHYREQ	6 #5 CAN	695513
BASE CHIX RSTD 25 GCHC	2 1/2 Pound	160830
Tap Water for Recipes	8 Gallon	000001WTR
SPICE PEPR BLK REG GRIND 16Z TRDE	2 Tablespoon	225037
MARGARINE SLD 30-1 GCHC	1 1/4 Pound	733061
PASTA LINGUINE 100 WHLWHE 2-5 GCHC	30 Pound	654580

Preparation Instructions

Heat up tilt skillet to 275 degrees. Put all ingredients in skillet except for noodles.

Turn to 300 degrees and bring to boil.

Put noodles in to boiling broth with lid vented. Stirring occasionally boil for 15 to 20 minutes or until noodles are about done.

Use a saucepan to scoop out of the skillet and place in sprayed 4" deep pans and cover with lids, Store in the warmer.

Note: This will be kind of "soupie" but will set up in warmer. If it needs to be thinned out when serving used canned broth.

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: 350.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories	252.64		
Fat	5.70g		
SaturatedFat	0.64g		
Trans Fat	0.00g		
Cholesterol	59.43mg		
Sodium	722.43mg		
Carbohydrates	29.59g		
Fiber	4.11g		
Sugar	2.32g		
Protein	22.04g		
Vitamin A	146.58IU	Vitamin C	0.00mg
Calcium	15.55mg	Iron	1.37mg

Orange Chicken

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9746
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	30 Pound	327120
SAUCE ORNG GINGR 4-5GAL ASIAN	15 Cup	802860

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.36
Grain	1.18
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	328.99		
Fat	15.34g		
SaturatedFat	2.95g		
Trans Fat	0.00g		
Cholesterol	23.60mg		
Sodium	537.78mg		
Carbohydrates	31.88g		
Fiber	3.54g		
Sugar	14.62g		
Protein	16.52g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.94mg	Iron	2.36mg

Brown Rice

Servings:	96.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9747
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	12 Cup	516371
BROTH CHIX 12-5 COLLEGE INN	4 #5 CAN	264865

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	89.44		
Fat	1.05g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	251.50mg		
Carbohydrates	18.30g		
Fiber	0.50g		
Sugar	0.30g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.87mg	Iron	0.50mg

California Blend

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9748
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG BLND CALIF 30 KE	30 Pound	283780
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.48
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	54.84		
Fat	4.26g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	175.39mg		
Carbohydrates	3.23g		
Fiber	1.29g		
Sugar	1.29g		
Protein	0.65g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	12.99mg	Iron	0.00mg

Sloppy Joe

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9749
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 5/8 Ounce	564790
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
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	265.00		
Fat	7.50g		
SaturatedFat	2.20g		
Trans Fat	0.00g		
Cholesterol	44.00mg		
Sodium	557.00mg		
Carbohydrates	31.00g		
Fiber	4.00g		
Sugar	11.00g		
Protein	18.00g		
Vitamin A	459.00IU	Vitamin C	6.00mg
Calcium	36.00mg	Iron	10.00mg

Turkey Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9750
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice	244190
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	510.00mg		
Carbohydrates	21.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.36mg

Chocolate Cake with Frosting

Servings:	400.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9751
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	21 Cup	515002
SUGAR CANE GRANUL 25 GCHC	24 1/2 Cup	108642
COCOA PWD BAKING 6-5 GCHC	16 Cup	269654
BAKING SODA 36Z GCHC	5 3/4 Tablespoon	513849
BAKING POWDER 6-5 CLABBER GIRL	5 3/4 Tablespoon	361032
SALT IODIZED 24-26Z GFS	3 1/2 Tablespoon	108308
EGG SHL LRG A GRD 6-30CT GCHC	28 Each	206539
MILK WHT 1 4-1GAL RGNLBRND	16 3/4 Cup	817801
OIL CORN 2-2.5GAL MAZOLA	98 Tablespoon	433518
FLAVORING VANILLA IMIT 1-QT KE	38 Teaspoon	110736
Tap Water for Recipes	12 1/4 Cup	000001WTR
MARGARINE SLD ZT 30-1 GFS	72 Tablespoon	557482
SUGAR POWDERED 10X 12-2 PION	32 Cup	859740

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes

5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	152.06		
Fat	6.60g		
SaturatedFat	1.83g		
Trans Fat	0.01g		
Cholesterol	14.62mg		
Sodium	216.11mg		
Carbohydrates	20.30g		
Fiber	0.57g		
Sugar	15.60g		
Protein	3.01g		
Vitamin A	155.66IU	Vitamin C	0.00mg
Calcium	55.92mg	Iron	0.34mg

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-9755
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
Aunt Millies Whole Grain Hot Dog Buns	1 bun	2918

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
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	280.00		
Fat	17.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	770.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.11mg	Iron	10.76mg

Pork BBQ Rib on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9756
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ CN 100-2.5Z GFS	1 Each	100640
Aunt Millies Whole Grain Hot Dog Buns	1 bun	2918

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
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	270.00		
Fat	11.50g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	580.00mg		
Carbohydrates	29.00g		
Fiber	3.00g		
Sugar	7.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.00mg	Iron	11.08mg

Tenderloin on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9757
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK PTY CHOPPETTE WGRAIN 64-3.75Z	1 Each	100750
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
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	390.00		
Fat	17.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	530.00mg		
Carbohydrates	39.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.00mg	Iron	9.80mg

Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9758
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	3 Ounce	236012
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.28
Grain	1.50
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	294.02		
Fat	12.65g		
SaturatedFat	3.79g		
Trans Fat	0.00g		
Cholesterol	70.55mg		
Sodium	1021.19mg		
Carbohydrates	23.02g		
Fiber	2.00g		
Sugar	3.50g		
Protein	20.70g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.23mg	Iron	9.10mg

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9759
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHOP 55/45 4-5	1 Cup	153121
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
Ham, Cubed Frozen	2 1/2 Ounce	100188-H

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	191.38		
Fat	11.05g		
SaturatedFat	8.05g		
Trans Fat	0.00g		
Cholesterol	66.89mg		
Sodium	665.41mg		
Carbohydrates	6.21g		
Fiber	0.56g		
Sugar	2.60g		
Protein	17.80g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	206.22mg	Iron	0.20mg

Grilled Cheese Sandwich

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9760
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	33 Slice	722360
MARGARINE SLD ZT 30-1 GFS	11 Tablespoon	557482
Aunt Millie's Wheat Sandwich Bread	22 Slice	466

Preparation Instructions

Melt butter

Use pastry brush to butter 1 side of each pieces of bread. Place 3 slices of cheese on each sandwich. Place in arrangement of 4 X 6 on narrow edge large sheet pans.

Grill sandwiches on grill cook top.

Note: 1 loaf of bread makes 11 sandwiches discard heels.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	345.00		
Fat	19.00g		
SaturatedFat	8.75g		
Trans Fat	0.00g		
Cholesterol	22.50mg		
Sodium	930.00mg		
Carbohydrates	28.00g		
Fiber	2.00g		
Sugar	3.50g		
Protein	15.50g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	294.00mg	Iron	8.00mg

Chocolate Chip Cookie

Servings:	350.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9761
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
MARGARINE SLD ZT 30-1 GFS	5 Pound	557482
SUGAR BROWN LT 12-2 P/L	1 Pound	860311
SUGAR CANE GRANUL 25 GCHC	8 1/4 Cup	108642
EGG SHL LRG A GRD 6-30CT GCHC	17 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	3/4 Cup	110736
BAKING SODA 36Z GCHC	2 5/6 Tablespoon	513849
SALT IODIZED 24-26Z GFS	1 5/12 Tablespoon	108308
FLOUR ULTRAGRAIN 50 HLCHC	24 Cup	515002
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	5 1/3 Cup	283610

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.10
Grain	0.30
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	112.31
Fat	6.41g
SaturatedFat	2.87g
Trans Fat	0.00g
Cholesterol	8.99mg
Sodium	133.34mg
Carbohydrates	13.18g
Fiber	0.82g

Sugar			6.66g
Protein			1.60g
Vitamin A	228.57IU	Vitamin C	0.00mg
Calcium	3.85mg	Iron	0.61mg

Grilled Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15643
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	670.00mg		
Carbohydrates	24.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.00mg

Bacon & Egg Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15703
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BACON CKD RND 192CT HRML	1 Each	433608
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each	462519
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.67
Grain	1.50
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	305.00		
Fat	18.00g		
SaturatedFat	8.50g		
Trans Fat	0.00g		
Cholesterol	97.50mg		
Sodium	830.01mg		
Carbohydrates	24.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.83mg	Iron	1.05mg

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21943
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHOP 55/45 4-5	1 Cup	153121
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TURKEY HAM DCD 2-5 JENNO	2 1/2 Ounce	202150

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	215.03		
Fat	13.15g		
SaturatedFat	7.25g		
Trans Fat	0.00g		
Cholesterol	75.68mg		
Sodium	588.67mg		
Carbohydrates	3.73g		
Fiber	1.37g		
Sugar	1.37g		
Protein	19.99g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	216.77mg	Iron	1.09mg

Chicken Fajita

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-24446
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	2 Ounce	100117
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	882700
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	150250

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	1.50
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	209.26		
Fat	7.60g		
SaturatedFat	4.18g		
Trans Fat	0.00g		
Cholesterol	51.03mg		
Sodium	498.97mg		
Carbohydrates	20.43g		
Fiber	2.00g		
Sugar	2.18g		
Protein	15.34g		
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	69.75mg	Iron	1.08mg

Taco Salad

Servings:	225.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27701
School:	Northwood Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLE 4-10 COMM	10 Pound	460120
ONION SPANISH JUMBO BAG 2 50	1/3 Cup	570109
SEASONING TACO 21Z TRDE	1 1/8 Cup	413429
LETTUCE ROMAINE RIBBONS 6-2 RSS	16 Pound	451730
Cheese, Cheddar Reduced fat, Shredded	8 Pound	100012
BEAN KIDNEY RED DARK 6-10 GCHC	1 #10 CAN	118761
CHIP NACHO CHS 6-15Z DORITOS	3 Pound	842241

Preparation Instructions

Place ingredients in 4B pan and place in steamer 20-30 min with lid off. For production purposes only put 1/2 the recipe in the 4-B pan for heating and then put 2 back together for serving. Hold meat in hot cart.

Taco Salad-Cold Items

Divide cheese in 3 containers.

Drain beans in colander and rinse. Divide in 3 containers.

Break chips in bags and divide in 3 containers.

Mix all ingredients together by hand in large pan just before serving. One batch at a time. Divide into 4- 4B pans.

Serve with #5 disher.

Meal Components (SLE)

Amount Per Serving

Meat	1.25
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 225.00			
Serving Size: 0.75 Cup			
Amount Per Serving			
Calories	138.92		
Fat	7.59g		
SaturatedFat	3.73g		
Trans Fat	0.00g		
Cholesterol	24.98mg		
Sodium	293.27mg		
Carbohydrates	9.55g		
Fiber	2.29g		
Sugar	0.90g		
Protein	9.60g		
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	20.94mg	Iron	0.43mg

Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27726
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	696871
SAUCE CHS CHED POUCH 6-106Z LOL	1/4 Cup	135261

Preparation Instructions

A serving of nachos is 3.17 oz weight of taco filling, 1 package of chips and 1/4 cup of cheese sauce.

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	316.17		
Fat	14.69g		
SaturatedFat	6.17g		
Trans Fat	0.29g		
Cholesterol	56.87mg		
Sodium	817.86mg		
Carbohydrates	27.65g		
Fiber	3.00g		
Sugar	2.00g		
Protein	19.90g		
Vitamin A	645.00IU	Vitamin C	5.00mg
Calcium	280.23mg	Iron	2.30mg

Buffalo Chicken Dip with Tortilla Chips

Servings:	122.00	Category:	Entree
Serving Size:	4.00 #8 Scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27739
School:	Northwood Middle School		

Ingredients

Description	Measurement	DistPart #
Chicken, Diced, Cooked, Frozen	20 Cup	100101
CHEESE CREAM BULK 30 GCHC	15 Cup	593567
DRESSING RNCH 4-1 GAL KE	40 Cup	631430
SAUCE HOT REDHOT 12-23FLZ FRNKS	16 Cup	557609
CHEESE CHED SHRD 6-5 COMM	4 Cup	199720
CHIP TORTL CRN YEL RND REST 72-1.5Z	122 Cup	133273

Preparation Instructions

Thaw diced chicken in refrigerator 2 days prior to service.

Pre-heat oven to 325° .

Drain chicken and chop into small pieces.

Heat cream cheese in steamer for approximately 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well.

Add shredded cheese to chicken mixture and mix.

Mix hot sauce and ranch dressing with a wire whisk. Add to chicken mixture.

Bake in convection oven for approximately 15 mins.

CCP: Heat until 165° for at least 15 seconds.

Place in warmer to hold for hot service. Hold for at least 10 minutes to allow the grease to clear from the top of the cheese.

Portion 1/2 cup (#8) scoop served with a bag of tortilla chips.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
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: 122.00
 Serving Size: 4.00 #8 Scoop

Amount Per Serving

Calories	588.56
Fat	36.97g
SaturatedFat	16.11g
Trans Fat	0.00g
Cholesterol	122.16mg
Sodium	719.80mg
Carbohydrates	32.18g
Fiber	3.00g
Sugar	2.18g
Protein	25.93g

Vitamin A	705.73IU	Vitamin C	0.00mg
Calcium	37.13mg	Iron	0.90mg

Pizza Burger

Servings:	315.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27740
School:	Northwood Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLES 8-5 COMM	35 Pound	581950
SAUCE PIZZA W/BASL 6-10 REDPK	1 3/4 #10 CAN	256013
Salsa, Low-Sodium, Canned	1 #10 CAN	100330
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon	225037
SPICE GARLIC POWDER 21Z TRDE	6 Teaspoon	224839
SPICE OREGANO GRND 12Z TRDE	6 Teaspoon	513725
SEASONING SPAGHETTI ITAL 12Z TRDE	6 Tablespoon	413453
SALT SEA 36Z TRDE	2 1/2 Tablespoon	748590
ONION DEHY CHPD 15 P/L	1 1/2 Cup	263036
CHEESE MOZZ 3 SLCD .75Z 6-1.5 GCHC	315 Slice	726567
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	315 Each	517810

Preparation Instructions

In each 4B Pan (120 halves per pan):

- 5 lbs. beef crumbles
- 1/4 #10 can pizza sauce
- 2 cups salsa
- 1/2 tsp. white pepper
- 1 tsp. garlic powder
- 1 tsp oregano
- 1 Tbsp. Italian seasoning
- 1 tsp. salt
- 1/4 cup dried onion

Heat in steamer with a lid on the top shelf until 170 degrees. Use hamburger buns. Use #16 dipper for meat on bun, place a slice of cheese on top of meat. Use pan liners on cookie sheets. Put in oven for 2-3 minutes at 350 degrees to melt cheese and bring back to temp.

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: 315.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	308.62		
Fat	11.48g		
SaturatedFat	5.63g		
Trans Fat	0.00g		
Cholesterol	41.33mg		
Sodium	743.29mg		
Carbohydrates	28.45g		
Fiber	3.94g		
Sugar	5.50g		
Protein	20.56g		
Vitamin A	71.11IU	Vitamin C	0.00mg
Calcium	165.63mg	Iron	2.62mg

Chicken Parmesan Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27745
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup	645170
SAUCE SPAGHETTI W/BITS 6-10 ANGM	1/4 Cup	315494
Hamburger Buns	1 Each	1632

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	510.00		
Fat	22.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	1120.00mg		
Carbohydrates	51.00g		
Fiber	5.50g		
Sugar	9.00g		
Protein	26.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	245.00mg	Iron	2.44mg

PBJ Meal

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Pack	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27772
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	2 Each	786580
SAND UNCRUST PB&J STRAWB 72-2.6Z	1 Each	536012
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462

Preparation Instructions

Each PBJ Meal consist of 1 Uncrushable and 1 String Cheese.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Pack

Amount Per Serving

Calories	380.00		
Fat	22.00g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	480.00mg		
Carbohydrates	34.50g		
Fiber	4.00g		
Sugar	16.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	241.50mg	Iron	1.00mg

Sidekick Slushie

Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27773
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	667911
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	863880

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	90.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	30.00mg
Carbohydrates	22.00g
Fiber	0.00g
Sugar	19.00g
Protein	0.00g
Vitamin A 1000.00IU	Vitamin C 60.00mg
Calcium 80.00mg	Iron 0.00mg

Fruitables Juice Box

Servings:	2.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27774
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
JUICE FRUITABLES PLUS PNCH 40-4.23FLZ	1 Each	604802
JUICE FRUITABLES PLUS TROP 40-4.23FLZ	1 Each	272122

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	15.00mg		
Carbohydrates	14.00g		
Fiber	0.00g		
Sugar	12.00g		
Protein	0.00g		
Vitamin A	500.00IU	Vitamin C	60.00mg
Calcium	0.00mg	Iron	0.00mg

Cheeseburger Dip

Servings:	236.00	Category:	Entree
Serving Size:	0.38 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27778
School:	Tippecanoe Valley Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF CRMBL CKD 6-5 SMRTPCKS	35 Pound	674312
Salsa, Low-Sodium, Canned	2 #10 CAN	100330
SAUCE CHS CHED POUCH 6-106Z LOL	2 1/2 Package	135261

Preparation Instructions

In each of Pans:

8 3/4 lbs beef crumbles

1/2, #10 can salsa

2 quart cheese sauce

Mix all together and bake UNCOVERED at 300 degrees for 50-55 minutes until 170 degrees. Stir at 20 minute.

Serve with #10 dipper.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 236.00

Serving Size: 0.38 Cup

Amount Per Serving

Calories	144.84		
Fat	8.73g		
SaturatedFat	3.82g		
Trans Fat	0.00g		
Cholesterol	30.94mg		
Sodium	196.58mg		
Carbohydrates	1.97g		
Fiber	0.88g		
Sugar	0.88g		
Protein	12.16g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	12.27mg	Iron	1.28mg

Assortment Pop-tart

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-27968
School:	Argos High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART CHOC CHIP FRSTD 72-2	1 Piece	351730
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082

Preparation Instructions

Frosted Chocolate Chip (Non-Whole Grain) = 2.50 Grains , Frosted Strawberry = 2.25, Frosted Fudge=2.50

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	304.67		
Fat	5.67g		
SaturatedFat	1.93g		
Trans Fat	0.03g		
Cholesterol	0.00mg		
Sodium	328.67mg		
Carbohydrates	61.83g		
Fiber	4.03g		
Sugar	25.50g		
Protein	3.73g		
Vitamin A	73.33IU	Vitamin C	0.00mg
Calcium	160.00mg	Iron	2.65mg

Campbell's® Tomato Soup

Servings:	4.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28100
School:	River Forest Middle and High School		

Ingredients

Description	Measurement	DistPart #
SOUP TOMATO 12-5 CAMP	1 Cup	101427

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	45.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	240.00mg		
Carbohydrates	10.00g		
Fiber	0.50g		
Sugar	6.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.36mg

Pumpkin Bars

Servings:	405.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28149
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SUGAR CANE GRANUL 25 GCHC	17 1/2 Cup	108642
POTATO SWT CUT 40-55CT L/S 6-10 GCHC	23 Cup	118605
EGG SHL LRG A GRD 6-30CT GCHC	46 Each	206539
OIL CORN 2-2.5GAL MAZOLA	11 1/2 Cup	433518
FLOUR ULTRAGRAIN 50 HLCHC	23 Cup	515002
BAKING SODA 36Z GCHC	7 1/2 Tablespoon	513849
SPICE CINNAMON GRND 15Z TRDE	6 Teaspoon	224723
SALT IODIZED 24-26Z GFS	6 Teaspoon	108308
CHEESE CREAM LOAF 10-3 GCHC	4 Pound	163562
FLAVORING VANILLA IMIT 1-QT KE	6 Tablespoon	110736
MARGARINE SLD ZT 30-1 GFS	4 1/2 Pound	557482
SUGAR POWDERED 10X 12-2 PION	36 Cup	859740

Preparation Instructions

Pumpkin Bar:

In large mixer bowl with paddle attachment mix well the first four ingredients (white sugar, sweet potatoes, eggs, and oil)

Then add flour, soda, cinnamon, and salt to mixture in mixing bowl and mix well.

Spray 9-2 inch aluminum pans with cooking spray. Use sauce pan and divide batter between the 9 sprayed pans.

Bake at 300 degrees for 20 to 22 minutes.

Cool before frosting.

Frosting:

Beat cream cheese, butter, vanilla, and powder sugar together in small mixer bowl.

Divide among frosting between 9 pans.

Cover with plastic and foil. Freeze

Pull from freezer the day before serving and put into fridge.

Cut each pan into 9 X 5 for 45 bars per pan.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 405.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	222.48		
Fat	12.40g		
SaturatedFat	3.74g		
Trans Fat	0.02g		
Cholesterol	24.96mg		
Sodium	214.45mg		
Carbohydrates	26.87g		
Fiber	0.82g		
Sugar	20.32g		
Protein	1.88g		
Vitamin A	225.19IU	Vitamin C	0.00mg
Calcium	10.02mg	Iron	0.40mg

Brown Rice

Servings:	2.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28150
School:	Northwood High School		

Ingredients

Description	Measurement	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	1/4 Cup	516371

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	85.00		
Fat	0.75g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	18.00g		
Fiber	0.50g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.50mg	Iron	0.50mg