Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

Created by HPS Menu Planner

Table of Contents

Chicken Biscuit Sandwich Breakfast Egg Sandwich Breakfast Fruit Juice Milk, Variety **Assorted Cereal Bars Assorted Cereal Assorted Fresh Fruit Applesauce Cup, Assorted Flavors Assorted Cereal Pouches Assorted Graham Packets Yogurt Middle/High Schools Yogurt Elementary Schools Cheese Pizza** Pepperoni Pizza-Big Daddy Spicy Chicken Patty Sandwich Middle/High Schools **Assorted Cereal Bowls Elementary** Grilled Cheese Sandwich w/Tomato Soup K-6 **Baby Carrots W/Dip Crispy Chicken Sandwich Pasta with Meat Sauce Peanut Butter and Jelly Sandwich**

Hot Ham and Cheese Sandwich
Hot Ham and Cheese Sandwich Elem
Uncrustable w/ Goldfish Crax
Roasted Broccoli
Side Salad
Peanut Butter and Jelly Sandwich w/Goldfish Crax
Broccoli with Cheese Sauce
Fresh Grapes
Corn, frozen
Seasoned Green Beans
Orange Wedges
Pizza Indiv. Round
Pizza Slice
Fish Nuggets w/Onion Rings
Baked Cinnamon Apples
Fresh Apple Slices
Veggie Cruncher Cup w/Dip
Egg Grab and Go CBIS
Turkey and Noodles w/Bread
Mashed Potatoes
Peaches, diced
BBQ Rib Sandwich

Fruit and Veggie Bar
Spicy Chicken Wrap
Crispy Chicken Bacon Ranch Wrap
Chocolate 1% Milk
Shredded BBQ Sandwich
Dill Chicken Sandwich
Shredded Pork BBQ Sandwich
White Mac and Cheese Bowl
Taco Salad
Elementary Walking Taco
Walking Taco
Turkey Manhattan
Orange Chicken with Rice and Eggroll
Turkey Club Sub Sandwich
Cheeseburger on Bun
Chef Salad
Crispy Chicken and Waffle
Chicken Fajitas with Rice
Burrito Bowl
Broccoli Salad
Salad with Popcorn Chicken
Salad with Spicy Chicken

Italian Sub Sandwich Hamburger on Bun Nachos Supreme Chicken Nuggets w/Roll **Sloppy Joe on Bun Crispy Chicken Patty Sandwich Hot Dog on Bun Sausage Gravy with Biscuit Sticks** Deli Wrap Crispy Chicken Smackers with a Roll **BBQ Sandwich Crispy Chicken Patty Sandwich Crispy Chicken Patty Sandwich Crispy Chicken Patty Sandwich Crispy Chicken Patty Sandwich** Deli Wrap MS/HS **Nachos Supreme MS/HS Country Fried Steak w/ Roll** Sausage Gravy with Biscuit Sticks and Egg Patty **Sloppy Joe on Bun MS/HS Cheese Lasagna BLT Wrap**

Pizza Buildable
Glazed Carrots
Italian Green Beans
Fruited Gelatin
Meatball Hoagie
Chicken Caesar Salad
Pasta Salad
Mixed Fruit Cup
Pizza The Works

Coleslaw

Spinach Salad

Chicken Biscuit Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22379
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	528820
DOUGH BISC WGRAIN 216-2.51Z PILLS	1 Each	269200

Preparation Instructions

- 1. Split biscuits and place one chicken patty onto each biscuit.
- 2. Individually wrap sandwiches.

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.00

oerving oize			
Amount Pe	r Serving		
Calories		310.00	
Fat		14.00g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero	I	20.00mg	
Sodium		550.00mg	
Carbohydra	ates	35.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		13.00g	
Vitamin A	0.00IU	Vitamin C	42.00mg
Calcium	80.00mg	Iron	2.16mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Breakfast Egg Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22381
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	DistPart #
Hawaiian Roll	1 Ounce	149052
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Each	592625

Preparation Instructions

Cook egg at 250 until temperature reaches 135 degree. Assemble and serve.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		156.00	
Fat		6.00g	
SaturatedFa	at	1.80g	
Trans Fat		0.00g	
Cholestero		99.00mg	
Sodium		246.00mg	
Carbohydra	ates	15.40g	
Fiber		1.60g	
Sugar		3.20g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Breakfast Fruit Juice

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22404

Ingredients

Description	Measurement	DistPart #
JUICE BOX APPLE 100 40CT 125ML	1 Each	733220
JUICE BOX MXD BRY 100 40-4.23FLZ A&E	1 Each	659712
JUICE BOX ORNG TANGR 100 40-4.23FLZ	1 Each	698251
JUICE BOX GRP 100 40-4.23FLZ	1 Each	698211
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	698240

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Ounce

Amount Pe	r Serving		
Calories		64.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		7.00mg	
Carbohydra	ates	15.80g	
Fiber		0.00g	
Sugar		13.80g	
Protein		0.00g	
Vitamin A	200.00IU	Vitamin C	24.00mg
Calcium	36.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Milk, Variety

Servings:	6.00	Category:	Milk
Serving Size:	8.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22405

Ingredients

Description	Measurement	DistPart #
1% Low Fat White Milk	1 Cup	13871
Skim 1/2 pt	1 Cup	5404
MILK WHT FF LACT FR 12-8FLZ DSTAR	1 Cup	170879
Chocolate 1%	1 Cup	13875
Strawberry 1% Milk	1 Cup	13877
Vanilla Milk 1%	1 Cup	13879

Preparation Instructions

Place in milk cooler to keep an internal temperature of 35 degrees.

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 8.00 Fluid Ounce

Serving Size. 6.00 Fidia Odrice			
Amount Pe	r Serving		
Calories		116.67	
Fat		1.67g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero		9.17mg	
Sodium		135.00mg	
Carbohydra	ates	17.17g	
Fiber		0.00g	
Sugar		16.67g	
Protein		8.00g	
Vitamin A	32.17IU	Vitamin C	0.67mg
Calcium	155.50mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Cereal Bars

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22418

Ingredients

Description	Measurement	DistPart #
BAR CEREAL COCOA RICE KRISPY 96-1.34Z	1 Each	282431
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	265891
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	265901
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each	209761
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each	498170

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 1.00 Each

Oct virig Oize	7. 1.00 Lacii		
Amount Pe	r Serving		
Calories		155.00	
Fat		3.67g	
SaturatedF	at	0.42g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		127.50mg	
Carbohydra	ates	29.50g	
Fiber		3.00g	
Sugar		10.67g	
Protein		2.17g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	183.33mg	Iron	1.65mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Cereal

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22419

Ingredients

Description	Measurement	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	264702
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 1.00 Each

Oct ving Oize	Serving Size. 1.00 Lacit			
Amount Pe	r Serving			
Calories		110.00		
Fat		1.58g		
SaturatedF	at	0.08g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		150.00mg		
Carbohydra	ates	23.17g		
Fiber		2.17g		
Sugar		6.50g		
Protein		2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	81.67mg	Iron	4.52mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Fresh Fruit

Servings:	6.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22425

Ingredients

Description	Measurement	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	1 Each	597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup	280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each	198021
STRAWBERRY 8 MRKN	1/2 Cup	212768
PEAR 95-110CT MRKN	1 Each	198056
BANANA TURNING SNGL 150CT 40 P/L	1 Each	197769

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 0.50 Cup

Oct virig Oize	Der virig Dize. 0.50 Oup			
Amount Pe	r Serving			
Calories		74.17		
Fat		0.23g		
SaturatedF	at	0.03g		
Trans Fat		0.00g		
Cholestero	I	0.00mg		
Sodium		0.89mg		
Carbohydra	ates	19.11g		
Fiber		3.16g		
Sugar		10.00g		
Protein		0.93g		
Vitamin A	94.81IU	Vitamin C	25.58mg	
Calcium	21.11mg	Iron	0.30mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Applesauce Cup, Assorted Flavors

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22426

Ingredients

Description	Measurement	DistPart #
APPLESAUCE BLUE RASPB CUP 96-4.5Z	1 Each	753881
APPLESAUCE WTRMLN CUP 96-4.5Z P/L	1 Each	764341
APPLESAUCE STRAWB UNSWT 96-4.5Z P/L	1 Each	753931
APPLESAUCE CINN CUP 96-4.5Z P/L	1 Each	753921
APPLESAUCE UNSWT CUP 96-4.5Z P/L	1 Each	753911

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Each

OCIVING OIZO	7. 1.00 Laoi	•	
Amount Pe	r Serving		
Calories		70.20	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		8.40mg	
Carbohydra	ates	13.40g	
Fiber		1.60g	
Sugar		7.80g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	40.20mg
Calcium	1.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Cereal Pouches

Servings:	6.00	Category:	Grain
Serving Size:	1.00 1 Pouch	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22428

Ingredients

Description	Measurement	DistPart #
CEREAL GLDN GRAHAMS POUC 96-1Z GENM	1 Each	795420
CEREAL CINN TOAST CRNCH POUC 96-1Z	1 Each	656562
Lucky Charms Cereal Pouch	1 Each	14392
Froot Loops Cereal Pouch	1 Each	11467
Frosted Flakes Multi Grain Pouch	1 Each	11465
Apple Jacks Cereal Pouch	1 Each	11469

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 1.00 1 Pouch

Oct virig Oize	Serving Size. 1.00 11 Oddi				
Amount Pe	Amount Per Serving				
Calories		108.33			
Fat		1.08g			
SaturatedF	at	0.17g			
Trans Fat		0.00g			
Cholestero	I	0.00mg			
Sodium		173.33mg			
Carbohydra	ates	23.50g			
Fiber		1.67g			
Sugar		8.00g			
Protein		1.67g			
Vitamin A	150.00IU	Vitamin C	3.10mg		
Calcium	30.00mg	Iron	1.57mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Graham Packets

Servings:	5.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22429

Ingredients

Description	Measurement	DistPart #
CRACKER GRHM ELF CHOC 150-1Z KEEB	1 Package	123171
CRACKER GRHM BUG BITES 210CT KEEB	1 Package	859560
CRACKER GRHM HNY FROZEN 210-1Z	1 Bag	150080
CRACKER GRHM STCK SCOOBY 210-1Z	1 Package	859550
Goldfish French Toast Grahams	1 Each	04788

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 1 each

Amount Pe	r Serving		
Calories		122.00	
Fat		3.90g	
SaturatedFa	at	0.80g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		123.00mg	
Carbohydra	ites	21.00g	
Fiber		1.40g	
Sugar		7.80g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.66mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Yogurt Middle/High Schools

Servings:	3.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22430

Ingredients

Description	Measurement	DistPart #
YOGURT VAR PK L/F 48-4Z YOPL	1 Each	551751
YOGURT VAR PK L/F RASPB/PCH 48-4Z	1 Each	551741
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	186911

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		93.33	
Fat		0.50g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	5.00mg	
Sodium		58.33mg	
Carbohydra	ates	19.00g	
Fiber		0.00g	
Sugar		13.00g	
Protein		3.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	126.67mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Yogurt Elementary Schools

Servings:	5.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22432

Ingredients

Description	Measurement	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
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each	869921
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Each	885750

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		76.00	
Fat		0.30g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	3.00mg	
Sodium		61.00mg	
Carbohydra	ates	14.60g	
Fiber		0.00g	
Sugar		9.40g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	124.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Cheese Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22433

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 16 WGRAIN SLCD 3-3CT	1 slice (5.13 oz)	444115

Preparation Instructions

CONVECTION OVEN: 350*F Low FAN FOR 13-17 MINUTES. BAKE ON PERFORATED SCREEN FOR BEST RESULTS. DECK OVEN: 450*F FOR 10-13 MINUTES. PIZZA IS DONE WHEN CHEESE BEGINS TO BROWN AND IS COMPLETELY MELTED IN THE MIDDLE. COOK BEFORE EATING.

N	utr	itio	n Fa	acts
14	чи	\mathbf{L}		1013

Servings Per Recipe: 1.00

Serving Size: 1.00

OCI VIII g OIZ	7. 1.00		
Amount Pe	r Serving		
Calories		360.00	
Fat		16.00g	
SaturatedF	at	8.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		490.00mg	
Carbohydra	ates	35.00g	
Fiber		4.00g	
Sugar		6.00g	
Protein		18.00g	
Vitamin A	91.00IU	Vitamin C	0.00mg
Calcium	384.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pepperoni Pizza-Big Daddy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22434

Ingredients

Description	Measurement	DistPart #
PIZZA TKY PEPP 16 WGRAIN SLCD 3-3CT	1 Slice	673133

Preparation Instructions

BAKE

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 7-9 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Serving Slice: 1 slice

N	ш	ıtr	iti	on	Fa ا	cts
17	ıu	ıu	ıu	VII	ııa	ULO

Servings Per Recipe: 1.00 Serving Size: 1.00 Slice

Amount Pe	r Serving		
Calories		360.00	
Fat		16.00g	
SaturatedF	at	8.00g	
Trans Fat		0.00g	
Cholestero	I	45.00mg	
Sodium		570.00mg	
Carbohydra	ates	35.00g	
Fiber		4.00g	
Sugar		6.00g	
Protein		19.00g	
Vitamin A	74.00IU	Vitamin C	0.00mg
Calcium	316.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Spicy Chicken Patty Sandwich Middle/High Schools

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22436

Ingredients

Description	Measurement	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	525490
4" Wg Rich Hamburger Bun	1 bun	3474

Preparation Instructions

1.BAKE CONVECTION

Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.

CCP: Hold hot at 135F

2. Place cooked patty on top of bun & serve

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Sandwich

Amount Per	Serving		
Calories		340.00	
Fat		12.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		560.00mg	
Carbohydra	ites	34.00g	
Fiber		3.00g	
Sugar		4.00g	
Protein		24.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.00mg	Iron	9.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Assorted Cereal Bowls Elementary

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22457

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	509396
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL REESES PUFFS WGRAIN 96CT GENM	1 Each	264761
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Each	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Each	265811
CEREAL FRSTD MINI WHE BWL 96CT KELL	1 Each	662186
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190
CEREAL CINN CHEX BWL 96-1Z GENM	1 Each	453143
CEREAL FRSTD MINI WHE CHOC BWL 96CT	1 Each	805630

Preparation Instructions

No Preparation Instructions available.

	N	utri	ition	۱ Fa	cts
--	---	------	-------	------	-----

Servings Per Recipe: 11.00 Serving Size: 1.00 Bowl

Amount Per Serving	
Calories	110.00
Fat	1.45g
SaturatedFat	0.09g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	138.18mg
Carbohydrates	23.27g

Fiber		2.00g	
Sugar		7.36g	
Protein		1.82g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	59.09mg	Iron	4.54mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Grilled Cheese Sandwich w/Tomato Soup K-6

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22505

Ingredients

Description	Measurement	DistPart #
Whole Grain Sandwich Bread	2 Slice	1292
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	3 Slice	247822
SOUP TOMATO 12-5 HLTHYREQ	1 Cup	488232

Preparation Instructions

Bake sandwiches until lightly browned in a 350° convection oven for approximately 10 minutes. DO NOT OVERBAKE.

CCP: Hold sandwiches for hot service at 135° or higher.

CCP: Hold soup for hot service at 135° or higher.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving		
	1700.00	
	31.00g	
nt	5.25g	
	0.00g	
	22.50mg	
	2800.00mg	
tes	279.00g	
	22.00g	
	41.50g	
	74.50g	
0.00IU	Vitamin C	0.00mg
1025.00mg	Iron	15.12mg
	tes	1700.00 31.00g 1 5.25g 0.00g 22.50mg 2800.00mg 279.00g 22.00g 41.50g 74.50g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Baby Carrots W/Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22506

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL PETITE 12-2 GCHC	3/4 Cup	599921
Ranch Dressing Cup	1 Each	52976

Preparation Instructions

serve chilled

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.75 Cup

Amount Pe	r Serving		
Calories		174.70	
Fat		16.34g	
SaturatedFa	at	2.50g	
Trans Fat		0.00g	
Cholestero		10.00mg	
Sodium		235.49mg	
Carbohydra	ites	8.84g	
Fiber		3.13g	
Sugar		4.48g	
Protein		0.78g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	34.66mg	Iron	0.38mg
_			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Crispy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22510

Ingredients

Description	Measurement	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Cup	525480
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 Cup	

Preparation Instructions

Sanitize work area.

Wash Hands put on gloves

Place 24 chicken patties on a sheet

Cook chicken Patty in a 350 degree oven for 8 minutes until temps 165°.

Place buns on work table

Place chicken patty on bun and top with bun

Wrap in foil wrapper

CCP: Hold for hot service at 140 degrees

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Derving Size. 1.00 Lacit			
Amount Pe	r Serving		
Calories		350.00	
Fat		11.00g	
SaturatedF	at	1.50g	
Trans Fat		0.00g	
Cholestero		45.00mg	
Sodium		500.00mg	
Carbohydra	ates	36.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	71.00mg	Iron	3.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pasta with Meat Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22511

Ingredients

Description	Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	7 4/9 Ounce	728590
CHEESE PARM GRTD 12-1 PG	1 Tablespoon	164259

Preparation Instructions

- 1. Place sealed bag in steamer. Heat approximately 30 minutes.
- 2. Check temperature. Heat to a minimum of 165°.

CCP: Hold Hot at 135°F or higher

- 3. Portion with #6 scoop into a black entree container. Place 1bread stick along side of pasta.
- 4. Offer with Parmesan cheese

Nutrition racts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
erving			
	240.90		
	18.25g		
	7.70g		
Trans Fat		0.00g	
Cholesterol		54.00mg	
Sodium		748.50mg	
3	24.00g		
	4.00g		
	8.00g		
	21.00g		
OOIU	Vitamin C	23.00mg	
7.50mg	Iron	3.00mg	
	ecipe: 1.00 .00 Serving erving	240.90 18.25g 7.70g 0.00g 54.00mg 748.50mg 4.00g 8.00g 8.00g 21.00g	

Mutrition Facts

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Peanut Butter and Jelly Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22513

Ingredients

Description	Measurement	DistPart #
Whole Grain Sandwich Bread	2 Slice	1292
PEANUT BUTTER SMOOTH 6-5 GFS	3 1/2 Tablespoon	183245
JELLY GRP 6-4 SMUCK	2 Tablespoon	224111

Preparation Instructions

- 1. Lay bread slices out on a parchment lined counter.
- 2. Using a #24 scoop, place peanut butter on one slice of bread. Spread to cover slice.
- 3. Top with 2 tbsp. jelly, use a #30 scoop. Spread over peanut butter.
- 4. Top with second slice of bread. Cut in half. Wrap

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Serving Size			
Amount Pe	r Serving		
Calories		572.50	
Fat		28.25g	
SaturatedFa	at	4.38g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		387.50mg	
Carbohydrates		62.25g	
Fiber		5.50g	
Sugar		29.50g	
Protein		18.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	2.70mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Hot Ham and Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-22548

Ingredients

Description	Measurement	DistPart #
BREAD PANINI SLCD GRLLD 96-1.8Z	1 Serving	898693
HAM SLCD .5Z 4-2.5 GFS	4 Slice	294187
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	2 Slice	247822

Preparation Instructions

Lay sliced bread grill side down on sheet pan. Place one slice of cheese on bread. Then layer with 4 slices of ham. Top with another slice of cheese and another slice of grilled bread with the grill side facing up. Place a sheet pan on top and warm low and slow in the oven until internal temperature reaches 140 degrees.

Nı	ıtriti	on l	Facts	2
146	uu iu	VII I	ıacı	•

Servings Per Recipe: 1.00 Serving Size: 1.00 Sandwich

Amount Pe	r Serving		
Calories		130.00	
Fat		7.50g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	I	35.00mg	
Sodium		680.00mg	
Carbohydra	ates	3.00g	
Fiber		0.00g	
Sugar		2.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.00mg	Iron	0.36mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Hot Ham and Cheese Sandwich Elem

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-22549

Ingredients

Description	Measurement	DistPart #
HAM SLCD .5Z 4-2.5 GFS	4 Slice	294187
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	2 Slice	247822
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Lay sliced bread grill side down on sheet pan. Place one slice of cheese on bread. Then layer with 4 slices of ham. Top with another slice of cheese and another slice of grilled bread with the grill side facing up. Place a sheet pan on top and warm low and slow in the oven until internal temperature reaches 140 degrees.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Sandwich

r Serving		
	240.00	
	9.00g	
at	4.00g	
	0.00g	
I	35.00mg	
	870.00mg	
ates	23.00g	
	2.00g	
	5.00g	
	20.00g	
0.00IU	Vitamin C	0.00mg
150.00mg	Iron	0.36mg
		240.00 9.00g at 4.00g 0.00g I 35.00mg 870.00mg 23.00g 2.00g 5.00g 20.00g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Uncrustable w/ Goldfish Crax

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22552

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
CRACKER GLDFSH WGRAIN COLOR 30075Z	2 Package	112702

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		400.00	
Fat		19.50g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		450.00mg	
Carbohydra	ites	46.50g	
Fiber		5.00g	
Sugar		15.00g	
Protein		11.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.50mg	Iron	1.72mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Roasted Broccoli

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22555

Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORETS 6-4 GCHC	3 1/2 Pound	610902
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1/2 Cup	732900
SPICE GARLIC GRANULATED 24Z TRDE	1 Tablespoon	513881
SPICE PEPR BLK REG GRIND 16Z TRDE	1 1/4 Teaspoon	225037
Kosher Salt	2 Teaspoon	65932

Preparation Instructions

- 1. Preheat the oven to 400°F. Line a few baking sheet with parchment paper. Spread the frozen florets out over the baking sheets in a single layer (no need to thaw).
- 2. Drizzle the olive oil over the broccoli. Blend the pepper, salt, and granulated garlic. Sprinkle the seasonings over the top. Toss the florets in the oil and seasoning until everything is evenly distributed (it's okay if a lot of it falls onto the baking sheet, it will be stirred and redistributed again later).
- 3. Transfer the baking sheets to the oven and roast for 15 minutes. Take the broccoli out and use a spatula to stir the broccoli and redistribute the oil and spices. Return the baking sheets to the oven and roast for another 5-10 minutes, or until the broccoli turns a crispy brown. Serve hot.

CCP: Cook until internal temperature reaches 135 F.

CCP: Hold for hot service at 135°.

**Allergens: None

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

	•
Amount Per Serving	J
Calories	40.82
Fat	2.24g
SaturatedFat	0.16g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	57.52mg
Carbohydrates	4.44g
Fiber	2.54g

Sugar		0.84g	
Protein		2.54g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	29.55mg	Iron	0.85mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22563

Ingredients

Description	Measurement	DistPart #
Romaine, Chopped	1 Cup	15D44
Shredded Cheddar	1/4 Ounce	
TOMATO CHERRY 11 MRKN	3 Each	569551

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Cup

Amount Per Serving					
Calories		40.60			
Fat		1.60g			
SaturatedFa	at	0.90g			
Trans Fat		0.00g			
Cholestero		5.00mg			
Sodium		71.25mg	71.25mg		
Carbohydrates		3.50g			
Fiber		0.55g			
Sugar		1.25g			
Protein		2.40g			
Vitamin A	374.70IU	Vitamin C	6.16mg		
Calcium	8.25mg	Iron	0.12mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Peanut Butter and Jelly Sandwich w/Goldfish Crax

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22618

Ingredients

Description	Measurement	DistPart #
Whole Grain Sandwich Bread	2 Slice	1292
PEANUT BUTTER SMOOTH 6-5 GFS	3 1/2 Tablespoon	183245
JELLY GRP 6-4 SMUCK	2 Tablespoon	224111
CRACKER GLDFSH WGRAIN COLOR 30075Z	1 Package	112702

Preparation Instructions

- 1. Lay bread slices out on a parchment lined counter.
- 2. Using a #24 scoop, place peanut butter on one slice of bread. Spread to cover slice.
- 3. Top with 2 tbsp. jelly, use a #30 scoop. Spread over peanut butter.
- 4. Top with second slice of bread. Cut in half. Wrap

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Serving Size: 1.00					
Amount Pe	Amount Per Serving				
Calories		672.50			
Fat		31.75g			
SaturatedFa	at	4.88g	4.88g		
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		557.50mg			
Carbohydrates		76.25g			
Fiber		6.50g			
Sugar		29.50g			
Protein		20.25g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	80.00mg	Iron	3.42mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Broccoli with Cheese Sauce

Servings:	32.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22620

Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORETS 6-4 GCHC	4 Pound	610902
SAUCE CHS CHED POUCH 6-106Z LOL	1 Quart	135261

Preparation Instructions

- 1. Place vegetables in covered steamtable pan or microwaveable pan, or heat in combi, oven or microwave to 140 ° F 160° F. DO NOT OVERCOOK!
- 2. Prepare Sauce according to the directions.
- 3. Pour Sauce over drained, cooked vegetables.
- 4: CCP: Hold for hot service at 135 ° For higher.

	4	- 4 -			-4-
Ν	utr	'Iti(on	⊦a	cts

Servings Per Recipe: 32.00 Serving Size: 0.50 Cup

Serving Size	Serving Size. 0.30 Cup				
Amount Per Serving					
Calories		22.08			
Fat		0.42g			
SaturatedFa	at	0.25g			
Trans Fat		0.00g			
Cholesterol		1.25mg			
Sodium		32.92mg			
Carbohydrates		3.54g			
Fiber		2.00g			
Sugar		0.67g			
Protein		2.29g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	35.29mg	Iron	0.67mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Fresh Grapes

Servings:	50.00	Category:	Fruit
Serving Size:	0.50 .50 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22625

Ingredients

Description	Measurement	DistPart #
GRAPES RED SDLSS 18AVG MRKN	9 Pound	197831

Preparation Instructions

Portion approximately 14 grapes into individual side dish containers.

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.50 .50 cup

	. 0.00 .00 0		
Amount Per	r Serving		
Calories		45.58	
Fat		0.22g	
SaturatedFa	at	0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.35mg	
Carbohydra	ites	11.88g	
Fiber		0.59g	
Sugar		10.80g	
Protein		0.43g	
Vitamin A	68.04IU	Vitamin C	2.72mg
Calcium	9.53mg	Iron	0.20mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Corn, frozen

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22631

Ingredients

Description	Measurement	DistPart #
CORN CUT SUPER SWT 6-4 GCHC	18 Pound	851329
MARGARINE &BTR BLND EURO UNSLTD 36-1	8 Ounce	834071

Preparation Instructions

Add margarine to hot corn.

CCP: Hold for hot service at 135° or higher.

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

00111119 0120	Co. v. ig C. Ec. C. C. C.			
Amount Per	r Serving			
Calories		123.10		
Fat		8.42g		
SaturatedFa	at	3.20g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		0.00mg		
Carbohydra	Carbohydrates			
Fiber		1.48g		
Sugar		4.43g		
Protein		1.48g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	2.02mg	Iron	0.00mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Seasoned Green Beans

Servings:	48.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22633

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV 6-10 GCHC	3 #10 CAN	273856
BASE HAM NO ADDED MSG 12-1 GCHC	1 1/2 Teaspoon	686691
ONION DEHY CHPD 15 P/L	2 Tablespoon	263036

Preparation Instructions

3. Steam for approx. 5 min.

CCP: Heat until a temperature of 140° is reached for 15 seconds.

CCP: Hold for hot service at 135° or higher.

Nutrition Facts

Servings Per Recipe: 48.00 Serving Size: 0.75 Cup

Serving Size: 0.75 Cup				
Amount Pe	Amount Per Serving			
Calories		32.84		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		227.15mg		
Carbohydra	ites	6.59g		
Fiber		3.25g		
Sugar		3.24g		
Protein		1.63g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	48.70mg	Iron	0.65mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Orange Wedges

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22634

Ingredients

Description	Measurement	DistPart #
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	138 Each	198021

Preparation Instructions

Serve 6 wedges into a side dish container.

CCP: Hold for cold service at 41° or less.

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

0011119				
Amount Per Serving				
Calories		60.86		
Fat		0.35g		
SaturatedF	at	0.07g		
Trans Fat		0.00g		
Cholestero	l	0.00mg		
Sodium		0.00mg		
Carbohydra	ates	14.49g		
Fiber		3.11g		
Sugar		0.00g		
Protein		1.31g		
Vitamin A	285.66IU	Vitamin C	60.24mg	
Calcium	49.68mg	Iron	0.11mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pizza Indiv. Round

Servings:	144.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22637

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 4 RND WGRAIN 72-4.46Z TONY	72 Each	504610
PIZZA PEPP 4RND WGRAIN 72-4.51Z TONY	72 Each	504622

Preparation Instructions

CCP: Hold for hot service at minimum of 135°.

Nutrition Facts

Servings Per Recipe: 144.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		285.00	
Fat		12.50g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholestero	I	32.50mg	
Sodium		450.00mg	
Carbohydra	ates	26.00g	
Fiber		3.00g	
Sugar		6.50g	
Protein		15.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	270.00mg	Iron	1.90mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pizza Slice

Servings:	192.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22639

Ingredients

Description	Measurement	DistPart #
PIZZA PEPP 4X6 WGRAIN 100 96CT MAX	96 Each	198831
PIZZA CHS 4X6 WGRAIN 100 96-4.5Z	96 Each	153650

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 192.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		285.00	
Fat		9.00g	
SaturatedFa	at	3.75g	
Trans Fat		0.00g	
Cholestero		22.50mg	
Sodium		490.00mg	
Carbohydra	ates	35.50g	
Fiber		4.00g	
Sugar		6.00g	
Protein		16.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	261.50mg	Iron	2.85mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Fish Nuggets w/Onion Rings

Servings:	40.00	Category:	Entree
Serving Size:	4.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22657

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD NUG CRNCHY MSC 1Z 4-5	160 Each	344271
ONION RING BRD WGRAIN 6-5#TASTY BRAND	200 Each	234061

Preparation Instructions

CCP: Hold fish and onion rings foe hot service at minimum of 135°.

Nutrition Facts

Servings Per Recipe: 40.00 Serving Size: 4.00 Piece

Amount Pe	r Serving		
Calories		410.00	
Fat		16.00g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero	I	35.00mg	
Sodium		530.00mg	
Carbohydra	ates	51.00g	
Fiber		5.00g	
Sugar		5.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	2.58mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Baked Cinnamon Apples

Servings:	48.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22676

Ingredients

Description	Measurement	DistPart #
APPLE SLCD W/P 6-10 GCHC	2 #10 CAN	117773
SPICE CINNAMON GRND 15Z TRDE	2 Tablespoon	224723
HONEY CLOVER 4-6 GCHC	1 1/2 Cup	225614
JUICE PINEAP 100 12-46FLZ HV	3 Cup	100676
MARGARINE &BTR BLND EURO UNSLTD 36-1	1/4 Pound	834071

Preparation Instructions

Bake in a 350° oven until temperature reaches 140°, approx. 20 minutes.

CCP: Hold for hot service at 135° or higher.

Note: Can use frozen apples as well. Use 15 lbs of frozen apples instead of 2 #10 cans with same amount of other ingredients.

Nutrition Facts

Servings Per Recipe: 48.00 Serving Size: 0.50 Cup

Colving Cize	. 0100 Gap		
Amount Pe	r Serving		
Calories		108.68	
Fat		2.00g	
SaturatedFa	at	0.83g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		11.09mg	
Carbohydra	ates	23.37g	
Fiber		2.16g	
Sugar		19.39g	
Protein		0.06g	
Vitamin A	0.00IU	Vitamin C	11.38mg
Calcium	3.40mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Fresh Apple Slices

Servings:	130.00	Category:	Fruit
Serving Size:	1.00 Piece	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22678

Ingredients

Description	Measurement	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	130 Piece	597481

Preparation Instructions

Portion 6 slices into a side dish container.

CCP: Hold for cold service at 41° or less.

Nutrition Facts

Servings Per Recipe: 130.00 Serving Size: 1.00 Piece

	20.71.1g 2.20. 1100 1 1000			
Amount Per	r Serving			
Calories		66.60		
Fat		0.20g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		1.30mg		
Carbohydra	ites	18.00g		
Fiber		3.10g		
Sugar		13.00g		
Protein		0.30g		
Vitamin A	69.12IU	Vitamin C	5.89mg	
Calcium	7.68mg	Iron	0.15mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Veggie Cruncher Cup w/Dip

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22686

Ingredients

Description	Measurement	DistPart #
PEPPERS RED DOMESTIC 23 MRKN	7 Pound	560715
CAULIFLOWER BITE SIZE 2-3 RSS	5 1/2 Pound	732486
CUCUMBER SELECT 24CT MRKN	10 1/4 Pound	418439
Ranch Dressing Cup	100 Each	52976

Preparation Instructions

Portion 3 pepper slices, approx. 1 oz or 1/4 C cauliflower, and 3 cucumber sticks into a side dish container.

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.75 Cup

Amount Pe	r Serving		
Calories		157.77	
Fat		16.12g	
SaturatedF	at	2.54g	
Trans Fat		0.00g	
Cholestero	I	10.00mg	
Sodium		177.06mg	
Carbohydr	ates	5.15g	
Fiber		0.93g	
Sugar		2.35g	
Protein		0.82g	
Vitamin A	1134.86IU	Vitamin C	75.16mg
Calcium	10.10mg	Iron	0.30mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Egg Grab and Go CBIS

Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22687

Ingredients

Description	Measurement	DistPart #
EGG HARD CKD PLD BIB 4-2.5 GCHC	88 Each	229431
SNACK CHS BKD WGRAIN 104-SSV CHEETOS	44 Package	191090

Preparation Instructions

Portion: 2 eggs, and 1 pkg of Cheetos into a black entree container.

CCP: Hold for cold service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 44.00 Serving Size: 1.00 Serving

Serving		
	280.00	
	14.50g	
at	4.00g	
	0.00g	
	370.00mg	
	320.00mg	
ites	18.00g	
	1.00g	
	3.00g	
	14.00g	
0.00IU	Vitamin C	0.00mg
70.00mg	Iron	2.40mg
	at	280.00 14.50g 4.00g 0.00g 370.00mg 320.00mg 18.00g 1.00g 3.00g 14.00g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Turkey and Noodles w/Bread

Servings:	112.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22693

Ingredients

Description	Measurement	DistPart #
TURKEY & GRAVY CKD 4-7 JENNO	28 Pound	653171
PASTA NOODL EGG 1/2 XTRA WD 2-5	6 Pound	292346
24oz Whole Grain Rich Sandwich Bread	112 Slice	1292

Preparation Instructions

To serve: place noodles into serving container with the turkey and gravy portioned over top.

4 oz portion of noodles, use a 4 oz spoodle with

4 oz (by weight) of turkey and gravy, use a 6 oz spoodle or #8 scoop.

Nutrition Facts

Servings Per Recipe: 112.00 Serving Size: 4.00 Ounce

Serving Size. 4.00 Ourice			
Amount Pe	r Serving		
Calories		244.67	
Fat		6.38g	
SaturatedFa	at	1.66g	
Trans Fat		0.50g	
Cholestero		62.55mg	
Sodium		544.29mg	
Carbohydra	ates	25.07g	
Fiber		1.36g	
Sugar		1.36g	
Protein		22.24g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.57mg	Iron	3.16mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mashed Potatoes

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22694

Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	1/5 Pound	733061
POTATO MASH REAL PREM 12-26Z IDAHOAN	2 Package	166872

Preparation Instructions

Measure boiling water in steam pan or mixer, amount according to package directions

Add margarine and then slowly add potatoes mix until all potatoes are wet.

Let stand for 1 minute. Stir and serve

Put on serving line or in pass through.

CCP: Hold for hot service at 135° or higher

Nutrition Facts

Servings Per Recipe: 72.00 Serving Size: 0.50 Cup

Con ring Cize			
Amount Pe	r Serving		
Calories		187.11	
Fat		3.25g	
SaturatedFa	at	0.42g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		699.16mg	
Carbohydra	ites	37.78g	
Fiber		2.22g	
Sugar		2.22g	
Protein		4.44g	
Vitamin A	70.00IU	Vitamin C	8.00mg
Calcium	44.44mg	Iron	0.80mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Peaches, diced

Servings:	48.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22695

Ingredients

Description	Measurement	DistPart #
PEACH DCD XL/S 6-10 GCHC	2 #10 CAN	268348

Preparation Instructions

Portion 1/2 cup peaches with some juice into a side dish container.

CCP: Hold for cold service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 48.00 Serving Size: 0.50 Cup

Gerving Gize	. 0.00 00.5		
Amount Per	r Serving		
Calories		64.67	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		10.78mg	
Carbohydra	ites	15.09g	
Fiber		0.00g	
Sugar		11.86g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
·			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

BBQ Rib Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22696

Ingredients

Description	Measurement	DistPart #
PORK RIB-Q CN 160-2.4Z COMM	1 Each	108980
SAUCE BBQ 4-158Z KCMSTRPC	1 Tablespoon	754684
6" Whole Grain Rich Hoagie Bun	1 Each	3744

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		330.00	
Fat		9.50g	
SaturatedF	at	2.50g	
Trans Fat		0.00g	
Cholestero	l	40.00mg	
Sodium		840.00mg	
Carbohydra	ates	40.50g	
Fiber		4.00g	
Sugar		12.00g	
Protein		19.00g	
Vitamin A	300.00IU	Vitamin C	1.20mg
Calcium	20.00mg	Iron	11.08mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Fruit and Veggie Bar

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22697

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	30 Cup	735787
SPINACH LEAF FLAT CLND 4-2.5 RSS	25 Cup	329401
BROCCOLI FLORET BITE SIZE 2-3 RSS	8 Cup	732451
CAULIFLOWER BITE SIZE 2-3 RSS	8 Cup	732486
PEPPERS RED 11 P/L	8 Cup	321141
PEPPERS GREEN LRG 60-70CT MRKN	8 Cup	198757
TOMATO GRAPE SWT 10 MRKN	8 Cup	129631
CARROT BABY WHL PETITE 4-5 RSS	8 Cup	768146
RADISH 30CT 14-1 P/L	4 Cup	198854
CUCUMBER SELECT 24CT MRKN	8 Cup	418439

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 1.00 Cup

Amount Per Serving	
Calories	44.39
Fat	0.27g
SaturatedFat	0.06g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	42.40mg
Carbohydrates	9.70g
Fiber	3.61g
Sugar	4.92g

Protein		2.73g	
Vitamin A	1065.18IU	Vitamin C	82.20mg
Calcium	52.01mg	Iron	1.20mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Spicy Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25891
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	523610
DRESSING RNCH DISPNSR PK 2-1.5GAL HNZ	1 Tablespoon	676210
CHIX TNDRLN BRD WGRAIN SPCY CKD 6-5	3 Each	399806
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 1 each

Amount Pe	r Serving		
Calories		508.00	
Fat		25.70g	
SaturatedFa	at	7.50g	
Trans Fat		0.00g	
Cholestero		78.00mg	
Sodium		715.00mg	
Carbohydra	ates	45.50g	
Fiber		5.50g	
Sugar		3.00g	
Protein		24.00g	
Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	155.50mg	Iron	2.44mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Crispy Chicken Bacon Ranch Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25897
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
CHIX TNDR BRD WGRAIN 1.41Z 4-7.7	3 Piece	533830
BACON TKY CKD 12-50CT JENNO	2 Slice	834770
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	523610
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
DRESSING RNCH DISPNSR 2-1.5GAL HELM	2 Tablespoon	479880

Preparation Instructions

- 1. Place frozen tenders on a lined sheet pan. Cook in a 350° oven for 8-12 minutes. CCP: Heat to a min. of 165°
- 2. Heat bacon in a 350° oven for 1-2 minutes.
- 3. Lay tortilla shells on a flat surface. Spread with ranch dressing.
- 4. Top with 3 tenders, 2 slices turkey bacon, 2 Tbsp cheese, and 1/2 C lettuce..
- 5. Roll tightly and cut in half.

CCP: Hold for cold service at 41° or lower.

Nutrition Facts	
Servings Per Recipe: 1.00	
Serving Size: 1.00	
Amount Per Serving	
Calories	574.00
Fat	29.60g
SaturatedFat	9.15g
Trans Fat	0.00g
Cholesterol	67.00mg
Sodium	1034.00mg
Carbohydrates	44.50g

Fiber		5.00g	
Sugar		5.50g	
Protein		29.50g	
Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	147.50mg	Iron	3.01mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chocolate 1% Milk

Servings:	1.00	Category:	Milk
Serving Size:	8.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25898
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
Chocolate 1% Milk	1 Cup	13875

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 8.00 Ounce

Calories 150.00 Fat 2.50g SaturatedFat 1.50g Trans Fat 0.00g Cholesterol 10.00mg Sodium 230.00mg	
SaturatedFat 1.50g Trans Fat 0.00g Cholesterol 10.00mg Sodium 230.00mg	
Trans Fat 0.00g Cholesterol 10.00mg Sodium 230.00mg	
Cholesterol 10.00mg Sodium 230.00mg	
Sodium 230.00mg	
Onella de la colonida del colonida del colonida de la colonida del colonida de la colonida del colonida de la colonida del colonida del colonida del colonida de la colonida del colonida	
Carbohydrates 24.00g	
Fiber 0.00g	
Sugar 22.00g	
Protein 8.00g	
Vitamin A 173.00IU Vitamin C	0.00mg
Calcium 277.00mg Iron	•

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Shredded BBQ Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25899
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Cup	498702
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 Cup	

Preparation Instructions

No Preparation Instructions available.

Nutrition Fact

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		449.00	
Fat		19.00g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholestero		71.00mg	
Sodium		443.00mg	
Carbohydra	ates	44.00g	
Fiber		2.00g	
Sugar		20.00g	
Protein		24.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	71.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Dill Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25903

Ingredients

Description	Measurement	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	1 Each	542832
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 Each	

Preparation Instructions

1. Cook chicken patties at 375° for 13-15 minutes. Turn after 6 minutes.

CCP: Cook patties to an internal temperature of 160°

2. Place one patty on one bu. Wrap in foil wrapper.

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Oct virig Oize			
Amount Pe	r Serving		
Calories		380.00	
Fat		11.00g	
SaturatedF	at	1.50g	
Trans Fat		0.00g	
Cholestero	I	70.00mg	
Sodium		650.00mg	
Carbohydra	ates	42.00g	
Fiber		3.00g	
Sugar		6.00g	
Protein		29.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	111.00mg	Iron	3.80mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Shredded Pork BBQ Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25904

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 Each	

Preparation Instructions

1. Heat BBQ for approx 30 minutes until the internal temperature is 160°.

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		449.00	
Fat		19.00g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholesterol		71.00mg	
Sodium		443.00mg	
Carbohydra	ates	44.00g	
Fiber		2.00g	
Sugar		20.00g	
Protein		24.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	71.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

White Mac and Cheese Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25909
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & 3CHS 6-5 JTM	6 Ounce	149193
CHIX STRP FAJT GRLLD 6-5 GLDKST	1 1/2 Ounce	903490
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Tablespoon	704229
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each	159791

Preparation Instructions

- 1. Mix buffalo sauce with chicken strips. Steam until temperature reaches 165°.
- 2. Serve approx 1.50 oz chicken over the mac and cheese when a part of the mac and cheese bowl. CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		554.98	
Fat		23.52g	
SaturatedFa	at	9.80g	
Trans Fat		0.00g	
Cholestero		104.47mg	
Sodium		1866.89mg	
Carbohydra	ites	57.82g	
Fiber		3.00g	
Sugar		18.00g	
Protein		30.32g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	1.44mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25910
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	722330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730
84-2.6Z SALSA CUP REDG REDSC2Z	1	536690
SOUR CREAM PKT 100-1Z GCHC	1	745903
CORN CUT SUPER SWT 6-4 GCHC	1/4 Cup	851329

Preparation Instructions

- 1. Portion romaine lettuce into the bottom of the container.
- 2. Add #10 Scoop of taco meat, 1/4 cup shredded cheddar cheese.
- 3. Serve with 1 bag of chips.
- 4. 1 salsa cup, 1 sour cream packet are optional, place in a separate container for self service.

CCP: Hold for cold service at 40° or lower.

Nutrition Facts	
Servings Per Recipe: 1.00	
Serving Size: 1.00	
Amount Per Serving	
Calories	425.13
Fat	19.46g
SaturatedFat	8.14g
Trans Fat	0.18g
Cholesterol	52.08mg
Sodium	534.16mg

Carbohydra	ates	42.12g	
Fiber		6.51g	
Sugar		5.00g	
Protein		20.32g	
Vitamin A	706.94IU	Vitamin C	3.15mg
Calcium	288.87mg	Iron	1.86mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Elementary Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25911
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	DistPart #
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	768230
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
SOUR CREAM PKT FF 100-1Z LOL	1 Each	853190
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730

Preparation Instructions

To serve:

Use 1 #12 scoop of taco meat, 1 bag of chips and 2 Tbsp shredded cheese. Serve shredded lettuce and sour cream packet on the side.

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00		
Amount Per Serving		
Calories	304.63	
Fat	11.98g	
SaturatedFat	4.50g	
Trans Fat	0.00g	
Cholesterol	69.82mg	
Sodium	568.94mg	
Carbohydrates	26.49g	
Fiber	1.50g	
Sugar	2.50g	
Protein	22.95g	
Vitamin A 150.00IU	Vitamin C 0.00m	g

Calcium 197.43mg Iron 1.38mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25912
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	722330
CHIP CORN 64-LSSV FRITOS	1 Package	712680
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
84-2.6Z SALSA CUP REDG REDSC2Z	1	536690
SOUR CREAM PKT FF 100-1Z LOL	1 Each	853190

Preparation Instructions

- 1. Thaw taco meat, heat thawed meat to 160°.
- 2. Portion taco meat using a #10 scoop, shredded cheese, lettuce into a container.

Serve with 1 bag Fritos.

3. Offer 1 salsa cup and 1 pkt sour cream.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00	
Amount Per Serving	
Calories	530.28
Fat	32.09g
SaturatedFat	10.14g
Trans Fat	0.18g
Cholesterol	52.08mg
Sodium	744.16mg
Carbohydrates	41.15g
Fiber	3.76g
Sugar	3.76g

Protein		21.58g	
Vitamin A	706.94IU	Vitamin C	3.15mg
Calcium	326.87mg	Iron	1.26mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Turkey Manhattan

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25951

Ingredients

Description	Measurement	DistPart #
TURKEY & GRAVY CKD 4-7 JENNO	4 1/2 Ounce	653171
POTATO MASH REAL PREM 12-26Z IDAHOAN	1/2 Cup	166872
24 oz. Whole Grain Rich Sandwich Bread	2 Slice	1292
MARGARINE CUP SPRD 900-5GM CNTRYCR	1 Each	542121

Preparation Instructions

- 1. Place frozen or thawed bag of turkey product into a steam table pan and place in the steamer. If frozen; steam for 1 hour 15 minutes, thawed 40 minutes.
- 2. Open bag into a steam table pan. CCP: Hold for hot service at 140° minimum
- 3. Prepare potatoes as directed on the package. Allow potatoes to sit for 5 minutes. Fluff with a fork. CCP: Hold for hot service at 135° or higher.

To Serve: 1 slice of bread, 1 #8 scoop of potatoes with a heaping #10 Scoop of tu;rkey and gravy over top. Add 1 slice of bread a 1 pat or margarine to each serving.

454.81
11.91g
2.12g

Nutrition Facts
Servings Per Recipe: 1.00

Calonies		404.01	
Fat		11.91g	
SaturatedFa	at	2.12g	
Trans Fat		0.00g	
Cholesterol		48.68mg	
Sodium		1382.50mg	
Carbohydra	ites	60.16g	
Fiber		4.00g	
Sugar		4.00g	
Protein		29.47g	
Vitamin A	200.00IU	Vitamin C	7.20mg
Calcium	48.00mg	Iron	9.11mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Orange Chicken with Rice and Eggroll

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25952

Ingredients

Description	Measurement	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	4 Ounce	791710
RICE 2-10 UBEN	1/2 Cup	427586
EGG ROLL VEG WGRAIN 130-3.1Z MINH	1 Each	521450

Preparation Instructions

1. Spread chicken pieces on a lined sheet pan. Bake frozen in oven for 40-45 minutes at 350° for 40-45 minutes or until golden brown and crispy. Temperature should be 165° or higher.

CCP: Hold for hot service at 140° or higher.

- 2. Place sauce in the bag into steamer for 10-12 minutes or until 165°
- 3. Cook rice according to package directions. CCP: Hold for hot service

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Octiviting Oize). 1.00		
Amount Pe	r Serving		
Calories		668.67	
Fat		8.60g	
SaturatedF	at	2.03g	
Trans Fat		0.00g	
Cholestero	l	46.15mg	
Sodium		635.54mg	
Carbohydra	ates	120.64g	
Fiber		5.05g	
Sugar		16.33g	
Protein		25.56g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.20mg	Iron	6.90mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Turkey Club Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25954

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 1/4 Ounce	689541
BACON TKY CKD 12-50CT JENNO	1/2 Ounce	834770
CHEESE COLBY JK SLCD 6-1.5 GCHC	1 Slice	105988
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup	451730
TOMATO 6X6 LRG 10 MRKN	2 Slice	199001
6" Whole Grain Rich Hoagie Bun	1 Each	3744

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Serving Size	e: 1.00		
Amount Pe	r Serving		
Calories		387.10	
Fat		14.43g	
SaturatedF	at	5.43g	
Trans Fat		0.00g	
Cholestero	I	68.32mg	
Sodium		1070.35mg	
Carbohydr	ates	33.30g	
Fiber		4.13g	
Sugar		6.25g	
Protein		30.76g	
Vitamin A	599.76IU	Vitamin C	9.86mg
Calcium	161.20mg	Iron	10.38mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Cheeseburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25955

Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	1 Slice	247822

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per Serving Calories

390.00 Fat 19.00g SaturatedFat 7.75g **Trans Fat** 0.00g Cholesterol 67.50mg **Sodium** 480.00mg Carbohydrates 28.00g **Fiber** 2.00g 4.50g Sugar **Protein** 27.50g Vitamin A 0.00IU Vitamin C 0.00mg **Calcium** 146.00mg Iron 3.80mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chef Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25956

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Pound	451730
CARROT MATCHSTICK SHRED 2-3 RSS	8 Ounce	198161
CHEESE CHED MLD SHRD 4-5 LOL	3 Ounce	150250
EGG HARD CKD PLD DRY PK 12-12CT PAP	5 Each	853800
TURKEY BRST DCD 2-5	2 Ounce	451300
HAM SLCD .5Z 4-2.5 GFS	20 Slice	294187
TOMATO CHERRY 11 MRKN	2 1/2 Cup	569551
BREAD BANANA IW 70-3.4Z SUPBAK	10 Each	230361

Preparation Instructions

Portion into a serving container in the following order:

Romaine lettuce - 1 Cup

Cherry tomatoes - 3 each - halved

Carrots, matchstick - 1/4 C

Cheese, cheddar, shredded - 1/4 oz

Turkey, diced - 2 oz

Ham, cut in pieces - 2 slices

Serve with salad dressing packet and 1 slice of banana bread

CCP: Hold for cold service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving	
Calories	386.78
Fat	14.10g
SaturatedFat	4.35g
Trans Fat	0.00g

Cholestero	I	106.04mg	
Sodium		572.85mg	
Carbohydra	ates	52.78g	
Fiber		4.48g	
Sugar		28.54g	
Protein		17.26g	
Vitamin A	4269.29IU	Vitamin C	7.55mg
Calcium	263.68mg	Iron	1.88mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Crispy Chicken and Waffle

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25957

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD 6-5	5 Each	536790
WAFFLE BEL WHLWHE 48-3.5 GINNYS	1 Each	243572

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Con ring Cize			
Amount Pe	r Serving		
Calories		500.00	
Fat		22.00g	
SaturatedFa	at	7.50g	
Trans Fat		0.00g	
Cholestero		65.00mg	
Sodium		730.00mg	
Carbohydra	ates	54.00g	
Fiber		4.00g	
Sugar		18.00g	
Protein		22.00g	
Vitamin A	700.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	2.52mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Fajitas with Rice

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25972

Ingredients

Description	Measurement	DistPart #
CHIX STRP FAJT GRLLD 6-5 GLDKST	2 1/2 Ounce	903490
ONION SPANISH JUMBO 10 MRKN	1 Ounce	109620
PEPPERS RED 5 P/L	1 Ounce	597082
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	882700
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
RICE 2-10 UBEN	1/8 Cup	427586

Preparation Instructions

- 1. Heat chicken strips in a single layer in a 350° oven for 5-8 minutes. CCP: Heat to a minimum of 165°. CCP: Hold for hot service at 140 or higher.
- 2. Steam peppers and onions until just tender.
- 3. Cook rice per package directions. CCP: Hold for hot service at 135° or higher.

To serve:

Portion approx 2 oz chicken, 1/4 C onions and peppers and 1/2 oz shredded cheese onto a tortilla.

Nutrition Fact	
Servings Per Recipe Serving Size: 1.00	: 1.00
Amount Per Servin	a
Calories	378.61
Fat	10.07g
SaturatedFat	5.01g
Trans Fat	0.00g
Cholesterol	80.79mg
Sodium	871.28mg
Carbohydrates	46.68g
Fiber	2.80g
Sugar	3.14g
Protein	26.11g

Vitamin A	910.98IU	Vitamin C	46.31mg
Calcium	160.12mg	Iron	3.11mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Burrito Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25977
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TACO FILLING CHIX SHRD 4-5 JTM	2 Ounce	560270
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	722110
RICE 2-10 UBEN	1/4 Cup	427586
BEANS BLACK LO SOD 6-10 BUSH	1/2 Cup	231981
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	882700
CORN CUT SUPER SWT 6-4 GCHC	1/2 Cup	851329
SALSA CUP 84-3Z REDG	1 Each	677802

Preparation Instructions

To serve:

Place 1 #6 scoop of rice, top with #6 scoop of chicken taco meat,

Add 1/2 cup black beans and 1/2 C corn. Top with tortilla shell.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00	
Amount Per Serving	
Calories	588.18
Fat	9.28g
SaturatedFat	4.46g
Trans Fat	0.00g
Cholesterol	30.46mg
Sodium	843.37mg
Carbohydrates	99.06g
Fiber	9.52g

Sugar		9.51g	
Protein		24.78g	
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	273.44mg	Iron	4.84mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Broccoli Salad

Servings:	10.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25979
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	1 1/2 Pound	732451
ONION RED JUMBO 10 MRKN	2 Ounce	596973
BACON CKD MED SLCD 3-100CT GFS	2 Slice	314196
MAYONNAISE LT 4-1GAL GFS	3/4 Cup	429406
SUGAR BEET GRANUL XTRA FINE 4-10 P/L	1 Tablespoon	842061
VINEGAR APPLE CIDER 5 4-1GAL GCHC	2 Tablespoon	430795
RAISIN SELECT 12-2 P/L	1/2 Cup	496146

Preparation Instructions

CCP: Hold for hot service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size. 0.30		
Amount Per Serving		
Calories	89.30	
Fat	2.06g	
SaturatedFat	0.16g	
Trans Fat	0.00g	
Cholesterol	12.80mg	
Sodium	106.64mg	
Carbohydrates	16.78g	
Fiber	2.46g	
Sugar	8.93g	
Protein	2.71g	

Vitamin A	473.74IU	Vitamin C	68.16mg
Calcium	42.72mg	Iron	0.86mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Salad with Popcorn Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25994
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
CROUTON CHS GARL WGRAIN 2505Z	2 Package	661022
TOMATO CHERRY 11 MRKN	1/2 Cup	569551
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package	636402
DRESSING RNCH ORIG PKT 102-1Z MARZ	1 Ounce	554693

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Per Serving		
Calories	704.20	
Fat	35.30g	
SaturatedFat	8.95g	
Trans Fat	0.04g	
Cholesterol	90.00mg	
Sodium	1169.90mg	
Carbohydrates	72.00g	
Fiber	10.90g	
Sugar	30.50g	
Protein	29.50g	

Vitamin A	1099.70IU	Vitamin C	12.33mg
Calcium	177.60mg	Iron	2.77mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Salad with Spicy Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25995
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX TNDRLN BRD WGRAIN SPCY CKD 6-5	3 Each	399806
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
TOMATO CHERRY 11 MRKN	1/2 Cup	569551
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Tablespoon	324531
CROUTON CHS GARL WGRAIN 2505Z	2 Package	661022
DRESSING RNCH ORIG PKT 102-1Z MARZ	1 Ounce	554693
APPLE GALA 138CT MRKN	1 Piece	569392

Preparation Instructions

No Preparation Instructions available.

N	Jı	ıŧ	ri	ti	<u>_</u>	n	Fa	cts
ľ	٧L	aι	П	u	U	и	Га	ししつ

Servings Per Recipe: 1.00

Serving Size: 1.00		
Amount Per Serving		
Calories	633.80	
Fat	34.45g	
SaturatedFat	7.20g	
Trans Fat	0.04g	
Cholesterol	78.00mg	
Sodium	1041.20mg	
Carbohydrates	59.50g	
Fiber	10.00g	
Sugar	19.50g	

Protein		26.80g	
Vitamin A	968.82IU	Vitamin C	18.22mg
Calcium	173.28mg	Iron	3.02mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Italian Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25996
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM UNCURED 6-2 JENNO	1 Ounce	690041
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1 Ounce	689541
PEPPERONI SLCD SAND 3.34 8/Z 5-2	2 Slice	776221
CHEESE MOZZ 3 SLCD .75Z 6-1.5 GCHC	1 Slice	726567
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup	451730
TOMATO 6X6 LRG 10 MRKN	3 Slice	199001
6" Whole Grain Rich Hoagie Bun	1 Each	3744

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Per Serving	
Calories	360.29
Fat	12.88g
SaturatedFat	5.24g
Trans Fat	0.00g
Cholesterol	58.72mg
Sodium	834.88mg
Carbohydrates	35.97g
Fiber	4.57g
Sugar	7.93g
Protein	24.31g

Vitamin A	949.64IU	Vitamin C	14.80mg
Calcium	135.80mg	Iron	10.63mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Hamburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26016

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144-2.25Z	1 Each	226851
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Servings Per Recipe: Serving Size: 1.00 Ea	
Amount Per Serving]
Calories	240.00
Fat	9.50g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	275.00mg
Carbohydrates	21.00g
Fiber	2.00g
Sugar	3.00g

Nutrition Facts

Protein

Vitamin A

Calcium

0.00IU

20.00mg

16.00g

Iron

Vitamin C

0.00mg

1.44mg

^{1.} Cook beef patty according to manufacturer's instructions. CCP: Heat to minimum internal temperature of 165 F or higher.

^{2.} Assemble burger. Wrap in foil. CCP: Keep warm at 135 F or higher.

^{**}Allergens: Soy, Wheat

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nachos Supreme

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26017

Ingredients

Description	Measurement	DistPart #
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	768230
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
SAUCE CHS CHED POUCH 6-106Z LOL	1 Ounce	135261

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Serving Size	5. 1.00		
Amount Pe	r Serving		
Calories		262.97	
Fat		10.82g	
SaturatedF	at	3.50g	
Trans Fat		0.00g	
Cholestero	I	64.82mg	
Sodium		627.27mg	
Carbohydra	ates	22.66g	
Fiber		1.00g	
Sugar		0.00g	
Protein		19.28g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	145.60mg	Iron	1.38mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Nuggets w/Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26019

Ingredients

Description	Measurement	DistPart #
CHIX NUG BRD WGRAIN FC .98Z 30	4 Each	548832
Whole Grain Pan Roll	1 Each	3920

Preparation Instructions

CCP: Hold nuggets for hot service at 135° or higher. Serve 4 nuggets and 1 roll together as an entree.

Nutrition Facts

Amount Pe	er Serving		
Calories		370.00	
Fat		18.00g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	l	65.00mg	
Sodium		465.00mg	
Carbohydr	ates	31.00g	
Fiber		3.00g	
Sugar		2.00g	
Protein		21.00g	
Vitamin A	200.00IU	Vitamin C	108.00mg
Calcium	68.00mg	Iron	2.08mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Sloppy Joe on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26021

Ingredients

Description	Measurement	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 3/5 Ounce	564790
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Use a # scoop for portioning the sloppy joe. CCP: Hold for hot service at 140° or higher.

Nutrition Facts

COITING CIEC			
Amount Pe	r Serving		
Calories		253.80	
Fat		7.45g	
SaturatedFa	at	2.18g	
Trans Fat		0.00g	
Cholestero		43.64mg	
Sodium		603.55mg	
Carbohydra	ates	29.92g	
Fiber		3.98g	
Sugar		10.93g	
Protein		16.89g	
Vitamin A	455.21IU	Vitamin C	5.95mg
Calcium	33.72mg	Iron	1.98mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26022

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	1 Each	641402
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Place one patty on one bun. Wrap

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

<u> </u>			
Amount Pe	r Serving		
Calories		380.00	
Fat		17.50g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholestero		65.00mg	
Sodium		700.00mg	
Carbohydra	ates	32.00g	
Fiber		3.00g	
Sugar		3.00g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26025

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
6" Whole Grain Hot Dog Bun	1 Each	3709

Preparation Instructions

Serve one hot dog on one bun. Wrap CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Amount Pe	r Serving		
Calories		280.00	
Fat		17.50g	
SaturatedFa	at	5.00g	
Trans Fat		0.00g	
Cholestero		45.00mg	
Sodium		770.00mg	
Carbohydra	ites	21.00g	
Fiber		2.00g	
Sugar		4.00g	
Protein		10.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.11mg	Iron	1.84mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Sausage Gravy with Biscuit Sticks

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26027

Ingredients

Description	Measurement	DistPart #
GRAVY MIX CNTRY 6-1.5 PION	1 Package	455555
PORK CRMBL CKD 120/Z W/TVP 10 PG	3 Pound	499595
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	25 Each	785880
DOUGH BISC STICK 250-1.25Z RICH	50 Each	149070

Preparation Instructions

CCP: Hold sausage gravy for hot service at 140° or higher. CCP: Hold sausage patties for hot service at 140° of higher. Portion: 2 biscuit sticks with 6 oz gravy and 1 sausage patty.

Nutrition Facts

Servings Per Recipe: 25.00

00111119 0120			
Amount Pe	r Serving		
Calories		476.08	
Fat		31.51g	
SaturatedFa	at	13.55g	
Trans Fat		0.00g	
Cholestero	ĺ	59.43mg	
Sodium		1215.02mg	
Carbohydra	ates	28.17g	
Fiber		0.00g	
Sugar		2.00g	
Protein		16.69g	
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	28.54mg	Iron	7.64mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Deli Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26028

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	523610
Mrs. Clark's Ranch Dressing - Jug	1 Tablespoon	52906
HAM SLCD .5Z 4-2.5 GFS	3 Slice	294187
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 Slice	689541
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	1 Slice	247822
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730

Preparation Instructions

CCP: Maintain cold food temp at 41° or below.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size	3. 1.00		
Amount Pe	r Serving		
Calories		363.05	
Fat		17.13g	
SaturatedF	at	6.13g	
Trans Fat		0.00g	
Cholestero	I	47.77mg	
Sodium		903.08mg	
Carbohydra	ates	32.25g	
Fiber		3.50g	
Sugar		3.75g	
Protein		23.87g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	124.00mg	Iron	1.71mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Crispy Chicken Smackers with a Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26038

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
Whole Grain Dinner Roll	1 Each	3920

Preparation Instructions

CCP: Hold chicken smackers for hot service at 140° or higher.

Serve 10 smackers with 1 roll.

Nutrition Facts

0011119			
Amount Pe	r Serving		
Calories		350.00	
Fat		14.00g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero		70.00mg	
Sodium		675.00mg	
Carbohydra	ates	33.00g	
Fiber		4.00g	
Sugar		2.00g	
Protein		22.00g	
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.44mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

BBQ Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26046

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

CCP: Hold BBQ for hot service at 140° or higher. To serve: Put 4 oz pork on each bun. Wrap.

Nutrition Facts

Servings Per Recipe: 1.00

Amount Per	r Serving		
Calories		409.00	
Fat		18.50g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholesterol		71.00mg	
Sodium		423.00mg	
Carbohydra	ites	37.00g	
Fiber		2.00g	
Sugar		19.00g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26429
School:	CUSTER BAKER INTERMEDIATE SCHOOL		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.9Z 30	1 Each	548852
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Place one patty on one bun. Wrap

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

Amount Pe	r Serving		
Calories		390.00	
Fat		18.50g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	o l	65.00mg	
Sodium		530.00mg	
Carbohydr	ates	35.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		22.00g	
Vitamin A	200.00IU	Vitamin C	108.00mg
Calcium	20.00mg	Iron	1.08mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26430
School:	NEEDHAM ELEMENTARY		

Ingredients

Description	Measurement	DistPart #
Whole Grain Hamburger Bun, 3.5"	1 Each	3227
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	1 Each	641402

Preparation Instructions

Place one patty on one bun. Wrap

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

: 1.00		
r Serving		
	380.00	
	17.50g	
at	4.00g	
	0.00g	
	65.00mg	
	700.00mg	
ites	32.00g	
	3.00g	
	3.00g	
	22.00g	
0.00IU	Vitamin C	0.00mg
10.00mg	Iron	2.00mg
	at o.00IU	380.00 17.50g 4.00g 0.00g 65.00mg 700.00mg 32.00g 3.00g 3.00g 22.00g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26431
School:	UNION ELEMENTARY		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.9Z 30	1 Each	548852
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Place one patty on one bun. Wrap

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

: 1.00		
Serving		
	390.00	
	18.50g	
ıt	4.00g	
	0.00g	
	65.00mg	
	530.00mg	
tes	35.00g	
	4.00g	
	3.00g	
	22.00g	
200.00IU	Vitamin C	108.00mg
	Serving	390.00 18.50g 4.00g 0.00g 65.00mg 530.00mg tes 35.00g 4.00g 3.00g 22.00g

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26432
School:	WEBB ELEMENTARY		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.9Z 30	1 Each	548852
Whole Grain Hamburger Bun, 3.5"	1 Each	3227

Preparation Instructions

Place one patty on one bun. Wrap

CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size	e: 1.00		
Amount Pe	r Serving		
Calories		390.00	
Fat		18.50g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	l	65.00mg	
Sodium		530.00mg	
Carbohydr	ates	35.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		22.00g	
Vitamin A	200.00IU	Vitamin C	108.00mg
Calcium	20.00mg	Iron	1.08mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Deli Wrap MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27754
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TORTILLA JALAP CHS WGRAIN 9 12-12CT	1 Each	673491
Mrs. Clark's Ranch Dressing - Jug	1 Tablespoon	52906
HAM SLCD .5Z 4-2.5 GFS	3 Slice	294187
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 Slice	689541
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	1 Slice	247822
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730

Preparation Instructions

CCP: Maintain cold food temp at 41° or below. Serve with mini peppers and applesauce.

Nutrition Facts

Serving Size: 1.00	
Amount Per Serving	
Calories	353.05
Fat	16.63g
SaturatedFat	5.13g
Trans Fat	0.00g
Cholesterol	47.77mg
Sodium	1003.08mg
Carbohydrates	30.25g
Fiber	2.50g
Sugar	2.75g
Protein	23.87g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 243.00mg Iron 2.27mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nachos Supreme MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27755
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	722330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
SAUCE CHS CHED POUCH 6-106Z LOL	1 Ounce	135261

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size	e. 1.00		
Amount Pe	r Serving		
Calories		348.76	
Fat		14.97g	
SaturatedF	at	4.70g	
Trans Fat		0.27g	
Cholestero	l	43.12mg	
Sodium		619.58mg	
Carbohydra	ates	35.40g	
Fiber		4.89g	
Sugar		1.89g	
Protein		17.45g	
Vitamin A	610.41IU	Vitamin C	4.73mg
Calcium	174.47mg	Iron	2.49mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Country Fried Steak w/ Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27757
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CNTRY FRD WGRAIN 85-3.85Z	1 Each	667202
GRAVY MIX CNTRY 6-1.5 PION	1 Ounce	455555
Whole Grain Rich Clustered Pan Rolls	1 roll	3920

Preparation Instructions

Serve each steak with 1 oz. gravy and 1 each dinner roll.

Nutrition Facts

Serving Size	. 1.00		
Amount Pe	r Serving		
Calories		373.83	
Fat		18.63g	
SaturatedFa	at	5.75g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		700.43mg	
Carbohydra	ites	30.76g	
Fiber		2.50g	
Sugar		1.00g	
Protein		19.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	45.01mg	Iron	4.70mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Sausage Gravy with Biscuit Sticks and Egg **Patty**

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27761
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
GRAVY MIX CNTRY 6-1.5 PION	1 Package	455555
PORK CRMBL CKD 120/Z W/TVP 10 PG	3 Pound	499595
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	25 Each	785880
DOUGH BISC STICK 250-1.25Z RICH	50 Each	149070
EGG PTY RND 3.5 300-1.25Z PAP	25 Each	741320

Preparation Instructions

CCP: Hold sausage gravy for hot service at 140° or higher. CCP: Hold sausage patties for hot service at 140° of higher. Portion: 2 biscuit sticks with 6 oz gravy and 1 sausage patty.

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00	
Amount Per Serving	
Calories	536.08
Fat	35.51g
SaturatedFat	14.55g
Trans Fat	0.00g
Cholesterol	154.43mg
Sodium	1325.02mg
Carbohydrates	29.17g
Fiber	0.00g
Sugar	2.00g
Protein	19.69g

Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	46.54mg	Iron	7.64mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Sloppy Joe on Bun MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27769
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 3/5 Ounce	564790
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	

Preparation Instructions

Use a # scoop for portioning the sloppy joe. CCP: Hold for hot service at 140° or higher.

Nutrition Facts

Amount Pe	r Serving		
Calories		293.80	
Fat		7.95g	
SaturatedF	at	2.18g	
Trans Fat		0.00g	
Cholesterol		43.64mg	
Sodium		623.55mg	
Carbohydrates		36.92g	
Fiber		3.98g	
Sugar		11.93g	
Protein		18.89g	
Vitamin A	455.21IU	Vitamin C	5.95mg
Calcium	104.72mg	Iron	3.98mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Cheese Lasagna

Servings:	50.00	Category:	Entree
Serving Size:	0.00 1 piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28409
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
PASTA LASGN RIDG CURLY 2 1/8 10 GFS	2 3/4 Pound	108197
SAUCE SPAGHETTI 6-10 P/L	2 #10 CAN	744520
CHEESE COTTAGE SML 4 4-5 GCHC	10 Pound	220051
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Cup	513989
CHEESE PARM GRTD 12-1 PG	7 Ounce	164259
CHEESE MOZZ SHRD 4-5 LOL	3 Pound	645170
BREAD GARL TST SLC WGRAIN 12-12CT	50 Slice	277862

Preparation Instructions

If needed, drain cottage cheese. In a large bowl, combine the cottage cheese, parsley, Parmesan and mozzarella cheese. If cottage cheese is too dry, add a small amount of milk to loosen.

Assemble as follows:

- layer 2 1/4 C sauce in the bottom of each pan.
- layer with 9 noodles
- layer with 2# cheese mixture
- Layer another 2 1/4 C of sauce
- repeat with noodles, cheese mixture, and sauce
- layer noodles and top with 1 1/4 C sauce. Top with an additional 2 C of shredded mozzarella cheese
- cover with plastic wrap and refrigerate overnight

Next Day - remove the plastic wrap and cover with foil. Bake in a convection oven at 325° for 40 minutes.

CCP: Heat to 160° or higher for 15 sec.

Remove from oven and allow to sit for at least 15 min. before serving.

CCP: Hold for hot service at 135° or higher.

Cut each pan 5 X 5 (25 portions per pan)

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.00 1 piece

Amount Pe	r Serving		
Calories		361.88	
Fat		12.44g	
SaturatedFa	at	5.63g	
Trans Fat		0.00g	
Cholestero		26.40mg	
Sodium		626.30mg	
Carbohydra	ates	43.46g	
Fiber		3.95g	
Sugar		11.72g	
Protein		19.21g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	271.95mg	Iron	2.83mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

BLT Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28418
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	523610
MAYONNAISE LT 4-1GAL GFS	1 Tablespoon	429406
BACON TKY CKD 12-50CT JENNO	5 Slice	834770
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
TOMATO 6X6 LRG 10 MRKN	4 Slice	199001
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each	786801

Preparation Instructions

CCP: Hold for cold service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per Serving Calories 393.08 Fat 15.96g SaturatedFat 6.37g **Trans Fat** 0.00g Cholesterol 51.26mg Sodium 960.86mg Carbohydrates 40.60g **Fiber** 5.26g Sugar 8.50g **Protein** 21.71g Vitamin A 1199.52IU Vitamin C 19.73mg

Calcium 262.41mg Iron 2.17mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Coleslaw

Servings:	30.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28419
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	5 Pound	198226
1 % White Milk	1 Cup	3601
MAYONNAISE LT 4-1GAL GFS	1 1/2 Cup	429406
VINEGAR APPLE CIDER 5 4-1GAL GCHC	2 Tablespoon	430795
SUGAR BEET GRANUL XTRA FINE 4-10 P/L	3 Tablespoon	842061

Preparation Instructions

CCP: Chill salad to 41° or below.

CCP: Hold for cold service at 41° or below

Nutrition Facts

Servings Per Recipe: 30.00

Gerving Gize			
Amount Pe	r Serving		
Calories		42.24	
Fat		0.88g	
SaturatedF	at	0.05g	
Trans Fat		0.00g	
Cholestero	l	8.50mg	
Sodium		59.05mg	
Carbohydra	ates	7.32g	
Fiber		1.50g	
Sugar		3.42g	
Protein		1.02g	
Vitamin A	0.01IU	Vitamin C	0.01mg
Calcium	27.91mg	Iron	0.02mg

^{*}All reporting of TransFat is for information only, and is not

used for evaluation purposes

Spinach Salad

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28420
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
SPINACH BABY CLND 2-2 RSS	3 1/2 Pound	560545
LETTUCE ROMAINE RIBBONS 6-2 RSS	3 Pound	451730
TOMATO GRAPE SWT 10 MRKN	1 Pound	129631
APPLE GALA MI 138CT MRKN	5 Each	569392
CUCUMBER SELECT 4-6CT MRKN	1 Pound	361510
CRANBERRY DRD 2-48Z OCSPR	48 Ounce	392313
DRESSING HNY DIJON MSTRD 4-1GAL KENS	1 Cup	188743

Preparation Instructions

Portion 1 cup in to a side salad container. Add to the Pizza Buildable clam shell.

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size. 1.00	
Amount Per Serving	
Calories	539.53
Fat	1.96g
SaturatedFat	0.33g
Trans Fat	0.00g
Cholesterol	2.40mg
Sodium	50.30mg
Carbohydrates	132.25g
Fiber	1.86g
Sugar	114.57g
Protein	1.53g

Vitamin A	98.70IU	Vitamin C	1.71mg
Calcium	37.06mg	Iron	0.95mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pizza Buildable

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28423
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
FLATBREAD NAAN MINI 64-1.625Z STNFIRE	1 Each	460911
PEPPERONI SLCD SAND 3.34 8/Z 5-2	8 Slice	776221
CHEESE MOZZ SHRD 4-5 LOL	1 Ounce	645170
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Ounce	324531
PEPPERS BAN RING MILD 4-1GAL GCHC	1 Ounce	466220

Preparation Instructions

CCP: Hold for cold service at 41° or lower.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per Serving Calories 410.00 Fat 21.75g SaturatedFat 8.75g **Trans Fat** 0.00g Cholesterol 40.00mg Sodium 1535.00mg Carbohydrates 32.50g **Fiber** 4.00g 6.00g Sugar **Protein** 19.00g Vitamin A 200.00IU Vitamin C 0.00mg

Calcium 292.00mg Iron 1.90mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Glazed Carrots

Servings:	96.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28426
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD C/C 12-2 GCHC	24 Pound	175706
MARGARINE &BTR BLND EURO UNSLTD 36-1	1 Pound	834071
SUGAR BROWN LT 12-2 GFS	2 Cup	314641
SALT KOSHER COARSE 12-3 MRTN	1 Tablespoon	153550

Preparation Instructions

CCP: Hold for hot service at 135° or higher.

Nutrition Facts

Servings Per Recipe: 96.00 Serving Size: 1.00

Amount Per Serving Calories 70.72 Fat 4.00g SaturatedFat 1.67g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 93.58mg Carbohydrates 9.22g **Fiber** 1.49g Sugar 6.99g **Protein** 0.00g Vitamin A 0.00IU **Vitamin C** 0.00mg **Calcium** 1.05mg Iron 0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Italian Green Beans

Servings:	60.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28427
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	3 #10 CAN	118737
CHEESE PARM GRTD 4-5 PG	3 Cup	445401
SEASONING GARLIC PEPR 21Z TRDE	5 Tablespoon	655252

Preparation Instructions

CCP: Hold for hot service at 135° or higher.

Nutrition Facts

Servings Per Recipe: 60.00

. 0.50		
r Serving		
	49.87	
	1.80g	
at	1.20g	
	0.00g	
	0.00mg	
	329.08mg	
ites	5.17g	
	2.59g	
	2.59g	
	3.69g	
0.00IU	Vitamin C	0.00mg
96.41mg	Iron	0.52mg
	at 0.00IU	49.87 1.80g 1.20g 0.00g 0.00mg 329.08mg 1.517g 2.59g 2.59g 3.69g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Fruited Gelatin

Servings:	100.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28433
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
PEACH DCD XL/S 6-10 P/L	2 #10 CAN	256760
PEAR DCD XL/S 6-10 GCHC	2 #10 CAN	290203
GELATIN MIX BERRY BLUE 12-24Z GCHC	1 Package	554901
Cold Water	2 Quart	0000

Preparation Instructions

CCP: Cover and refrigerate to 41° or lower. Hold for cold service.

Notes: Any flavor gelatin may be used. Other canned fruit may be used.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size	. 0.50		
Amount Pe	r Serving		
Calories		62.43	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		8.16mg	
Carbohydra	ites	16.12g	
Fiber		1.03g	
Sugar		14.57g	
Protein		0.01g	
Vitamin A	155.20IU	Vitamin C	1.86mg
Calcium	0.01mg	Iron	0.19mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Meatball Hoagie

Servings:	30.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28434
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
MEATBALL CKD .65Z 6-5 COMM	5 Pound	785860
SAUCE SPAGHETTI 6-10 P/L	1 #10 CAN	744520
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	30 Each	276142
CHEESE MOZZ SHRD 4-5 LOL	1 Pound	645170

Preparation Instructions

- 1. Portion 5 meatballs in sauce onto the bun.
- 2. Sprinkle 1/2 oz (about 2 Tbsp.) shredded mozzarella on top of the meatballs.

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size	9: 1.00		
Amount Pe	r Serving		
Calories		417.70	
Fat		15.79g	
SaturatedF	at	5.96g	
Trans Fat		0.62g	
Cholestero	l	44.93mg	
Sodium		698.79mg	
Carbohydra	ates	45.03g	
Fiber		4.75g	
Sugar		12.48g	
Protein		24.77g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	242.27mg	Iron	3.89mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Caesar Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28437
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	10 Cup	451730
CUCUMBER SELECT 4-6CT MRKN	2 1/2 Cup	361510
PEPPERS RED 5 P/L	2 1/2 Cup	597082
CHIX STRP FAJT GRLLD 6-5 GLDKST	1 Pound	903490
CHEESE MOZZ SHRD 4-5 LOL	5 Ounce	645170
CROUTON CHS GARL WGRAIN 2505Z	10 Package	661022
DRESSING CAESAR REGAL 4-1GAL PMLL	1 Tablespoon	726079

Preparation Instructions

Portion into Clam shell in the following order:

Romaine lettuce - 1 C

Red pepper - 1/4 C

Cucumber - 1/4 C

Chicken - 1 1/2 oz

Cheese, mozzarella - 1/2 oz

Croutons - 1 package

Caesar Dressing - 2 oz cup

CCP: hold at or below 41°

CCP: Serve chilled at 41° or below for cold service.

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving

Calories 198.76

Fat		7.19g	
SaturatedF	at	2.40g	
Trans Fat		0.02g	
Cholestero	I	49.86mg	
Sodium		685.66mg	
Carbohydra	ates	16.49g	
Fiber		2.38g	
Sugar		4.25g	
Protein		18.04g	
Vitamin A	1013.59IU	Vitamin C	58.51mg
Calcium	133.64mg	Iron	1.20mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pasta Salad

Servings:	50.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28439

Ingredients

Description	Measurement	DistPart #
PASTA ROTINI 4-5 GCHC	50 Ounce	413360
TOMATO GRAPE SWT 10 MRKN	4 Pound	129631
PEPPERS GREEN LRG 5 MRKN	8 Ounce	592315
CUCUMBER SELECT 4-6CT MRKN	40 Ounce	361510
BROCCOLI FLORET BITE SIZE 2-3 RSS	22 Ounce	732451
DRESSING ITAL GLDN 4-1GAL GCHC	1 Quart	257885

Preparation Instructions

CCP: Refrigerate, chill to 41° within 4 hours. CCP: Hold for cold service at 41° or lower,

Portion 1 C (8 oz spoodle or #4 disher) into a side dish container.

Nutrition Facts

Servings Per Recipe: 50.00

Amount Pe	r Serving		
Calories		194.10	
Fat		9.03g	
SaturatedF	at	1.31g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		222.95mg	
Carbohydra	ates	26.25g	
Fiber		2.02g	
Sugar		4.56g	
Protein		4.36g	
Vitamin A	464.17IU	Vitamin C	17.01mg
Calcium	20.62mg	Iron	1.21mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mixed Fruit Cup

Servings:	50.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28440

Ingredients

Description	Measurement	DistPart #
PEACH DCD XL/S 6-10 GCHC	1 #10 CAN	268348
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 #10 CAN	189979
PEAR DCD XL/S 6-10 GCHC	1 #10 CAN	290203
CHERRY DK SWT 4-5 GCHC	1 Pound	221061

Preparation Instructions

Portion into clear cups.

CCP: hold for cold service at 41° or below.

Nutrition Facts

Servings Per Recipe: 50.00

COI VIII G CIEC	. 0100		
Amount Per	Serving		
Calories		99.74	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		10.35mg	
Carbohydra	ites	24.19g	
Fiber		0.96g	
Sugar		20.36g	
Protein		0.03g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.05mg	Iron	0.15mg
·			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pizza The Works

Servings:	48.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28441
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	DistPart #
PIZZA TKY PEPP 16 WGRAIN SLCD 3-3CT	48 Slice	673133
PEPPERS GREEN LRG 5 MRKN	20 Ounce	592315
MUSHROOM LRG XFCY 3 MRKN	10 Ounce	285188
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	3 Cup	324531
PORK CRMBL CKD 120/Z W/TVP 10 PG	24 Ounce	499595

Preparation Instructions

Sprinkle vegetables and pork crumbles evenly over 4 whole pizzas.

Cook pizzas according to package directions.

CCP: hold for hot service at 135° or higher.

May be served with sliced banana peppers on the side.

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00	
Amount Per Serving	
Calories	398.07
Fat	18.82g
SaturatedFat	8.76g
Trans Fat	0.00g
Cholesterol	49.38mg
Sodium	684.69mg
Carbohydrates	36.60g
Fiber	4.36g
Sugar	6.53g
Protein	20.44g

Vitamin A	117.67IU	Vitamin C	9.84mg
Calcium	319.24mg	Iron	3.66mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes