

Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

Created by HPS Menu Planner

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BLT Wrap

Broccoli with Cheese Sauce

Mixed Fruit Cup

BLT Wrap

Servings:	1.000	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	Prep Instructions	DistPart #
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	Lay tortillas out on a flat surface.	523610
MAYONNAISE LT 4-1GAL GFS	1 Tablespoon	Spread mayo onto each shell.	429406
BACON TKY CKD 12-50CT JENNO	5 Slice	Lay 5 slices of bacon onto each shell.	834770
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	Add shredded lettuce.	451730
TOMATO 6X6 LRG 10 MRKN	4 Slice	Layer with 3-4 sl of tomato. Roll tightly and cut in half.	199001
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each	Serve with cheese stick.	786801

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	2.25
Fruit	0.00
GreenVeg	0.25
RedVeg	0.40
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Broccoli with Cheese Sauce

Servings:	32.000	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22620

Ingredients

Description	Measurement	Prep Instructions	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.

Meal Components (SLE)

Amount Per Serving

Meat	0.03
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Mixed Fruit Cup

Servings:	50.000	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28440

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 GCHC	1 #10 CAN	USE COMMODITY FRUIT FIRST. Drain most of the liquid from the canned fruit.	268348
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 #10 CAN		189979
PEAR DCD XL/S 6-10 GCHC	1 #10 CAN	Add frozen cherries or blueberries. Mix.	290203
CHERRY DK SWT 4-5 GCHC	1 Pound	COMMODITY Frozen blueberries may be substituted for the frozen cherries.	221061

Preparation Instructions

Portion into clear cups.

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.70
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00