

Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

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Cheese Lasagna

Servings:	0.000	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	Prep Instructions	DistPart #
PASTA LASGN RIDG CURLY 2 1/8 10 GFS	0 Pound		108197
SAUCE SPAGHETTI 6-10 P/L	0 #10 CAN	READY_TO_EAT None	744520
CHEESE COTTAGE SML 4 4- 5 GCHC	0 Pound	READY_TO_EAT Served as a side dish, used in a recipe or paired with fresh fruits.	220051
SPICE PARSLEY FLAKES 11Z TRDE	0 Cup		513989
CHEESE PARM GRTD 12-1 PG	0 Ounce		164259
CHEESE MOZZ SHRD 4-5 LOL	0 Pound		645170
BREAD GARL TST SLC WGRAIN 12-12CT	0 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	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)

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Pizza Buildable

Servings:	0.000	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	Prep Instructions	DistPart #
FLATBREAD NAAN MINI 64-1.625Z STNFIRE	0 Each	Thoroughly thaw flatbread. Bring to room temperature on the day of service. Cut flatbread into 4 quarters.	460911
PEPPERONI SLCD SAND 3.34 8/Z 5-2	0 Slice	Place the 4 pieces of flatbread , 8 slices of pepperoni, olives, banana peppers and marinara sauce into the container.	776221
CHEESE MOZZ SHRD 4-5 LOL	0 Ounce		645170
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	0 Each	READY_TO_EAT None	677721
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	0 Ounce	Drain, portion with the banana peppers into a 2 oz souffle cup,	324531
PEPPERS BAN RING MILD 4-1GAL GCHC	0 Ounce	Drain, portion with the olives into a 2 oz souffle cup.	466220

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Italian Green Beans

Servings:	0.000	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	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	0 #10 CAN	Drain off most of the liquid. Steam green beans in a steam table pan about 4-8 minutes.	118737
CHEESE PARM GRTD 4-5 PG	0 Cup	Toss green beans with garlic seasoning	445401
SEASONING GARLIC PEPR 21Z TRDE	0 Tablespoon	Just before serving, sprinkle with Parmesan cheese.	655252

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

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

Spinach Salad

Servings:	0.000	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	Prep Instructions	DistPart #
SPINACH BABY CLND 2-2 RSS	0 Pound	Combine chopped lettuce and spinach. Place greens in a 4" deep full size steam table pan. Divide between 2 pans if making 100 servings.	560545
LETTUCE ROMAINE RIBBONS 6-2 RSS	0 Pound		451730
TOMATO GRAPE SWT 10 MRKN	0 Pound	Wash tomatoes and set aside.	129631
APPLE GALA MI 138CT MRKN	0 Each	Core and dice apples. Hold in a solution of Nutra Seal to prevent browning.	569392
CUCUMBER SELECT 4-6CT MRKN	0 Pound	Slice and dice cucumbers. Remove seeds if cucumbers are large.	361510
CRANBERRY DRD 2-48Z OCSPR	0 Ounce	Combine tomatoes, diced apples, cucumbers and dried cranberries. Add 2 cups of fruit mixture to each pan.	392313
DRESSING HNY DIJON MSTRD 4-1GAL KENS	0 Cup	Toss salad with dressing. CCP: Hold for cold service at 41° or lower.	188743

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.75
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Coleslaw

Servings:	0.000	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	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	0 Pound	Combine bagged ingredients in mixing bowl.	198226
1 % White Milk	0 Cup	Mix together remaining ingredients.	3601
MAYONNAISE LT 4-1GAL GFS	0 Cup		429406
VINEGAR APPLE CIDER 5 4-1GAL GCHC	0 Tablespoon		430795
SUGAR BEET GRANUL XTRA FINE 4-10 P/L	0 Tablespoon	Add dressing to cabbage and mix lightly.	842061

Preparation Instructions

CCP: Chill salad to 41° or below.

CCP: Hold for cold service at 41° or below

Meal Components (SLE)

Amount Per Serving

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