

# **Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL**

**Created by HPS Menu Planner**

# Table of Contents

**Spicy Chicken Wrap**

**1% Milk**

**Crispy Chicken Bacon Ranch Wrap**

**Chocolate 1% Milk**

**Shredded BBQ Sandwich**

**White Mac and Cheese Bowl**

**Taco Salad**

**Walking Taco**

**Burrito Bowl**

**Broccoli Salad**

**Salad with Popcorn Chicken**

**Salad with Spicy Chicken**

**Italian Sub 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**

**Coleslaw**

**Spinach Salad**

**Pizza Buildable**

**Glazed Carrots**

**Italian Green Beans**

**Fruited Gelatin**

**Meatball Hoagie**

**Chicken Caesar Salad**

**Pizza The Works**

# Spicy Chicken Wrap

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

## Ingredients

| Description                              | Measurement  | Prep Instructions   | DistPart # |
|--|--------------|---|------------|
| TORTILLA FLOUR LO SOD 9<br>16-12CT       | 1 Each       | Lay shells out on a flat surface  | 523610     |
| DRESSING RNCH DISPNSR<br>PK 2-1.5GAL HNZ | 1 Tablespoon | spread with ranch dressing  | 676210     |
| CHIX TNDRLN BRD WGRAIN<br>SPCY CKD 6-5   | 3 Each       | Cook Frozen tenders in a 400°F oven for 6-8 minutes.<br>CCP: Cook until temp. reaches 165°F for 15 sec. Lay 3<br>tenders on each shell. | 399806     |
| CHEESE CHED MLD SHRD 4-<br>5 LOL         | 2 Tablespoon | Sprinkle with cheese  | 150250     |
| LETTUCE ROMAINE<br>RIBBONS 6-2 RSS       | 1/2 Cup      | Top with shredded romaine, Roll tightly and cut in half.  | 451730     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 3.50 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# 1% Milk

|                      |             |                       |         |
|----------------------|-------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00        | <b>Category:</b>      | Milk    |
| <b>Serving Size:</b> | 8.00 1 each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch       | <b>Recipe ID:</b>     | R-25895 |

## Ingredients

| Description           | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| 1% Low Fat White Milk | 1 Carton    |                   | 13871      |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Crispy Chicken Bacon Ranch Wrap

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

## Ingredients

| Description                         | Measurement  | Prep Instructions | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.55 |
| <b>Grain</b>    | 3.26 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

**Starch**

0.00

---

# Chocolate 1% Milk

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

## Ingredients

| Description       | Measurement | Prep Instructions | DistPart # |
|-------------------|-------------|-------------------|------------|
| Chocolate 1% Milk | 1 Cup       | READY_TO_DRINK    | 13875      |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |



# Shredded BBQ Sandwich

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

## Ingredients

| Description                             | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| PORK PULLED BBQ LO SOD 4-5<br>BROOKWD   | 4 Cup       |                   | 498702     |
| 3474 WGR HAMBURGER BUN (76) 60g<br>12ct | 1 Cup       | READY_TO_EAT      |            |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# White Mac and Cheese Bowl

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

## Ingredients

| Description                             | Measurement  | Prep Instructions | 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<br>FRNKS   | 1 Tablespoon |                   | 704229     |
| CORNBREAD SNAC FORT WGRAIN IW 72-<br>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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.21 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Taco Salad

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

## Ingredients

| Description                            | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| TACO FILLING BEEF REDC<br>FAT 6-5 COMM | 2 Ounce     | Thaw product under refrigeration approx 2 days  | 722330     |
| CHIP TORTL RND R/F 64-<br>1.45Z TOSTIT | 1 Each      | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.<br>UNSPECIFIED | 662512     |
| CHEESE CHED MLD SHRD 4-<br>5 LOL       | 1/4 Cup     |   | 150250     |
| LETTUCE ROMAINE<br>RIBBONS 6-2 RSS     | 1 1/2 Cup   |   | 451730     |
| 84-2.6Z SALSA CUP REDG<br>REDSC2Z      | 1           | Optional for students - place in separate basket for self service.  | 536690     |
| SOUR CREAM PKT 100-1Z<br>GCHC          | 1           | Optional for students - place in separate basket for self service.  | 745903     |
| CORN CUT SUPER SWT 6-4<br>GCHC         | 1/4 Cup     | Thaw, but to not heat corn. Portion into the salad container.   | 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.

## Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.26 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.75 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.25 |

# Walking Taco

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

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| TACO FILLING BEEF REDC<br>FAT 6-5 COMM | 2 Ounce     |  | 722330     |
| CHIP CORN 64-LSSV FRITOS               | 1 Package   | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 712680     |
| LETTUCE ROMAINE<br>RIBBONS 6-2 RSS     | 1/2 Cup     |  | 451730     |
| CHEESE CHED MLD SHRD 4-<br>5 LOL       | 1/4 Cup     |  | 150250     |
| 84-2.6Z SALSA CUP REDG<br>REDSC2Z      | 1           | Optional, place for self service.  | 536690     |
| SOUR CREAM PKT FF 100-<br>1Z LOL       | 1 Each      | Optional, place for self service.  | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.26 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |

|                 |      |
|-----------------|------|
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Burrito Bowl

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

## Ingredients

| Description                       | Measurement | Prep Instructions   | DistPart # |
|-----------------------------------|-------------|---|------------|
| TACO FILLING CHIX SHRD 4-5 JTM    | 2 Ounce     | Place sealed bag into steamer. Heat approx 30 minutes or until temp reaches 160° or higher. | 560270     |
| SAUCE CHS QUESO BLANCO FZ 6-5 JTM | 1 Ounce     | Place sealed bag into steamer. Heat approx 30 minutes or until temp reaches 160° or higher. | 722110     |
| RICE 2-10 UBEN                    | 1/4 Cup     | Cook per package directions.  | 427586     |
| BEANS BLACK LO SOD 6-10 BUSH      | 1/2 Cup     | Drain and rinse beans, season with Mexican seasoning. Heat to 140° or higher                | 231981     |
| TORTILLA FLOUR ULTRGR 8 18-12CT   | 1 Each      |   | 882700     |
| CORN CUT SUPER SWT 6-4 GCHC       | 1/2 Cup     | Steam until minimum temperature is 140° or higher.  | 851329     |
| SALSA CUP 84-3Z REDG              | 1 Each      | READY_TO_EAT<br>None  | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.50 |
| <b>Starch</b>  | 0.50 |



# Broccoli Salad

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

## Ingredients

| Description                             | Measurement  | Prep Instructions   | DistPart # |
|---|--------------|---|------------|
| BROCCOLI FLORET BITE SIZE<br>2-3 RSS    | 1 1/2 Pound  | Blanch broccoli   | 732451     |
| ONION RED JUMBO 10 MRKN                 | 2 Ounce      | Trim and peel onion. Dice small.  | 596973     |
| BACON CKD MED SLCD 3-<br>100CT GFS      | 2 Slice      | Warm bacon until crisp. Dice into small pieces.   | 314196     |
| MAYONNAISE LT 4-1GAL GFS                | 3/4 Cup      | Whisk mayo vinegar and sugar in a large bowl. Stir<br>in the broccoli, onion, raisins, and bacon. | 429406     |
| SUGAR BEET GRANUL XTRA<br>FINE 4-10 P/L | 1 Tablespoon |   | 842061     |
| VINEGAR APPLE CIDER 5 4-<br>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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Salad with Popcorn Chicken

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

## Ingredients

| Description                          | Measurement | Prep Instructions   | DistPart # |
|--------------------------------------|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS      | 2 Cup       |   | 451730     |
| CHIX PCORN LRG WGRAIN CKD 6-5        | 10 Each     | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 536620     |
| CHEESE CHED MLD SHRD 4-5 LOL         | 1/2 Ounce   |   | 150250     |
| CROUTON CHS GARL WGRAIN 250-.5Z      | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 1.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

**Starch**

0.00

---

# Salad with Spicy Chicken

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

## Ingredients

| Description                         | Measurement  | Prep Instructions  | DistPart # |
|-------------------------------------|--------------|--|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS     | 2 Cup        |  | 451730     |
| CHIX TNDRLN BRD WGRAIN SPCY CKD 6-5 | 3 Each       | Fully Cooked, reheat in 350 ° oven for 12-15 minutes or until internal temperature is 165° | 399806     |
| CHEESE CHED MLD SHRD 4-5 LOL        | 1/2 Ounce    |  | 150250     |
| TOMATO CHERRY 11 MRKN               | 1/2 Cup      | Slice tomatoes in half.  | 569551     |
| OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC | 1 Tablespoon |  | 324531     |
| CROUTON CHS GARL WGRAIN 250-.5Z     | 2 Package    |  | 661022     |
| DRESSING RNCH ORIG PKT 102-1Z MARZ  | 1 Ounce      |  | 554693     |
| APPLE GALA 138CT MRKN               | 1 Piece      | Wedge whole apples into sections   | 569392     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 1.00 |
| <b>GreenVeg</b> | 1.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

**Starch**

0.00

---

# Italian Sub Sandwich

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

## Ingredients

| Description                         | Measurement | Prep Instructions                     | 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     | READY_TO_EAT<br>Open, pour and enjoy! | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.12 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.13 |
| <b>RedVeg</b>   | 0.60 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Deli Wrap MS/HS

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

## Ingredients

| Description   | Measurement  | Prep Instructions  | DistPart # |
|---|--------------|--|------------|
| TORTILLA JALAP CHS WGRAIN 9 12-12CT                 | 1 Each       | Lay out on a sheet tray or paper liner.                                  | 673491     |
| Mrs. Clark's Ranch Dressing - Jug                   | 1 Tablespoon |  | 52906      |
| HAM SLCD .5Z 4-2.5 GFS                              | 3 Slice      | Layer ham, turkey and cheese slices onto the tortilla.                   | 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      | Top meat and cheese with lettuce. Tightly roll up the wrap. Cut in half. | 451730     |

## Preparation Instructions

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

Serve with mini peppers and applesauce.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Nachos Supreme MS/HS

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

## Ingredients

| Description                            | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| TACO FILLING BEEF REDC<br>FAT 6-5 COMM | 3 Ounce     | Place sealed bags into steamer until temperature reaches 165°, about 30 minutes<br>CCP: hold for hot service at 140° or higher.   | 722330     |
| CHIP TORTL RND R/F 64-<br>1.45Z TOSTIT | 1 Each      | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.<br>UNSPECIFIED | 662512     |
| SAUCE CHS CHED POUCH 6-<br>106Z LOL    | 1 Ounce     | Heat bag in steamer approx 12-15 minutes  | 135261     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |



# Country Fried Steak w/ Roll

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

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| BEEF PTY CNTRY FRD<br>WGRAIN 85-3.85Z   | 1 Each      | Conventional oven: from frozen state, bake in a preheated oven at 350 degrees f for 14 minutes. Convection oven: from frozen state, bake in a preheated oven at 350 degrees f for 10 minutes. | 667202     |
| GRAVY MIX CNTRY 6-1.5<br>PION           | 1 Ounce     | Add 1 quart tap water to 1 package of gravy mix until lump free. Pour this into 3 quarts boiling water. Bring back to a boil. CCP: Hold for hot service at 140°                               | 455555     |
| Whole Grain Rich<br>Clustered Pan Rolls | 1 roll      | BAKE<br>Toast to desired color  | 3920       |

## Preparation Instructions

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

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Sausage Gravy with Biscuit Sticks and Egg Patty

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

## Ingredients

| Description                       | Measurement | Prep Instructions   | DistPart # |
|-----------------------------------|-------------|---|------------|
| GRAVY MIX CNTRY 6-1.5 PION        | 1 Package   | Prepare gravy according to package directions.  | 455555     |
| PORK CRMBL CKD 120Z W/TVP 10 PG   | 3 Pound     | Add pork crumbles and heat until ° minimum for 15 seconds.  | 499595     |
| SAUSAGE PTY STHRN 1.33Z 6-5# COMM | 25 Each     | Cook patties from frozen on a lined sheet pan in a 325° oven for 12-16 min.   | 785880     |
| DOUGH BISC STICK 250-1.25Z RICH   | 50 Each     | <b>BAKE</b><br>Keep frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly. | 149070     |
| EGG PTY RND 3.5 300-1.25Z PAP     | 25 Each     | Heat egg patties in a 250° oven for approx 10 min from frozen. CCP: Hold for hot service at 135° or higher.   | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

# Sloppy Joe on Bun MS/HS

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

## Ingredients

| Description                             | Measurement | Prep Instructions                                       | DistPart # |
|---|-------------|---|------------|
| SLOPPY JOE REDUCED FAT 6-5<br>COMM      | 3 3/5 Ounce | Heat in the bag to a minimum internal<br>temp. of 160°. | 564790     |
| 3474 WGR HAMBURGER BUN (76)<br>60g 12ct | 1 1 bun     | READY_TO_EAT  |            |

## Preparation Instructions

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

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.15 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Cheese Lasagna

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

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| PASTA LASGN RIDG<br>CURLY 2 1/8 10 GFS | 2 3/4 Pound |  | 108197     |
| SAUCE SPAGHETTI 6-10 P/L               | 2 #10 CAN   | READY_TO_EAT<br>None   | 744520     |
| CHEESE COTTAGE SML 4 4-<br>5 GCHC      | 10 Pound    | READY_TO_EAT<br>Served as a side dish, used in a recipe or paired with<br>fresh fruits.  | 220051     |
| SPICE PARSLEY FLAKES<br>11Z TRDE       | 1/4 Cup     |  | 513989     |
| CHEESE PARM GRTD 12-1<br>PG            | 7 Ounce     |  | 164259     |
| CHEESE MOZZ SHRD 4-5<br>LOL            | 3 Pound     |  | 645170     |
| BREAD GARL TST SLC<br>WGRAIN 12-12CT   | 50 Slice    | BAKE<br>Preheat oven to 450 degrees Fahrenheit. Place frozen<br>toast on nonstick baking sheet. Heat for 4-5 minutes or<br>until heated through.<br>GRIDDLE_FRY<br>Place toast in skillet on medium heat. Heat each side 2<br>minutes or until heated through.<br>GRILL<br>Place toast on grill. Heat each side for 30 seconds or<br>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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 1.25 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# BLT Wrap

|                      |                                      |                       |                  |
|----------------------|--------------------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                                 | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00                                 | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                                | <b>Recipe ID:</b>     | R-28418          |
| <b>School:</b>       | FRANKLIN<br>COMMUNITY HIGH<br>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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.50 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |
| <b>RedVeg</b>   | 0.40 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Coleslaw

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

## Ingredients

| Description                          | Measurement  | Prep Instructions                          | DistPart # |
|--------------------------------------|--------------|--|------------|
| COLE SLAW SHRED SEP BAG 1/8 4-5 RSS  | 5 Pound      | Combine bagged ingredients in mixing bowl. | 198226     |
| 1 % White Milk                       | 1 Cup        | Mix together remaining ingredients.        | 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 | 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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |



# Spinach Salad

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

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| SPINACH BABY CLND 2-2<br>RSS            | 3 1/2 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<br>RIBBONS 6-2 RSS      | 3 Pound     |   | 451730     |
| TOMATO GRAPE SWT 10<br>MRKN             | 1 Pound     | Wash tomatoes and set aside.  | 129631     |
| APPLE GALA MI 138CT<br>MRKN             | 5 Each      | Core and dice apples. Hold in a solution of Nutra Seal to prevent browning.   | 569392     |
| CUCUMBER SELECT 4-6CT<br>MRKN           | 1 Pound     | Slice and dice cucumbers. Remove seeds if cucumbers are large.  | 361510     |
| CRANBERRY DRD 2-48Z<br>OCSPR            | 48 Ounce    | Combine tomatoes, diced apples, cucumbers and dried cranberries. Add 2 cups of fruit mixture to each pan.                               | 392313     |
| DRESSING HNY DIJON<br>MSTRD 4-1GAL KENS | 1 Cup       | Toss salad with dressing.<br>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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.75 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

**Starch**

0.00

---

# Pizza Buildable

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

## Ingredients

| Description                           | Measurement | Prep Instructions  | DistPart # |
|---------------------------------------|-------------|--|------------|
| FLATBREAD NAAN MINI 64-1.625Z STNFIRE | 1 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      | 8 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              | 1 Ounce     |  | 645170     |
| SAUCE MARINARA DIPN CUP 84-2.5Z REDG  | 1 Each      | READY_TO_EAT<br>None   | 677721     |
| OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC   | 1 Ounce     | Drain, portion with the banana peppers into a 2 oz souffle cup,  | 324531     |
| PEPPERS BAN RING MILD 4-1GAL GCHC     | 1 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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Glazed Carrots

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

## Ingredients

| Description                          | Measurement  | Prep Instructions   | DistPart # |
|--------------------------------------|--------------|---|------------|
| CARROT SLCD C/C 12-2 GCHC            | 24 Pound     | Steam carrots until just tender                               | 175706     |
| MARGARINE &BTR BLND EURO UNSLTD 36-1 | 1 Pound      | Make glaze by melting butter and adding brown sugar and salt. | 834071     |
| SUGAR BROWN LT 12-2 GFS              | 2 Cup        | Pour glaze over the carrots. Cover                            | 314641     |
| SALT KOSHER COARSE 12-3 MRTN         | 1 Tablespoon | Bake in a convention oven, 325° for 15 minutes.               | 153550     |

## Preparation Instructions

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

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Italian Green Beans

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

## Ingredients

| Description                       | Measurement  | Prep Instructions   | DistPart # |
|-----------------------------------|--------------|---|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GCHC | 3 #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           | 3 Cup        | Toss green beans with garlic seasoning  | 445401     |
| SEASONING GARLIC PEPR 21Z TRDE    | 5 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

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Fruited Gelatin

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

## Ingredients

| Description                        | Measurement | Prep Instructions   | DistPart # |
|------------------------------------|-------------|---|------------|
| PEACH DCD XL/S 6-10 P/L            | 2 #10 CAN   | Drain fruit - reserve the juice. Combine the peaches and pears in a bowl.   | 256760     |
| PEAR DCD XL/S 6-10 GCHC            | 2 #10 CAN   | Portion the fruit with a 4 oz spoodle or #8 scoop into individual portion containers.   | 290203     |
| GELATIN MIX BERRY BLUE 12-24Z GCHC | 1 Package   | Add hot water to the reserved juice to equal the liquid required for the hot water for the gelatin. Pour the hot liquid over the gelatin. Stir until the gelatin is completely dissolved. | 554901     |
| Cold Water                         | 2 Quart     | Add the cold water to the hot liquid mixture and stir until it is completely mixed together. Fill the portion containers with the gelatin. Place the containers in the refridgerator.     | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Meatball Hoagie

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

## Ingredients

| Description                          | Measurement | Prep Instructions   | DistPart # |
|--------------------------------------|-------------|---|------------|
| MEATBALL CKD .65Z 6-5<br>COMM        | 5 Pound     | Put frozen meatballs into steamtable pans. Pour sauce over the meatballs. Cover pan and heat for approx. 30 minuter at 375°<br>CCP: Heat to 165° for at least 15 sec. | 785860     |
| SAUCE SPAGHETTI 6-10 P/L             | 1 #10 CAN   | CCP: Hold for hot service at 135° or higher.  | 744520     |
| BUN SUB SLCD WGRAIN 5<br>12-8CT GCHC | 30 Each     |   | 276142     |
| CHEESE MOZZ SHRD 4-5<br>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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 1.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Chicken Caesar Salad

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

## Ingredients

| Description                          | Measurement  | Prep Instructions                          | DistPart # |
|--------------------------------------|--------------|--|------------|
| LETTUCE ROMAINE RIBBONS 6-2<br>RSS   | 10 Cup       |  | 451730     |
| CUCUMBER SELECT 4-6CT MRKN           | 2 1/2 Cup    | Wash and prepare peppers and<br>cucumbers. | 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 250-<br>.5Z  | 10 Package   |  | 661022     |
| DRESSING CAESAR REGAL 4-1GAL<br>PMLL | 1 Tablespoon | Portion 2 oz into a 2 oz souffle cup.      | 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.

## Meal Components (SLE)



Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.50 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

# Pizza The Works

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

## Ingredients

| Description                         | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| PIZZA TKY PEPP 16 WGRAIN SLCD 3-3CT | 48 Slice    |                   | 673133     |
| PEPPERS GREEN LRG 5 MRKN            | 20 Ounce    | Clean and dice    | 592315     |
| MUSHROOM LRG XFCY 3 MRKN            | 10 Ounce    | Clean and slice   | 285188     |
| OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC | 3 Cup       | Drain             | 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.

### Meal Components (SLE)

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |