

# **Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL**

**Created by HPS Menu Planner**

# Table of Contents

**Meatball Hoagie**

**Pizza The Works**

**Chicken Caesar Salad**

**Glazed Carrots**

**Pasta Salad**

**Side Salad**

# Meatball Hoagie

<b>Servings:</b>	30.000	<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 COMMUNITY HIGH SCHOOL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6-5 COMM	5 Pound	Put frozen meatballs into steamtable pans. Pour sauce over the meatballs. Cover pan and heat for approx. 30 minuter at 375° 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 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.

### 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

# Pizza The Works

<b>Servings:</b>	48.000	<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 COMMUNITY HIGH 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

# Chicken Caesar Salad

<b>Servings:</b>	10.000	<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 COMMUNITY HIGH SCHOOL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	10 Cup		451730
CUCUMBER SELECT 4-6CT MRKN	2 1/2 Cup	Wash and prepare peppers and 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- .5Z	10 Package		661022
DRESSING CAESAR REGAL 4-1GAL PMLL	1 Tablespoon	Portion 2 oz into a 2 oz souffle cup.	726079
CRACKER GRHM VAN CHAT 210-1Z KELL	1 Each		774471

## 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>	1.50
<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

# Glazed Carrots

<b>Servings:</b>	96.000	<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 COMMUNITY HIGH 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

# Pasta Salad

<b>Servings:</b>	50.000	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28439

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 4-5 GCHC	50 Ounce	Cook pasta in boiling water for approx. 8 minutes - DO NOT OVERCOOK. Drain well. Set aside.	413360
TOMATO GRAPE SWT 10 MRKN	4 Pound	Halve cherry tomatoes.	129631
PEPPERS GREEN LRG 5 MRKN	8 Ounce	Clean and dice peppers.	592315
CUCUMBER SELECT 4-6CT MRKN	40 Ounce	Peel and dice cucumbers.	361510
BROCCOLI FLORET BITE SIZE 2-3 RSS	22 Ounce	Combine pasta, peppers, tomatoes, cucumbers, and broccoli in a large bowl. Stir well	732451
DRESSING ITAL GLDN 4-1GAL GCHC	1 Quart	Pour the dressing over the vegetable and pasta mixture. Stir well.	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.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00



# Side Salad

<b>Servings:</b>	1.000	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22563

## Ingredients

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

## 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>	0.50
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00