

# **Cookbook for Hobart High School**

**Created by HPS Menu Planner**

# Table of Contents

**Yogurt & Whole Grain Muffin (Sec)**

**Buffalo Chicken Wrap**

**Variety of Chilled Fruit**

**Whole Grain Biscuits & Gravy**

**Popcorn Chicken Bowl**

**All American Burger**

**Asian Chicken Salad**

**Turkey BLT Wrap**

**Brickie Rib**

**Maple Waffle Sandwich**

**Whole Grain Cereal Variety**

**Whole Grain Donuts**

**Buffalo Chicken Pizza**

**Baja Fish Taco**

**Buffalo Chicken Salad**

**Chicken & Noodles with Mashed Potatoes**

**Chicken & Noodles with Pierogies**

**California Avocado Wrap**

**Firehouse Burger**

**Hot Pretzel w/Chili and Cheese**

**Whole Grain Breakfast Bar**

# Yogurt & Whole Grain Muffin (Sec)

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-3710
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	DistPart #
MUFFIN APPL CINN WGRAIN IW 72-2Z	8 Each	558011
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	8 Each	557981
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	8 Each	557970
YOGURT VAR PK N/F 24-5.3Z LTN FIT	24 Each	719211

## Preparation Instructions

In a 4 ounce food tray, place 1 muffin and 1 yogurt.

Place in cooler until ready to serve.

CCP: Hold at 41 degrees F or below

# Buffalo Chicken Wrap

<b>Servings:</b>	53.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7626

## Ingredients

Description	Measurement	DistPart #
SAUCE HOT REDHOT 12-23FLZ FRNKS	34 1/2 Ounce	557609
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Teaspoon	513881
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Ounce	299405
Chicken, diced, cooked, frozen	10 Pound	100101
TORTILLA FLOUR 12 SFST 12-12CT GRSZ	53 Each	713370
DRESSING RNCH 4-1 GAL KE	1 1/2 Cup	631430
LETTUCE ROMAINE RIBBONS 6-2 RSS	26 1/2 Cup	451730
Cheese, Cheddar Reduced fat, Shredded	3 Cup	100012

## Preparation Instructions

2 days prior to assembling this wrap:

Place a perforated pan inside of a steam table pan.

Pull the commodity, diced chicken out of the freezer and out of the packing.

Place chicken inside of the steam table pans and place in walk-in cooler to thaw over night.

1 day prior to assembling this wrap:

In a large bowl, add granulated garlic, Frank's Redhot sauce and melted butter.

Whisk to combine.

Add diced chicken and shredded cheese to the bowl of wing sauce.

Toss until sauce is evenly coating the diced chicken and cheese.

Place spicy chicken into a steam-table pan or Cambro container.

Cover and place in the refrigerator to marinate over night.

CCP: Chill to 41° or lower within 4 hours.

In different large bowl, add Romaine ribbons and diced tomatoes.

Gently fold the tomatoes into the lettuce.

CCP: Hold at 41° or lower

—  
Stir the spicy chicken before you use it.

—  
Line a prep table with sheets of foil sandwich wrap papers (142506).

Then place an 12" tortilla on each paper.

Scoop 3 ounces of buffalo chicken over ranch dressing.

Add 1/2 cup of lettuce to each tortilla.

Fold the tortilla and wrap in the foil sandwich wrap paper.

CCP: Hold at 41° F or lower

# Variety of Chilled Fruit

<b>Servings:</b>	8.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-7956
<b>School:</b>	Joan Martin Elementary School		

## Ingredients

Description	Measurement	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/2 Cup	610372
PEAR DCD IN JCE 6-10 GCHC	1/2 Cup	610364
APPLESAUCE UNSWT 6-10 GCHC	1/2 Cup	271497
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	1/2 Cup	612464
FRUIT COCKTAIL DCD XL/S 6-10 P/L	1/2 Cup	258362
ORANGES MAND WHL L/S 6-10 GFS	1/2 Cup	117897
Peaches, diced, cups, Frozen	1/2 Cup	100241
STRAWBERRIES, DICED, CUPS, FROZEN	1/2 Each	100256

## Preparation Instructions

No Preparation Instructions available.

# Whole Grain Biscuits & Gravy

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8439

## Ingredients

Description	Measurement	DistPart #
DOUGH BISC WGRAIN 216-2.51Z PILLS	50 Each	269200
GRAVY SAUS CNTRY 6-10 CHEFM	12 1/2 Cup	464694

## Preparation Instructions

Prepare BISCUITS as package indicates

Prepare GRAVY, SAUSAGE as package indicates

Hold each until service.

Place 1 biscuit on the tray and ladle 1/4 cup of gravy over biscuit.

CCP: Heat to 165 degrees F or higher for at least 15 seconds

CCP: Hold for hot service at 135 degrees F or higher

# Popcorn Chicken Bowl

<b>Servings:</b>	46.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8954

## Ingredients

Description	Measurement	DistPart #
POTATO GRANULES COMPLETE 6-5.31 GCHC	92 Tablespoon	118516
BUTTER SUB 24-4Z BTRBUDS	28 1/3 Teaspoon	209810
SALT IODIZED 25 CARG	1 Teaspoon	108286
GRAVY MIX CHIX 12-15Z GCHC	25 Tablespoon	242390
CHEESE CHED MLD SHRD 4-5 LOL	5 3/4 Cup	150250
CORN SUPER SWT 30 GCHC	11 1/2 Cup	358991
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	552 Each	327120

## Preparation Instructions

Prepare Mashed Potatoes as directed on package using Butter Buds and Salt.

Prepare Gravy as directed on package.

Prepare Corn as directed on package.

Prepare Popcorn Chicken as directed on package.



# All American Burger

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Burger	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9092
<b>School:</b>	Joan Martin Elementary School		

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	24 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	24 Slice	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	24 Each	517810

## Preparation Instructions

No Preparation Instructions available.

# Asian Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-12010

## Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	735787
ORANGES MAND IN JCE 6-10 GFS	1/4 Cup	612448
RAISIN SELECT 12-2 P/L	60 Each	496146
SEED SUNFLWR KERN 200-1Z KARS	1 Ounce	504180
NOODLE CHOW MEIN 1.5/CAN 6-10 GFS	1/2 Cup	124516
DRESSING ASIAN SESM GINGR 4-1GAL GFS	2 Ounce	166722

## Preparation Instructions

Gather all of your ingredients.

Plastic containers for the salads.

Slice grilled chicken breast into strips before placing on top of the salad.

CCP: Hold at 40 degrees F or less.

# Turkey BLT Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14541

## Ingredients

Description	Measurement	DistPart #
MAYONNAISE LT 4-1GAL GFS	1 Tablespoon	429406
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	451730
Turkey Breast Deli	3 2/11 Ounce	100121
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BACON CRUMBLES CKD 12-1 GCHC	1 Tablespoon	357220
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
TORTILLA FLOUR 12 SFST 12-12CT GRSZ	1 Each	713370

## Preparation Instructions

Lay out sheets of parchments.

Lay tortillas on the parchment.

Smear with lite mayonnaise.

Add lettuce, turkey, diced tomatoes, bacon bits, and cheese.

Roll and fold tortilla.

Cut in half on a diagonal.

# Brickie Rib

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15214

## Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142
PORK RIB PTY CKD BBQ CN 100-2.5Z GFS	1 Each	100640
SAUCE BBQ 4-1GAL SWTBRAY	1 Tablespoon	655937

## Preparation Instructions

No Preparation Instructions available.

# Maple Waffle Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-26574
<b>School:</b>	This is a test school for Hobart		

## Ingredients

Description	Measurement	DistPart #
WGR Waffle flatbread with maple flavor	2 Cup	399743
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Cup	592625
CHEESE AMER 160CT SLCD 6-5 COMM	1 Cup	150260

## Preparation Instructions

No Preparation Instructions available.

# Whole Grain Cereal Variety

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-28515
<b>School:</b>	Summer Feeding		

## Ingredients

Description	Measurement	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Package	365790
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Package	270401
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782

## Preparation Instructions

No Preparation Instructions available.

# Whole Grain Donuts

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-28521
<b>School:</b>	Summer Feeding		

## Ingredients

Description	Measurement	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package	738201
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package	738181

## Preparation Instructions

No Preparation Instructions available.

# Buffalo Chicken Pizza

<b>Servings:</b>	112.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28593
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	DistPart #
PIZZA CHS 16 WGRAIN SLCD 3-3CT	112 slice (5.13 oz)	444115
SAUCE HOT REDHOT 12-23FLZ FRNKS	34 1/2 Ounce	557609
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Pound	299405
SPICE GARLIC GRANULATED 7.25 TRDE	1 1/2 Teaspoon	514047
DRESSING RNCH 4-1 GAL KE	1/4 Cup	631430
Chicken, diced, cooked, frozen	10 Pound	100101

## Preparation Instructions

Day 1

Pull the diced chicken out of the freezer 2 days before you are serving Buffalo Chicken Pizza. Remove from wrapping and place the frozen, diced chicken in a steam-table pan with holes that is inside of a non-hole steam-table pan. Place in cooler to thaw overnight.

Day 2

Melt butter.

Add Hot Sauce and Garlic to Butter.

Put thawed and drained chicken into a 4" full size pan and pour all of the marinade on chicken.

Toss well, cover and store in cooler overnight.

Day 3 (serving day)

Preheat oven to 350°F

Spread 8 oz of the Buffalo Chicken on Pizza

Add a "swirl" of Ranch Dressing

Bake for 10 mins rotate pan and bake an additional 10 mins.



# Baja Fish Taco

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-28626
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	DistPart #
POLLOCK BAJA BRD STIX WGRAIN 10	4 Piece	273482
SLAW HEART-Y 4-2 RSS	3/4 Ounce	680752
DRESSING ASIAN SESM GINGR 4-1GAL GFS	1 Tablespoon	166722
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1 Each	713340

## Preparation Instructions

No Preparation Instructions available.

# Buffalo Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28645

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Ounce	150250
TOMATO GRAPE SWT 10 MRKN	3 Each	129631
CUCUMBER SLCD 1/4 2-3 RSS	2 Each	329517
DRESSING RNCH PKT 120-1.5FLZ BRTHARB	1 Each	222540
Buffalo Chicken	3 Serving	R-7605

## Preparation Instructions

No Preparation Instructions available.

# Chicken & Noodles with Mashed Potatoes

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28647

## Ingredients

Description	Measurement	DistPart #
Mashed Potatoes	1/2 Serving	R-8956
Chicken & Noodles	1 Serving	R-11927

## Preparation Instructions

No Preparation Instructions available.

# Chicken & Noodles with Pierogies

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28648

## Ingredients

Description	Measurement	DistPart #
Chicken & Noodles	1 Serving	R-11927
PIEROGI POT AMER CHS 4-3.25 MRS T	4 Each	176902

## Preparation Instructions

No Preparation Instructions available.

# California Avocado Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28650

## Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Slice	244190
TURKEY HAM SLCD 12-1 JENNO	3 Slice	556121
CHEESE SWS 120CT SLCD PROC 4-5 GCHC	1 Slice	311405
LETTUCE ROMAINE HRYS 7-6CT MRKN	1/2 Cup	211782
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
TORTILLA FLOUR 12 SFST 12-12CT GRSZ	1 Each	713370
Avocado Spread	1 Serving	R-28653

## Preparation Instructions

Lay out sheets of parchments.

Lay tortillas on the parchment.

Smear with Avocado Spread.

Add lettuce, turkey, ham, diced tomatoes, and cheese.

Roll and fold tortilla.

Cut in half on a diagonal.

# Firehouse Burger

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28683
<b>School:</b>			

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHEESE PEPR JK SLCD 6-1.5	1 Slice	777587
PEPPERS JALAP SLCD 6-.5GAL GRSZ	1 Ounce	499943

## Preparation Instructions

No Preparation Instructions available.

# Hot Pretzel w/Chili and Cheese

<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-28738
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce	135261
PRETZEL SFT KING SIZE 5Z 50CT J&J	1 Each	424714
CHILI BEEF W/BEAN 6-5 COMM	5 5/6 Ounce	344012

## Preparation Instructions

No Preparation Instructions available.

# Whole Grain Breakfast Bar

<b>Servings:</b>	3.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bar	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-28740
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	DistPart #
BAR BKFST BAN CHOC CHNK IW 48-2.5Z	1 Each	875860
BAR BKFST APPL CINN BENEFIT 48-2.5Z	1 Each	879671
BAR BKFST OATML CHOC CHP BNFT 48-2.5Z	1 Each	240721

## Preparation Instructions

No Preparation Instructions available.