

Cookbook for Henderson County High School

Created by HPS Menu Planner

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Uncrustable - Central

Colonel's Hot Brown HS

Grilled Cheese

WINGS

Queso Chicken & Rice - HCHS

Buffalo Chicken Dip - HS

McColonel McMuffin

Hot Ham & Cheese - HS

Zee Zee Nutrition Bar

BBQ Chicken

Pepper Jack Chicken - HCHS

Pop Tarts - 2 pack - HCHS

Sausage Biscuit - HCHS

Cheeseburger - HCHS

Every Day Fruit - HCHS ** use this one

Cereal 1 oz - HCHS

Cereal 2 oz - HCHS

Philly Cheese Steak

Chicken Biscuit - HCHS

Sausage, Egg, & Cheese Biscuit - HCHS

Potato Taco - HCHS

Yogurt with Grahams & String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4517
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB BAN L/F 12-6Z YOPL	1 Each	307742
CRACKER GRHM HNY CHOC BUNNY 100-1.25Z	1 Package	643012
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

Wash hands before starting

Gather all supplies including small bag.

Place 3 items in bag

Put all items back in cooler until meal time

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4528
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
BEEF PTY CKD LO SOD FLAMEBR 144-2.25Z	1 Each	226851
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360

Preparation Instructions

Wash hands and put on gloves

Gather all supplies

Beef Patty:

conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection

oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once burgers are cooked assemble sandwich with 1 beef patty and 1 slice of cheese per bun.

Place all assembled sandwiches and extra patties in warmer until meal time.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4531
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144-2.25Z	1 Each	226851
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233

Preparation Instructions

Wash hands and put on gloves before starting.

Beef Patty:

Conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once patty's are cooked assemble sandwiches and place in warmer until meal time.

Meal Components (SLE)

Amount Per Serving

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

Corn

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4539

Ingredients

Description	Measurement	DistPart #
CORN FZ 30 COMM	1/2 Cup	120490
BUTTER ALT LIQ NT 3-1GAL GCHC	1 Tablespoon	614640
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Teaspoon	225061

Preparation Instructions

CORN CAN BE COOKED WITHOUT THAWING.

STOCK POT OR STEAM-JACKETED KETTLE: ADD FROZEN CORN TO BOILING WATER. AFTER WATER BOILS AGAIN, REDUCE TEMPERATURE. COVER AND SIMMER FOR 5 TO 10 MINUTES. DRAIN.

STEAMER: PLACE FROZEN CORN IN A SINGLE LAYER IN A STEAMER PAN. STEAM UNCOVERED AT 5LB PRESSURE FOR 9 TO 10 MINUTES. DRAIN. . DO NOT BOIL. COOK FROZEN CORN ONLY UNTIL TENDER BUT CRISP.

CORN WILL CONTINUE TO COOK WHEN HELD ON A HOT STEAM TABLE OR IN A HOLDING CABINET.

CORN WILL BECOME OVERCOOKED IF HELD TOO LONG; SCHEDULE COOKING OF FROZEN CORN SO IT WILL BE SERVED SOON AFTER COOKING.

BATCH COOK VEGETABLES JUST BEFORE SERVING TO IMPROVE QUALITY

Meal Components (SLE)

Amount Per Serving

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

Scrambled Egg Mix with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 oz	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4553

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171
EGG SCRMBD CKD W/BCN & CHS 4-5 SNY	1 Ounce	533034

Preparation Instructions

Wash hands and put on clean gloves.

Gather all supplies needed.

Scrambled Egg Mix: Place eggs in a sprayed pan. CONVECTION OVEN - 275 degrees F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300 degrees F Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast: Place slices of bread on sheet pans sprayed with butter spray and spray tops of bread with butter pan spray. Place in 300 degree convection oven and cook to personal state of browning.

Meal Components (SLE)

Amount Per Serving

Meat	0.88
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Breakfast Pizza

Servings:	1.00	Category:	Entree
Serving Size:	3.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4559

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST TKY SAUS WGRAIN 192CT MAX	1 Each	863140

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

PREPARE FROM FROZEN STATE.

CONVECTION OVEN: PREHEAT TO 375°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

CONVENTIONAL OVEN: PREHEAT OVEN TO 400°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F.

ONCE COOKED PLACE IN WARMER UNTIL MEAL TIME.

REFRIGERATE OR DISCARD ANY UNUSED PORTIONS.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Every Day Fruit Juice

Servings:	4.00	Category:	Fruit
Serving Size:	6.75 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4565

Ingredients

Description	Measurement	DistPart #
JUICE BOX APPL 100 40-6.75FLZ	1 Each	698332
JUICE BOX ORNG TANGR 100 40-6.75FLZ	1 Each	698351
JUICE BOX FRT PNCH 100 40-6.75FLZ	1 Each	698340
JUICE BOX VERY BRY 40-6.75FLZ	1 Each	698361

Preparation Instructions

Ready to drink. keep refrigerated till time of service

Meal Components (SLE)

Amount Per Serving

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

Cole Slaw

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4568

Ingredients

Description	Measurement	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1/2 Cup	198226
DRESSING COLE SLAW 4-1GAL GCHC	1 Tablespoon	106992

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

OPEN BAG OF COLE SLAW MIX AND POUR INTO BOWL, POUR IN COLE SLAW DRESSING AND MIX WELL.

POUR INTO SERVING PAN

REFRIGERATE UNTIL MEAL TIME

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

Chicken Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4569

Ingredients

Description	Measurement	DistPart #
CHIX DCD STRPS 1/2 30# GLDKST	2 Ounce	187791
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	1 Ounce	229951
SAUCE ALFREDO FZ 6-5 JTM	1/2 Cup	155661

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

DICED CHICKEN:

BAKE FROM FROZEN: CONVENTIONAL OVEN: 8-10 MINUTES AT 350F; CONVECTION OVEN: 6-8 MINUTES AT 350F.

ALFREDO SAUCE:

PREPARE FROM FROZEN STATE

PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

ROTINI NOODLES:

SIMPLE RULE FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE. DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY.

ONCE ALL COMPONENTS ARE COOKED AND READY COMBINE EVERYTHING, STIR AND PUT IN A SERVING PAN.

SERVE WITH A 6 OZ SPOODLE

Meal Components (SLE)

Amount Per Serving

Meat	3.47
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4570

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF 30 KE	1/2 Cup	283760
BUTTER ALT LIQ NT 3-1GAL GCHC	1 Tablespoon	614640
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Teaspoon	225037

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.37

Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4596
School:	Spottsville Elementary		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171

Preparation Instructions

Wash hands and put on clean gloves

Spray large pan with butter spray

Line pan with bread and spray top of bread with butter spray

Cook in oven on 300 degrees until personal state of browning.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8188

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631

Preparation Instructions

Wash hands and put on gloves.

Gather all supplies.

Spray pan with butter spray

Line pan with bread, place 4 slices of cheese on each piece of bread. Top with additional slice of bread.

Spray top of bread.

Place in 300 degree oven and cook until your desired state of browning.

Meal Components (SLE)

Amount Per Serving

Meat	0.52
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8196
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY CKD R/SOD IQF 1.5Z 12	1 Each	483152
DOUGH BISC STHRN STYL 216-2.51Z	1	516495

Preparation Instructions

Wash hands and put on gloves.

Gather all supplies.

Biscuit:

Follow directions on box.

Sausage:

Lay sausage patties on sprayed pan and cook at 300 degrees until internal temperature reaches 165 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	0.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Mashed Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8221
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
POTATO MASH SEAS R/SOD 6-4 MCC	4 Ounce	860560

Preparation Instructions

WASH HANDS BEFORE YOU BEGIN

COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.46

Pork Rib Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8222
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ W/SCE 2.8Z 6-5	1 Each	661921
BUN HOT DOG SLCD 5.75 12-12CT GCHC	1 Each	763225

Preparation Instructions

Wash hands and put on clean gloves

Pork Rib Patty:

Lay out patties on an oven sheet pan in a single layer. Heat in a conventional oven preheated to 350 degrees F for 12-14 minutes or heat in a convection oven preheated to 350 degrees F for 10-12 minutes.

Once patties are cooked assemble sandwich and place in warmer until meal time.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Chicken Strip Basket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8233
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX STRP WGRAIN	3 Each	546561
FRIES 1/2 C/C OVEN 6-5 MCC	4 Ounce	200697
BREAD GARL TX TST SLC 12-12CT GCHC	1 Slice	611910
GRAVY MIX BISC WHITE SAUCE 12-24Z	1 Fluid Ounce	242420

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

CHICKEN STRIPS:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

CRINKLE FRIES:

CONVENTIONAL: PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

CONVECTION: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

GARLIC TOAST:

Preheat oven to 450 degrees Fahrenheit. Place GFS sliced garlic toast on cookie sheet. Heat each side for 3-4 minutes or until butter is melted or until heated through.

GRAVY:

PREPARE AS INSTRUCTED ON PACKAGE

ONCE ALL COMPONENTS ARE PREPARED CUP GRAVY INTO 4 OZ STYROFOAM CUPS, AND BOAT ALL 4 ITEMS TOGETHER IN A 2#BOAT

PUT IN WARMER UNTIL MEAL TIME

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.75

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.01

Scrambled Eggs with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8234
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 16-22Z GCHC	1 Slice	204782
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171
EGG SCRMBD CKD FZ 4-5 CARG	1 Ounce	192330

Preparation Instructions

Scrambled Eggs:

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Place in oven.

CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes
CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast:

Spray pan with butter spray, place bread slices and spray tops of them.

Cook in 300 degree oven to your desired state of browning.

Meal Components (SLE)

Amount Per Serving

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

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8235
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	528820
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1 Each	866920

Preparation Instructions

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Double Burger/Cheeseburger - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13923
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144-2.25Z	2 Each	226851
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Wash hands and put on gloves

Gather all supplies

Beef Patty:

conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once burgers are cooked assemble sandwich with 2 beef patty's per bun.

Add slice cheese for cheeseburger.

Place all assembled sandwiches and extra patties in warmer until meal time.

Meal Components (SLE)

Amount Per Serving

Meat	4.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Pizza/Salad Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13930
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
SPINACH BABY CLND 2-2 RSS	1 Cup	560545
CARROT BABY WHL CLEANED 12-2 RSS	1 Ounce	510637
ONION RD SLIVERED 1/8 2-3 RSS	1 Ounce	313157
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BROCCOLI FLORET REG CUT 4-3 RSS	1/4 Cup	732478
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Tablespoon	324531
CAULIFLOWER BITE SIZE 2-3 RSS	1/4 Cup	732486
OLIVE GRN SALAD BRKN MANZ 4-1GAL GCHC	1 Tablespoon	107549
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
CUCUMBER SELECT 24CT MRKN	1/4 Cup	418439
PEPPERS JALAP SLCD 6-.5GAL GRSZ	1 Ounce	499943
EGG HRD CKD DCD IQF 4-5 GCHC	1 Tablespoon	192198
CHEESE COTTAGE SML 1 4-5 GCHC	1/4 Cup	329487
POTATO BAKER IDAHO 90CT MRKN	2 Ounce	233277
PIZZA CHS WGRAIN PRIMO 16 9-41.44Z	1/2 Slice	575522
PIZZA CHIX BUFF 16 3-3CT BIG DADDY	1/2 Slice	627101
PIZZA PEPP 16 WGRAIN R/E BOLD 9CT	1/2 Slice	503962
PIZZA 4MEAT 16 WGRAIN PRIMO 9CT	1/2 Slice	731211

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

PIZZA:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Meal Components (SLE)

Amount Per Serving

Meat	5.19
Grain	4.50
Fruit	0.00
GreenVeg	1.25
RedVeg	0.45
OtherVeg	0.70
Legumes	0.00
Starch	2.00

Pizza/Salad Bar W,F

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13931
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
SPINACH BABY CLND 2-2 RSS	1 Cup	560545
CARROT BABY WHL CLEANED 12-2 RSS	1 Ounce	510637
ONION RD SLIVERED 1/8 2-3 RSS	1 Ounce	313157
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BROCCOLI FLORET REG CUT 4-3 RSS	1/4 Cup	732478
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Tablespoon	324531
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 Ounce	570533
CAULIFLOWER BITE SIZE 2-3 RSS	1/4 Cup	732486
OLIVE GRN SALAD BRKN MANZ 4-1GAL GCHC	1 Tablespoon	107549
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
CUCUMBER SELECT 24CT MRKN	1/4 Cup	418439
PEPPERS JALAP SLCD 6-.5GAL GRSZ	1 Ounce	499943
CHEESE COTTAGE SML 1 4-5 GCHC	1/4 Cup	329487
POTATO BAKER IDAHO 90CT MRKN	2 Ounce	233277
PIZZA CHS 6" WGRAIN 60-5.3Z	1/2 Piece	474094
PIZZA PEPP 6" WGRAIN 60-5.36Z ALPHA	1/2 Piece	174752

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

PIZZA:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Meal Components (SLE)

Amount Per Serving

Meat	3.87
Grain	2.00
Fruit	0.00
GreenVeg	1.25
RedVeg	0.38
OtherVeg	0.70
Legumes	0.00
Starch	2.00

Spicy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18503
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.05Z 6-26CT	1 Each	536550
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233

Preparation Instructions

Wash Hands and Put on Gloves

Get buns out to thaw, if not already thawed.

Chicken Patty:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Assemble Sandwich and put in warmer or leave separate and place cooked chicken patty's in warmer.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cheddar Garlic Biscuits

Servings:	240.00	Category:	Grain
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18504
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BISCUIT MIX CHED GARL 6-5 GCHC	5 Pound	535871
CHEESE CHED MLD SHRD 4-5 LOL	4 Cup	150250
BUTTER ALT LIQ NO SOD NT 3-1GAL GCHC	1 Cup	184622

Preparation Instructions

Wash hands and put on gloves.

Full Batch: 5 lb (Full Box) mix, 3 lbs (6 cups) water or 3 lb 12 oz (7 1/2 cups) buttermilk, 16 oz (4 cups) shredded cheddar cheese, and 8 oz (1 cup) of melted butter.

Half batch: 2.5 lbs mix, 1 lb 8 oz (3 cups) water or 1 lb 14 oz (3 3/4 cups) buttermilk, 8 oz (2 cups) shredded cheddar cheese, and 4 oz (1/2 cup) of melted butter.

Place water in mixer bowl. Add mix and shredded cheese. Mix on low speed for 30 seconds, using a paddle. Using a #20, #24, or #30 scoop drop dough onto an ungreased or parchment lined baking sheet 2 inches apart.

Bake for 7-9 minutes in a 400 degrees F convection oven or 10-13 minutes in a 450 degrees F standard oven.

Brush baked biscuit with melted butter immediately after taking them out of the oven.

TIP: For added flavor, stir in 1- 2 Tablespoons Garlic Herb Seasoning Mix (565164) to 1 cup melted butter and brush over biscuits.

Meal Components (SLE)

Amount Per Serving

Meat	0.02
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Yogurt Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18513
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Ounce	811490
PEACH DCD 3/8 IQF 2-5 DOLE	1/4 Cup	192151
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1/4 Cup	621420
BLUEBERRY FREE-FLOW IQF 30 GCHC	1/4 Cup	119873
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1 Ounce	226671

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.83
Grain	0.65
Fruit	0.63
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Colonel Chick-Filet

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18514
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	4 Ounce	542832

Preparation Instructions

Wash Hands and put on gloves.

Conventional Oven: Heat 14-16 minutes at 375F. Turn after 6 minutes.

Convection Oven: 13-15 minutes at 375F. Turn after 6 minutes.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

HC Stromboli

Servings:	1300.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19797
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ROLL HOAGIE 6 12-6CT GCHC	1 Each	206580
BEEF CRMBL CKD IQF 6-5# JTM	3 Ounce	661940
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup	231762
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon	413461
PEPPERS GREEN DCD 1/2 2-3 RSS	1/4 Cup	283959

Preparation Instructions

Place beef crumbles in bags steamer or in tilt skillet out of bag for 30 min or until internal temperature reaches 165 or above.

Mix Italian pizza seasoning and marinara sauce to the beef crumbles.

Place hoagie rolls on sheet pan. Add beef, diced peppers, mozzarella cheese and cook in oven a 350 until reaches internal temp of 165 above and bread has a nice brown look.

Wrap in foil and serve.

Meal Components (SLE)

Amount Per Serving

Meat	4.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

DONUT HOLES W/SUGAR & CINNAMON - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19805
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE CAKE WGRAIN 384-.41Z RICH	6 Each	839520
SUGAR CANE GRANUL XFINE 50# P/L	1 Tablespoon	563191
SPICE CINNAMON GRND 15Z TRDE	1 Tablespoon	224723

Preparation Instructions

Thaw donuts overnight. Place donuts on flat pan and Heat at 350 for 5 minutes.

Mix sugar and cinnamon together in a pan.

Roll donuts until coated with sugar cinnamon mix.

Serve.

Meal Components (SLE)

Amount Per Serving

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

DONUT BREAKFAST SANDWICH HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19810

Ingredients

Description	Measurement	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each	556582
EGG OMELET CHS CHED 65-3.5Z GCHC	1 Each	462489
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783

Preparation Instructions

Can you use commodity sliced cheese and commodity egg patty.

Place sausage and egg omelet on donut. Can add glaze on top of donut. Serve.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sausage Biscuit

Servings:	200.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20173

Ingredients

Description	Measurement	DistPart #
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1 Each	866920
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Cook biscuits as instructed above. Cook sausage as instructed above, cook until internal temp reaches 165 or above. Put sausage patty on biscuit and wrap in foil. Serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Uncrustable - Central

Servings:	5.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20261
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
CRACKER GRHM HNY MAID LIL SQ 72-1.06Z	1 Package	503370
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	1 Each	198472

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.40
Grain	0.60
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Colonel's Hot Brown HS

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20274
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX HAM BLACK FOREST SLCD 6-2 TYS	4 Slice	527380
BREAD TX TST WHT 3/4 SLCD 12-22Z	1 Slice	793350
BACON TKY L/O 28-32CT FZ 2-6 KE	2 Slice	219901
TOMATO 5X6 XL 25 MRKN	1/4 Cup	206032
PARSLEY CALIF CLND 4-1 RSS	1/2 Ounce	272396
SAUCE CHS CHED 6-5 JTM	2 Ounce	271081

Preparation Instructions

1. Place turkey bacon on pan & cook until bacon is crispy.
2. Place sliced tomatoes on tray and cook in oven until warm.
3. Spray Texas toast with butter spray & toast in oven until golden brown and crisp.
4. Place 4 slices of ham on toast.
5. Drizzle some cheese sauce over ham and toast.
6. Place 2 tomato slices and drizzle more cheese sauce.
7. Top with two slices of bacon and but complete sandwich in oven to heat thoroughly.
8. Garnish with parsley sprigs.
9. Place in warmer until time to serve.

Meal Components (SLE)

Amount Per Serving

Meat	8.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Grilled Cheese

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20275
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 16-22Z GCHC	2 Slice	204782
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	9/16 Gram	827021
BUTTER ALT LIQ NT 3-1GAL GCHC	9/16 Tablespoon	614640
Sliced American Cheese	4 Ounce	100018

Preparation Instructions

Spray with butter spray or spread liquid butter on bottom slice of bread.

Put 4 Slices of Cheese on bread then top with 2nd slice of bread. Spray with butter spray or spread liquid butter.

Bake until bread is toasted and cheese melted, should reach 145 degrees.

Keep in warmer until time to serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.25
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

WINGS

Servings:	1200.00	Category:	Entree
Serving Size:	1200.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20438
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX WNG CKD OVN RSTD 6-5 GOLDKIST	5 Each	159883
RUB CLASSIC BBQ 4.25 TRDE	1 Teaspoon	860421

Preparation Instructions

Coat chicken wings with dry rub and place on flat pan. Cook at 350 degrees for 30-35 minutes or until reach internal temp of 165 degrees or above.

Keep in warmer on flat pans until serving time and maintain temp of 145 degrees internal temp or above.

Can put wings in 1/2 pan on line to serve.

5 wings per servings.

**Optional-can serve with sauces.

Meal Components (SLE)

Amount Per Serving

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

Queso Chicken & Rice - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21800
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	722110
RICE SPANISH 6-36Z UBEN	3 Ounce	555169
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533

Preparation Instructions

Mix all three ingredients together and cook until temp reaches internal temp of 165 or above.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Buffalo Chicken Dip - HS

Servings:	200.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22635
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	570533
CHEESE CREAM LOAF 10-3 GCHC	15 Pound	163562
SAUCE HOT 4-1GAL TXPETE	15 Cup	263030
DRESSING RNCH BTRMLK 4-1GAL GCHC	15 Cup	426598
CHEESE BLND MEX SHRD FTNR 4-5 GCHC	15 Quart	606952
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512

Preparation Instructions

WE USED FOR 1100 SERVINGS: 6 GALLONS OF HOT SAUCE, 6 GALLONS OF RANCH, 3 CASES + 4LB OF CREAM CHEESE, 5 CASES OF SHREDDED CHEESE, 10 CASES OF DICED CHICKEN.

IF USE BAKEABLE BOWLS, WILL NEED 2 CASES OF 720.

Steam chicken to 165 degrees and soften cream cheese. (See prep instructions)

Mix cream cheese and chicken until combined.

Add hot sauce, ranch dressing, and cheese and mix until combined.

Using 4 oz scoop, place 1 (one) scoop into each bowl.

Bake on convection at 325 for 12-15 min. NO NOT use browning level or turbo.

Serve with tortilla chips.

Meal Components (SLE)

Amount Per Serving

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

Starch

0.00

McColonel McMuffin

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23341
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
MUFFIN ENGLISH 2Z 12-12CT GCHC	1 Each	208640
SAUSAGE PTY STHR 1.33Z 6-5# COMM	1 Each	785880
Egg Patty Round Commodity	1 PATTY	
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

Cook sausage & egg patty per their instructions. Make sure they are cooked to 165 degrees internal temp. Once sausage & egg are cooked place on English Muffin along with a slice of cheese and serve.

Meal Components (SLE)

Amount Per Serving

Meat	0.01
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Hot Ham & Cheese - HS

Servings:	1300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23354
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
HAM HNY DELI SHVD FRSH 6-2 GFS	4 Ounce	779160
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

Preparation Instructions

PUT 4 SLICES OF MEAT AND 1 SLICE OF CHEESE ON EACH BUN AND PLACE TOP ON WRAP IN FOIL SHEETS
PLACE ON PAN
PUT IN OVEN ON 300 DEGREES F UNTIL CHEESE IS MELTED
PLACE IN WARMER UNTIL SERVING TIME

Meal Components (SLE)

Amount Per Serving

Meat	4.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Zee Zee Nutrition Bar

Servings:	120.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-27717
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
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Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

BBQ Chicken

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27719
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Chicken Fajita Strips	1 Ounce	17907
Unseasoned, chicken Strips, cooked, frozen	1 Ounce	110462
SAUCE BBQ 4-1GAL SWTBRAY	1 Tablespoon	655937

Preparation Instructions

Cook chicken in steamer for 30 min or until internal temp reaches 165 degrees.

Chop up/shred chicken.

Cover and mix with bbq sauce and place in warmer.

Serve.

Meal Components (SLE)

Amount Per Serving

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

Pepper Jack Chicken - HCHS

Servings:	575.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28107
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Pepper Jack Cheese Stick IW	2 Ounce	238911
Unseasoned, chicken Strips, cooked, frozen	2 Ounce	110462

Preparation Instructions

Cook chicken in steamer until reaches 165 degree internal temp.

Mix in pepper jack cheese then heat until cheese melted.

Serve. - Hold temp at 145 degrees or more.

2 bags of chicken, 1 gallon of shredded Cheddar Cheese & Pepper Jack Cheese.

Salt, Pepper, Garlic Powder, Onion Powder. Serves 65

Meal Components (SLE)

Amount Per Serving

Meat	4.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Pop Tarts - 2 pack - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28133
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package	123081
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031

Preparation Instructions

Only serve 1 package of 2 poptarts per student. May use a variety of flavors.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sausage Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28148
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GCHC	1 Each	685000
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min.

Put Sausage and Biscuit together and wrap in foil. Serve. Holding temp 145 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cheeseburger - HCHS

Servings:	600.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28158
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
BUN HAMB SLCD 4 10-12CT GCHC	1 Each	763233

Preparation Instructions

May use either beef patty.

Cook beef patty at 350 degrees for about 12 minutes or until internal temp reaches 165 degrees.

Put one piece of cheese on beef patty and places on bun.

Wrap in foil and place in warmer until time to serve. Hold temp should be 145 degrees. Hold time is 4 hours.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Every Day Fruit - HCHS ** use this one

Servings:	600.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28349
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	1 Each	197769
PEAR 95-110CT MRKN	1 Piece	198056
ORANGES NAVEL/VALENCIA CHC 125-138CT	1 Cup	322326
APPLE FRSH SLCD 100-2Z P/L	1 Package	473171
APPLE DELICIOUS RED 163CT MRKN	1 Piece	540005
APPLE DELIC GLDN 125-138CT MRKN	1 Piece	597481
APPLESAUCE CINN CUP 96-4.5Z P/L	1 Each	753921
APPLESAUCE STRAWB UNSWT 96-4.5Z P/L	1 Each	753931
PEACH DCD CUP IN JCE 36-4Z DOLE	1 Each	131970
PINEAPPLE TIDBITS CUP 36-4Z DOLE	1 Ounce	216300
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package	636402
CRANBERRY DRIED STRAWB 200-1.16Z	1 Package	531681
CRANBERRY DRIED 200-1.16Z OCSPR	1 Each	784641
RAISIN SELECT 1.5Z BOXES 24-6CT P/L	1 Cup	544426
Mixed Berry Cup	1 1	
Strawberry Cups Froz	1	
Peaches, Diced, Cups, Frozen	1	51478

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Cereal 1 oz - HCHS

Servings:	200.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28382
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each	283611
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL REESES PUFFS WGRAIN 96CT GENM	1 Package	264761
CEREAL RICE KRISPIES WGRAIN 96-1Z	1 Each	509303
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cereal 2 oz - HCHS

Servings:	150.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28557
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT CUP 60-2Z	1 Package	105307
Lucky Charms 2 oz	1 Container	105840
Cinnamon Toast Crunch 2 oz	1 container	105931
CEREAL RICE CHEX CINN CUP 60-2Z GENM	1	105357
Cocoa Puffs 2 oz	1 Container	105850

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Philly Cheese Steak

Servings:	525.00	Category:	Entree
Serving Size:	6.25 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28573
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	4 Ounce	720861
SAUCE CHS WHT QUESO 4-5 BIB JTM	1 Each	701201
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

If beef steak and cheese are thawed but into pan and steam together to temp of 165.

If not thawed, steam steak to temp of 165 and cheese to at least 140. Once reach temp, mix together.

Serve on Sub Bun.

Hold temp 145.

Meal Components (SLE)

Amount Per Serving

Meat	4.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Chicken Biscuit - HCHS

Servings:	110.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28671

Ingredients

Description	Measurement	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	528820
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GCHC	1 Each	685000
Sliced American Cheese	1 Ounce	100018

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sausage, Egg, & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28674
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GCHC	1 Each	685000
SAUSAGE PTY SAGE CKD IQF 96-2Z GFS	1 Each	641783
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
Cheese, American Blended, Yellow, Skim/Red Fat, Sliced	1	51551
Egg Patty Round Commodity	1 PATTY	

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min until reaches 145

Cook Egg at 350 for about 12 min until reaches 165

Put Sausage, Egg, and Cheese on Biscuit and wrap in foil. Serve. Holding temp 145 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Potato Taco - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28703
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO SHELLS 4-4.25 187CT MCC	4 Each	649790
TACO FILLING BEEF REDC FAT 6-5 COMM	1 Ounce	722330
SAUCE CHS WHT QUESO 4-5 BIB JTM	1 Cup	701201
SAUCE CHS NACHO DLX 6-10 GCHC	1 Cup	323616
84-2.6Z SALSA CUP REDG REDSC2Z	1	536690
SALSA 103Z 6-10 REDG	1 Ounce	452841
SOUR CREAM PKT 100-1Z GCHC	1	745903
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	1 Cup	780995

Preparation Instructions

Steam taco filling mixed with salsa until reaches 165 degrees.

Steam queso cheese then hold in warmer.

4 potato skins per serving - Put liquid butter and salt on inside of potato and spread. Spoon nacho cheese onto potato and cook per potato instructions.

When finished cooking place 3 oz of taco filling onto potato and top with shredded cheese then place back in oven to melt cheese.

Serve with sour cream and salsa cup.

Meal Components (SLE)

Amount Per Serving

Meat	4.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00

Legumes	0.00
Starch	0.00