Cookbook for Concord High School

Created by HPS Menu Planner

Table of Contents

Spicy Chicken Patty Sandwich
Bacon Cheeseburger*
Grilled Chicken Caesar Salad*
Buffalo Chicken Wrap
Chicken Penne Alfredo
Chicken Bacon Ranch Wrap
Buttered Green Beans
Minuteman Bowl
Cheeseburger*
Chef Salad
Chicken Sandwich*
Variety of Fruit
Biscuit Sticks & Gravy
PBJ Meal*
Glazed Carrots
Tomato Soup- HS
Ham & Cheese Sub
French Toast Sticks with Sausage Links
Chicken Patty Sandwich++
Walking Taco*
BeneFIT Breakfast Bar

Uncrustable
Variety of 100% Juice
Mashed Potatoes
Pop-Tarts (2 count)
Cereal Bar
Yogurt Parfait*
Ham, Egg & Cheese Croissant
Mini Pancakes with Scrambled Eggs
Breakfast Pancake Tacos
Mini Pancakes with Sausage
Chicken Stir-Fry with Vegetable Fried Rice
Chili Cheese Loaded Potato Wedges
Apple Cinnamon Texas French Toast with Sausage Links
Italian Ham Sub
Buffalo Chicken Dip with Chips
Chicken & Waffles
Boom Boom Chicken w/onion rings

Spicy Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10095
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	327080
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Lay out chicken patty on sheet tray with paper . Bake at 350 for 15 min or until temp is 135.

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

Nutrition Facts

Serving Size	=		
Amount Pe	r Serving		
Calories		410.00	
Fat		16.50g	
SaturatedFa	at	3.00g	
Trans Fat		0.00g	
Cholestero		25.00mg	
Sodium		580.00mg	
Carbohydra	ites	42.00g	
Fiber		6.00g	
Sugar		5.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	3.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Bacon Cheeseburger*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10098
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036
BACON CKD RND 192CT HRML	1 Slice	433608
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
BEEF STK SMKY GRLL 100-3Z PIER	1 Each	451400

Preparation Instructions

Lay frozen burger on double paper lined sheet tray add bacon on top. Bake at 350 for 10 minutes. Place on bun and add 1 slice of cheese

Meal	Components ((SLE)
------	--------------	-------

Amount Per Serving	
Meat	3.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Serving Size	. 1.00 Lacii		
Amount Pe	r Serving		
Calories		460.00	
Fat		25.00g	
SaturatedFa	at	10.00g	
Trans Fat		1.00g	
Cholestero		92.50mg	
Sodium		910.01mg	
Carbohydra	ates	26.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		29.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.70mg	Iron	2.60mg
Calcium	+1.7 oning	0	2.001119

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Grilled Chicken Caesar Salad*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10099
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	1 Each	152121
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup	735787
CHEESE PARM SHRD FCY 2-5 STLL	2 Tablespoon	871380
CROUTON CHS GARL WGRAIN 2505Z	2 Package	661022
DRESSING CAESAR CRMY PKT 60-1.5FLZ	1 Each	824950
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	282422

Preparation Instructions

Start with 9x9 container, layer: lettuce, cheese, chicken, Add dressing, 2 packages crouton, and 1 package of cheez-its. Keep in cooler and serve.

Meal	Com	ponents	(SLE)

Amount Per Serving		
Meat	2.50	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.50	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

oer virig oize	2. 1.00 Luon		
Amount Pe	r Serving		
Calories		578.00	
Fat		31.60g	
SaturatedF	at	7.40g	
Trans Fat		0.04g	
Cholestero	I	87.50mg	
Sodium		1340.40mg	
Carbohydra	ates	40.00g	
Fiber		4.30g	
Sugar		4.00g	
Protein		34.70g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	281.10mg	Iron	3.16mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Buffalo Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10101
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	20 Each	152121
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 1/2 Cup	704229
DRESSING RNCH 4-1GAL HVALL	40 Tablespoon	759082
CHEESE BLND CHED/MONTRY JK SHRD 4-5	2 1/2 Cup	712131
LETTUCE ROMAINE CHOP 6-2 RSS	20 Cup	735787
TORTILLA FLOUR 12 12-12CT GRSZ	20 Each	713370

Preparation Instructions

Start with a large bowl, combined: chicken, hot sauce, ranch dressing, cheese, and mix well. Start with tortilla, layer: 1 1/2 cups of lettuce and 1 cup of the bowl mixture. Fold into a wrap, and cut in half. Place in a 5x5 container. Store in cooler and serve.

Meal Components (SLE)

Amount Per Serving	
Meat	3.00
Grain	3.50
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Each **Amount Per Serving Calories** 605.00 Fat 28.00g SaturatedFat 9.50g **Trans Fat** 0.00g Cholesterol 82.50mg Sodium 1473.00mg Carbohydrates 56.50g **Fiber** 3.00g 5.00g Sugar **Protein** 33.50g Vitamin A 0.00IU Vitamin C 0.00mg

Calcium 217.67mg Iron 4.42mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Penne Alfredo

Servings:	31.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10110
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
PASTA PENNE CKD 4-5 PG	2 Package	835900
SAUCE ALFREDO FZ 6-5 JTM	1 Package	155661
Chicken, diced, cooked, frozen	3 1/3 Pound	100101
CHEESE PARM SHRD FCY 10-2 PG	1 Pound	460095

Preparation Instructions

Pasta: Drop bag in boiling water for 30 seconds and then ready to add to your sauce.

Alfredo Sauce: Place sealed bag in steamer or boiling water. Heat approximately for 30 minutes or until product reaches serving temperature. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

Diced Chicken: Thaw beforehand, Heat chicken until reaches serving temperatures.

Mix penne, alfredo sauce, diced chicken and parm cheese together. Hold for hot service.

Meal Components (SLE)

Amount Per Serving		
Meat	3.50	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

Serving Size	e: 1.00 Cup		
Amount Pe	r Serving		
Calories		547.48	
Fat		19.87g	
SaturatedF	at	7.97g	
Trans Fat		0.00g	
Cholestero	I	75.79mg	
Sodium		783.92mg	
Carbohydra	ates	58.66g	
Fiber		2.84g	
Sugar		6.55g	
Protein		32.71g	
Vitamin A	311.65IU	Vitamin C	0.00mg
Calcium	418.25mg	Iron	2.44mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Bacon Ranch Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10119
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	1 Each	152121
BACON TOPPING 3/8 DCD 2-5 HRML	2 Tablespoon	104396
DRESSING RNCH 4-1GAL HVALL	2 Tablespoon	759082
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup	735787
TORTILLA FLOUR 12 12-12CT GRSZ	1 Each	713370

Preparation Instructions

Start with tortilla shell , Layer : ranch dressing , lettuce. bacon , chicken . Fold into a wrap and put in 5x5 container . Store in cooler and serve .

Meal	Components	(SLE)
------	------------	-------

Amount Per Serving	
Meat	2.50
Grain	3.50
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

r Serving		
	670.00	
	32.50g	
at	10.50g	
	0.00g	
	120.00mg	
	1790.00mg	
ates	56.00g	
	3.00g	
	5.00g	
	40.00g	
0.00IU	Vitamin C	0.00mg
116.67mg	Iron	4.42mg
	at I ates	670.00 32.50g at 10.50g 0.00g 1 120.00mg 1790.00mg 3.00g 3.00g 5.00g 40.00g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Buttered Green Beans

Servings:	113.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10129
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
Green Beans cnd	5 #10 CAN	100307
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Cup	299405

Preparation Instructions

Open 10 cans of green beans , place them in deep pans . Add 1/2 a cup butter . Cook at 350 for 15 min. or to temp 145 . Place in warmer and serve .

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

Nutrition Facts

Servings Per Recipe: 113.00 Serving Size: 0.50 Cup

Serving Size	. 0.30 Cup		
Amount Per	r Serving		
Calories		25.39	
Fat		0.78g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		2.12mg	
Sodium		160.24mg	
Carbohydra	ites	3.43g	
Fiber		2.29g	
Sugar		1.14g	
Protein		1.14g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.21mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Minuteman Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10131
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Tablespoon	100012
POTATO PRLS EXCEL 12-28Z BAMER	1/2 Cup	613738
CORN CUT IQF 30 GCHC	1/4 Cup	285620
GRAVY CHIX RSTD 12-49Z HRTHSTN	1/4 Cup	516309

Preparation Instructions

Lay out chicken on sheet tray with paper. Bake 15 min to 135.

Mix potatoes according to instructions no more than 2 hours before serve time and hold for service.

Steam corn for 15 min and hold for service

Place gravy in 6" half pan and steam for 25 min or until temp reaches 135

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	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each **Amount Per Serving Calories** 383.33 Fat 18.58g **SaturatedFat** 5.50g **Trans Fat** 0.00g Cholesterol 80.00mg Sodium 1060.00mg **Carbohydrates** 30.25g **Fiber** 3.58g 0.42g Sugar **Protein** 24.75g Vitamin A 200.00IU Vitamin C 0.00mg

Calcium 28.00mg Iron 1.59mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Cheeseburger*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10134
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK SMKY GRLL 100-3Z PIER	1 Each	451400
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Cook beef patty at 350 ,for 25 min . temp at 165 . Add cheese and place in a hamburger bun . Wrap cheese burger up in a yellow foil wrapper. Hold in warmer and serve .

Meal Components (SLE) Amount Per Serving		
Meat	3.50	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

Serving Size	. 1.00 Lacii		
Amount Pe	r Serving		
Calories		410.00	
Fat		21.00g	
SaturatedFa	at	8.50g	
Trans Fat		1.00g	
Cholesterol		77.50mg	
Sodium		700.00mg	
Carbohydra	ates	26.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.70mg	Iron	2.60mg
_			

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10153
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup	735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631
CARROT MATCHSTICK SHRED 2-3 RSS	1/4 Cup	198161
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1/4 Cup	100012
TURKEY HAM DCD 2-5 JENNO	2 Ounce	202150
EGG HARD CKD PLD BIB 4-2.5 GCHC	1 Each	229431
DRESSING FREN HNY PKT 120-1.5Z MARZ	1 Each	266515
CROUTON CHS GARL WGRAIN 2505Z	2 Package	661022
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	282422

Preparation Instructions

Meal Components (SLE)

Starch

Start with laying out 9x9 containers, add and layer: lettuce, cheese, carrots, ham, tomato, one egg. Then add 2 packages of croutons, 1 package of cheez-its and dressing. Keep in cooler and serve.

Amount Per Serving	
Meat	3.75
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00

0.00

Nutrition Facts	
Servings Per Recipe: 1.00	
Serving Size: 1.00 Each	
Amount Per Serving	
Calories	676.69
Fat	36.52g
SaturatedFat	10.42g
Trans Fat	0.04g
Cholesterol	241.54mg
Sodium	1144.09mg
Carbohydrates	53.75g
Fiber	5.35g

Sugar		18.75g	
Protein		30.15g	
Vitamin A	5724.90IU	Vitamin C	8.12mg
Calcium	173.10mg	Iron	3.85mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Sandwich*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10156
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	525480
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Lay out chicken on paper then on sheet pan . Cook at 350 for 25 min , temp at 165 . Place chicken on a bun , and fold in a foil wrap . Place on sheet pan in the warmer and serve .

Meal Components (SLE) Amount Per Serving

Amount i er berving	
Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Amount Per Serving			
Calories		340.00	
Fat		10.50g	
SaturatedFa	at	1.50g	
Trans Fat		0.00g	
Cholestero		45.00mg	
Sodium		470.00mg	
Carbohydrates		34.00g	
Fiber		6.00g	
Sugar		4.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Variety of Fruit

Servings:	13.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10694
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
Diced Pears 6-10	1 Cup	100225
Applesauce cnd	1 Cup	110541comm
Diced Peaches CND 6-10	1 Cup	100220
Peach Cups 96-4.4Z	1 Each	100241
STRAWBERRIES, DICED, CUPS, FROZEN	1 Each	100256
ORANGES MAND WHL L/S 6-10 GCHC	1 Cup	117897
PINEAPPLE TROPICAL GLD 6-81Z DOLE	1 Cup	500471
FRUIT SAL TROP L/S 6-10 DOLE	1 Cup	506109
APPLE BRAEBURN 138CT MRKN	1 Each	569382
Apple slices - 2 oz	1	04134
PEAR 95-110CT MRKN	1 Each	198056
BANANA TURNING SNGL 150CT 40 P/L	1 Each	197769
GRAPES RED SDLSS 18AVG MRKN	1 Cup	197831
ORANGES NAVEL/VALENCIA CHC 125-138CT	1 Cup	322326
FRUIT COCKTAIL DCD XL/S 6-10 P/L	1 Cup	258362

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
	0.00

Grain	0.00
Fruit	1.28
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Amount Per Serving				
Calories		172.43		
Fat		0.12g		
SaturatedFa	at	0.02g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		5.65mg		
Carbohydrates		43.98g	43.98g	
Fiber		5.60g		
Sugar		31.26g		
Protein		1.39g		
Vitamin A	94.52IU	Vitamin C	11.35mg	
Calcium	23.99mg	Iron	0.54mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Biscuit Sticks & Gravy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10706
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE & GRAVY PREM 6-2 TENNPR	1/2 Cup	131067
DOUGH BISC STICK 250-1.25Z RICH	2 Each	149070

Preparation Instructions

Start with putting sausage gravy in steamer, cooking to 165 degrees. Then keep in warmer. Cook biscuits at 350 for 8 min. Then keep in warmer. Serve 2 biscuit sticks with 1/2 cup of gravy.

Meal Components (SLE)

Amount Fer 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		

Nutrition Facts

Amount Per	r Serving		
Calories		406.67	
Fat		23.33g	
SaturatedFa	at	12.67g	
Trans Fat		0.00g	
Cholesterol		13.33mg	
Sodium		1460.00mg	
Carbohydrates		39.33g	
Fiber		0.00g	
Sugar		4.67g	
Protein		6.67g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

PBJ Meal*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10841
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	282422
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each	786510

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)			
Amount Per Serving			
Meat 2.00			

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

Nutrition Facts

Amount Pe	r Serving		
Calories		490.00	
Fat		25.50g	
SaturatedF	at	8.50g	
Trans Fat		0.00g	
Cholestero	I	20.00mg	
Sodium		630.00mg	
Carbohydra	ates	47.00g	
Fiber		5.00g	
Sugar		15.00g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	337.00mg	Iron	1.72mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Glazed Carrots

Servings:	105.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11836
School:	Concord South Side Elementary		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD C/C MED/LRG 30 GCHC	15 Pound	285680
SUGAR BROWN LT 12-2 P/L	1 1/2 Cup	860311
MARGARINE SLD 30-1 GCHC	1/2 Pound	733061

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	0.43
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 105.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup			
Amount Pe	r Serving		
Calories		35.88	
Fat		1.68g	
SaturatedF	at	0.69g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		45.55mg	
Carbohydra	ates	4.87g	
Fiber		1.92g	
Sugar		2.95g	
Protein		0.64g	
Vitamin A	114.29IU	Vitamin C	0.00mg
Calcium	25.59mg	Iron	0.23mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Tomato Soup- HS

Servings:	23.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12635
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
SOUP TOMATO 12-5 CAMP	1 #5 CAN	101427
Tap Water for Recipes	1 #5 CAN	000001WTR

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	0.38
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 23.00 Serving Size: 0.50 Cup

Corving Cize	001 VIII 9 0120. 0.00 0up			
Amount Per Serving				
Calories		55.58		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		296.40mg		
Carbohydra	ates	12.35g		
Fiber		0.62g		
Sugar		7.41g		
Protein		1.24g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	12.35mg	Iron	0.44mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Ham & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12649
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 3/5 Ounce	100187
CHEESE COLBY JK SLCD 6-1.5 GCHC	1 Each	105988
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

Start with laying out sub buns on a sheet pan . Add ham and colby jack cheese . Place parchment paper on top. Store in cooler and serve .

Meal	Components	(SLE)
------	------------	-------

Amount Per Serving	
Meat	2.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

COLUMN CIEC	7. 1.00 Lucii		
Amount Pe	r Serving		
Calories		354.00	
Fat		15.66g	
SaturatedF	at	7.58g	
Trans Fat		0.00g	
Cholestero	I	75.45mg	
Sodium		1084.77mg	
Carbohydra	ates	34.16g	
Fiber		2.00g	
Sugar		6.08g	
Protein		27.41g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	2.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

French Toast Sticks with Sausage Links

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14666
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX WGRAIN 6-2 RICH	3 Each	652370
SAUSAGE LNK PORK 1.2Z 250CT COMM	2 Each	344090

Preparation Instructions

Lay out french toast sticks on paper liner on a sheet pan, cook at 350, for 7 min. temp at 145. keep in warmer and serve. Lay out sausage on paper liner on a sheet pan. cook for 10 min, check temp at 165. Then place in warmer and serve.

Meal	Components	(SLE)
------	------------	-------

Amount Per Serving	
Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Amount Per	r Serving		
Calories		455.00	
Fat		22.00g	
SaturatedFa	at	4.50g	
Trans Fat		0.00g	
Cholesterol		50.00mg	
Sodium		910.00mg	
Carbohydra	ites	45.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		21.50g	
Vitamin A	5.81IU	Vitamin C	0.00mg
Calcium	67.90mg	Iron	2.96mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Patty Sandwich++

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20103
School:	Concord Intermediate		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

	THOO Each		
Amount Per	r Serving		
Calories		380.00	
Fat		15.50g	
SaturatedFa	at	2.50g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		620.00mg	
Carbohydra	ites	41.00g	
Fiber		6.00g	
Sugar		5.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.90mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Walking Taco*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20124
School:	Concord Intermediate		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	1 Package	815803
Cheese, Cheddar Reduced fat, Shredded	2 Tablespoon	100012

Preparation Instructions

No Preparation Instructions available.

Meal	Com	ponents	(SLE)

Amount Per Serving	
Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Amount Pe	r Serving		
Calories		341.40	
Fat		14.90g	
SaturatedF	at	4.80g	
Trans Fat		0.29g	
Cholestero	I	45.00mg	
Sodium		671.90mg	_
Carbohydra	ates	33.50g	
Fiber		4.00g	
Sugar		3.00g	
Protein		19.30g	
Vitamin A	645.00IU	Vitamin C	5.00mg
Calcium	91.00mg	Iron	2.40mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

BeneFIT Breakfast Bar

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-24448
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
BAR BKFST OATML CHOC CHP BNFT 48-2.5Z	1 Each	240721
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 FREN TST BENEFIT 48-2.5Z	1 Each	563413

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
·	

Nutrition Facts

Serving Size	: 1.00 Each		
Amount Pe	r Serving		
Calories		285.00	
Fat		8.50g	
SaturatedFa	at	2.88g	
Trans Fat		0.00g	
Cholesterol		17.50mg	
Sodium		222.50mg	
Carbohydra	ites	47.50g	
Fiber		3.00g	
Sugar		21.50g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.50mg	Iron	3.90mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Uncrustable

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-24449
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
SAND UNCRUST PB&J STRAWB 72-2.6Z	1 Each	536012

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Amount Pe	r Serving		
Calories		300.00	
Fat		16.00g	
SaturatedFa	at	3.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		280.00mg	
Carbohydra	ates	32.50g	
Fiber		4.00g	
Sugar		15.00g	
Protein		9.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.50mg	Iron	1.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Variety of 100% Juice

Servings:	11.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28204
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	DistPart #
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each	118921
JUICE FRT PNCH 100 FZ 72-4FLZ SNCUP	1 Each	135470
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each	118930
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each	118940
JUICE BOX GRP 100 40-4.23FLZ	1 Each	698211
JUICE BOX ORNG TANGR 100 40-4.23FLZ	1 Each	698251
JUICE STRAWB KIWI 100 40-4.23FLZ	1 Each	214534
JUICE ORNG/PINEAP 100 70-4FLZ SNCUP	1 Each	403021
JUICE CRAN RASPB 100 40-4.23FLZ	1 Each	214524
JUICE BOX APPL 100 40-4.23FLZ	1 Each	698744
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	698240

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

Nutrition Facts

Amount Pe	r Serving		
Calories		62.73	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		6.82mg	
Carbohydra	ates	15.09g	
Fiber		0.00g	
Sugar		13.55g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	5.45mg
Calcium	25.45mg	Iron	0.05mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mashed Potatoes

Servings:	38.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28210
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce	613738
Tap Water for Recipes	17 Cup	000001WTR

Preparation Instructions

RECONSTITUTE

1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and 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 0.50		

Serving Size: 0.50 Cup **Amount Per Serving Calories** 73.68 Fat 1.05g **SaturatedFat** 0.00g **Trans Fat** 0.00g Cholesterol 0.00mg **Sodium** 357.89mg Carbohydrates 14.74g **Fiber** 1.05g Sugar 0.00g **Protein** 2.11g

Nutrition Facts
Servings Per Recipe: 38.00

Vitamin A

Calcium

Vitamin C

Iron

0.00mg

0.32mg

0.00IU

10.53mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Pop-Tarts (2 count)

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28215
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package	123081
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082
PASTRY POP-TART WGRAIN BLUEB 72-2CT	1 Package	865101

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

: 1.00 Each		
r Serving		
	364.50	
	5.75g	
at	1.90g	
	0.05g	
	0.00mg	
	379.50mg	
ites	76.00g	
	5.70g	
	30.25g	
	4.58g	
305.00IU	Vitamin C	0.00mg
215.00mg	Iron	3.60mg
	at ates 305.00IU	364.50 5.75g at 1.90g 0.05g 0.00mg 379.50mg ates 76.00g 5.70g 30.25g 4.58g 305.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Cereal Bar

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28220
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	265891
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	265901
BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z	1 Each	265921

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
	·

Nutrition Facts

Serving Size	3. 1.00 Each		
Amount Pe	r Serving		
Calories		160.00	
Fat		3.50g	
SaturatedF	at	0.13g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		111.25mg	
Carbohydra	ates	29.75g	
Fiber		3.00g	
Sugar		8.75g	
Protein		2.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	247.50mg	Iron	1.60mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Yogurt Parfait*

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28455
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	100 Cup	811500
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	50 Cup	226671
Blueberries, Frozen	25 Cup	110624
Strawberries, Whole fzn	25 Cup	100253

Preparation Instructions

Use 12 oz. cup. Layer 1/2 cup yogurt, 1/2 cup fruit, 1/2 cup yogurt add 1/2 cup granola on top in insert cover with lid.

Meal Components (SLE)

Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		435.02	
Fat		3.86g	
SaturatedF	at	1.12g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		344.78mg	
Carbohydra	ates	93.58g	
Fiber		4.24g	
Sugar		54.51g	
Protein		11.19g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	298.51mg	Iron	1.34mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Ham, Egg & Cheese Croissant

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29031
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	2 Slice	556121
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	663091
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	172172

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

22			
Amount Per Serving			
Calories		323.33	
Fat		15.67g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholestero		132.50mg	
Sodium		685.00mg	
Carbohydrates		29.00g	
Fiber		2.00g	
Sugar		5.00g	
Protein		15.67g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.00mg	Iron	1.74mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mini Pancakes with Scrambled Eggs

Servings:	8.00	Category:	Entree
Serving Size:	1.00 pouch	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29039
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package	395303
PANCAKE MINI MAPL IW 72-3.03Z EGGO	1 Package	284831
PANCAKE MINI BLUEB IW 72-3.03Z EGGO	1 Package	284841
PANCAKE CINN IW WGRAIN 80-2CT THE MAX	1 Package	642230
PANCAKE MAPL WGRAIN IW 72-3.17Z PILLS	1 Package	269220
PANCAKE STRAWB WGRAIN IW 72-3.17Z	1 Package	269230
WAFFLE MINI BLUEB WGRAIN IW 72-2.47Z	1 Package	269240
WAFFLE MINI MAPL WGRAIN IW 72-2.47Z	1 Package	269260
EGG SCRMBD CKD FZ 4-5 CARG	4 Cup	192330

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts Servings Per Recipe: 8.0 Serving Size: 1.00 pouch	
Amount Per Serving	
Calories	302.50
Fat	12.00g
SaturatedFat	2.81g
Trans Fat	0.00g
Cholesterol	193.13mg
Sodium	485.00mg
Carbohydrates	38.38g
Fiber	2.63g
Sugar	10.13g

Protein		10.00g	
Vitamin A	62.50IU	Vitamin C	0.00mg
Calcium	82.25mg	Iron	1.51mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Breakfast Pancake Tacos

Servings:	1.00	Category:	Entree
Serving Size:	2.00 TACO	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29042
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
PANCAKE 1.2Z 12-12CT KRUST	2 Each	156020
EGG SCRMBD CKD W/BCN & CHS 4-5 SNY	1/2 Cup	533034

Preparation Instructions

2 pancakes folded like tortillas with eggstravaganza in the middle

Meal Components (SLE)

Amount Per Serving	
Meat	3.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 2.00 TACO

Oct virig Oize	7. Z.00 17.00		
Amount Pe	r Serving		
Calories		362.66	
Fat		18.87g	
SaturatedFa	at	5.73g	
Trans Fat		0.00g	
Cholestero		322.66mg	
Sodium		817.33mg	
Carbohydra	ates	27.80g	
Fiber		1.33g	
Sugar		6.47g	
Protein		18.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.67mg	Iron	1.20mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mini Pancakes with Sausage

Servings:	8.00	Category:	Entree
Serving Size:	1.00 pouch	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29043
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package	395303
PANCAKE MINI MAPL IW 72-3.03Z EGGO	1 Package	284831
PANCAKE MINI BLUEB IW 72-3.03Z EGGO	1 Package	284841
PANCAKE CINN IW WGRAIN 80-2CT THE MAX	1 Package	642230
PANCAKE MAPL WGRAIN IW 72-3.17Z PILLS	1 Package	269220
PANCAKE STRAWB WGRAIN IW 72-3.17Z	1 Package	269230
WAFFLE MINI BLUEB WGRAIN IW 72-2.47Z	1 Package	269240
WAFFLE MINI MAPL WGRAIN IW 72-2.47Z	1 Package	269260
SAUSAGE LNK PORK 1.2Z 250CT COMM	16 Each	344090

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts Servings Per Recipe: 8. Serving Size: 1.00 pour		
Amount Per Serving		
Calories	352.50	_
Fat	16.00g	
SaturatedFat	3.81g	
Trans Fat	0.00g	
Cholesterol	53.13mg	
Sodium	745.00mg	
Carbohydrates	36.38g	
Fiber	2.63g	
Sugar	10.13g	

Protein		18.00g	
Vitamin A	62.50IU	Vitamin C	0.00mg
Calcium	86.25mg	Iron	2.23mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Stir-Fry with Vegetable Fried Rice

Servings:	5.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29058
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX STRP TERYK 6-7.15	2 6/7 Ounce	890911
STIR FRY KIT GEN TSO CHIX 6-7.15	3 9/10 Ounce	199341
ENTREE CHIX SWT CHILI THAI 6-7.15	2 6/7 Ounce	536900
CHIX CHNK SWT&SOUR CHRY BLSSM 6-7.15	3 9/10 Ounce	653342
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	791710
RICE FRIED VEG WGRAIN 6-5.16 MINH	5 Cup	676463

Preparation Instructions

Prepare stir-fry as indicated per package. Serve stir-fry based on ounce weight listed above and with 1 cup of Fried Rice.

Amount Per Serving	. ,
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.13

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Serving

Amount Per			
Calories		823.71	
Fat		10.88g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholesterol		53.00mg	
Sodium		1444.25mg	
Carbohydra	ites	148.14g	
Fiber		10.56g	
Sugar		18.78g	
Protein		28.94g	
Vitamin A	0.00IU	Vitamin C	0.48mg
Calcium	8.00mg	Iron	10.54mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chili Cheese Loaded Potato Wedges

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29060
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
Potatoes, Wedges, Low-sodium Frozen	1 Cup	100355
CHILI BEEF W/BEAN 6-5 COMM	3 Ounce	344012
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each	528690

Preparation Instructions

Chili Cook: KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned

1 serving includes: 1 cup of potato wedges, 3 ounce weight of chili, and 1 cup of cheese sauce. Will need to pair with grain item.

Meal	Components	(SLE)
∧ moun	t Dar Sarvina	

Amount Per Serving	
Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	1.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		472.22	
Fat		18.57g	
SaturatedF	at	8.87g	
Trans Fat		0.00g	
Cholestero	l	45.95mg	
Sodium		888.35mg	
Carbohydra	ates	53.72g	
Fiber		6.06g	
Sugar		12.57g	
Protein		20.69g	
Vitamin A	644.25IU	Vitamin C	9.78mg
Calcium	359.24mg	Iron	1.54mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Apple Cinnamon Texas French Toast with Sausage Links

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29070
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
TOAST TEXAS APPL CINN IW 96-3.3Z S&F	1 Slice	152504
SAUSAGE LNK PORK 1.2Z 250CT COMM	2 Each	344090

Preparation Instructions

Lay out french toast sticks on paper liner on a sheet pan , cook at 350 , for 7 min. temp at 145 . keep in warmer and serve . Lay out sausage on paper liner on a sheet pan. cook for 10 min , check temp at 165 . Then place in warmer and serve .

Meal	Co	m	po	ne	nts	(SL	-E)
	 _	_					

Amount Per Serving	
Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		400.00	
Fat		16.00g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		50.00mg	
Sodium		810.00mg	
Carbohydrates		45.00g	
Fiber		2.00g	
Sugar		17.00g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	93.00mg	Iron	3.72mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Italian Ham Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29072
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 3/5 Ounce	100187
SALAMI HARD SLCD 4/Z 5-2 PG	2 Slice	776260
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	1 Slice	726532
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

Start with laying out sub bun on sheet paper on to a sheet pan . Add 2.60 ounce weight of ham, two slices of salami , and one slice of cheese . Cover with parchment paper . Store in cooler and 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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		404.00		
Fat		19.66g		
SaturatedF	at	9.08g		
Trans Fat		0.00g		
Cholestero	I	82.95mg		
Sodium		1359.77mg		
Carbohydra	ates	34.16g		
Fiber		2.00g		
Sugar		6.08g		
Protein		29.91g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	205.00mg	Iron	2.00mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Buffalo Chicken Dip with Chips

Servings:	30.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-29073
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	5 Pound	722110
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Cup	704229
Chicken, Fajita Strips, Cooked, Frozen	5 Pound	100117
CHIP TORTL CRN YEL RND REST 72-1.5Z	30 Each	133273

Preparation Instructions

Heating Instructions for Queso Blanco & Buffalo Sauce:

Place unopened pouches in a full-size perforated pan.

Heat approximately for 30-45 minutes and check for internal temp. of 145°F (HACCP Critical Control Point - 145°F for 15 seconds). Your cook time may vary according to quantity of product being heated.

Once the product has reached internal temp., place on serving line or hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use.

Open the bag carefully to avoid being burned.

Chicken Heating Instructions:

Heat frozen diced or shredded chicken accordingly to manufacturer heating instructions (HACCP Critical Control Point - 165°F or higher) and hold until ready to serve.

Assemble:

In a mixing bowl, combine 5 lbs of Queso Blanco and 1 cup of Buffalo Style Sauce; mix until fully blended.

In a full size 2" deep pan, toss cooked chicken with the buffalo queso mixture and blend thoroughly.

Portion: In a bowl portion 1/2 cup of buffalo chicken dip. Serve with tortilla chips.

Meal Components (SLE) Amount Per Serving		
Meat	2.75	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	

Legumes	0.00	
Starch	0.00	

Nutrition Facts

Servings Per Recipe: 30.00 Serving Size: 0.50 Cup

Amount Pe	r Serving		
Calories		520.00	
Fat		25.33g	
SaturatedF	at	10.73g	
Trans Fat		0.00g	
Cholestero	I	138.67mg	
Sodium		1859.38mg	
Carbohydra	ates	35.33g	
Fiber		3.00g	
Sugar		2.67g	
Protein		36.33g	
Vitamin A	533.33IU	Vitamin C	0.00mg
Calcium	269.33mg	Iron	0.90mg
·	· · · · · · · · · · · · · · · · · · ·		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken & Waffles

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29457
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
WAFFLE MINI MAPL IW 72-2.65Z EGGO	1 Package	284811

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Co. r.i.g C.Ec. 1100 Co. r.i.g			
Amount Pe	r Serving		
Calories		460.00	
Fat		18.00g	
SaturatedF	at	4.50g	
Trans Fat		0.00g	
Cholestero	l	70.00mg	
Sodium		770.00mg	
Carbohydra	ates	52.00g	
Fiber		7.00g	
Sugar		10.00g	
Protein		23.00g	
Vitamin A	1200.00IU	Vitamin C	0.00mg
Calcium	280.00mg	Iron	5.04mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Boom Boom Chicken w/onion rings

Servings:	160.00	Category:	Entree
Serving Size:	10.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29515
School:	Concord High School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	45 Pound	536620
SAUCE BOOM BOOM 4-1GAL KENS	1 Gallon	877930
ONION RING BRD WGRAIN 6-5#TASTY BRAND	800 Each	234061

Preparation Instructions

Place one bag of frozen chicken at a time in a metal bowl. Add 1 & 3/4 cup boom boom sauce, toss until chicken is coated. Place chicken on a sheet tray that has been sprayed with pan spray. When all Chicken is coated and on Sheet trays, bake in a convection oven at 350 degrees for 15 to 20 minutes. (Oven Settings breaded product) Before meal service place 10 Chicken smackers in food boats. Place in warmer till needed.

Heat Onion rings according to package directions. Serve 5 onion rings with each serving of chicken.

Meal Components (SLE)

Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00
<u>'</u>	

Nutrition Facts

Servings Per Recipe: 160.00 Serving Size: 10.00 Each

Amount Pe	r Serving		
Calories		591.93	
Fat		34.39g	
SaturatedF	at	6.64g	
Trans Fat		0.00g	
Cholestero	l	85.23mg	
Sodium		975.28mg	
Carbohydra	ates	47.39g	
Fiber		6.14g	
Sugar		6.60g	
Protein		22.88g	
Vitamin A	209.26IU	Vitamin C	0.00mg
Calcium	120.93mg	Iron	2.59mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes