## **Cookbook for Whaley Children's Center**

**Created by HPS Menu Planner** 

#### **Table of Contents**

Table of Contents
Choice of Juice
Walking Taco
All American Cheese Burger
Bacon Club Wrap
Baked Beans
BBQ Chicken
Yogurt Parfait
Fresh Vegetable
Chicken Breaded Sandwich
Curly Fries
Pop-Tart
Whole Grain French Toast Sticks & Sausage Patty
Chicken Tenders
Chicken Bacon Ranch Pasta
Pasta Salad
Omelet with Toast
Potato Salad
Sloppy Joes
Corn Dog
Cobb Salad
Turkey Sub

Nacho Supreme
Chicken Nuggets
Turkey BLT Wrap
<b>Tator Tots</b>
Chicken & Noodle Soup
Fresh Fruit
<b>Bacon Egg &amp; Cheese Croissant</b>
<b>Assorted Cereal</b>
Whole Grain Biscuits & Gravy
Assorted Muffin
Mini Waffle and Fruit
Pancake & Sausage Sandwich
Scrambled Eggs
<b>Assorted Cup Fruit</b>
Fries Sweet Potato Crinkle
Banana
Potato Wedges
Breakfast Pizza
Oatmeal
<b>Grilled Cheese</b>
Wet Burrito
<b>Breakfast Sandwich</b>

#### **Choice of Juice**

# NO IMAGE

Servings:	60.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26593
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each		118940

#### **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**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

Serving Size: 1.00 Serving				
Amount Per Serving				
Calories		1.33		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		0.17mg		
Carbohydra	ites	0.32g		
Fiber		0.00g		
Sugar		0.30g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.17mg	Iron	0.01mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Walking Taco**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26598
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	190 1/5 Ounce		722330
CHIP NACHO REDC FAT 72- 1Z DORITOS	60 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090
SAUCE CHS CHED POUCH 6-106Z LOL	180 Ounce		135261

#### **Preparation Instructions**

Heat bags of Taco Meat in steamer until the internal temperature reaches 165 degrees F or greater

Heat Cheese Sauce until internal temperature reaches 165 degrees F or greater

Hold ingredients at 135 degrees F or greater until service

Serving: Place #12 Scoop Taco meat into 1 bag of Reduced Fat Doritos. Place 3 oz Cheese sauce in plastic cup on side and serve.

Meal Components (SLE) Amount Per Serving		
Meat	3.00	
Grain	1.50	
Fruit	0.00	

GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		371.40	
Fat		19.90g	
SaturatedFa	at	8.80g	
Trans Fat		0.29g	
Cholesterol		65.00mg	
Sodium		1041.90mg	
Carbohydra	ites	30.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		21.80g	
Vitamin A	645.00IU	Vitamin C	5.00mg
Calcium	368.00mg	Iron	2.30mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

# **All American Cheese Burger**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26602
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PTY CKD 2.45Z 6-5 JTM	60 Each		661851
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	60 Each		517810
CHEESE AMER 160CT SLCD 6-5 COMM	60 Slice		150260

#### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)		
Amount Per Serving		
Meat	2.50	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts	5	
Servings Per Recipe: 60.00		
Serving Size: 1.00 Serving		
<b>Amount Per Serving</b>		
Calories	360.00	
Fat	18.00g	
SaturatedFat	7.30g	
Trans Fat	0.80g	
Cholesterol	61.50mg	
Sodium	591.00mg	
Carbohydrates	27.00g	
Fiber	4.00g	
Sugar	4.50g	

Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	132.50mg	Iron	2.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Bacon Club Wrap**

# **NO IMAGE**

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-26604
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	60 Ounce	Weigh	100121
Ham, 97% Fat Free, Cooked , Water Added, Sliced	60 Ounce	Weigh	100187
BACON TKY CKD 12-50CT JENNO	120 Slice		834770
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	60 Slice		100036
TORTILLA FLOUR 10 ULTRGR 12- 12CT	60 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).	690141

## **Preparation Instructions**

Layer meat and cheese on tortilla.

Package with 1 cup fruit.

Counts as reimbursable meal by itself; student must also be able to select all vegetables on the menu for the day, as well as milk.

**Nutrition Facts** 

Vitamin A

Calcium

Meal Components (SLE)  Amount Per Serving		
Meat	2.31	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg 0.00		
OtherVeg 0.00		
Legumes	0.00	
Starch 0.00		

Servings Per Recipe:	: 60.00	
Serving Size: 1.00 Each		
Amount Per Serving	g	
Calories	539.06	
Fat	26.63g	
SaturatedFat	7.81g	
Trans Fat	0.00g	
Cholesterol	116.44mg	
Sodium	2054.09mg	
Carbohydrates	33.00g	
Fiber	3.00g	
Sugar	4.18g	
Protein	39.59g	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Vitamin C

Iron

0.00mg

2.72mg

0.00IU

120.00mg

#### **Baked Beans**

# **NO IMAGE**

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process: Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-26607
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGTAR 6-10 GCHC	2 13/16 #10 CAN		298913
KETCHUP LO SOD 2-1.5GAL REDG	1 7/8 Cup	READY_TO_EAT None	645922
ONION DEHY CHPD 15 P/L	1 2/5 Tablespoon		263036
SUGAR BROWN MED 25 GCHC	3 3/4 Cup	UNSPECIFIED	108626
SPICE MUSTARD DRY 1 COLMANS	1 7/8 Tablespoon		400018

#### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)		
Amount Per Serving		
Meat	1.21	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
·		

**Starch** 0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

		•	
Amount Per	r Serving		
Calories		237.02	
Fat		0.61g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		546.07mg	
Carbohydra	ites	49.21g	
Fiber		6.07g	
Sugar		24.92g	
Protein		9.70g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	65.53mg	Iron	2.42mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **BBQ Chicken**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26608
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	7 1/2 Pound		100101
SAUCE BBQ SWEET 4-1GAL GCHC	3/16 Gallon		435170

#### **Preparation Instructions**

**Meal Components (SLE)** 

No Preparation Instructions available.

Starch

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

0.00

Nutrition Facts Servings Per Recipe: 60.00 Serving Size: 2.00 Serving				
<b>Amount Per</b>	Serving			
Calories		101.88	_	
Fat		2.00g		
SaturatedFat	SaturatedFat 0.00g			
Trans Fat	Trans Fat 0.00g			
Cholesterol	Cholesterol 42.00mg			
Sodium		181.53mg		
Carbohydrat	es	8.10g		
Fiber		0.16g		
Sugar	<b>Sugar</b> 7.69g			
Protein 12.08g				
Vitamin A	57.72IU	Vitamin C	0.43mg	

Calcium 0.46mg Iron 0.04mg

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

## **Yogurt Parfait**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26609
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	30 Cup		812821
YOGURT VAN L/F PARFPR 6-4 YOPL	60 Cup	READY_TO_EAT Ready to use with pouch & serving tip.	811500
STRAWBERRY WHL IQF 4-5 GCHC	30 Cup		244630

#### **Preparation Instructions**

Layer ingredients in the following order: fruit\* on bottom, yogurt, then granola on top or placed in a separate baggie/container.

Cover parfait cup with lid.

\*May use any kind of fruit(s) available.

<sup>\*\*</sup>Allergens: Milk, Wheat, Soy

Meal Components (SLE)  Amount Per Serving		
Meat	2.99	
Grain	1.31	
Fruit	0.50	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	

Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		410.56	
Fat		3.36g	
SaturatedF	at	0.75g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		190.30mg	
Carbohydra	ates	87.59g	
Fiber		4.49g	
Sugar		49.77g	
Protein		11.69g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	279.66mg	Iron	1.57mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## Fresh Vegetable

# NO IMAGE

Servings:	60.00	Category:	Vegetable
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-26610
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	45 Cup	UNSPECIFIED None	
PEPPERS ASST COLORS 4-6CT P/L	45 Cup		644562
Broccoli Florets	30 Cup	READY_TO_EAT	2332

#### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)		
Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.50	
RedVeg	1.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 60 Serving Size: 0.50 Cup	).00
<b>Amount Per Serving</b>	
Calories	74.40
Fat	0.30g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	45.15mg
Carbohydrates	14.75g
Fiber	4.95g
Sugar	3.00g

Protein		2.70g	
Vitamin A	1573.80IU	Vitamin C	205.48mg
Calcium	31.91mg	Iron	36.52mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Chicken Breaded Sandwich**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26619
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.9Z 30	60 Each	2 oz M/MA 1 oz WG	548852
BUN HAMB SLCD 4 10-12CT GCHC	60 Each	1 Bun = 2 G	763233

#### **Preparation Instructions**

Always cook to line. Don't over fill holding pan.

Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F.

Place patty on bun, wrap and hold 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	

<b>Nutrition Fac</b>	rts	
Servings Per Recipe	e: 60.00	
Serving Size: 1.00 S	Serving	
Amount Per Servin	ng	
Calories	420.00	
Fat	18.50g	
SaturatedFat	4.00g	
Trans Fat	0.00g	
Cholesterol	65.00mg	
Sodium	570.00mg	
Carbohydrates	43.00g	
Fiber	3.00g	

Sugar		4.00g	
Protein		22.00g	
Vitamin A	200.00IU	Vitamin C	108.00mg
Calcium	75.00mg	Iron	3.08mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Curly Fries**



Servings:	60.00	Category:	Condiments or Other
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26684
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES TWISTER SEAS 6-5 LAMB	45 Cup		182600

#### **Preparation Instructions**

No Preparation Instructions available.

Starch

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		

0.00

<b>Nutrition</b>	n Facts		
Servings Per	Recipe: 60	0.00	
Serving Size	: 0.75 Cup		
Amount Per	Serving		
Calories		40.00	
Fat		2.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		106.67mg	
Carbohydra	ites	5.00g	
Fiber		0.67g	
Sugar		0.33g	
Protein		0.67g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium5.00mgIron0.27mg

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

## **Pop-Tart**

# **NO IMAGE**

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26688
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece		695880
PASTRY POP-TART WGRAIN STRAWB 120- 1CT	1 Piece		695890
PASTRY POP-TART WGRAIN BLUEB 120- 1CT	1 Each		865131

#### Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)		
Amount Per Serving		
Meat	0.00	
Grain	1.08	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts	
Servings Per Recipe: 3.00	
Serving Size: 1.00 Each	
Amount Per Serving	
Calories	183.33
Fat	2.67g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	190.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	15.33g
-	<u> </u>

Protein		2.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	110.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

# Whole Grain French Toast Sticks & Sausage Patty

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26690
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	60 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
French Toast Sticks, Whole Grain	120 Piece	BAKE Convectional Oven; Frozen: in a 350F oven bake for 10- 12 minutes. Convection Oven; Frozen: In a 350F oven bake for 10-12 minutes.	13450

#### **Preparation Instructions**

Prepare French Toast Sticks as stated on the box.

Prepare Sausage Patty as stated on the box.

Once items are prepared, place 2 french toast sticks and 1 sausage patty into an 8 ounce paper tray.

Keep in warmer until ready to serve.

Meal Components (SLE) Amount Per Serving		
Meat	1.00	
Grain	1.50	
Fruit	0.00	
GreenVeg	0.00	

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

Amount Per	Serving		
Calories		301.00	
Fat		15.33g	
SaturatedFa	at	4.37g	
Trans Fat		0.00g	
Cholesterol		32.67mg	
Sodium		365.33mg	
Carbohydrates		29.67g	
Fiber		1.33g	
Sugar		7.33g	
Protein		10.67g	
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Chicken Tenders**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	3.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26698
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR WGRAIN FC 4-8 TYS	180 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951

#### **Preparation Instructions**

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

8-10 minutes at 400°F from frozen.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.

Serving Size: 3 each

#### **Meal Components (SLE)**

**Amount Per Serving** 

Meat	2.00
Grain	1.00

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

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 3.00 Serving

Amount Per	Serving		
Calories		260.00	
Fat		15.00g	
SaturatedFa	nt	2.50g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		390.00mg	
Carbohydra	tes	16.00g	
Fiber		3.00g	
Sugar		1.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	36.00mg	Iron	2.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Chicken Bacon Ranch Pasta**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26699
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA PENNE CKD 4-5 PG	3 Package		835900
Chicken, Diced, Cooked, Frozen	5 Pound		100101
DRESSING MIX RNCH 18-3.2Z HVALL	1/2 Cup		192716
BACON TOPPING 3/8 DCD 2-5 HRML	4 Cup		104396
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	4 Cup	UNPREPARED	100012
BREADSTICK GARL WGRAIN TWST 54-2.1Z	80 Each		644051

#### **Preparation Instructions**

Start with sprayed foil pan place that pan in 2" pan for support. Rinse 1.5 bags penne pasta place in pan with 1.5 bags of heated sauce and 1.5 bags of heated diced chicken stir together with 1/4 cup ranch seasoning. Sprinkle with 2 cups bacon. Bake covered at 350 for 30 minutes. Uncover and bake an additional 10-15 minutes or until pan temps 165. Add 2 cups of cheese and place in warmer.

Meal Components (SLE) Amount Per Serving		
Meat	1.60	
Grain	2.67	
Fruit	0.00	
GreenVeg	0.00	

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		409.17	
Fat		11.76g	
SaturatedFa	at	3.87g	
Trans Fat		0.00g	
Cholestero		46.67mg	
Sodium		694.28mg	
Carbohydra	ates	52.73g	
Fiber		0.81g	
Sugar		3.48g	
Protein		22.44g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.38mg	Iron	2.18mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Pasta Salad**

# **NO IMAGE**

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26711
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI RAINBOW 4-5 GCHC	4 Pound		413340
PEPPERS GREEN LRG 5 MRKN	1 Each		592315
CARROT JUMBO 50 P/L	1 1/3 Cup	Shredded	198501
CUCUMBER SELECT 24CT MRKN	2 Each		418439
TOMATO 5X6 XL 5 MRKN	2 Each		438197
DRESSING ITAL 4-1GAL KE	1/2 Gallon		631420

#### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.00	
Grain	1.07	
Fruit	0.00	
GreenVeg	0.00	
RedVeg 0.08		
OtherVeg 0.05		
Legumes 0.00		

**Starch** 0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Cup

	•		
<b>Amount Pe</b>	r Serving		
Calories		131.29	
Fat		1.63g	
SaturatedF	at	0.01g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		615.20mg	
Carbohydra	ates	25.28g	
Fiber		1.30g	
Sugar		3.63g	
Protein		3.85g	
Vitamin A	651.81IU	Vitamin C	3.04mg
Calcium	13.11mg	Iron	1.06mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Omelet with Toast**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26712
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS CHED 65-3.5Z GCHC	60 Each		462489
380 - Aunt Millie's WG Honey White Bread	60 Each		380

#### **Preparation Instructions**

**Meal Components (SLE)** 

No Preparation Instructions available.

Starch

Amount Per Serving	
Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

0.00

•	n Facts r Recipe: 60. e: 1.00 Servin		
<b>Amount Pe</b>	r Serving		
Calories		280.00	
Fat		15.00g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholestero		260.00mg	
Sodium		720.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Sugar		5.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 143.00mg Iron 7.00mg

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

## **Potato Salad**

# NO IMAGE

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26714
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG HRD CKD DCD IQF 4-5 GCHC	13 7/11 Ounce		192198
Celery	2/3 Cup	UNSPECIFIED None	
ONION SPANISH COLOSS 50 MRKN	2/3 Cup		198706
RELISH SWT PICKLE 4-1GAL GCHC	1 4/11 Cup		517186
DRESSING SALAD 4-1GAL GFS	4 1/11 Cup		107042
SALT IODIZED 18- 2.25 GCHC	2 8/11 Teaspoon		350732
SPICE PEPR BLK REST GRIND 5 TRDE	1 4/11 Teaspoon		242179
MUSTARD YELLOW PREP 4- 1GAL CRWNCOLL	2 8/11 Tablespoon		860221

Description	Measurement	Prep Instructions	DistPart #
POTATO RDSKN UNSEAS 6-2.5 RSTWRK	13 7/11 Pound	Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. CONVECTION OVEN: Preheat oven to 375F. Spray baking pan with non-stick cooking spray. Arrange potatoes in a single layer on pan. Bake for 15 to 20 minutes. For extra crispness, drizzle with 2 oz. of oil before baking. STANDARD OVEN: Preheat oven to 450F. Spray baking pan with non-stick cooking spray. Arrange potatoes in a single layer on pan. Bake for 25 to 30 minutes. For extra crispness drizzle with 2 oz. of oil before baking.	850675

### **Preparation Instructions**

No Preparation Instructions available.

OtherVeg

Legumes

Starch

<b>Meal Components</b>	(SLE)
Amount Per Serving	

Meat	0.26
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

0.00

0.00

0.00

#### **Nutrition Facts**

		3	
Amount Pe	r Serving		
Calories		91.13	
Fat		6.20g	
SaturatedFa	at	1.07g	
Trans Fat		0.09g	
Cholesterol		32.49mg	
Sodium		282.08mg	
Carbohydra	ites	7.14g	
Fiber		0.47g	
Sugar		2.27g	
Protein		1.52g	
Vitamin A	11.27IU	Vitamin C	0.24mg
Calcium	8.20mg	Iron	0.28mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Sloppy Joes**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26750
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	217 4/5 Ounce		564790
3.5 WG Hamburger Bun	60 Each	READY_TO_EAT	3354

#### **Preparation Instructions**

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving		
Meat	2.00	
Grain	1.50	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.13	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Vitamin A

Servings Per Recipe: 60.00

Serving Size: 1.00 Serving **Amount Per Serving** Calories 265.00 Fat 7.50g SaturatedFat 2.20g **Trans Fat** 0.00g Cholesterol 44.00mg Sodium 557.00mg Carbohydrates 31.00g **Fiber** 4.00g Sugar 11.00g **Protein** 18.00g

Vitamin C

6.00mg

459.00IU

Calcium 36.00mg Iron 10.00mg

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

## **Corn Dog**



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26755
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	60 Each	Wash hands and put on gloves. From frozen: preheat oven to 375 degrees. Place parchment paper on baking tray. Place corn dogs on baking sheet. Heat for 20 minutes or until internal temp reaches 165 degrees. From Thawed: preheat oven to 375 degrees. Place parchment paper on baking tray. Place corn dogs on baking sheet. Heat for 15 minutes or until internal temp reaches 165 degrees. Hot hold until service. Serve with condiments.	620220
MUSTARD YELLOW CLSC 4-105FLZ FRENC	60 Teaspoon		741270
KETCHUP CAN NAT LO SOD 6-10 REDG	60 Tablespoon	READY_TO_EAT None	200621

## Preparation Instructions

Wash hands and put on gloves.

From frozen: preheat oven to 375 degrees. Place parchment paper on baking tray. Place corn dogs on baking sheet . Heat for 20 minutes or until internal temp reaches 165 degrees.

From Thawed: preheat oven to 375 degrees. Place parchment paper on baking tray. Place corn dogs on baking sheet. Heat for 15 minutes or until internal temp reaches 165 degrees.

Hot hold until service.

Serve with condiments.

Serving Size = 1 each

Case Yield = 72

CN Labeled

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**

2. 1.00 Oct Virig	9	
r Serving		
	263.50	
	9.20g	
at	2.50g	
	0.00g	
	40.00mg	
	575.00mg	
ates	34.00g	
	2.10g	
	12.00g	
	9.20g	
5.95IU	Vitamin C	0.00mg
102.90mg	Iron	1.58mg
	at  intes  5.95IU	263.50 9.20g at 2.50g 0.00g 40.00mg 575.00mg ates 34.00g 2.10g 12.00g 9.20g 5.95IU Vitamin C

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Cobb Salad**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26757
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 RSS	120 Cup		182570
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	138 Ounce	UNSPECIFIED Not currently available	570533
EGG HARD CKD PLD 10 DEB EL	30 Each		557540
TOMATO CHERRY 11 MRKN	120 Each		569551
AVOCADO GRN 12CT P/L	120 Slice		592331
BACON BITS IMIT 1-10 FARBURY	60 Tablespoon		230904
Breadstick, Wheat, 8"	60 Each		34072

#### **Preparation Instructions**

Wash Hands put on gloves

Boil eggs

Combine lettuce and chicken in container

Place Tomatoes on the side in the container

Top with boiled egg, avacado and bacon bits

Offer/Serve with dressing

Keep refrigerated

#### Container & Lid 108341

#### **Meal Components (SLE)**

Amount Per Serving		
Meat	3.00	
Grain	2.00	
Fruit	0.00	
GreenVeg	1.00	
RedVeg	0.24	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

		0	
Amount Pe	r Serving		
Calories		434.44	
Fat		16.85g	
SaturatedF	at	3.15g	
Trans Fat		0.00g	
Cholestero	l	124.67mg	
Sodium		542.02mg	
Carbohydr	ates	41.45g	
Fiber		10.38g	
Sugar		5.70g	
Protein		25.33g	
Vitamin A	593.81IU	Vitamin C	11.67mg
Calcium	134.59mg	Iron	2.98mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Turkey Sub**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-26762
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	240 Slice		689541
Aunt Millie's Whole Grain Mini Sub 2oz	60 bun	BAKE	5113

#### **Preparation Instructions**

No Preparation Instructions available.

#### **Meal Components (SLE)**

Amount Per Serving			
Meat	2.03		
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: 60.00

Serving Size: 1.00 Serving			
<b>Amount Per Serving</b>			
Calories	241.10		
Fat	3.51g		
SaturatedFat	0.51g		
Trans Fat 0.00g			
Cholesterol 40.55mg			
Sodium 646.16mg			
Carbohydrates 30.00g			
Fiber 2.00g			
Sugar 4.00g			
Protein 24.25g			
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

## **Nacho Supreme**



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26765
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GCHC	7 1/2 Pound		776548
CHEESE CHED MLD SHRD FINE 4-5 GCHC	3 3/4 Pound		191043
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	15/16 Pound		242489
TOMATO ROMA 2 1-25 MRKN	3/5 Cup		588381
BEAN REFRD VEGTAR 6- 27.09Z SANTG	3/5 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	703753
SAUCE CHS CHED MILD 6-10 THNKU	3/5 Cup	READY_TO_EAT Ready to eat. Serve at a minimum temperature of 140 °F.	563005

## **Preparation Instructions**

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.

Maal Components (SLF)

- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

- 1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR
- 1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables Updated October 2013

Notes:

Amount Per Serving		
Meat	2.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.01	
OtherVeg	0.13	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 60.00 Serving Size: 1.00 Serving			
Amount Per	Serving		
Calories		133.78	
Fat		9.42g	
SaturatedFa	at	3.79g	
Trans Fat		0.00g	
Cholesterol		22.70mg	
Sodium		263.01mg	
Carbohydra	ites	4.21g	
Fiber		2.33g	
Sugar		1.38g	
Protein		8.62g	
Vitamin A	14.99IU	Vitamin C	0.25mg
Calcium	85.86mg	Iron	1.02mg
*All reporting of TransFat is for information only, and is not			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Chicken Nuggets**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	5.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26766
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST NUG BRD WGRAIN .66Z 4-7	300 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8 - 10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 8-10 minutes at 350°F on breaded, fried, light coloring setting for rational from frozen. Cook till temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 5 pc = 2mt 1 grain	558040

#### **Preparation Instructions**

#### HACCP FLOW PROCESS

- -When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- -When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- -Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- -HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.

- -CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- -COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- -Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- -Hold frozen product at temperature of 32 degrees or colder for 3 months.

#### SAME DAY SERVICE

- -Wash hands before preparing for 20 seconds.
- -Clean and sanitize work area.
- -Wear clean gloves when handling food.
- -Gather ingredients
- -Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- -Do not mix old product with new.
- -Make sure serving area is clean and sanitized.

Maal Campananta (CLE)

- -Record time and temperature at the beginning of each lunch.
- -When storing foods label with date and time they were prepared.

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

Nutrition Facts			
Servings Per Recipe: 60.00			
Serving Size	Serving Size: 5.00 Serving		
Amount Pe	r Serving		
Calories		240.00	
Fat		14.00g	
SaturatedFa	SaturatedFat 2.50g		
Trans Fat	Trans Fat 0.00g		
Cholesterol 20.00mg			
<b>Sodium</b> 470.00mg			
Carbohydrates 16.00g			
Fiber 3.00g			
Sugar		1.00g	
Protein	Protein 13.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	39.00mg	Iron	2.00mg
*All reporting of TransFat is for information only, and is not			

used for evaluation purposes

## **Turkey BLT Wrap**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26767
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA SUNDRD TOM BASL 126-12 GRSZ	60 Each		116681
MAYONNAISE LT 4-1GAL GFS	60 Tablespoon		429406
LETTUCE ROMAINE RIBBONS 6- 2 RSS	30 Cup		451730
Turkey Breast Deli	190 4/5 Ounce		100121
TOMATO ROMA DCD 3/8 2-5 RSS	15 Cup		786543
BACON CRUMBLES CKD 12-1 GCHC	60 Tablespoon	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE	357220
Cheese, Cheddar Reduced fat, Shredded	60 Ounce		100012

### **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.

Meal Components (SLE) Amount Per Serving	
Meat	3.00
Grain	1.13
Fruit	0.00
GreenVeg	0.25
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

<b>Amount Per</b>	Serving		
Calories		558.25	
Fat		20.50g	
SaturatedFa	ıt	10.00g	
Trans Fat		0.00g	
Cholesterol		91.00mg	
Sodium		1608.00mg	
Carbohydra	tes	61.25g	
Fiber		2.58g	
Sugar		7.67g	
Protein		35.58g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	91.76mg	Iron	3.05mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Tator Tots**

# NO IMAGE

Servings:	60.00	Category:	Vegetable
Serving Size:	12.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26769
School:	Whaley Children's Center		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS R/SOD 6-5 OREI	226 4/5 Ounce		563840

### **Preparation Instructions**

Place on single layer on sheet pan. Bake at 425 degrees F for 17-25 min or until internal temperature reaches 165 degrees F or greater.

Hold at 135 degrees F or higher.

Serving size: 12 ea

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	0.75

Nutrition Fac	ts
Servings Per Recipe	e: 60.00
Serving Size: 12.00	Serving
Amount Per Servin	ıg
Calories	135.00
Fat	5.25g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	255.00mg
Carbohydrates	21.00g
Fiber	3.00g
Sugar	0.00g
Protein	1.50g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.54mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Chicken & Noodle Soup**

## NO IMAGE

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26774
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	2 2/5 Gallon	UNPREPARED	000001WTR
BASE CHIX LO SOD NO MSG 6-1 MINR	8 4/5 Ounce		580589
SALT KOSHER 12-3 DIAC	1/12 Cup	3/8 cup	424307
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	5 1/2 Pound	UNSPECIFIED Not currently available	570533
CELERY DCD 1/4 2-5 RSS	1 Pound		198196
ONION DEHY CHPD 15 P/L	1/5 Cup		263036
PASTA NOODL KLUSKI 1/8 2-5 GCHC	1 3/5 Pound		270385

#### **Preparation Instructions**

Heat water and chicken base in soup pot until boiling. Add seasonings, diced celery, and chicken. Bring to a boil again. Add noodles; approx. 15 20 minutes later begin dipping in to 10B pans. Temp needs to be at least 160\*. 6 oz. serving for all @ 56 qts.

Meal Components (SLE)  Amount Per Serving		
Meat 1.28		
<b>Grain</b> 0.43		
Fruit 0.00		

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.06
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Amount Per Serving			
Calories		120.12	
Fat		2.99g	
SaturatedFa	at	0.85g	
Trans Fat		0.00g	
Cholesterol		36.49mg	
Sodium		208.76mg	
Carbohydrates		10.47g	
Fiber		0.57g	
Sugar		0.56g	
Protein		10.58g	
Vitamin A	33.87IU	Vitamin C	0.23mg
Calcium	10.96mg	Iron	0.72mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Fresh Fruit**

# NO IMAGE

Servings:	60.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26776
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	3 3/5 Each		200999
APPLE DELIC GLDN 125-138CT MRKN	3 3/5 Each		597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	3 3/5 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	3 3/5 Each		198021
STRAWBERRY 8 MRKN	3 3/5 Cup		212768
KIWI 33-39CT P/L	3 3/5 Each		287008
PEAR 95-110CT MRKN	3 3/5 Ounce		198056
MELON MUSK CANTALOUPE 12-15CT P/L	3 3/5 Cup		200565

### **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 Per	r Serving			
Calories		35.03		
Fat		0.10g		
SaturatedFa	at	0.01g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		1.73mg	.73mg	
Carbohydrates		9.01g		
Fiber		1.28g		
Sugar		5.42g		
Protein		0.46g		
Vitamin A	36.72IU	Vitamin C	41.77mg	
Calcium	9.91mg	Iron	0.15mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Bacon Egg & Cheese Croissant**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26792
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON CKD RND 192CT HRML	60 Slice		433608
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	60 Each	BAKE CONVECTION OVEN:  1. Pre-heat convection oven to 325°F.  2. Place whole croissant on ungreased sheet pan.  3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS:  1. Remove frozen croissants from packaging to enhance crispness.  2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
EGG SCRMBD PTY 3.5 165- 1.25Z GCHC	60 Each		592625
CHEESE AMER 184CT SLCD 4-5 GCHC	60 Slice		272744

#### **Preparation Instructions**

No Preparation Instructions available.

#### **Meal Components (SLE)**

Amount Per Serving	
Meat	1.25
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		355.00	
Fat		19.50g	
SaturatedFa	at	7.75g	
Trans Fat		0.00g	
Cholesterol		127.50mg	
Sodium		745.01mg	
Carbohydra	ates	29.50g	
Fiber		2.00g	
Sugar		4.50g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	110.50mg	Iron	2.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Assorted Cereal**

# **NO IMAGE**

Servings:	60.00	Category:	Grain
Serving Size:	1.00 Serving HACCP Process:		No Cook
Meal Type:	Breakfast Recipe ID:		R-26794
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	12 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811

## **Preparation Instructions**

No Preparation Instructions available.

Meat	0.00
•	
Grain	0.20
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 60.00 Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		22.00	
Fat		0.20g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		36.00mg	
Carbohydrates		4.60g	
Fiber		0.40g	
Sugar		1.80g	
Protein		0.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 22.00mg Iron 0.72mg

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

## **Whole Grain Biscuits & Gravy**



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving HACCP Process:		Same Day Service
Meal Type:	Breakfast Recipe ID:		R-26795
School:	Whaley Children's Center		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC WGRAIN 216-2.51Z PILLS	60 Each	Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 32-36 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 17-21 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven.	269200
GRAVY SAUS CNTRY 6- 10 CHEFM	15 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

#### **Meal Components (SLE)**

**Amount Per Serving** 

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		290.00	
Fat		15.00g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		580.00mg	
Carbohydrates		32.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	1.18mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Assorted Muffin**

# NO IMAGE

Servings:	4.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26963
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

## **Preparation Instructions**

**Meal Components (SLE)** 

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	0.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 4.00 Serving Size: 1.00 Each				
Amount Per	Serving			
Calories		47.50		
Fat		1.50g	_	
SaturatedFa	at	0.50g		
Trans Fat		0.00g		
Cholesterol		7.50mg		
Sodium 3		32.50mg	32.50mg	
Carbohydra	tes	7.50g		
Fiber		0.50g		
Sugar		4.00g		
Protein		0.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	7.50mg	Iron	0.23mg	
*All reporting of TransFat is for information only, and is not				

used for evaluation purposes

## Mini Waffle and Fruit

# **NO IMAGE**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26970
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI MAPL WGRAIN IW 72-2.47Z	1 Package	BAKE Heat & Serve: Heat frozen Mini Waffle in ovenable pouch. Convection Oven: Preheat oven to 350?F. Place pouches flat on a baking sheet and heat for 7-9 minutes.* Conventional Oven: Preheat oven to 350?F. Place pouches flat on a baking sheet and heat for 11-13 minutes.* Microwave: Heat for 30-35 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269260
APPLE GALA 100CT 40 MRKN	1 Each		609942

### **Preparation Instructions**

No Preparation Instructions available.

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

**Starch** 0.00

#### **Nutrition Facts**

<b>Amount Pe</b>	r Serving		
Calories		271.80	
Fat		5.20g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		171.40mg	
Carbohydra	ites	56.00g	
Fiber		6.30g	
Sugar		27.00g	
Protein		4.40g	
Vitamin A	74.52IU	Vitamin C	6.35mg
Calcium	48.28mg	Iron	1.27mg
	·		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## Pancake & Sausage Sandwich

## NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26971
School:	Whaley Children's Center		

#### Ingredients

Starch

Description	Measurement	Prep Instructions	DistPart #
SAND BKFST PANCK SAUS CHIX 168-2.4Z	11		174672

#### **Preparation Instructions**

From frozen - Product is in ovenable film. It is not necessary to remove from film before heating. Heat product at 350 degrees F for 20-22 minutes.

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	

0.00

Nutrition	Facts		
Servings Per	•	0.00	
Serving Size	: 1.00		
Amount Per	r Serving		
Calories		0.04	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.01mg	
Sodium		0.08mg	
Carbohydra	ites	0.01g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.06mg Iron 0.00mg

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

## **Scrambled Eggs**



Servings:	100.00	Category:	Condiments or Other
Serving Size:	60.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26973
School:	Whaley Children's Center		

#### Ingredients

Description Measurement Prep Instructions DistPart #

#### **Preparation Instructions**

Directions:

WASH HANDS.

- 1. Beat eggs thoroughly.
- Add milk and salt. Mix until well blended.
- 3. Pour 3 lb 12 oz (1 qt 3 1/4 cups) egg mixture into each steamtable pan (12"x20"x2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
- 4. Bake:

Conventional oven: 350 degrees F for 20 minutes. Stir once after 15 minutes.

Convection oven: 300 degrees F for 15 mintues. Stir once after 10 minutes.

DO NOT OVERCOOK

CCP: HEAT TO 145 DEGREES F FOR 3 MINUTES.

- 5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance.
- 6. Add 1 1/4 oz (2 Tbsp 1 1/2 tsp) margarine or butter (optional) to each pan. Stir. (For 50 servings)
- 7. CCP: HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER.

Sprinkle 7 oz (1 3/4 cups) cheese (optional) over each pan. (For 50 servings)

8. Portion with No. 16 scoop (1/4 cup). For best results, serve within 15 minutes.

CHILD NUTRITION: 1/4 cup (No. 16 scoop) provides= 2 oz meat alternate.

YIELD:

50 servings: 2 steamtable pans

100 servings: 4 steamtable pans

VOLUME:

50 servings: about 3 quarts 1/2 cup 100 servings: about 1 gallon 2 1/4 quarts

SPECIAL TIPS:

For 50 servings, use 1 lb 9 oz (2 qt 1/3 cup) dried whole eggs and 2 qt 1/3 cup water in place of fresh eggs. For 100 servings, use 3 lb 2 oz (1 gal 2/3 cup) dried whole eggs and 1 gal 2/3 cup water in place of fresh eggs. Updated October 2013

Notes:

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	

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 60.00			
Amount Per	Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	nt	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	tes	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
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			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Assorted Cup Fruit**

# NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	60.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26976
School:	Whaley Children's Center		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Peaches	1/2 Cup	BAKE	

### **Preparation Instructions**

No Preparation Instructions available.

<b>Meal Components (</b>	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**

Serving Size: 60.00 Serving					
Amount Per Serving					
Calories		0.00			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g	0.00g		
Cholesterol		0.00mg			
Sodium		0.00mg			
Carbohydrates		0.00g			
Fiber		0.00g			
Sugar		0.00g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Fries Sweet Potato Crinkle**



Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26977
School:	Whaley Children's Center		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT POT DP GROOVE 7/16 6-2.5	11 6/7 Pound	DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES.	628100

### **Preparation Instructions**

#### Directions:

- 1: Wash hands.
- 2: Bake french fries according to manufacturer's instructions.
- 3.17 oz svg = 1/2 c. red/orange vegetable

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	

Nutrition Facts Servings Per Recipe: 60.00 Serving Size: 1.00 Serving		
<b>Amount Per Serving</b>		
Calories	119.62	
Fat	4.49g	
SaturatedFat	0.50g	
Trans Fat	0.00g	
Cholesterol	0.00mg	
Sodium	179.43mg	
Carbohydrates	16.95g	

Fiber		2.99g	
Sugar		4.98g	
Protein		1.99g	
Vitamin A	3488.96IU	Vitamin C	2.39mg
Calcium	19.94mg	Iron	0.36mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Banana**

# NO IMAGE

Servings:	60.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26980
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	60 Each		197769

## **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**

Serving Size: 1.00 Serving			
<b>Amount Pe</b>	r Serving		
Calories		105.00	
Fat		0.40g	
SaturatedF	at	0.10g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		1.20mg	
Carbohydra	ates	27.00g	
Fiber		3.10g	
Sugar		14.00g	
Protein		1.30g	
Vitamin A	75.52IU	Vitamin C	10.27mg
Calcium	5.90mg	Iron	0.31mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Potato Wedges**

## NO IMAGE

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26981
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE SEAS 6-5 LAMB	10 4/5 Pound		457558
No Salt	3/10 Tablespoon		NS-360034

### **Preparation Instructions**

Place potatoes in a single layer on a baking pan. 1 bag per pan.

Heat in 350 degree oven until potatoes are hot and dry to the touch.

Internal temperature should be 180 or higher.

Sprinkle each pan lightly with No Salt.

Keep hot in heated cabinet at 180 degrees.

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	

<b>Nutrition Facts</b>	
Servings Per Recipe: 60	
Serving Size: 1.00 Servi	ng
Amount Per Serving	
Calories	130.45
Fat	6.02g
SaturatedFat	1.51g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	270.94mg
Carbohydrates	17.06g

Fiber		2.01g	
Sugar		0.00g	
Protein		2.01g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	19.07mg	Iron	0.70mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Breakfast Pizza**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26987
School:	Whaley Children's Center		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

Meal Components (SLE)

No Preparation Instructions available.

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 Per	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Oatmeal**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26992
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
OATS QUICK HOT CEREAL 12-42Z GCHC	30 Cup		240869
Tap Water for Recipes	60 Cup	UNPREPARED	000001WTR

#### **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**

Servings Per Recipe: 60.00

Serving Size: 1.00 Serving **Amount Per Serving** Calories 150.00 Fat 2.50g SaturatedFat 0.50g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 0.00mg Carbohydrates 27.00g **Fiber** 4.00g Sugar 0.00g **Protein** 5.00g Vitamin A 0.00IU Vitamin C 0.00mg

Calcium 0.00mg Iron 1.60mg

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

## **Grilled Cheese**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26995
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z	1 1/5 Slice	Ready to eat	710650
CHEESE AMER 160CT SLCD 6-5 COMM	1 1/5 Slice	Ready to eat	150260
MARGARINE SLD 30-1 GCHC	3/10 Tablespoon		733061

## **Preparation Instructions**

Spread margarine on bottom slice of bread, add 2 slices of cheese, top with another slice of bread, spread margarine on top slice of bread. Bake

Meal Compone Amount Per Serving	nts (SLE)
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 60.00 Serving Size: 1.00 Serving		
Amount Per Serving		
Calories	3.00	
Fat	0.17g	
SaturatedFat	0.07g	
Trans Fat	0.00g	
Cholesterol	0.25mg	
Sodium	6.75mg	
Carbohydrates	0.24g	
Fiber	0.04g	
Sugar	0.03g	

Protein		0.12g	
Vitamin A	3.75IU	Vitamin C	0.00mg
Calcium	2.39mg	Iron	0.02mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Wet Burrito**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26996
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	8 Pound		722330
ONION DEHY SUPER TOPPER 6- 2 P/L	1 3/5 Cup		223255
SAUCE ENCHILADA MILD 4-1GAL GRSZ	4/5 Quart		598461
CHEESE CHED MLD SHRD 4-5 LOL	1 3/5 Pound		150250
CHEESE MOZZ SHRD 4-5 LOL	1 3/5 Pound		645170
BEAN REFRD VEGTAR 6-27.09Z SANTG	4/5 Package	RECONSTITUTE  1: Pour 1  2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	703753
SALSA 6-10 COMM	2/5 #10 CAN		150570

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12- 12CT	60 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).	690141

## **Preparation Instructions**

Day 1 thaw taco meat in cooler overnight.

Day 2 put 10 lb meat in large bowl add #10 can refried beans, 2 cups dehydrated onion, 1/2 #10 salsa, and 1 qt enchilada sauce mix together. Let set overnight.

Day 3 Spray sheet tray with pan spray coat bottom of tray with enchilada sauce. Take 10" tortilla shell add 4 oz. meat mixture place in center of shell and wrap then place seam side down on tray.

Bake at 350 for 30 min covered. Uncover and bake 10 min longer or until temperature is 165. Spread 4 lb mixture of mozzarella and cheddar over top and place in warmer to hold.

Meal Components (SLE) Amount Per Serving	
Meat	2.20
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.00
Legumes	0.11
Starch	0.00

Nutrition	n Facts		
Servings Pe	r Recipe: 60.0	0	
Serving Size	: 1.00 Serving	9	
<b>Amount Pe</b>	r Serving		
Calories		389.55	
Fat		14.54g	
SaturatedFa	at	5.88g	
<b>Trans Fat</b>		0.20g	
Cholestero		42.75mg	
Sodium		740.17mg	
Carbohydra	ites	42.62g	
Fiber		6.91g	
Sugar		4.94g	
Protein		22.13g	
Vitamin A	434.07IU	Vitamin C	3.56mg
Calcium	333.32mg	Iron	3.89mg
*All reporting of TransFat is for information only, and is not			

used for evaluation purposes

## **Breakfast Sandwich**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27008
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENGLISH 2Z 12-12CT GCHC	3/5 Each		208640
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	3/5 Each		462519
SAUSAGE PTY CKD CN 1.5Z 10 JDF	3/5 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1//2 - 4 minutes if frozen, 3 - 3 1//2 minutes if thawed.	466891
CHEESE AMER 160CT SLCD 6-5 COMM	3/5 Slice		150260

## **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 Per	r Serving		
Calories		4.10	
Fat		0.27g	
SaturatedFa	at	0.10g	
Trans Fat		0.00g	
Cholesterol		1.18mg	
Sodium		7.85mg	
Carbohydra	ites	0.28g	
Fiber		0.00g	
Sugar		0.02g	
Protein		0.16g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.97mg	Iron	0.02mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Breakfast Burrito**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27026
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 24-12CT GRSZ	60 Each		713330
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	60 Each	BAKE CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes.	138941
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	60 Each		592625
CHEESE AMER 160CT SLCD 6-5 COMM	60 Slice		150260

## **Preparation Instructions**

- 1. Cook egg & sausage according to directions. CCP: Hold hot at 135F or higher
- 2. Add egg, sausage & one slice off cheese to 8" tortilla.
- 3. Wrap in foil paper.
- 4. Serve hot.

Meal Components (SLE)		
Amount Per Serving		
Meat	2.50	

Meat	2.50
Grain	1.25

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		335.00	
Fat		17.50g	
SaturatedFa	at	6.50g	
Trans Fat		0.00g	
Cholesterol		147.50mg	
Sodium		815.00mg	
Carbohydra	ites	24.00g	
Fiber		1.00g	
Sugar		1.50g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	141.50mg	Iron	2.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Breakfast Bowl**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-27094
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 LMBSUPR	30 Cup		233404
EGG SCRMBD CKD FZ 4-5 GCHC	180 Fluid Ounce		584584
SAUCE CHS CHED POUCH 6-106Z LOL	120 Fluid Ounce		135261

### **Preparation Instructions**

Cook 5# of tots on sheet pan for 10 minutes at 400 degrees. Heat eggs in steamer for 10 minutes or until reaches 165 degrees. Place 4oz of tots in 1# boat, top with 3oz spoodle of eggs. Pour on 2oz of cheese sauce. Hold in warmer til served.

Meal Components (SLE)  Amount Per Serving			
Meat	1.22		
Grain	0.00		
Fruit	0.00		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg 0.00			
Legumes	0.00		
Starch	0.50		
Startin	0.50		

<b>Nutrition Facts</b>	
Servings Per Recipe: 60.	00
Serving Size: 1.00 Serving	ng
Amount Per Serving	
Calories	230.38
Fat	12.38g
SaturatedFat	3.14g
Trans Fat	0.00g
Cholesterol	144.55mg
Sodium	575.84mg
Carbohydrates	17.55g
Fiber	2.00g

Sugar		1.14g	
Protein		9.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.10mg	Iron	1.74mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Famous HPS Oatmeal**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27166
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
OATS QUICK HOT CEREAL 12-42Z GCHC	5 2/7 Pound		240869
Tap Water for Recipes	56 7/15 Cup		000001WTR
SUGAR BROWN MED 25 GCHC	7 1/16 Cup		108626
FLAVORING VANILLA IMIT 1-1GAL KE	5 2/7 Teaspoon		110744

## **Preparation Instructions**

No Preparation Instructions available.

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		

<b>Nutrition Fact</b>	S	
Servings Per Recipe	: 60.00	
Serving Size: 1.00 Se	erving	
Amount Per Serving	g	
Calories	234.45	
Fat	2.50g	
SaturatedFat	0.50g	
Trans Fat	0.00g	
Cholesterol	0.00mg	
Sodium	0.09mg	
Carbohydrates	49.54g	
Fiber	3.99g	

Sugar		22.60g	
Protein		4.99g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.60mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Cole Slaw**

# NO IMAGE

Servings:	60.00	Category:	Vegetable
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-27359

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	4 5/8 Pound		198226
DRESSING COLESLAW 4-1GAL LTHSE	11/12 Quart		132151

## **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	0.09	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

		•	
Amount Pe	r Serving		
Calories		72.43	
Fat		4.41g	
SaturatedFa	at	0.74g	
Trans Fat		0.00g	
Cholestero		2.45mg	
Sodium		198.23mg	
Carbohydra	ates	7.13g	
Fiber		0.69g	
Sugar		5.94g	
Protein		0.35g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	12.13mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Buffalo Chicken Wrap**



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27671
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	15 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.	209244
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	4 1/2 Cup		704229
DRESSING RNCH 4-1GAL HVALL	120 Tablespoon	READY_TO_EAT Ready to use.	759082
CHEESE BLND CHED/MONTRY JK SHRD 4-5	15 Cup		712131
LETTUCE ROMAINE CHOP 6-2 RSS	60 Cup		735787
TORTILLA FLOUR 12 12-12CT GRSZ	60 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 Componer  Amount Per Serving	nts (SLE)
Meat	3.50
Grain	1.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Amount Pe	r Serving		
Calories		677.50	
Fat		35.63g	
SaturatedFa	at	13.88g	
Trans Fat		0.00g	
Cholestero		97.50mg	
Sodium		1910.50mg	
Carbohydra	ates	59.75g	
Fiber		3.00g	
Sugar		7.50g	
Protein		32.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	306.67mg	Iron	3.42mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## California Avocado Wrap



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27674
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	120 Slice		244190
TURKEY HAM SLCD 12-1 JENNO	120 Slice		556121
CHEESE SWS 120CT SLCD PROC 4-5 GCHC	60 Slice		311405
LETTUCE ROMAINE HRTS 7-6CT MRKN	15 Cup	1 leaf	211782
TOMATO 5X6 XL 5 MRKN	15 Cup		438197
TORTILLA WRP 12 SPNCH 6-12 TYS	60 Each		769037
Avocado Spread	60 Tablespoon		

#### **Preparation Instructions**

Wash hands and put on gloves

Spread 1 Tbls. Avocado dressing on wrap

top with ingredients, wrap, cut in half and place in container

Keep product cold between 37-41 degrees

Avocado Spread recipe-1 cup Mayo # 693911 1 Cup Ranch dressing #Commercial 52907 1 cup avocado #592331

Meal Components (SLE)  Amount Per Serving		
Meat	1.54	
Grain	3.50	
Fruit	0.00	
GreenVeg	0.50	
RedVeg	0.25	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Amount Per	r Serving		
Calories		546.53	
Fat		25.47g	
SaturatedFa	at	9.21g	
Trans Fat		0.05g	
Cholesterol		78.55mg	
Sodium		1579.08mg	
Carbohydra	ites	55.17g	
Fiber		3.12g	
Sugar		4.54g	
Protein		25.63g	
Vitamin A	385.43IU	Vitamin C	6.65mg
Calcium	215.75mg	Iron	4.84mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Banana Bread**

## NO IMAGE

Servings:	60.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-27832
School:	Whaley Children's Center		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD BANANA IW 70-3.4Z SUPBAK	60 Each		230361

### **Preparation Instructions**

**Meal Components (SLE)** 

Thaw and serve

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 Servings Per Recipe: 60.00

Serving Size: 1.00 Serving **Amount Per Serving Calories** 260.00 Fat 8.00g **SaturatedFat** 1.50g **Trans Fat** 0.00g Cholesterol 0.00mg **Sodium** 240.00mg Carbohydrates 45.00g **Fiber** 2.00g Sugar 24.00g **Protein** 5.00g Vitamin A 0.00IU Vitamin C 0.00mg **Calcium** Iron 161.00mg 1.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Hot Pocket**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27835
School:	Whaley Children's Center		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 12X16 22-24Z DELSUPR	7 1/2 Each		570826
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	5 5/8 Pound		244190
CHEESE AMER 160CT SLCD 6-5 COMM	3 3/4 Pound		150260
BROCCOLI FZ 30 COMM	6 1/4 Pound		549292

### **Preparation Instructions**

- 1. Proof dough.
- 2. Lay 6 oz (12 slices) of turkey evenly across one half (lengthwise) of each sheet of dough. Leave 1/2" border on the side and ends.
- 3. Lay 4oz (8 slices) of cheese on top of the turkey on each sheet.
- 4. Spread 2 cups of broccoli over the cheese on each sheet and then top with 6oz (12 slices) turkey. Fold the top half of the dough over to create a loaf or large "pocket". Seal the edges.
- 5. Spray the loaf with cooking spray to make it shine.
- 6. Use a sharp knife to make small slits on the top of the pocket.
- 7. Bake at 350 F for 25 minutes or until internal temperature reaches 165 F as measured by a meat thermometer.
- 8. Cut each pocket into 8 slices.

Meal	Com	ponents (	(SLE)
------	-----	-----------	-------

**Amount Per Serving** 

Meat	2.04

Grain	55.00
Fruit	0.00
GreenVeg	0.52
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

<b>Amount Per Serving</b>	
Calories	396.72
Fat	13.50g
SaturatedFat	5.71g
Trans Fat	0.00g
Cholesterol	48.56mg
Sodium	1076.83mg
Carbohydrates	46.04g
Fiber	4.38g
Sugar	3.33g
Protein	25.38g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 182.29mg	<b>Iron</b> 2.68mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Soup Cook's Choice**

# NO IMAGE

Servings:	60.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27836
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD IQF 6-5# JTM	3 3/5 Pound		661940
BROTH BF NAT 12-32FLZ PACNAT	1 1/5 Gallon	8- 32oz containers = 2 gal	818360
TOMATO DCD MW RECIPE 6-10 GCHC	1 1/5 #10 CAN		316571
CELERY DCD IQF 6-4 GCHC	2 1/4 Cup	Thaw.	261513
ONION DCD IQF 6-4 GCHC	1 1/5 Cup	Thaw.	261521
SPICE PEPR BLK REG GRIND 16Z TRDE	1 1/5 Teaspoon		225037
SPICE ONION POWDER 19Z TRDE	1/7 Cup		126993
SPICE BLND ORIG 3-21Z MDASH	1/7 Cup		265103
SPICE GARLIC POWDER 6 TRDE	4/9 Cup		513857
SPICE PARSLEY FLAKES 11Z TRDE	3/10 Cup		513989
SEASONING ANCHO CHILI 21Z TRDE	4/9 Cup		748570
VEG MIXED 30 KE	5 2/5 Pound		283771

## **Preparation Instructions**

#### Directions:

- 1. Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. CCP: Heat to 165 °F or higher for at least 15 seconds.
- 2. Drain and add to a large stock pot under high heat.
- 3. Add beef broth, un-drained tomatoes, celery, onions, and spices. Bring to a boil. Reduce heat to medium and cover. Simmer for 20 minutes.
- 4. Add frozen vegetable mix. Cover and simmer over medium heat for 15 minutes or until vegetables are tender. CCP: Heat to 165 °F or higher for 15 seconds.
- 5. Pour 1 gal 1 qt (about 9 lb 13 oz) soup into a half steam table pan (12 3/4" x 10 1/2" x 6"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.

CCP: Hold for hot service at 135 °F or higher. Portion with 8 fl oz spoodle (1 cup).

\*\*Allergens: Soy (Beef crumbles)

#### Notes:

NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides .5 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, and 1/4 cup additional vegetable.

Meal Components (SLE) Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.05	
RedVeg	0.05	
OtherVeg	0.17	
Legumes	0.00	
Starch	0.09	

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving			
Amount Pe		.9	
Calories		98.02	
Fat		4.72g	
SaturatedFa	at	1.77g	
Trans Fat		0.28g	
Cholestero		16.52mg	
Sodium		483.75mg	
Carbohydrates 7.26g			
Fiber		1.86g	
Sugar		2.81g	
Protein		7.49g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	19.39mg	Iron	1.11mg
*All reporting of TransFat is for information only, and is not			

**Nutrition Facts** 

<sup>\*</sup>All reporting of TransFat is for information only, and is no used for evaluation purposes

## **Sandwich Cook's Choice**



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27837
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PTY CKD 2.45Z 6-5 JTM	15 Each		661851
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	45 Each		517810
CHEESE AMER 160CT SLCD 6-5 COMM	15 Slice		150260
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	15 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	15 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	15 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes. MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	152121
DRESSING ITAL REDC CAL 4-1GAL LTHSE	15 Tablespoon	READY_TO_EAT Open, pour and enjoy!	365880
BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	15 Each	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	696831
SAUCE SPAGHETTI POUCH 6-106Z PREGO	15 Cup		315729
CHEESE PEPR JK SLCD 6-1.5	15 Slice		777587

### **Preparation Instructions**

No Preparation Instructions available.

#### **Meal Components (SLE)**

Amount Per Serving Meat 2.44 2.50 Grain Fruit 0.00 GreenVeg 0.00 RedVeg 0.57 OtherVeg 0.00 Legumes 0.00 Starch 0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Serving

oer virig oize	e. 1.00 Servin	9	
<b>Amount Pe</b>	r Serving		
Calories		415.00	
Fat		16.63g	
SaturatedF	at	4.51g	
Trans Fat		0.20g	
Cholestero	I	47.88mg	
Sodium		871.50mg	
Carbohydra	ates	41.50g	
Fiber		6.38g	
Sugar		9.38g	
Protein		24.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	134.88mg	Iron	3.13mg

\*All reporting of TransFat is for information only, and is not

used for evaluation purposes

## **Chicken Salad Croissant**

# **NO IMAGE**

Servings:	60.00	Category:	Entree
Serving Size:	1.00 60	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28673
School:	Whaley Children's Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	2 Quart	Should weigh 2.50 lbs. (40 oz.)	100101
EGG HARD CKD PLD BIB 4-2.5 GCHC	2 1/2 Cup	Diced. Approximately 10 eggs.	229431
RELISH SWT PICKLE 4-1GAL GCHC	1 1/2 Cup	Drain well.	517186
SUGAR BEET GRANUL 25 GCHC	11 Tablespoon	1/2 cup + 3 Tbsp.	108588
SPICE ONION POWDER 19Z TRDE	1 Teaspoon		126993
SPICE CELERY SEED GRND 16Z TRDE	1 Teaspoon		513679
SPICE GARLIC SALT NO MSG 37Z TRDE	1 1/2 Teaspoon		224847
SEASONING POULTRY 10Z TRDE	1 Teaspoon		273996
DRESSING SALAD 4-1GAL MIR WHIP	1 1/2 Cup	Add more if needed. Gets watery the longer it sets.	251066
CELERY STIX 4-3 RSS	1/2 Cup	Diced	781592
SPICE PEPR BLK 30 MESH REG GRIND 5	1 Teaspoon		225045

Description	Measurement	Prep Instructions	DistPart #
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	20 Each	BAKE CONVECTION OVEN:  1. Pre-heat convection oven to 325°F.  2. Place whole croissant on ungreased sheet pan.  3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS:  1. Remove frozen croissants from packaging to enhance crispness.  2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
Variety of Fruit	20 Cup	BAKE dish into 4 oz. portion cups	

## **Preparation Instructions**

No Preparation Instructions available.

#### **Meal Components (SLE)**

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

#### **Nutrition Facts**

Amount Per Serving			
Calories		236.29	
Fat		5.49g	
SaturatedFa	at	1.45g	
Trans Fat		0.00g	
Cholestero		46.82mg	
Sodium		271.43mg	
Carbohydra	ites	40.28g	
Fiber		6.03g	
Sugar		24.93g	
Protein		6.20g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	12.50mg	Iron	0.67mg
·	•		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Chicken Pita**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28724
School:	Whaley Children's Center		

## Ingredients

Legumes

Starch

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

**Meal Components (SLE)** 

No Preparation Instructions available.

Amount Per Serving		
Meat	2.00	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.25	
RedVeg	0.00	
OtherVeg	0.00	

0.00

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## Hot Dog w/beans

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28884
School:	Whaley Children's Center		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	4.00	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.50	
Starch	0.00	

#### **Nutrition Facts**

Amount Per Serving			
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Ceasar Wraps**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29306
School:	Whaley Children's Center		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	1.00	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.50	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Amount Pe	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Turkey Queso**

# NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29307
School:	Whaley Children's Center		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	2.00	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Amount Per Serving			
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes