

Cookbook for KATHY'S TEST SCHOOL

Created by HPS Menu Planner

Table of Contents

Beans Green Sesame MTG

Hamburger Deluxe MTG

Beans Baked

Sandwich Bagel Turkey & Chs MTG

Salad Mixed Green MTG

Fajita Turkey Honey Lime MTG

Carrot-Raisin Salad

breakfast pizza

Kevin's Hamburger

Kevin's Yellow Jacket Dog

Bowl Asian Mashed Potato

Spartan Chicken or Turkey Taco

Spartan Beef or Pork Taco

Spartan Fajita Turkey Honey Lime

Spartan Taco Walking

Turkey and Cheese Tuesday Sandwich

Opening Day Footlong Dog

Sandwich Chicken Patty MTG

Aggie's Walking Taco

Panther Walking Taco

Eggs Scrambled USDA

Hamburger Deluxe MTG

Sandwich Turkey Burger MTG

Marinated Cole Slaw

Fries Sweet Potato Crinkle MTG

Walking Taco

Creamy Cucumber Salad

Hot Dog on a Bun

Spartan Cheeseburger

Spartan - Chicken Alfredo

Spartan Grilled Breakfast Burrito

Spartan Bacon Cheeseburger

Spartan Spicy Chicken Tenders

Spartan - Chicken Patty Sandwich

Spartan Walking Taco in a Bag

Spartan- Chef Salad

Tangerine stir fry

2 - Bosco Sticks

mashed potato Weakley ,Primary

Milk Variety

Yogurt

Cereal

Stuffed Crust Pizza

Juice Variety

Fruit

Ketchup

Mustard

Poptart Variety- 2 Count

Poptart Variety- 1 Count

Cereal Variety

Taco Meat

PBJ Option- High School

Choice of Juice

Fresh Fruit Variety

Oatmeal

Cereal Bar Variety

Toast with Butter

Yogurt Variety

Mashed Potatoes

Corn-Liberty Elem

Chicken Gravy

Famous HPS Cheeseburger

HPS Chicken Breast Sandwich

HPS Taco Soup

HPS Daily Salad

HPS Tuna and Noodles

HPS Orange Glazed Sweet Potatoes

HPS Turkey and Beef Macaroni

HPS Brown Rice Pilaf

HPS Barbecue Chicken Salad

HPS Spaghetti and Meat Sauce (Ground Beef and Ground Pork)

HPS Peanut Butter and Jelly Sandwich

HPS Black Bean Hummus

HPS Marinated Black Bean Salad

HPS Hamburger

HPS Kati-Kati Baked Chicken

HPS Vegetable Chili

HPS Vegetable Sticks

HPS Sauteed Spinach and Tomatoes

HPS Jollof Rice

HPS Cornbread

HPS Gingerbread

Famous HPS Cheeseburger

Turkey Bagel Sandwich

HUMMUS & PRETZELS

Choice of Juice

Spartan Turkey Bagel Sandwich

Side Salad

Deluxe Hamburger

Choice of Juice

Bowl Asian Mashed Potato MTG

Side Salad

Bagel Sandwich

Chicken Alfredo

Turkey Bagel Sandwich

Turkey & Chs Bagel Sandwich

Sandwich Bagel Turkey & Chs MTG

Eggs Scrambled USDA

Turkey & Cheese Bagel

zeeland yp

Pizza Sauce - copy plymouth

Turkey & Cheese Bagel

Turkey & Cheese Bagel Sandwich

TEST ZEELAND Breakfast Sandwich: Sausage Egg and Cheese on Bagel

Graves Tasty Tidbits

Graves Sallsa

HPS Turkey Bagel Sandwich

Turkey Sandwich

Turkey & Cheese Bagel

Turkey & Cheese Bagel

Turkey & Cheese Bagel

Chicken Patty Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Sandwich Bagel Turkey & Chs MTG

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Ham & Cheese Bagel Sandwich

Turkey & Cheese Bagel

Turkey & Cheese Bagel

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Turkey & Cheese Bagel Sandwich

Beans Green Sesame MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-59 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|---|------------|
| BEAN GREEN BUSHEL 26 P/L | 30 Cup | +/- 10 lbs | 857424 |
| OIL SESAME PURE 10- 56Z ROLN | 1 1/4 Tablespoon | SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way. | 348630 |
| OIL OLIVE PURE 4-3LTR GCHC | 1 1/4 Tablespoon | | 432061 |
| SALT SEA 36Z TRDE | 2 Teaspoon | | 748590 |
| SPICE SESAME SEED HULLED 19Z TRDE | 1 1/4 Tablespoon | | 513806 |

Preparation Instructions

WASH HANDS.

,1. Blanche green beans in boiling water, just until the water comes back to a boil. Meanwhile add oils, salt and seeds together.

,2. Drain the beans really well and place in 1 large hotel pan and toss with the oil mixture.

,

,CCP: Hot hold for service at 135°F or above.

,Note: Boil beans within 1 hour of service.

,They tend to overheat and turn grey after 1 hour

,

,School Meal Pattern info (NSLP): 1/4 c. serving = 1/4 c. "other" vegetable

,

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |

| | |
|-----------------|------|
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
 Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|---------|
| Calories | 13.42 |
| Fat | 0.42g |
| SaturatedFat | 0.08g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 45.98mg |
| Carbohydrates | 2.40g |
| Fiber | 0.90g |
| Sugar | 1.20g |
| Protein | 0.60g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 227.70IU | Vitamin C | 4.03mg |
| Calcium | 12.21mg | Iron | 0.34mg |

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

Hamburger Deluxe MTG

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-60 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CKD W/SOY CN 90-2.5Z GCHC | 100 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 100650 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |
| TOMATO 6X6 LRG 10 MRKN | 20 Cup | 1 Slice | 199001 |
| LETTUCE ICEBERG FS 4-6CT MRKN | 100 Ounce | 1 Leaf | 307769 |
| KETCHUP PKT 1000- 9GM FOH CRWNCOLL | 100 Package | | 571720 |
| MAYONNAISE LT 4- 1GAL GFS | 1 3/5 Quart | | 429406 |

Preparation Instructions

WASH HANDS.

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

,1. Cook beef patty as directed on package.

,2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll. 3. Serve.

,1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

,Updated October 2013

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Meal Components (SLE)

Amount Per Serving

| | |
|-------------|------|
| Meat | 2.00 |
|-------------|------|

| | |
|--------------|------|
| Grain | 2.00 |
|--------------|------|

| | |
|-----------------|------|
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.20 |
| OtherVeg | 1.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 362.07 |
| Fat | 15.60g |
| SaturatedFat | 5.02g |
| Trans Fat | 1.00g |
| Cholesterol | 45.24mg |
| Sodium | 542.98mg |
| Carbohydrates | 37.49g |
| Fiber | 5.44g |
| Sugar | 9.02g |
| Protein | 18.32g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 399.88IU | Vitamin C | 4.93mg |
| Calcium | 85.66mg | Iron | 2.92mg |

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Beans Baked

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-65 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| SAUCE BBQ 4-1GAL GCHC | 3 Cup | asdfasdffdsadf | 734136 |
| BEAN BAKED 6-10 BUSH | 6 Gallon | sdfasdfsdfsadf | 520098 |

Preparation Instructions

WASH HANDS.

- ,1. Open can and pour beans into steam table pan(s).
- ,2. Heat through.
- ,3. Serve.

,CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135oF.

,Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

,Updated December 2013

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.17 |
| Legumes | 0.64 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 201.30 | | |
| Fat | 0.66g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 775.15mg | | |
| Carbohydrates | 40.64g | | |
| Fiber | 6.45g | | |
| Sugar | 16.64g | | |
| Protein | 9.01g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 64.00mg | Iron | 2.43mg |

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Sandwich Bagel Turkey & Chs MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-68 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--|------------|
| CHEESE AMER YEL 160CT SLCD 4-5 GCHC | 100 Slice | | 271411 |
| LETTUCE LEAF GRN WASHED TRMD 2-5 RSS | 20 Cup | 1 leaf of lettuce (5 Heads of Lettuce) | 702595 |
| TOMATO RANDOM 2 25 MRKN | 20 Each | 1 thin slice of tomato | 508616 |
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 100 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 12 1/2 Pound | | 211729 |

Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

,Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

,Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.20 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|----------|
| Calories | | | 281.96 |
| Fat | | | 6.23g |
| SaturatedFat | | | 2.52g |
| Trans Fat | | | 0.06g |
| Cholesterol | | | 61.17mg |
| Sodium | | | 410.55mg |
| Carbohydrates | | | 31.10g |
| Fiber | | | 4.54g |
| Sugar | | | 6.50g |
| Protein | | | 25.39g |
| Vitamin A | 833.04IU | Vitamin C | 5.59mg |
| Calcium | 137.20mg | Iron | 2.81mg |

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Salad Mixed Green MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-70 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|--------------|-----------------------|------------|
| LETTUCE ROMAINE 24CT MRKN | 10 1/2 Pound | +/- 100 Shredded Cups | 305812 |
| TOMATO 6X6 LRG 10 MRKN | 8 1/2 Cup | +/- 7 lbs | 199001 |
| CUCUMBER SELECT SUPER 45 MRKN | 30 Cup | +/- 10 lbs | 198587 |

Preparation Instructions

WASH HANDS.

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

- ,1. Place washed lettuce into a mixing bowl.
- ,2. Core and dice tomatoes.
- ,3. Slice cucumbers into 1/4" slices.
- ,4. Combine tomatoes and cucumbers.
- ,5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41oF.

,Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable Updated October 2013

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.84 |
| RedVeg | 0.09 |
| OtherVeg | 0.30 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|--------|
| Calories | 21.89 |
| Fat | 0.06g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 1.07mg |
| Carbohydrates | 4.56g |
| Fiber | 1.96g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | | | 2.41g |
| Protein | | | 1.91g |
| Vitamin A | 143.83IU | Vitamin C | 2.53mg |
| Calcium | 30.91mg | Iron | 0.69mg |

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Fajita Turkey Honey Lime MTG

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-74 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| TURKEY BRST OVN RST 2-8AVG BRICK | 18 3/4 Pound | | 848786 |
| OIL SALAD VEG SOY CLR NT 6-1GAL GCHC | 1 Cup | | 292702 |
| HONEY CLOVER 4-6 GCHC | 1/2 Cup | | 225614 |
| JUICE LIME FRSH 1-32FLZ NAT BRANDS | 1/2 Cup | | 541711 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 1/3 Tablespoon | | 331473 |
| SPICE GARLIC POWDER 21Z TRDE | 1 1/3 Tablespoon | | 224839 |
| ONION SPANISH COLOSS 50 MRKN | 20 Ounce | | 198706 |
| PEPPERS GREEN LRG 5 MRKN | 5 Cup | | 592315 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 200 Each | | 882690 |

Preparation Instructions

WASH HANDS.

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

- ,1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
 - ,2. Place turkey strips into steam table pan.
 - ,3. Add oil, honey, lime juice, chili powder, & garlic powder.
 - ,4. Mix well to combine.
 - ,5. Cover & marinate in the refrigerator for 2-3 hours.
 - ,6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.
- ,CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.
- ,7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
 - ,8. Warm tortillas in a warmer or steamer.
 - ,9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

,CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

,Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

,Updated October 2013

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.06 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|--------------------------|-------------------------|
| Calories | 299.83 |
| Fat | 8.01g |
| SaturatedFat | 3.33g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 740.23mg |
| Carbohydrates | 34.05g |
| Fiber | 4.23g |
| Sugar | 5.26g |
| Protein | 20.63g |
| Vitamin A 27.68IU | Vitamin C 6.70mg |
| Calcium 50.05mg | Iron 2.58mg |

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Carrot-Raisin Salad

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-76 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| CARROT DCD 30 GCHC | 2 Gallon | | 285640 |
| RAISINS DRD GOLDEN 1-5 | 2 1/2 Quart | | 559970 |
| MILK PWD FF INST 6-5 P/L | 1 Cup | | 311065 |
| MAYONNAISE 4-1GAL HELM | 1 Quart | | 106933 |
| SALT IODIZED 24-26Z GFS | 1 Teaspoon | | 108308 |
| SPICE NUTMEG GRND 16Z TRDE | 1 Teaspoon | | 224944 |
| LEMON JUICE 100 12-30FLZ MINMD | 1/4 Cup | | 270989 |

Preparation Instructions

Directions:

Place carrots and raisins in large bowl.

In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional).

Pour dressing over carrots and raisins. Mix lightly. Spread 6 lb (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until service.

Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).

Notes:

1: Comments:

2: *See Marketing Guide.

3: A new nutrient analysis will be coming.

4: Updated July 2014. Restandardization in progress.

Meal Components (SLE)

Amount Per Serving

| | |
|--------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |

| | |
|-----------------|------|
| GreenVeg | 0.00 |
| RedVeg | 0.32 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
 Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 74.49 |
| Fat | 6.40g |
| SaturatedFat | 0.96g |
| Trans Fat | 0.00g |
| Cholesterol | 3.35mg |
| Sodium | 106.35mg |
| Carbohydrates | 3.71g |
| Fiber | 1.43g |
| Sugar | 2.27g |
| Protein | 0.72g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 27.91mg | Iron | 0.17mg |

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breakfast pizza

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-80 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| 128-2.85Z PIZZA BKFST EGG&BCN 63564 | 1 Serving | | 663905 |
| BANANA 40 | 1 Each | | 609540 |
| 1% Lowfat White Milk | 1 1 carton | | 51796 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 2.15 | | |
| Fat | 0.03g | | |
| SaturatedFat | 0.02g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.10mg | | |
| Sodium | 1.31mg | | |
| Carbohydrates | 0.40g | | |
| Fiber | 0.03g | | |
| Sugar | 0.26g | | |
| Protein | 0.09g | | |
| Vitamin A | 0.86IU | Vitamin C | 0.14mg |
| Calcium | 0.36mg | Iron | 0.00mg |

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Kevin's Hamburger

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-83 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| BEEF PTY CKD W/MUSHRM 2.46Z 6-5 JTM | 100 Each | | 657101 |
| BUN BRIOCHE 4.25" 12-8CT TUR | 1 Serving | | 704101 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 131.20 | | |
| Fat | 8.13g | | |
| SaturatedFat | 3.12g | | |
| Trans Fat | 0.49g | | |
| Cholesterol | 32.05mg | | |
| Sodium | 219.00mg | | |
| Carbohydrates | 2.41g | | |
| Fiber | 1.31g | | |
| Sugar | 0.07g | | |
| Protein | 12.28g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.80mg |
| Calcium | 30.60mg | Iron | 1.45mg |

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Kevin's Yellow Jacket Dog

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-91 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| KETCHUP PKT 1000-9GM FOH CRWNCOLL | 100 Package | | 571720 |
| BUN HOT DOG JMBO SLCD 4-6CT GCHC | 1 Each | | 195563 |
| FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS | 100 Each | | 304913 |

Preparation Instructions

WASH HANDS.

,1. Place 1 hot dog in each bun.

,Convection oven: 350°F

,Conventional oven: 400°F

,CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

,2. Serve within 3 hours.

,3. Serve with ketchup packet (optional).

,CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

,Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

,Updated January 2016

,

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: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 182.10 |
| Fat | 16.03g |
| SaturatedFat | 5.00g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 668.40mg |
| Carbohydrates | 4.40g |

| | | | |
|------------------|---------|------------------|--------|
| Fiber | 0.01g | | |
| Sugar | 3.04g | | |
| Protein | 6.06g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.97mg | Iron | 0.79mg |

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

Bowl Asian Mashed Potato

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-112 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| POTATO MASH CRMY DELUX 4-5 RESER | 300 3/4 Cup | | 498842 |
| BEEF DIPPERS WONDER BITE 400-.7Z PIER | 601 Ounce | BAKE Conventional oven: conventional oven: preheat oven to 350 degrees f. From frozen state cook 7-9 minutes. Convection oven: convection oven: preheat oven to 350 degrees f. From frozen state cook 4-7 minutes. Times given are approximate | 770817 |
| PEPPERS RED DCD 3/8 2-3 RSS | 2 1/3 Ounce | | 581992 |
| BROCCOLI FLORETS 12-2 GFS | 4 7/8 Gallon | | 673366 |

Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the beef according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Steam or saute the bell peppers until tender.
4. Place 1 cup potatoes in a 16oz container. Evenly place 4 pieces of beef over potatoes. Add 1/2 cup broccoli and 1/4 cup peppers.
5. Serve warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1/4 c. red/orange vegetable, and 1/2 c. dark green vegetable

Source: Basic American Foods, www.baf.com

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-------------|------|
| Meat | 2.00 |
|-------------|------|

| | |
|-----------------|------|
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.02 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 150.00
 Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 150.84 |
| Fat | 8.02g |
| SaturatedFat | 3.51g |
| Trans Fat | 0.00g |
| Cholesterol | 35.06mg |
| Sodium | 420.74mg |
| Carbohydrates | 6.17g |
| Fiber | 1.03g |
| Sugar | 4.10g |
| Protein | 12.04g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 62.40IU | Vitamin C | 3.63mg |
| Calcium | 20.22mg | Iron | 1.81mg |

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Spartan Chicken or Turkey Taco

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-142 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| CORN SUPER SWT 30 GCHC | 2 3/4 Cup | | 358991 |

Preparation Instructions

Directions:

Combine onions, corn, garlic powder, salt, pepper, tomato paste, water, and seasonings in a large stock pot. Heat uncovered over medium heat for 5 minutes. Stir well. Bring to a boil.

Add chicken. Reduce heat and simmer for 25-30 minutes, stirring occasionally.

Critical Control Point: Heat to 165 °F for 15 seconds or higher.

Critical Control Point: Hold for hot service at 140 °F or higher.

See B-03 for recipe ingredients and directions. Set rice aside for step 9.

For topping: Combine lettuce and tomatoes. Toss slightly. Set mixture aside for step 12.

Set cheese aside for step 13.

Assembly (2 tacos per serving):

First layer: Using a No. 8 scoop, divide equally between two tacos, 1/2 cup (about 4 oz) rice on bottom of taco shells.

Second layer: Using a No. 30 scoop, spread 1/8 cup (about 1 1/2 oz) chicken mixture in each taco shell.

Transfer tacos to a steam table pan (12" x 20" x 2 1/2").

For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Third layer: Using a No. 10 scoop, divide equally between two tacos, 3/8 cup (about 1 1/2 oz) lettuce and tomato mixture on top of chicken mixture.

Fourth layer: Using a No. 40 scoop, divide equally between two tacos, 1 Tbsp 1 tsp (about 1/3 oz) shredded cheese on top of lettuce and tomato mixture.

OR

Instruct students to "build" their own tacos.

Serve each student:

2 tacos; 3/8 cup (about 1 1/2 oz - use No. 10 scoop) lettuce and tomato mixture in individual souffle cups; 1 Tbsp 1 tsp (about 1/3 oz - use No. 40 scoop) shredded cheese in individual souffle cups.

Notes:

1: *Remove salt from B-03 Cooking Rice ingredients when including dish in D-13C Chicken or Turkey Taco Recipe.

2: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 2 tacos provide 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, 1/8 cup additional vegetable, and 2 oz equivalent grains.

6: CACFP Crediting Information: 2 tacos provide 2 oz meat/meat alternate, 3/8 cup vegetable, and 2 servings grains/bread.

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 | 0.04 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 8.21 | | |
| Fat | 0.08g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 1.72g | | |
| Fiber | 0.08g | | |
| Sugar | 0.41g | | |
| Protein | 0.25g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Spartan Beef or Pork Taco

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-150 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| TURKEY GROUND RAW 85% LEAN 4-5# | 6 3/8 Pound | | 256322 |

Preparation Instructions

Directions:

Brown ground beef or pork. Drain. Continue immediately.

Add onions, granulated garlic, pepper, tomato paste, water, chili powder, cumin, paprika, and onion powder Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. CCP: Heat to 165 ° F or higher.

CCP: Hold for hot service at 140° F or warmer.

Topping: Reserve cheese for step 5. Combine tomatoes and lettuce. Toss lightly and reserve for step 5.

Portion is 2 tacos.

Notes:

1: * See Marketing Guide

2: Serving suggestions:

3: A. Before serving, fill each taco shell with a

4: No. 30 scoop (2 Tbsp) meat mixture. On

5: each plate serve 2 tacos, No. 10 scoop

6: (

7:

8: cup) lettuce and tomato mixture, and

9: ½ oz

10: (2 Tbsp) shredded cheese.

11: OR

12: B1. Pre-portion No. 10 scoop (

13:

14: cup) lettuce-

15: tomato mixture and ½ oz (2 Tbsp)

16: shredded cheese into individual soufflé

17: cups. Refrigerate until service.

18: B2. Transfer meat mixture and taco shells to

19: steamtable pans or place on tables.

20: For each child, serve 2 unfilled taco shells,

- 21: 2 No. 30 scoops (¼ cup ½ tsp) meat
- 22: mixture, 1 pre-portioned soufflé cup of
- 23: lettuce-tomato mixture, and 1 pre-portioned
- 24: soufflé cu
- 25: p of shredded cheese. Instruct
- 26: children to "build" their own tacos.

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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 117.21 | | |
| Fat | 7.64g | | |
| SaturatedFat | 2.29g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 43.32mg | | |
| Sodium | 38.22mg | | |
| Carbohydrates | 0.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 10.70g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.19mg | Iron | 0.73mg |

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Spartan Fajita Turkey Honey Lime

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-151 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| TURKEY BRST OVN RST 2-8AVG BRICK | 18 3/4 Pound | | 848786 |
| OIL SALAD VEG SOY CLR NT 6-1GAL GCHC | 1 Cup | | 292702 |
| HONEY CLOVER 4-6 GCHC | 1/2 Cup | | 225614 |
| JUICE LIME FRSH 1-32FLZ NAT BRANDS | 1/2 Cup | | 541711 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 1/3 Tablespoon | | 331473 |
| SPICE GARLIC POWDER 21Z TRDE | 1 1/3 Tablespoon | | 224839 |
| ONION SPANISH COLOSS 50 MRKN | 20 Ounce | | 198706 |
| PEPPERS GREEN LRG 5 MRKN | 5 Cup | | 592315 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 200 Each | | 882690 |

Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE & DRAIN WELL.

1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
2. Place turkey strips into steam table pan.
3. Add oil, honey, lime juice, chili powder, & garlic powder.
4. Mix well to combine.
5. Cover & marinate in the refrigerator for 2-3 hours.
6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.

CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
8. Warm tortillas in a warmer or steamer.
9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.06 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 299.83 | | |
| Fat | 8.01g | | |
| SaturatedFat | 3.33g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 740.23mg | | |
| Carbohydrates | 34.05g | | |
| Fiber | 4.23g | | |
| Sugar | 5.26g | | |
| Protein | 20.63g | | |
| Vitamin A | 27.68IU | Vitamin C | 6.70mg |
| Calcium | 50.05mg | Iron | 2.58mg |

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Spartan Taco Walking

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-355 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|----------------------|------------|
| CHIP TORTL SCOOP BKD 72-.875Z TOSTIT | 150 Package | Open Bag | 696871 |
| TURKEY TACO MEAT FC 4-7 JENNO | 18 3/4 Pound | Heat and Serve | 768230 |
| CHEESE CHED MLD SHRD FINE 4-5 GCHC | 9 3/8 Cup | | 191043 |
| SALSA 103Z 6-10 REDG | 10 1/2 Pound | READY_TO_EAT None | 452841 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 1/3 Gallon | | 451730 |
| SOUR CREAM CUP 100-1Z PAULY | 150 Each | | 126400 |

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.

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:



Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.33 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.12 |
| RedVeg | 0.19 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 274.30 |
| Fat | 13.07g |
| SaturatedFat | 5.25g |
| Trans Fat | 0.00g |
| Cholesterol | 64.05mg |
| Sodium | 492.80mg |
| Carbohydrates | 25.32g |
| Fiber | 1.25g |
| Sugar | 2.00g |
| Protein | 13.72g |
| Vitamin A 200.00IU | Vitamin C 0.00mg |
| Calcium 117.56mg | Iron 1.76mg |

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

Turkey and Cheese Tuesday Sandwich

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-356 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| ROLL PRETZEL WGRAIN 120-2.2Z J&J | 1 Each | | 500162 |
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 2 Ounce | | 244190 |
| American Cheese Sliced RF | 1/2 Ounce | | 666204 |

Preparation Instructions

Assemble bagel sandwich place 2 oz. sliced turkey and 1 slice of American Cheese on a pretzel bun.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.17 |
| 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 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 234.17 | | |
| Fat | 5.50g | | |
| SaturatedFat | 1.96g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 18.75mg | | |
| Sodium | 253.33mg | | |
| Carbohydrates | 33.50g | | |
| Fiber | 3.00g | | |
| Sugar | 4.25g | | |
| Protein | 12.42g | | |
| Vitamin A | 15.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 2.52mg |

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Opening Day Footlong Dog

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-357 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| FRANKS 3 MEAT FOOTLONG 6/ 2-5 GFS | 1 Each | | 194263 |
| BUN HOT DOG FOOTLONG SLCD 12-6CT GCHC | 1 Each | | 586854 |

Preparation Instructions

dfjhdsjfhkjd

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 2.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 440.00 | | |
| Fat | 25.50g | | |
| SaturatedFat | 7.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 55.00mg | | |
| Sodium | 1110.00mg | | |
| Carbohydrates | 39.00g | | |
| Fiber | 1.00g | | |
| Sugar | 4.00g | | |
| Protein | 13.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 61.48mg | Iron | 3.01mg |

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Sandwich Chicken Patty MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-487 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |

Preparation Instructions

Directions:

WASH HANDS.

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

1. Cook chicken patty as directed on package.
2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

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

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 1.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 180.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 1.00mg |

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Aggie's Walking Taco

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 200.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-807 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 200 Cup | | 451730 |
| CHIP TORTL SCOOP BKD 72-.875Z TOSTIT | 200 Package | 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. | 696871 |
| TURKEY TACO MEAT FC 4-7 JENNO | 25 Pound | | 768230 |
| CHEESE CHED MLD SHRD FINE 4-5 GCHC | 12 1/2 Cup | | 191043 |
| SALSA 103Z 6-10 REDG | 14 Pound | READY_TO_EAT None | 452841 |

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.

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:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.33 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.19 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 231.79 |
| Fat | 8.07g |
| SaturatedFat | 2.25g |
| Trans Fat | 0.00g |
| Cholesterol | 44.04mg |
| Sodium | 462.78mg |
| Carbohydrates | 24.82g |
| Fiber | 2.00g |
| Sugar | 1.75g |
| Protein | 14.47g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 109.54mg | Iron 1.76mg |

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Panther Walking Taco

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-919 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| CHIP TORTL SCOOP BKD 72-.875Z TOSTIT | 100 Package | 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. | 696871 |
| Turkey Taco Meat | 12 1/2 Pound | | 722450 |
| CHEESE CHED MLD SHRD FINE 4-5 GCHC | 6 1/4 Cup | | 191043 |
| SALSA 103Z 6-10 REDG | 7 Pound | READY_TO_EAT None | 452841 |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS | 1 5/9 Ounce | | 242489 |
| ONION DCD 1/2 2-5 RSS | 1 Cup | | 426059 |

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.

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:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.08 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.19 |
| OtherVeg | 0.01 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 154.35 | | |
| Fat | 5.04g | | |
| SaturatedFat | 1.33g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.41mg | | |
| Sodium | 263.52mg | | |
| Carbohydrates | 21.63g | | |
| Fiber | 1.02g | | |
| Sugar | 0.77g | | |
| Protein | 4.04g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 82.97mg | Iron | 1.12mg |

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

Eggs Scrambled USDA

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 2.00 #16 Scoop | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-1663 |
| School: | Test High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| EGG SHL LRG A GRD 6-30CT GCHC | 100 Each | | 206539 |
| MILK PWD FF INST 6-5 P/L | 6 1/2 Ounce | | 311065 |

Preparation Instructions

Directions:

WASH HANDS.

1. Beat eggs thoroughly.
2. 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 minutes. 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: 2.00 #16 Scoop

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 54.65 | | |
| Fat | 2.78g | | |
| SaturatedFat | 0.83g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 103.76mg | | |
| Sodium | 63.51mg | | |
| Carbohydrates | 2.36g | | |
| Fiber | 0.00g | | |
| Sugar | 2.36g | | |
| Protein | 4.91g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 73.79mg | Iron | 0.52mg |

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Hamburger Deluxe MTG

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-2149 |
| School: | Test Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CKD W/SOY CN 90-2.5Z GCHC | 100 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 100650 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |
| TOMATO 6X6 LRG 10 MRKN | 20 Cup | 1 Slice | 199001 |
| LETTUCE ICEBERG FS 4-6CT MRKN | 100 Ounce | 1 Leaf | 307769 |
| KETCHUP PKT 1000- 9GM FOH CRWNCOLL | 100 Package | | 571720 |
| MAYONNAISE LT 4- 1GAL GFS | 1 3/5 Quart | | 429406 |

Preparation Instructions

WASH HANDS.

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

,1. Cook beef patty as directed on package.

,2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll. 3. Serve.

,1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

,Updated October 2013

,

Meal Components (SLE)

Amount Per Serving

| | |
|-------------|------|
| Meat | 2.00 |
|-------------|------|

| | |
|-----------------|------|
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.20 |
| OtherVeg | 1.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 362.07 |
| Fat | 15.60g |
| SaturatedFat | 5.02g |
| Trans Fat | 1.00g |
| Cholesterol | 45.24mg |
| Sodium | 542.98mg |
| Carbohydrates | 37.49g |
| Fiber | 5.44g |
| Sugar | 9.02g |
| Protein | 18.32g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 399.88IU | Vitamin C | 4.93mg |
| Calcium | 85.66mg | Iron | 2.92mg |

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Sandwich Turkey Burger MTG

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-2150 |
| School: | Test Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |
| TURKEY BRGR FLAMEBR 90-2.5Z ADV | 100 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 897690 |
| TOMATO 6X6 LRG 10 MRKN | 20 Cup | 1 slice | 199001 |
| LETTUCE ICEBERG FS 4-6CT MRKN | 1 Ounce | 1 leaf | 307769 |

Preparation Instructions

WASH HANDS.

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

- ,1. Cook chicken patty as directed on package.
- ,2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
- ,3. Serve.
- ,4. Allow student to select condiment of choice.

,Child Nutrition: 1 Each provides= 2 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

,Updated October 2013

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |

| | |
|-----------------|------|
| RedVeg | 0.20 |
| OtherVeg | 0.01 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 296.58 |
| Fat | 11.58g |
| SaturatedFat | 3.02g |
| Trans Fat | 0.00g |
| Cholesterol | 35.00mg |
| Sodium | 421.85mg |
| Carbohydrates | 29.42g |
| Fiber | 4.45g |
| Sugar | 6.01g |
| Protein | 19.32g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 399.88IU | Vitamin C | 4.93mg |
| Calcium | 63.70mg | Iron | 2.10mg |

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Marinated Cole Slaw

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-2151 |
| School: | Test Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|-------------------|------------|
| VINEGAR APPLE CIDER 5 4-1GAL GCHC | 10 Cup | | 430795 |
| OIL SALAD VEG CLR NT 35 GCHC | 7 1/2 Cup | | 107999 |
| SUGAR CANE GRANUL XTRA FINE 25# | 7 1/2 Cup | | 151343 |
| SEASONING SALT 32Z BADIA | 10 Teaspoon | | 430947 |
| SPICE PEPR BLK GRND TABLE 16Z BADIA | 10 Tablespoon | | 430989 |
| SPICE MUSTARD GRND 14Z TRDE | 10 Teaspoon | | 224928 |
| SPICE CELERY SEED WHOLE 16Z TRDE | 10 Teaspoon | | 224677 |
| CABBAGE GREEN SHRD 5-3 | 100 Cup | | 607740 |
| ONION RED MED/LRG 5-10 | 7 1/2 Cup | Thinly sliced | 414951 |
| PEPPERS GREEN 12CT P/L | 7 1/2 Cup | Thinly sliced | 100995 |

Preparation Instructions

Place thinly sliced cabbage, onion and green pepper in a large bowl.

Be sure the bowl has a lid to cover for marinating.

In a large saucepan, bring vinegar, vegetable oil, sugar, salt, pepper, ground mustard and celery seed to a boil.

Pour over cabbage mixture and stir well to combine.

COVER immediately and allow to reach room temperature.

Refrigerate for at least 24 hours and serve.

Meal Components (SLE)

Amount Per Serving

| | |
|--------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |

| | |
|-----------------|------|
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.33 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 150.00
Serving Size: 1.00 Cup

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 194.85 |
| Fat | 11.23g |
| SaturatedFat | 1.77g |
| Trans Fat | 0.20g |
| Cholesterol | 0.00mg |
| Sodium | 107.85mg |
| Carbohydrates | 22.87g |
| Fiber | 3.32g |
| Sugar | 14.91g |
| Protein | 2.18g |

| | | | |
|------------------|----------|------------------|---------|
| Vitamin A | 111.37IU | Vitamin C | 48.70mg |
| Calcium | 67.43mg | Iron | 0.47mg |

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Fries Sweet Potato Crinkle MTG

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-2152 |
| School: | Test Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| FRIES SWT POT DP GROOVE 7/16 6-2.5 | 19 3/4 Pound | | 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 | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 168.53 | | |
| Fat | 6.32g | | |
| SaturatedFat | 1.05g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 252.80mg | | |
| Carbohydrates | 25.28g | | |
| Fiber | 1.05g | | |
| Sugar | 7.37g | | |
| Protein | 1.05g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 31.60mg | Iron | 0.53mg |

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Walking Taco

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-4692 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| CHIP TORTL SCOOP BKD 72-.875Z TOSTIT | 100 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. | 696871 |
| BEEF CRMBL CKD IQF 6- 5# JTM | 12 1/2 Pound | | 661940 |
| CHEESE CHED MLD SHRD FINE 4-5 GCHC | 6 1/4 Pound | | 191043 |

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.

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:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.64 |
| 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: 100.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 268.65 | | |
| Fat | 14.59g | | |
| SaturatedFat | 4.94g | | |
| Trans Fat | 0.57g | | |
| Cholesterol | 41.93mg | | |
| Sodium | 315.94mg | | |
| Carbohydrates | 20.07g | | |
| Fiber | 1.82g | | |
| Sugar | 0.00g | | |
| Protein | 14.16g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.28mg | Iron | 1.94mg |

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

Creamy Cucumber Salad

| | | | |
|----------------------|-------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 servin | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-7913 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|----------------|-------------------|------------|
| MAYONNAISE LT 4-1GAL GFS | 7 1/2 Quart | | 429406 |
| VINEGAR WHT DISTILLED 5 4-1GAL GCHC | 2 1/2 Cup | | 629640 |
| SPICE PEPR WHITE GRND 17Z TRDE | 2 1/2 Teaspoon | | 513776 |
| SPICE ONION MINCED 12Z TRDE | 1 1/4 Cup | | 513997 |
| SUGAR CANE GRANUL 25 GCHC | 12 1/2 Ounce | | 108642 |
| CUCUMBER SELECT SUPER 45 MRKN | 55 Pound | | 198587 |
| SPICE DILL WEED 5Z TRDE | 1 Teaspoon | | 513938 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL.

1. Pour salad dressing into a clean bowl.
2. Add vinegar to dressing and blend.
3. Add dill weed, white pepper, and chopped onion to dressing.
4. Sprinkle sugar over dressing and mix well.
5. Place sliced cucumbers in a bowl and pour dressing over cucumbers. Coat well.

Serve immediately.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 6z spoodle provides= 5/8 cup "other" vegetable

Updated October 2013

Notes:

Meal Components (SLE)

Amount Per Serving

Meat 0.00

Grain 0.00

| | |
|-----------------|------|
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.55 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 servin

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 128.25 |
| Fat | 4.85g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 47.98mg |
| Sodium | 240.47mg |
| Carbohydrates | 20.79g |
| Fiber | 0.17g |
| Sugar | 5.85g |
| Protein | 0.17g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 30.03IU | Vitamin C | 0.80mg |
| Calcium | 14.22mg | Iron | 0.18mg |

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Hot Dog on a Bun

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-7934 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| BUN HOT DOG WHEAT WHL 12-12CT GCHC | 100 Each | fkjkgljkgkjl | 517830 |
| FRANK TKY/BEEF R/SOD 8/ 4-5 KE | 100 Each | | 570662 |
| KETCHUP PKT 1000-9GM FOH CRWNCOLL | 100 Package | | 571720 |

Preparation Instructions

Directions:

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 260.00 | |
| Fat | | 12.00g | |
| SaturatedFat | | 4.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 50.00mg | |
| Sodium | | 540.00mg | |
| Carbohydrates | | 28.00g | |
| Fiber | | 3.00g | |
| Sugar | | 8.00g | |
| Protein | | 11.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 90.67mg | Iron | 1.88mg |

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Spartan Cheeseburger

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8030 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| Aunt Millie's 4" Whole Grain Hamburger Bun | 1 bun | BAKE | 3159 |
| BEEF PTY CKD 2.5Z 6-5 COMM | 1 Each | | 785850 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |

Preparation Instructions

1. Heat burgers according to package directions. CCP: Hold hot at 135F
2. Place cooked burger on top of hamburger bun
3. Add one slice american cheese

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

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 363.00 | | |
| Fat | 14.50g | | |
| SaturatedFat | 6.10g | | |
| Trans Fat | 0.60g | | |
| Cholesterol | 51.50mg | | |
| Sodium | 494.00mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.50g | | |
| Protein | 17.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 114.50mg | Iron | 2.00mg |

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

Spartan - Chicken Alfredo

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8031 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|---|------------|
| PASTA ROTINI 2-10 KE | 1/2 Cup | #8 scoop cooked | 635511 |
| SAUCE ALFREDO FZ 6-5 JTM | 1/4 Cup | | 155661 |
| CHIX STRP FAJT DK MT FC 6-5 TYS | 1 1/2 Ounce | CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. | 860390 |

Preparation Instructions

1. Cook chicken according to directions. CCP: Hold hot at 135F or higher
2. Cook pasta until al dente
3. Heat sauce according to directions. CCP: Hold hot at 135F or higher
4. Top 1/2 cup cooked pasta with 1.5 oz chicken & 1/4 cup alfredo sauce
5. Offer with garlic toast

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.50 |
| 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

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 132.30 | | |
| Fat | 4.43g | | |
| SaturatedFat | 1.41g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.60mg | | |
| Sodium | 251.09mg | | |
| Carbohydrates | 12.18g | | |
| Fiber | 0.50g | | |
| Sugar | 0.91g | | |
| Protein | 11.07g | | |
| Vitamin A | 30.19IU | Vitamin C | 0.00mg |

| | | | |
|----------------|---------|-------------|--------|
| Calcium | 35.59mg | Iron | 1.00mg |
|----------------|---------|-------------|--------|

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Spartan Grilled Breakfast Burrito

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-8033 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|---|------------|
| TORTILLA FLOUR 10 12-12CT GRSZ | 1 Each | | 713340 |
| TURKEY HAM DCD 2-5 JENNO | 1 1/2 Ounce | | 202150 |
| CHEESE CHED SHRD 6-5 COMM | 1/4 Cup | #16 Scoop | 199720 |
| EGG SCRMBD CKD FZ 4-5 CARG | 1 Ounce | #10 Scoop BAKE Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes | 192330 |

Preparation Instructions

1. Cook egg according to directions. CCP: Hold hot at 135F or higher
2. Add egg, ham & one cheese off cheese to 10" tortilla.
3. Fold in side and wrap like a burrito
4. Grill & serve hot.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.75 |
| 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 Sandwich

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 318.07 |
| Fat | 12.74g |
| SaturatedFat | 5.75g |
| Trans Fat | 0.00g |
| Cholesterol | 129.91mg |
| Sodium | 776.70mg |
| Carbohydrates | 33.00g |

| | | | |
|------------------|---------|------------------|--------|
| Fiber | 1.00g | | |
| Sugar | 2.00g | | |
| Protein | 15.48g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 68.00mg | Iron | 2.36mg |

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Spartan Bacon Cheeseburger

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8034 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| Aunt Millie's 4" Whole Grain Hamburger Bun | 1 bun | BAKE | 3159 |
| BEEF PTY CKD 2.5Z 6-5 COMM | 1 Each | | 785850 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |
| BACON CKD 3-100CT FAST N EASY | 1 Slice | | 125141 |

Preparation Instructions

1. Heat burgers according to package directions. CCP: Hold hot at 135F
2. Heat bacon according to directions. CCP: Hold hot at 135F
3. Place cooked burger on top of hamburger bun
4. Add one slice american cheese & 1 slice of bacon

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

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 433.00 | | |
| Fat | 20.50g | | |
| SaturatedFat | 8.10g | | |
| Trans Fat | 0.60g | | |
| Cholesterol | 71.50mg | | |
| Sodium | 744.00mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.50g | | |
| Protein | 22.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 114.50mg | Iron | 2.00mg |

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Spartan Spicy Chicken Tenders

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8036 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHIX TNR HOT & SPCY WG FC 1.13Z 4-8 | 3 Each | CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. | 281731 |
| Whole Grain Dinner Rolls | 1 Roll | READY_TO_EAT | 4372 |

Preparation Instructions

- Cook chicken tenders according to directions:
Convection Oven 6-8 minutes at 375°F from frozen.
CCP: Hold hot at 135 F or higher
- Serve with dinner roll

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.36 |
| 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: 4.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 350.00 | | |
| Fat | 16.50g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 390.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 5.00g | | |
| Sugar | 3.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 39.00mg | Iron | 2.00mg |

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Spartan - Chicken Patty Sandwich

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8038 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| Aunt Millie's 4" Whole Grain Hamburger Bun | 1 bun | BAKE | 3159 |
| CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5 | 1 Each | <p>BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes.</p> <p>CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.</p> | 525480 |

Preparation Instructions

1. BAKE Appliances vary, adjust accordingly.

CONVECTION Appliances vary, adjust accordingly.

Convection Oven

Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.

CCP: Hold hot at 135F

2. Place cooked patty on top of bun & serve

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 Sandwich

Amount Per Serving

Calories 360.00

Fat 9.00g

SaturatedFat 1.50g

Trans Fat 0.00g

Cholesterol 45.00mg

Sodium 290.00mg

Carbohydrates 9.00g

Fiber 3.00g

Sugar 0.00g

Protein 19.00g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 0.00mg **Iron** 1.00mg

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Spartan Walking Taco in a Bag

| | | | |
|----------------------|-----------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8039 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|--|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 2 Ounce | #16 scoop | 722330 |
| CHEESE CHED MLD SHRD 4-5 LOL | 3 Tablespoon | #20 scoop | 150250 |
| SALSA 103Z 6-10 REDG | 1/4 Cup | #16 Scoop | 452841 |
| SAUCE TACO PKT 500- 9GM SALSA DEL SOL | 1 Each | | 612855 |
| SOUR CREAM L/F 4-5 RGNLBRND | 2 Tablespoon | #30 scoop | 534331 |
| LETTUCE SHRD 3/8 CUT 4- 5 RSS | 1/8 Cup | Garnish | 678791 |
| CHIP TORTL TOP N GO WGRAIN 21-1.4Z | 1 Package | READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy | 865622 |

Preparation Instructions

1. Cook meat according to directions. CCP: Hold hot at 135 F or higher
2. Cut open "taco in a bag" chips.
2. Portion #16 scoop of meat, #20 scoop of cheese inside bag.
3. Offer with lettuce, salsa. taco sauce & sour cream

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.01 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.33 |

| | |
|-----------------|------|
| OtherVeg | 0.07 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
 Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 399.08 | |
| Fat | | 18.84g | |
| SaturatedFat | | 7.64g | |
| Trans Fat | | 0.18g | |
| Cholesterol | | 49.58mg | |
| Sodium | | 755.98mg | |
| Carbohydrates | | 40.16g | |
| Fiber | | 4.39g | |
| Sugar | | 5.73g | |
| Protein | | 17.33g | |
| Vitamin A | 606.94IU | Vitamin C | 4.35mg |
| Calcium | 256.42mg | Iron | 3.20mg |

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Spartan- Chef Salad

| | | | |
|----------------------|-----------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 salad | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-8040 |
| School: | Sample School (Do not Alter Menu) | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--------------|-------------------|------------|
| LETTUCE ROMAINE HRTS 2-7.5 RSS | 3/4 Cup | | 182570 |
| SPINACH BABY CLND 2-2 RSS | 3/4 Cup | | 560545 |
| Grape Tomatoes | 3 Each | | 749041 |
| CHEESE CHED MLD SHRD 4-5 LOL | 3 Tablespoon | #20scoop | 150250 |
| TURKEY BRST DCD 2-5 | 3 Ounce | | 451300 |
| CROUTON HMSTYL SEAS 10-2# GCHC | 6 Piece | | 748500 |
| Whole Grain Dinner Rolls | 1 1 roll | BAKE | 4372 |

Preparation Instructions

1. Cut romaine
2. Place 3/4 cup romaine, 3/4 cup spinach in clam shell
3. Top with cherry tomatoes, turkey, croutons & cheese
4. Offer with dressing & dinner roll

CCP: Hold at 41F or lower

If being held for over 24 hours date mark 3 days

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.28 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.75 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 292.63 | |
| Fat | | 10.02g | |
| SaturatedFat | | 4.88g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 53.11mg | |
| Sodium | | 827.78mg | |
| Carbohydrates | | 29.30g | |
| Fiber | | 3.50g | |
| Sugar | | 3.75g | |
| Protein | | 24.76g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 188.75mg | Iron | 7.30mg |

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Tangerine stir fry

| | | | |
|----------------------|---------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 4 ounces | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9354 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| STIR FRY CHIX TANGR WGRAIN 6-7.2 | 1 Ounce | | 791710 |
| 6-25.6Z RICE BROWN ASIAN LO SOD 45533 | 1 | | 238491 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 ounces

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 0.49 | | |
| Fat | 0.01g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.12mg | | |
| Sodium | 0.97mg | | |
| Carbohydrates | 0.06g | | |
| Fiber | 0.01g | | |
| Sugar | 0.03g | | |
| Protein | 0.04g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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2 - Bosco Sticks

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9774 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| BREADSTICK CHS STFD 108-3Z BOSC | 2 Each | <p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> Preheat oven to 400° F. Place Bosco Stick breadsticks on a baking sheet. THAWED: 6-8 minutes. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT!</p> <ol style="list-style-type: none"> Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> Preheat oil to 350° F. THAWED ONLY: 1-2 minutes. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT!</p> <ol style="list-style-type: none"> Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> Thaw before baking. Keep Bosco Stick breadsticks covered while thawing. Bosco Stick breadsticks may be thawed in packaging. Bosco Stick breadsticks have 8 days shelf life when refrigerated. <ol style="list-style-type: none"> Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. | 432180 |
| SAUCE MARINARA DIPN CUP 84-2.5Z REDG | 1 Each | <p>READY_TO_EAT None</p> | 677721 |

Preparation Instructions

THAW PRODUCT FULLY BEFORE BAKING. KEEP PRODUCT COVERED WHILE THAWING. 72 HOURS SHELF LIFE WHEN REFRIGERATED.

PLACE PRODUCT ON A PAN. BAKE AT 400 DEGREES FOR 8-10 MINUTES.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 480.00 |
| Fat | 14.00g |
| SaturatedFat | 7.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 820.00mg |
| Carbohydrates | 62.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 448.00mg | Iron 4.00mg |

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mashed potato Weakley ,Primary

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 500.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15364 |
| School: | | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|----------------|--|------------|
| BASE CHIX LO SOD 12-1 LEGO | 192 Teaspoon | | 130869 |
| MARGARINE SLD 30-1 GCHC | 480 Tablespoon | | 733061 |
| BUTTER SUB 24-4Z BTRBUDS | 96 Tablespoon | | 209810 |
| POTATO GRANULES COMPLETE 6-5.31 GCHC | 489 3/10 Ounce | 1. Pour 11.5 quarts boiling water in mixer bowl. (Optional: add butter, salt, or other ingredients.) 2. Add potatoes and mix using whip attachment. Mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes). 3. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water. | 118516 |
| Prairie Farms 1% Low Fat White Milk | 6 Carton | | |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.76 |

Nutrition Facts

Servings Per Recipe: 500.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 210.29 |
| Fat | 10.76g |
| SaturatedFat | 4.32g |
| Trans Fat | 0.00g |
| Cholesterol | 1.94mg |
| Sodium | 186.32mg |
| Carbohydrates | 22.58g |
| Fiber | 1.53g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | | | 0.40g |
| Protein | | | 3.45g |
| Vitamin A | 720.00IU | Vitamin C | 0.00mg |
| Calcium | 15.29mg | Iron | 0.46mg |

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Milk Variety

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Milk |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18878 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|-------------------|
| Skim - White Milk | 1/3 Cup | READY_TO_DRINK | UD White Skim |
| 1% Milk - White | 1/3 Cup | READY_TO_DRINK | UD 1% White |
| Chocolate Skim Milk | 1/3 Cup | READY_TO_DRINK | UD Chocolate Skim |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 105.60 | | |
| Fat | 0.83g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 4.95mg | | |
| Sodium | 151.80mg | | |
| Carbohydrates | 16.50g | | |
| Fiber | 0.00g | | |
| Sugar | 14.85g | | |
| Protein | 8.58g | | |
| Vitamin A | 9.90IU | Vitamin C | 2.64mg |
| Calcium | 26.40mg | Iron | 0.00mg |

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Yogurt

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18880 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 186911 |
| YOGURT RASPB RNBW L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551770 |
| YOGURT STRAWB BAN BASH L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551760 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| 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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 80.00 |
| Fat | 0.50g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 5.00mg |
| Sodium | 65.00mg |
| Carbohydrates | 15.00g |
| Fiber | 0.00g |
| Sugar | 9.00g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 140.00mg | Iron 0.00mg |

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Cereal

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 10.00 | Category: | Entree |
| Serving Size: | 1.00 Bowl | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18881 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| CEREAL CHEERIOS HNYNUT BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 509396 |
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 270401 |
| CEREAL REESEES PUFFS WGRAIN 96CT GENM | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 264761 |
| CEREAL CINN TOAST R/S BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 365790 |
| CEREAL TRIX R/S WGRAIN BWL 96CT GENM | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265782 |
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265811 |
| CEREAL FRSTD MINI WHE BWL 96CT KELL | 1 Each | | 662186 |
| CEREAL FROOT LOOPS R/S BWL 96-1Z KELL | 1 Each | | 283620 |
| CEREAL FRSTD FLKS R/S BWL 96CT KELL | 1 Each | | 388190 |
| CEREAL GLDN GRAHAMS BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 509434 |

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: 10.00

Serving Size: 1.00 Bowl

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 109.00 | | |
| Fat | 1.30g | | |
| SaturatedFat | 0.10g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 145.00mg | | |
| Carbohydrates | 23.40g | | |
| Fiber | 1.90g | | |
| Sugar | 7.70g | | |
| Protein | 1.70g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 66.00mg | Iron | 3.62mg |

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Stuffed Crust Pizza

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 3.00 | Category: | Entree |
| Serving Size: | 1.00 Slice | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18882 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| PIZZA SAUS WDG WGRAIN STFD 72CT MAX | 1 Each | | 134686 |
| PIZZA CHS WGRAIN STFD 72-4.84Z MAX | 1 Each | | 261680 |
| PIZZA PEPP WDG WGRAIN STFD 72-4.87Z | 1 Each | | 259910 |

Preparation Instructions

THE MAX STUFFED CRUST PIZZA FITS 14 TO A BAKING PAN OR CAN BE DISPLAYED AS A 16" PIZZA PIE AND FIT 12 TO A PAN.

CONVECTION OVEN: BAKE AT 375 DEGREES F FOR 9 TO 11 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CONVENTIONAL OVEN: BAKE AT 400 DEGREES F FOR 14 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CCP: Heat to 165 degrees or higher

CCP: Hold for service at 140 degrees or higher

Meal Components (SLE)

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 | 0.00 |

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Slice

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 313.33 |
| Fat | 12.33g |
| SaturatedFat | 4.17g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 670.00mg |
| Carbohydrates | 35.67g |
| Fiber | 3.33g |
| Sugar | 4.00g |
| Protein | 15.67g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |

| | | | |
|----------------|----------|-------------|--------|
| Calcium | 340.00mg | Iron | 2.47mg |
|----------------|----------|-------------|--------|

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Juice Variety

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 2.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18884 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------|-------------|-------------------|------------|
| 100% Apple Juice | 4 Ounce | | |
| 100% Orange Juice | 4 Ounce | | |

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: 2.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|---------|
| Calories | 55.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 13.50g | | |
| Fiber | 0.00g | | |
| Sugar | 12.00g | | |
| Protein | 0.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 30.00mg |
| Calcium | 5.00mg | Iron | 1.00mg |

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Fruit

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 20.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-18885 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| GRAPES RED LUNCH BUNCH 21AVG MRKN | 1 Cup | | 280895 |
| APPLE DELICIOUS RED 163CT MRKN | 1 Each | | 540005 |
| PEACH DCD IN JCE 6-10 GFS | 1 Cup | | 610372 |
| Sliced Peaches 6-10 | 1 Cup | BAKE | 100219 |
| APPLE FRSH SLCD 100-2Z P/L | 1 Package | BAKE | 473171 |
| ORANGES NAVEL/VALENCIA FCY 138CT MRKN | 1 Cup | | 198021 |
| ORANGES MAND WHL L/S 6-10 GCHC | 1 Cup | | 117897 |
| BANANA TURNING 40 P/L | 1 Each | | 200999 |
| Sliced Pears 6-10 | 1 Cup | BAKE | 100224 |
| Wild Blueberries fzn | 1 Cup | BAKE | 100243 |
| Strawberries, diced, Cups, frozen | 1 Cup | | 100256 |
| Peaches, diced, cups, Frozen | 1 Cup | | 100241 |
| APPLESAUCE UNSWT 6-10 GCHC | 1 Cup | | 271497 |
| RAISIN SELECT 1.5Z BOXES 24-6CT P/L | 1 Each | READY_TO_EAT | 544426 |
| Apples, Gala | 1 Each | BAKE | 14J93 |
| Grapes | 1 | BAKE | 14P36 |
| Pear, fresh | 1 | BAKE | 14P12 |
| Oranges, whole | 1 Each | BAKE | 16W62 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.61 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 98.77 | | |
| Fat | 0.12g | | |
| SaturatedFat | 0.01g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 4.50mg | | |
| Carbohydrates | 24.14g | | |
| Fiber | 2.31g | | |
| Sugar | 18.93g | | |
| Protein | 0.97g | | |
| Vitamin A | 28.77IU | Vitamin C | 6.59mg |
| Calcium | 12.87mg | Iron | 0.52mg |

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Ketchup

| | | | |
|----------------------|---------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18886 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|-------------------|------------|
| KETCHUP PKT LO SOD 1000-9GM HNZ | 1 Tablespoon | | 603842 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 10.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 25.00mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 0.00g | | |
| Sugar | 2.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Mustard

| | | | |
|----------------------|---------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18887 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| MUSTARD PKT 1000-1/5Z HNZ | 1 Teaspoon | | 302112 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 0.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 60.00mg | | |
| 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 |

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Poptart Variety- 2 Count

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18893 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | 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 |

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

Servings Per Recipe: 3.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 365.00 | | |
| Fat | 5.83g | | |
| SaturatedFat | 1.93g | | |
| Trans Fat | 0.03g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 386.00mg | | |
| Carbohydrates | 76.00g | | |
| Fiber | 5.73g | | |
| Sugar | 30.33g | | |
| Protein | 4.67g | | |
| Vitamin A | 406.67IU | Vitamin C | 0.00mg |
| Calcium | 220.00mg | Iron | 3.60mg |

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Poptart Variety- 1 Count

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18894 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN STRAWB 120-1CT | 1 Piece | | 695890 |
| PASTRY POP-TART WGRAIN CINN 120-1CT | 1 Piece | | 695880 |
| PASTRY POP-TART WGRAIN FUDG 120-1CT | 1 Each | | 452062 |

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: 3.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 186.67 | | |
| Fat | 2.83g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 196.67mg | | |
| Carbohydrates | 38.00g | | |
| Fiber | 3.00g | | |
| Sugar | 15.33g | | |
| Protein | 2.33g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 110.00mg | Iron | 1.80mg |

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Cereal Variety

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 8.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18895 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| CEREAL APPLE JACKS R/S BWL 96-1Z KELL | 1 Each | | 283611 |
| CEREAL CHEERIOS WGRAIN BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 264702 |
| CEREAL FRSTD FLKS CHOC WGRAIN 96CT | 1 Each | | 618902 |
| CEREAL CINN TOAST R/S BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 365790 |
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 270401 |
| CEREAL FROOT LOOPS R/S BWL 96-1Z KELL | 1 Each | | 283620 |
| CEREAL CHEERIOS FRTY WGRAIN BWL 96CT | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265803 |
| CEREAL TRIX R/S WGRAIN BWL 96CT GENM | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265782 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|--------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |

| | |
|-----------------|------|
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 8.00
Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 1.50g | | |
| SaturatedFat | 0.19g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 147.50mg | | |
| Carbohydrates | 23.63g | | |
| Fiber | 2.13g | | |
| Sugar | 6.88g | | |
| Protein | 2.13g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 66.25mg | Iron | 3.57mg |

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Taco Meat

| | | | |
|----------------------|---------------------|-----------------------|-------------------|
| Servings: | 500.00 | Category: | Entree |
| Serving Size: | 3.00 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-18896 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|-------------------|------------|
| 100158 - Beef, Find Ground, 85/15, Frozen | 60 Pound | | 100158 |
| Salsa, Low-Sodium, Canned | 6 #10 CAN | | 100330 |
| TOMATO PUREE 1.045 6-10 GCHC | 3 #10 CAN | | 100242 |
| TOMATO PASTE CALIF 26 6-10 GCHC | 2 #10 CAN | | 100196 |
| BEAN REFRIED SEAS DEHY 6-1.75 SANTG | 6 Package | | 183910 |
| ONION DEHY CHPD 15 P/L | 2 1/8 Cup | | 263036 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 Cup | | 331473 |
| STARCH CORN 24-1 ARGO | 2/3 Cup | | 108413 |
| SPICE PEPR RED CRUSHED 12Z TRDE | 2/3 Cup | | 430196 |
| SPICE GARLIC POWDER 6 TRDE | 2/3 Cup | | 513857 |
| SPICE CUMIN GRND 15Z TRDE | 2/3 Cup | | 273945 |
| SPICE OREGANO GRND 12Z TRDE | 5 Tablespoon | | 513725 |
| SPICE PAPRIKA SPANISH 5 TRDE | 5 Tablespoon | | 273988 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.43 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |

| | |
|-----------------|------|
| RedVeg | 0.52 |
| OtherVeg | 0.00 |
| Legumes | 0.10 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 500.00
Serving Size: 3.00 Ounce

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 185.80 |
| Fat | 8.90g |
| SaturatedFat | 2.97g |
| Trans Fat | 1.43g |
| Cholesterol | 0.00mg |
| Sodium | 238.35mg |
| Carbohydrates | 13.13g |
| Fiber | 4.01g |
| Sugar | 3.85g |
| Protein | 12.80g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 232.94IU | Vitamin C | 1.69mg |
| Calcium | 16.59mg | Iron | 1.33mg |

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PBJ Option- High School

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-18897 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z | 1 Each | | 516761 |

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 600.00 | | |
| Fat | 33.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 530.00mg | | |
| Carbohydrates | 64.00g | | |
| Fiber | 7.00g | | |
| Sugar | 30.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 88.00mg | Iron | 2.00mg |

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Choice of Juice

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18898 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| JUICE GRP 100 FRSH 72-4FLZ SNCUP | 1 Each | | 118940 |
| JUICE APPLE 100 FRSH 72-4FLZ SNCUP | 1 Each | | 118921 |
| JUICE ORNG 100 FRSH 72-4FLZ SNCUP | 1 Each | | 118930 |

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: 3.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|--------|------------------|---------|
| Calories | 63.33 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 6.67mg | | |
| Carbohydrates | 15.33g | | |
| Fiber | 0.00g | | |
| Sugar | 14.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 20.00mg |
| Calcium | 3.33mg | Iron | 0.20mg |

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Fresh Fruit Variety

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 5.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18899 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| APPLE DELIC GLDN 125-138CT MRKN | 1 Each | | 597481 |
| BANANA TURNING SNGL 150CT 40 P/L | 1 Each | | 197769 |
| ORANGES NAVEL/VALENCIA FCY 138CT MRKN | 1 Each | | 198021 |
| GRAPES RED LUNCH BUNCH 21AVG MRKN | 1/2 Cup | | 280895 |
| APPLE FRSH SLCD 100-2Z P/L | 1 Package | READY_TO_EAT | 473171 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.42 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 117.86 | | |
| Fat | 0.34g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.63mg | | |
| Carbohydrates | 30.90g | | |
| Fiber | 4.68g | | |
| Sugar | 20.27g | | |
| Protein | 0.87g | | |
| Vitamin A | 130.23IU | Vitamin C | 21.07mg |
| Calcium | 22.07mg | Iron | 0.34mg |

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

Oatmeal

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 17.00 | Category: | Grain |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-18900 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

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

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: 17.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 234.56 | | |
| Fat | 2.50g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.09mg | | |
| Carbohydrates | 49.56g | | |
| Fiber | 4.00g | | |
| Sugar | 22.59g | | |
| Protein | 4.99g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 1.60mg |

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Cereal Bar Variety

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 9.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18901 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--|------------|
| BAR CHOC CHIP OATML 144-1.24Z BTTYCR | 1 Each | READY_TO_EAT Ready to serve and eat. | 194031 |
| BAR DBL CHOC OATML 144-1.24Z BTTYCR | 1 Each | READY_TO_EAT Ready to serve and eat. | 262103 |
| BAR BTRSCOTCH OATML 144-1.24Z BTTYCR | 1 Each | READY_TO_EAT Ready to serve and eat. | 194041 |
| BAR CEREAL COCOPUFF WGRAIN 96-1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265901 |
| BAR CEREAL TRIX WGRAIN 96-1.42Z GENM | 1 Each | READY_TO_EAT Ready to eat cereal bars | 268690 |
| BAR CEREAL CINN TST WGRAIN 96-1.42Z | 1 1.42 oz | READY_TO_EAT Ready to eat cereal bars | 265891 |
| BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265921 |
| BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN | 1 Each | | 498170 |
| BAR STRAWB WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209761 |

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: 9.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 154.44 | |
| Fat | | 4.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 116.67mg | |
| Carbohydrates | | 28.11g | |
| Fiber | | 2.78g | |
| Sugar | | 9.89g | |
| Protein | | 2.11g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 141.11mg | Iron | 1.39mg |

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Toast with Butter

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-18902 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| Bread, Whole Grain Texas Toast 22 oz/16 sl | 1 Slice | | 6369 |
| MARGARINE SLD ZT 30-1 GFS | 1 Tablespoon | | 557482 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| 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: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 12.50g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 111.40mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 4.00mg | Iron | 6.00mg |

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

Yogurt Variety

| | | | |
|----------------------|---------------------|-----------------------|---------------------|
| Servings: | 4.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-18903 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| YOGURT RASPB RNBW L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551770 |
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 186911 |
| YOGURT STRAWB BAN BASH L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551760 |
| YOGURT VAR PK L/F RASPB/PCH 48-4Z | 1 Each | READY_TO_EAT Ready to eat single serving | 551741 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| 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: 4.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 85.00 |
| Fat | 0.50g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 5.00mg |
| Sodium | 62.50mg |
| Carbohydrates | 16.50g |
| Fiber | 0.00g |
| Sugar | 10.50g |
| Protein | 3.75g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 135.00mg | Iron 0.00mg |

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Mashed Potatoes

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 400.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18904 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| POTATO PRLS EXCEL 12-28Z BAMER | 10 Package | | 613738 |
| MARGARINE SLD 30-1 GCHC | 5 Pound | | 733061 |
| SALT IODIZED 25 CARG | 2 1/2 Cup | | 108286 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 110.01 | | |
| Fat | 5.40g | | |
| SaturatedFat | 1.80g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1089.39mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 12.44mg | Iron | 0.30mg |

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Corn-Liberty Elem

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 108.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18905 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| Corn fzn | 54 Cup | | 100348 |
| BUTTER SUB 24-4Z BTRBUDS | 1 1/8 Cup | | 209810 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 108.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 68.17 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 11.04mg | | |
| Carbohydrates | 16.33g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 2.00g | | |
| 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 used for evaluation purposes

Chicken Gravy

| | | | |
|----------------------|---------------------|-----------------------|---------------------|
| Servings: | 2560.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Tablespoon | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18906 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| MARGARINE SLD 30-1 GCHC | 1 Pound | | 733061 |
| SEASONING LIQ 12-1QT KITCHEN BOUQUET | 1/2 Cup | | 442704 |
| STARCH CORN 24-1 ARGO | 5 Pound | | 108413 |
| BASE CHIX 12-1 KE | 2 Pound | | 160790 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2560.00

Serving Size: 1.00 Tablespoon

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 5.72 | | |
| Fat | 0.21g | | |
| SaturatedFat | 0.06g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 53.84mg | | |
| Carbohydrates | 0.94g | | |
| Fiber | 0.00g | | |
| Sugar | 0.02g | | |
| Protein | 0.00g | | |
| Vitamin A | 9.38IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Famous HPS Cheeseburger

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-22533 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF STK BRGR CHARB 160-3Z ADV | 100 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 203260 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 100 Slice | | 189071 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.25 |
| 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: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 375.00 |
| Fat | 17.50g |
| SaturatedFat | 7.25g |
| Trans Fat | 0.00g |
| Cholesterol | 67.50mg |
| Sodium | 415.00mg |
| Carbohydrates | 26.00g |
| Fiber | 3.00g |
| Sugar | 5.00g |
| Protein | 27.50g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 128.50mg |
| Iron | 2.80mg |

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HPS Chicken Breast Sandwich

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23429 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CHIX PTY GRLLD 2.5Z 6-5 GLDKST | 100 Each | | 786520 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |

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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 290.00 |
| Fat | 9.50g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 590.00mg |
| Carbohydrates | 26.00g |
| Fiber | 3.00g |
| Sugar | 4.00g |
| Protein | 24.00g |

| | | | |
|------------------|--------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
|------------------|--------|------------------|--------|

| | | | |
|----------------|---------|-------------|--------|
| Calcium | 30.00mg | Iron | 1.72mg |
|----------------|---------|-------------|--------|

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HPS Taco Soup

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23430 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|-------------------|------------|
| Beef, Fine 85/15 | 8 1/2 Pound | | 100158 |
| SPICE CHILI POWDER HOT 17Z TRDE | 1 Cup | | 224707 |
| SPICE CUMIN GRND 15Z TRDE | 1 1/4 Cup | | 273945 |
| SPICE GARLIC POWDER 21Z TRDE | 1/2 Cup | | 224839 |
| SPICE ONION POWDER 19Z TRDE | 2 2/3 Tablespoon | | 126993 |
| SPICE PEPR RED CRUSHED 3.75 TRDE | 1 1/3 Tablespoon | | 513768 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 2 2/3 Tablespoon | | 225061 |
| ONION DCD 1/2 2-5 RSS | 5 Pound | | 426059 |
| Tap Water for Recipes | 1 Gallon | UNPREPARED | 000001WTR |
| DRESSING MIX RNCH 18-3.2Z HVALL | 1 Cup | | 192716 |
| TOMATO CRSHD 6-10 ANGM | 23 3/10 Cup | | 444588 |
| Salsa, Low-Sodium, Canned | 2 Quart | READY_TO_EAT | 100330 |
| CORN WHL KERNEL STD GRADE 6-10 KE | 10 Cup | | 244805 |
| BEAN KIDNEY 6-10 COMM | 25 9/10 Cup | | 173860 |

Preparation Instructions

Directions:

Brown ground beef uncovered over medium high heat in a large stock pot.

Add spices. Stir well.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove beef mixture and set aside for step 7.

Using the same pot, cook onions uncovered over medium heat for 5-7 minutes or until soft. Reduce heat to low. Add water, ranch dressing mix, crushed tomatoes, salsa, corn, and beans. Stir well. Simmer uncovered over low heat for 2 minutes.

Add seasoned beef and stir. Simmer uncovered for an additional 15-20 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer to a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Serve immediately or cover and place in a warmer until ready for service.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available

2: .

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides:

6: Legume as Meat Alternate: 2 oz equivalent meat/meat alternate, ¼ cup

7: red/orange vegetable, and ¼ cup additional

8: vegetable.

9: Legume as Vegetable: 1 oz equivalent meat/meat

10: alternate, ¼ cup legume vegetable, ¼ cup red/orange vegetable, and

11: ¼ cup additional vegetable.

12: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides:

13: Legume as Meat Alternate: 2 oz meat/meat alternate and ½ cup

14: vegetable.

15: Legume as Vegetable: 1 oz meat/meat alternate and ¾

16: cup vegetable.

17: How to Cook Dry Beans

18: Special tip for preparing dry beans:

19: SOAKING BEANS

20: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

21: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and

22: boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

23: COOKING BEANS

24: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

25: Critical Control Point: Hold for hot service at 135 °F or higher.

26: OR

27: Chill for later use.

28: Critical Control Point: Cool to 70 °F within 2 hours and to 41 °F or lower within 4 hours.

29: 1 lb dry kidney beans = about 2 ½ cups dry or 6 ¼ cups cooked beans.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.30 |
| OtherVeg | 0.15 |
| Legumes | 0.25 |
| Starch | 0.10 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 196.75 | |
| Fat | | 6.81g | |
| SaturatedFat | | 2.03g | |
| Trans Fat | | 1.01g | |
| Cholesterol | | 26.39mg | |
| Sodium | | 583.74mg | |
| Carbohydrates | | 23.37g | |
| Fiber | | 4.83g | |
| Sugar | | 5.69g | |
| Protein | | 11.54g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 5.60mg | Iron | 1.26mg |

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HPS Daily Salad

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23431 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE CHOP 6-2 RSS | 100 Cup | | 735787 |
| CUCUMBER 1-24CT MARKON | 25 Cup | | 238653 |
| TOMATO 6X6 LRG 25 MRKN | 25 Cup | | 199036 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 5.00 |
| RedVeg | 0.25 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 20.05 | | |
| Fat | 0.13g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 2.50mg | | |
| Carbohydrates | 4.25g | | |
| Fiber | 1.63g | | |
| Sugar | 2.50g | | |
| Protein | 1.48g | | |
| Vitamin A | 388.50IU | Vitamin C | 6.53mg |
| Calcium | 22.58mg | Iron | 0.52mg |

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

HPS Tuna and Noodles

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23439 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| Tap Water for Recipes | 4 Gallon | UNPREPARED | 000001WTR |
| PASTA NOODL EGG 1/4 MED 2-5 KE | 4 1/2 Pound | | 654541 |
| MARGARINE SLD 30-1 GCHC | 2 Cup | | 733061 |
| CELERY JUMBO 16-24CT 40 MARKON | 1 1/2 Quart | | 198536 |
| ONION SPANISH JUMBO 50 MRKN | 1 3/4 Pound | | 200778 |
| PEPPERS GREEN XL 40-50CT 20 MRKN | 1 1/8 Quart | | 147192 |
| WHOLE WHEAT FLOUR STONE GROUND | 1 Quart | | 330094 |
| MILK WHT FF 4-1GAL RGNLBRND | 1 Gallon | | 557862 |
| SPICE PEPR BLK REG GRIND 16Z TRDE | 1 Tablespoon | | 225037 |
| PARSLEY CALIF CLND 4-1 RSS | 1 Ounce | | 272396 |
| TUNA CHNK WHT ALBA 6-66.5Z GCHC | 266 Ounce | 4 cans | 244473 |
| CORN WHL KERNEL R/SOD 6-10 P/L | 1 1/4 Quart | | 222011 |
| LEMON JUICE 100 12-32FLZ GCHC | 1 1/3 Cup | | 311227 |
| BROTH CHIX 12-5 COLLEGE INN | 16 Cup | | 264865 |

Preparation Instructions

Directions:

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 6 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 6.

Heat margarine in a large stock pot. Add celery, onions, and bell peppers. Cook uncovered over medium heat for 5-6 minutes.

Add flour and stir until smooth.

Add milk, broth, pepper, and parsley. Cook uncovered over medium heat. Stir occasionally for 8-10 minutes to thicken mixture.

Add cooked pasta, tuna, corn, and lemon juice. Stir gently. Cook uncovered over medium heat for 6-8 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer tuna mixture to a steam table pan (12" x 20" x 4").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/8 cup vegetable, and 1 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 16.37 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.04 |
| RedVeg | 0.00 |
| OtherVeg | 0.34 |
| Legumes | 0.00 |
| Starch | 0.05 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 561.99 | | |
| Fat | 4.29g | | |
| SaturatedFat | 1.47g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 164.49mg | | |
| Sodium | 698.83mg | | |
| Carbohydrates | 23.35g | | |
| Fiber | 1.70g | | |
| Sugar | 4.44g | | |
| Protein | 111.30g | | |
| Vitamin A | 378.26IU | Vitamin C | 6.57mg |
| Calcium | 89.54mg | Iron | 1.00mg |

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

HPS Orange Glazed Sweet Potatoes

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23440 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|-------------------|------------|
| MARGARINE SLD 30-1 GCHC | 2 Cup | | 733061 |
| GINGER CHPD IN OIL 12-4.25Z | 1 Cup | | 464310 |
| JUICE ORNG CONC 3+1 12-32FLZ GRPRD | 1 Quart | | 119997 |
| SUGAR BROWN LT 12-2 P/L | 6 Cup | | 860311 |
| SPICE CINNAMON GRND 15Z TRDE | 2 2/3 Tablespoon | | 224723 |
| SPICE NUTMEG GRND 16Z TRDE | 2 2/3 Tablespoon | | 224944 |
| SALT IODIZED 25 CARG | 1 1/3 Tablespoon | | 108286 |
| FLAVORING VANILLA IMIT 1-QT KE | 1 Ounce | | 110736 |
| POTATO SWT DCD 3/4 2-5 P/L | 16 1/2 Pound | | 869351 |
| STARCH CORN 24-1 ARGO | 1/4 Cup | | 108413 |
| Tap Water for Recipes | 1 1/4 Quart | UNPREPARED | 000001WTR |
| CRANBERRY DRIED SWTND 10 OCSPR | 1 Quart | | 350882 |

Preparation Instructions

Directions:

In a large stock pot, add margarine, ginger, orange juice concentrate, brown sugar, cinnamon, nutmeg, salt, vanilla, and water. Bring to a boil for 2-3 minutes. Remove from heat and set aside for step 2.

Combine 1 cup (about 9 2/3 oz) ginger mixture and sweet potatoes in a large bowl. Spread evenly. Recommended to cook in batches of 25. Set remaining ginger mixture aside for step 6.

Place 2 qt (about 4 lb 2 oz) sweet potatoes on a steam table pan (12" x 20" x 2 1/2"). Cover tightly.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 375 °F for 20-25 minutes. Convection oven: 350 °F for 15-20 minutes.

Critical Control Point: Heat to 135 °F or higher.

While sweet potatoes are baking, pour remaining ginger mixture into a large stock pot. Heat uncovered over medium-high heat. Bring to a boil.

Add cornstarch and water. Simmer for 1 minute or until mixture thickens. Stir well.

Add cranberries. Simmer uncovered for 1 minute. Stir well. Set aside for step 9.

After removing sweet potatoes from oven, pour 2 cups (about 1 lb 2 oz) glaze over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with No. 12 scoop (1/3 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/3 cup (No. 12 scoop) provides 3/8 cup red/orange vegetable and 1/8 cup fruit.

5: CACFP Crediting Information: 1/3 cup (No. 12 scoop) provides 3/8 cup vegetable and 1/8 cup fruit.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.11 |
| GreenVeg | 0.00 |
| RedVeg | 0.37 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| | |
|----------------------------|--------------------------|
| Amount Per Serving | |
| Calories | 147.88 |
| Fat | 3.81g |
| SaturatedFat | 1.53g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 143.02mg |
| Carbohydrates | 28.65g |
| Fiber | 1.71g |
| Sugar | 19.83g |
| Protein | 0.82g |
| Vitamin A 7375.23IU | Vitamin C 10.40mg |
| Calcium 14.62mg | Iron 0.31mg |

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

HPS Turkey and Beef Macaroni

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23441 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|----------------------|------------|
| Tap Water for Recipes | 6 Gallon | UNPREPARED | 000001WTR |
| SALT SEA 36Z TRDE | 2 2/3 Tablespoon | | 748590 |
| PASTA ELBOW MACAR 51 WGRAIN 2-10 | 6 1/4 Pound | | 229941 |
| TURKEY GROUND RAW 4-5# PERD | 10 Pound | | 202060 |
| ONION DCD 1/4 2-5 RSS | 1 3/4 Pound | | 198307 |
| TOMATO PASTE 26% 6-10 REDG | 2 3/5 Quart | READY_TO_EAT None | 773549 |
| TOMATO DCD NSA 6-10 ANGELA MIA | 3 1/16 Quart | | 827614 |
| BASE BEEF NO MSG LO SOD 6-1 MINR | 1 Gallon | | 580562 |
| SPICE PEPR BLK 30 MESH REG GRIND 5 | 1 Tablespoon | | 225045 |
| SPICE GARLIC POWDER 21Z TRDE | 2 Tablespoon | | 224839 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1/4 Cup | | 331473 |
| SPICE CUMIN GRND 15Z TRDE | 3 Tablespoon | | 273945 |
| SPICE PAPRIKA 16Z TRDE | 1 Tablespoon | | 518331 |
| SPICE ONION POWDER 19Z TRDE | 1 Tablespoon | | 126993 |
| SEASONING ANCHO CHILI 21Z TRDE | 1/4 Cup | | 748570 |
| Beef, Fine Ground 85/15, Frozen | 6 Pound | | 100158 |

Preparation Instructions

Directions:

Heat water to a rolling boil.

Add salt.

Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 8.

Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.

Add onions. Heat uncovered for 5 minutes.

Add tomato paste, diced tomatoes, beef stock, spices, and macaroni. Heat uncovered over medium heat for 5-10 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour 1 gal 3 qt 2 cups (about 11 lb 10 oz) turkey and beef macaroni into a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

(Optional) Sprinkle 1 3/4 cups (about 7 oz) shredded cheese evenly over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/2 cup red/orange vegetable, and 1 oz equivalent grains.

7: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/2 cup vegetable, and 1 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.54 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 277.37 | | |
| Fat | 9.88g | | |
| SaturatedFat | 2.92g | | |
| Trans Fat | 0.96g | | |
| Cholesterol | 60.96mg | | |
| Sodium | 318.75mg | | |
| Carbohydrates | 28.50g | | |
| Fiber | 4.18g | | |
| Sugar | 5.33g | | |
| Protein | 20.13g | | |
| Vitamin A | 493.42IU | Vitamin C | 6.20mg |
| Calcium | 36.62mg | Iron | 2.44mg |

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

HPS Brown Rice Pilaf

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23448 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|--|------------|
| ONION DCD 1/2 2-5 RSS | 2 Pound | | 426059 |
| PEPPERS GREEN DCD 1/4 2-3 RSS | 2 Pound | | 198331 |
| GARLIC MINCED IN WTR 12-32Z | 2 2/3 Tablespoon | | 907713 |
| SALT IODIZED 25 CARG | 1 1/3 Tablespoon | | 108286 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 2 Teaspoon | | 225061 |
| SPICE CELERY SALT 32Z TRDE | 1 1/3 Tablespoon | | 231517 |
| MUSHROOM SLCD 1/16 10 MRKN | 1 1/4 Quart | | 444823 |
| THYME FRESH 8Z MRKN | 1 1/3 Tablespoon | | 562726 |
| BROTH CHIX NO MSG 12-5 HRTHSTN | 1 1/2 Gallon | | 261564 |
| TOMATO PASTE CALIF 26 6-10 GCHC | 50 Tablespoon | | 100196 |
| RICE BRN PARBL WGRAIN 25 GCHC | 6 1/2 Pound | BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed. | 516371 |
| SPINACH 12-8Z | 13 Cup | | 560712 |
| CRANBERRY DRIED SWTND 10 OCSPR | 1 Quart | | 350882 |
| CHEESE PARM SHVD 2-5 PG | 2 1/2 Cup | | 140560 |

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| PARSLEY CALIF CLND 4-1 RSS | 1/2 Cup | | 272396 |

Preparation Instructions

Directions:

Place onions, peppers, and garlic in a food processor. Blend ingredients until minced. Place onion mixture in a medium stock pot uncovered over medium heat for 1 minute.

Add salt, pepper, celery salt, mushrooms, and thyme. Continue cooking one additional minute stirring constantly.

Add chicken broth and tomato paste to onion mixture. Stir well. Bring to a boil. Reduce heat to low and stir occasionally. Set aside for step 5.

Place 1 qt brown rice (1 lb 9 oz) in each steam table pan (12" x 20" x 4").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Pour 2 qt 1 cup (about 4 lb 10 oz) chicken broth mixture in each steam table pan. Stir. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove rice from oven. Set aside for step 9.

Combine spinach, cranberries, and parmesan cheese in a large bowl. Fold 1 qt 1 cup (about 15 oz) spinach mixture into rice.

Critical Control Point: Hold for hot service at 135 °F or higher.

Garnish with parsley.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/8 cup red orange vegetable, 1/8 cup dark green vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 3/8 cup vegetable, and 1 serving grains/breads.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.13 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 433.14 |
| Fat | 6.32g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 10.00mg |
| Sodium | 428.51mg |
| Carbohydrates | 83.42g |
| Fiber | 3.10g |
| Sugar | 6.22g |

| | |
|-------------------------|-------------------------|
| Protein | 12.37g |
| Vitamin A 0.02IU | Vitamin C 0.10mg |
| Calcium 130.18mg | Iron 2.53mg |

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HPS Barbecue Chicken Salad

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23450 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|-------------------|------------|
| ONION YELLOW WHL PLD 30 RSS | 16 Ounce | | 438261 |
| SPICE PAPRIKA 16Z TRDE | 1/4 Cup | | 518331 |
| SPICE CHILI POWDER MILD 16Z TRDE | 2 Tablespoon | | 331473 |
| KETCHUP CAN 33 FCY 6-10 CRWNCOLL | 2 7/8 Quart | | 100129 |
| SPICE GARLIC POWDER 6 TRDE | 2 Teaspoon | | 513857 |
| SUGAR BROWN LT 12-2 P/L | 1 1/2 Pound | | 860311 |
| SAUCE WORCESTERSHIRE 4-1GAL FRENC | 1 Cup | | 109843 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1 1/3 Tablespoon | | 225061 |
| SPICE BLND ORIG 3-21Z MDASH | 1/2 Cup | | 265103 |
| CHIX DCD 1/2 WHT CKD 2-5 GCHC | 12 3/4 Pound | | 599697 |
| SEASONING ANCHO CHILI 21Z TRDE | 1/4 Cup | | 748570 |
| ONION GREEN DCD 1/4 2-3 P/L | 1 3/5 Pound | | 319228 |
| ONION RED DCD 1/4 2-5 RSS | 2 Pound | | 429201 |
| CELERY DCD 1/2 2-5 RSS | 52 Ounce | | 503924 |
| LETTUCE ICEBERG PREM 6CT MRKN | 40 Ounce | | 162170 |
| TOMATO SLCD 1/4 5 RSS | 60 Ounce | | 786535 |

Preparation Instructions

Directions:

See E-19 for recipe ingredients and directions. Set ranch dressing aside for step 4.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) ranch dressing. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz)

ranch dressing.

Barbecue sauce: Combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning in a large stock pot. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) barbecue sauce. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) barbecue sauce.

Set barbecue sauce aside for step 4.

Combine chicken, ancho chili powder, green onions, red onions, diced celery, barbecue sauce, and ranch dressing in a large bowl. Stir well.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) barbecued chicken salad from a steam table pan (12" x 20" x 2 1/2") lined with parchment paper. Recommendation: 25 scoops per pan.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Place barbecued chicken salad on plated lettuce.

Place tomato on top of barbecued chicken salad.

(Optional) If desired, serve on a whole-grain roll. Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) on bottom of roll, top with lettuce, then tomato, then top of roll.

Critical Control Point: Hold at 41 °F or lower.

Portion with No. 12 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and 1/4 cup other vegetable.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 2 oz meat/meat alternate and 1/4 cup vegetable.

6: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

7: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.04 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.15 |
| OtherVeg | 0.39 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 139.09 | | |
| Fat | 1.17g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 37.40mg | | |
| Sodium | 422.97mg | | |
| Carbohydrates | 13.86g | | |
| Fiber | 1.11g | | |
| Sugar | 10.02g | | |
| Protein | 18.26g | | |
| Vitamin A | 528.58IU | Vitamin C | 5.98mg |

| | | | |
|----------------|---------|-------------|--------|
| Calcium | 20.43mg | Iron | 0.54mg |
|----------------|---------|-------------|--------|

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

HPS Spaghetti and Meat Sauce (Ground Beef and Ground Pork)

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23451 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|---------------------------|------------|
| ONION DCD 1/2 2-5 RSS | 6 Pound | | 426059 |
| PEPPERS GREEN DCD 1/4 2-3 RSS | 10 Ounce | | 198331 |
| SPICE GARLIC POWDER 6 TRDE | 3 Tablespoon | | 513857 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1 Tablespoon | | 225061 |
| TOMATO PUREE 1.045 6-10 GCHC | 1 1/2 Gallon | | 100242 |
| SALT IODIZED 25 CARG | 2 2/3 Tablespoon | | 108286 |
| BROTH BF NO MSG 12-49Z HRTHSTN | 2 Quart | Add 1 Quart of water base | 504599 |
| SPICE PARSLEY FLAKES 2Z TRDE | 1/2 Cup | | 259195 |
| SPICE BASIL GRND 12Z TRDE | 1/4 Cup | | 513636 |
| SPICE OREGANO LEAF 8.5 TRDE | 1/4 Cup | | 228443 |
| SPICE MARJORAM LEAF 3.5Z TRDE | 2 Tablespoon | | 513709 |
| SPICE THYME GRND 12Z TRDE | 1 Tablespoon | | 513822 |
| CARROT SHRD MED 2-5 RSS | 2 1/2 Pound | | 313408 |
| Tap Water for Recipes | 12 Gallon | UNPREPARED | 000001WTR |
| PASTA SPAG 51 WGRAIN 2-10 | 6 1/4 Pound | | 221460 |
| Beef, Fine 85/15 | 11 Pound | | 100158 |
| PORK GRND 80/20 2-6 HALP | 6 Pound | | 579042 |

Preparation Instructions

Directions:

Brown ground beef and ground pork uncovered over medium high heat in a large stock pot. Stir often.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Drain meat. Return to stock pot.

Add onions and bell peppers. Stir well. Simmer uncovered over low heat for 5 minutes.

Add garlic powder, black pepper, tomato puree, salt, beef broth, water, parsley, basil, oregano, marjoram, thyme, and carrots. Stir well. Cover and simmer for 1 hour. Stir occasionally.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Set aside beef/pork mixture for step 10.

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.

Combine pasta and beef/pork mixture in stock pot. Stir well.

Transfer to a steam table pan (12" x 20" x 4") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 3/8 cup red/orange vegetable, and 1 oz equivalent grains.

4: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.48 |
| OtherVeg | 0.19 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 324.39 | | |
| Fat | 14.09g | | |
| SaturatedFat | 4.74g | | |
| Trans Fat | 1.31g | | |
| Cholesterol | 59.93mg | | |
| Sodium | 329.96mg | | |
| Carbohydrates | 29.46g | | |
| Fiber | 3.37g | | |
| Sugar | 5.53g | | |
| Protein | 21.05g | | |
| Vitamin A | 2624.42IU | Vitamin C | 5.49mg |
| Calcium | 23.31mg | Iron | 2.60mg |

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

HPS Peanut Butter and Jelly Sandwich

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23452 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|----------------|-------------------|------------|
| BREAD WHL WHE PULLMAN SLCD 12-22Z | 200 Each | | 710650 |
| JELLY APPLE-GRAPE 6-10 GCHC | 100 Tablespoon | | 100927 |
| PEANUT BUTTER SMOOTH 35 GFS | 200 Tablespoon | | 279013 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 370.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 305.00mg | | |
| Carbohydrates | 43.00g | | |
| Fiber | 6.00g | | |
| Sugar | 17.00g | | |
| Protein | 13.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 96.00mg | Iron | 2.50mg |

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

HPS Black Bean Hummus

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23453 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| BEAN BLK TRTL DRY LOW SOD 6-10 COMM | 50 Cup | | 518551 |
| BEAN GARBANZO LO SOD 6-10 P/L | 50 Cup | Boil Beans First | 597991 |
| LEMON JUICE 100 12-32FLZ GCHC | 2 1/4 Quart | | 311227 |
| GARLIC WHL FRSH 5 | 1 1/3 Quart | | 907673 |
| OIL BLND SOY/POM OLV 90/10 6-1GAL KE | 3/4 Cup | | 524948 |
| SALT IODIZED 25 CARG | 1 Tablespoon | | 108286 |
| SPICE CUMIN GRND 5 TRDE | 1/4 Cup | | 777072 |
| SPICE PEPR WHITE GRND 17Z TRDE | 2 Tablespoon | | 513776 |
| CILANTRO CLEANED 4-1 RSS | 2 5/8 Quart | | 219550 |

Preparation Instructions

Directions:

Combine black beans, garbanzo beans, lemon juice, garlic, oil, salt, cumin, and pepper in a food processor. Puree on medium speed for 1-2 minutes until beans have a smooth consistency. DO NOT OVERMIX.

Using a rubber spatula, scrape black bean mixture into a large bowl.

Add cilantro. Stir well.

Transfer 3 qt 1/2 cup (about 7 lb 5 oz) black bean hummus to a steam table pan (12" x 20" x 2 1/2"). Cover pans tightly.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or lower.

(Optional) Serve with chips.

Portion with No. 8 scoop (1/2 cup).

Notes:

- 1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.
- 2: Cooking Process #2: Same Day Service
- 3: Serving
- 4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:
- 5: Legume as Meat/Meat Alternate: 2 oz equivalent meat/meat alternate.
- 6: OR
- 7: Legume as Vegetable: 1/2 cup legume vegetable.
- 8: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides:
- 9: Legume as Meat/Meat Alternate: 2 oz meat/meat alternate.
- 10: OR
- 11: Legume as Vegetable: 1/2 cup vegetable.
- 12: How to Cook Dry Beans
- 13: Special tip for preparing dry beans:
- 14: SOAKING BEANS
- 15: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.
- 16: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.
- 17: COOKING BEANS
- 18: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.
- 19: Critical Control Point: Hold for hot service at 135 °F or higher.
- 20: OR
- 21: Chill for later use.
- 22: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.
- 23: 1 lb dry black beans = about 2 1/4 cups dry or 4 1/2 cups cooked beans.
- 24: 1 lb dry garbanzo beans or chickpeas = about 2 1/2 cups dry or 6 1/4 cups cooked beans.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.10 |
| Legumes | 1.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 235.31 | |
| Fat | | 2.68g | |
| SaturatedFat | | 0.24g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 351.89mg | |
| Carbohydrates | | 41.55g | |
| Fiber | | 12.17g | |
| Sugar | | 1.00g | |
| Protein | | 12.51g | |
| Vitamin A | 0.72IU | Vitamin C | 2.49mg |

| | | | |
|----------------|---------|-------------|--------|
| Calcium | 59.75mg | Iron | 1.81mg |
|----------------|---------|-------------|--------|

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

HPS Marinated Black Bean Salad

| | | | |
|----------------------|---------------------|-----------------------|-----------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23454 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| BEAN BLK TRTL DRY LOW SOD 6-10 COMM | 1 3/5 Gallon | | 518551 |
| JUICE LIME 4-1GAL REALIME | 1 Cup | | 199028 |
| SPICE PARSLEY FLAKES 2Z TRDE | 1 Cup | | 259195 |
| SPICE CUMIN GRND 5 TRDE | 2 Tablespoon | | 777072 |
| GARLIC WHL FRSH 5 | 7/8 Cup | | 907673 |
| SEASONING ANCHO CHILI 21Z TRDE | 1/4 Cup | | 748570 |
| CILANTRO CLEANED 4-1 RSS | 2 5/8 Quart | | 219550 |
| OIL BLND SOY/POM OLV 90/10 6-1GAL KE | 1/2 Cup | | 524948 |
| HONEY CLOVER SQZ BTL 16Z 4-3CT GCHC | 2 Cup | | 217523 |
| VINEGAR APPLE CIDER 5 4-1GAL GCHC | 1 Cup | | 430795 |
| CORN CUT IQF 30 GCHC | 3 1/4 Cup | BAKE | 285620 |
| PEPPERS GREEN DCD 1/4 2-3 RSS | 1 1/2 Pound | | 198331 |
| PEPPERS RED DCD 3/8 2-3 RSS | 1 1/2 Quart | | 581992 |
| Salsa, Low-Sodium, Canned | 1 5/8 Quart | READY_TO_EAT | 100330 |
| ONION RED DCD 1/4 2-5 RSS | 2 Cup | | 429201 |
| PEPPERS JALAP SLCD 128CT 4-1GAL GRSZ | 4 Ounce | | 466240 |
| CHEESE CHED SHRD 6-5 COMM | 2 Pound | | 199720 |

Preparation Instructions

Directions:

Dressing: Combine lime juice, parsley, cumin, garlic, ancho chili powder, cilantro, olive oil, honey, and apple cider vinegar. Stir well. Set aside for step 3.

Combine black beans, corn, green peppers, red peppers, salsa, onions, and jalapenos in a large bowl. Stir well. Set aside for step 3.

Pour 1 1/2 cups (about 14 oz) dressing over 3 qt (about 5 lb 3 oz) vegetables. Stir well.

Transfer 3 qt 1 1/2 cups (about 5 lb 13 oz) bean salad to a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Sprinkle 2 cups (about 8 oz) cheese over each pan.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or below.

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #1: No Cook

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:

7: Legume as Meat/Meat Alternate: 1 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable

8: OR

9: Legume as Vegetable: .25 oz equivalent meat /meat alternate, 1/8 cup legume vegetable, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable.

10: CACFP Crediting Information: 1/2 cup (No. 8 scoop) portion provides:

11: Legume as Meat/Meat Alternate: 1 oz meat/meat alternate and 3/8 cup vegetable

12: OR

13: Legume as Vegetable: .25 oz meat/meat alternate and 1/2 cup vegetable.

14: How to Cook Dry Beans

15: Special tip for preparing dry beans:

16: SOAKING BEANS

17: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

18: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

19: COOKING BEANS

20: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

21: Critical Control Point: Hold for hot service at 135 °F or higher.

22: OR

23: Chill for later use.

24: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

25: 1 lb dry black beans = about 2 1/4 cups dry or 4 1/2 cups cooked beans.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.32 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.14 |
| Legumes | 0.26 |
| Starch | 0.01 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|---------------------------|--------------------------|
| Calories | 134.05 |
| Fat | 4.02g |
| SaturatedFat | 2.08g |
| Trans Fat | 0.00g |
| Cholesterol | 9.60mg |
| Sodium | 205.66mg |
| Carbohydrates | 18.57g |
| Fiber | 4.93g |
| Sugar | 6.64g |
| Protein | 5.74g |
| Vitamin A 240.12IU | Vitamin C 14.37mg |
| Calcium 9.50mg | Iron 0.20mg |

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

HPS Hamburger

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23455 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--------------------|------------|
| PICKLE DILL SLCD HAMB 2900CT 5GAL | 50 Ounce | 2 Slices of Pickle | 149209 |
| BEEF STK PTY CKD 2.45Z 6-5 JTM | 100 Each | | 661851 |
| KETCHUP CAN 33 FCY 6-10 CRWNCOLL | 200 Teaspoon | | 100129 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |

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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 318.33 | | |
| Fat | 13.50g | | |
| SaturatedFat | 4.80g | | |
| Trans Fat | 0.80g | | |
| Cholesterol | 49.00mg | | |
| Sodium | 662.67mg | | |
| Carbohydrates | 29.33g | | |
| Fiber | 4.00g | | |
| Sugar | 6.67g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 51.00mg | Iron | 2.00mg |

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

HPS Kati-Kati Baked Chicken

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23456 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| SPICE GARLIC POWDER 21Z TRDE | 1/2 Cup | | 224839 |
| SUGAR CANISTER 24-20Z GCHC | 1/2 Cup | | 449237 |
| SPICE CINNAMON GRND 15Z TRDE | 1/4 Cup | | 224723 |
| SPICE ALLSPICE GRND 16Z TRDE | 1/4 Cup | | 513601 |
| SPICE PAPRIKA 16Z TRDE | 1/4 Cup | | 518331 |
| SALT IODIZED 25 CARG | 3 Tablespoon | | 108286 |
| SPICE PEPR RED CRUSHED 12Z TRDE | 2 Teaspoon | | 430196 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1 1/3 Tablespoon | | 225061 |
| SPICE PEPR RED CAYENNE GRND 16Z TRDE | 2 Teaspoon | | 225088 |
| SPICE TURMERIC GRND 15Z TRDE | 2 Tablespoon | | 514187 |
| SPICE CUMIN GRND 15Z TRDE | 1/2 Cup | | 273945 |
| OIL CANOLA 9-48FLZ P/L | 3/4 Cup | | 330252 |
| CHIX PTY GRLLD 2.5Z 6-5 GLDKST | 100 Piece | | 786520 |
| PARSLEY CALIF CLND 4-1 RSS | 2 Ounce | | 272396 |

Preparation Instructions

Directions:

Combine garlic powder, sugar, cinnamon, allspice, paprika, salt, red pepper flakes, black pepper, cayenne pepper, turmeric, cumin, and oil in a small bowl. Stir well.

Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.

Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-12 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove from oven.

Garnish with parsley.

Critical Control Point: Hold for hot service at 135 °F or higher.

(Optional) Serve with Baked Jollof Rice and Sauteed Spinach and Tomatoes. See B-28 and I-25 for recipe ingredients and directions.

Serve 1 chicken breast (2 oz).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 chicken breast provides 2 oz equivalent meat/meat alternates.

5: CACFP Crediting Information: 1 chicken breast provides 2 servings meat/meat alternates.

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: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 155.19 | | |
| Fat | 8.05g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 65.00mg | | |
| Sodium | 622.45mg | | |
| Carbohydrates | 1.96g | | |
| Fiber | 0.14g | | |
| Sugar | 0.96g | | |
| Protein | 18.05g | | |
| Vitamin A | 158.45IU | Vitamin C | 0.07mg |
| Calcium | 2.36mg | Iron | 1.15mg |

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

HPS Vegetable Chili

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23457 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|------------------|------------------------------|------------|
| OIL LIQ CORN NT 6-1GAL GFS | 1/2 Cup | | 107662 |
| ONION DCD 1/2 2-5 RSS | 2 1/2 Pound | | 426059 |
| PEPPERS GREEN DCD 1/2 2-3 RSS | 3 3/4 Cup | | 283959 |
| SPICE CHILI POWDER HOT 17Z TRDE | 1 1/2 Cup | | 224707 |
| SPICE CUMIN GRND 5 TRDE | 1/2 Cup | | 777072 |
| SPICE GARLIC GRANULATED 24Z TRDE | 2 2/3 Tablespoon | | 513881 |
| SPICE ONION POWDER 19Z TRDE | 1 1/3 Tablespoon | | 126993 |
| SAUCE HOT 4-1GAL CRWNCOLL | 1/2 Cup | | 264471 |
| SUGAR BROWN MED 25 GCHC | 1 Cup | UNSPECIFIED | 108626 |
| TOMATO CRSHD 6-10 ANGM | 23 3/10 Cup | | 444588 |
| TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M | 1 1/16 Quart | READY_TO_EAT None | 501031 |
| BEAN KIDNEY RED LT 6-10 GCHC | 27 1/2 Cup | | 118788 |
| Tap Water for Recipes | 1 Cup | UNPREPARED | 000001WTR |
| YOGURT PLN FF NAT 6-32Z YOPL | 2 Quart | READY_TO_EAT Ready to eat | 705850 |
| CHEESE CHED MLD SHRD 4-5 LOL | 3 Quart | | 150250 |
| No. 3 Bulgur Wheat | 12 1/4 Cup | | 12291968KD |

Preparation Instructions

Directions:

Heat the oil in a steam-jacketed kettle.

Add the onions and sauté 3 minutes, until translucent.

Add the green peppers and sauté 2 minutes, until tender.

Add the chili powder, cumin, granulated garlic, onion powder, hot sauce (optional), brown sugar, and tomatoes. Simmer 15 minutes, uncovered.

Add the kidney beans, bulgur, and water. Simmer 15 minutes, uncovered.

Add yogurt and stir to blend. Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. CCP: Heat to 140° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher. Portion with 6 oz ladle (¾ cup).

Sprinkle ¼ cup of Cheddar cheese on top of each portion when served.

Notes:

1: Comments:

2: *See Marketing Guide.

3: Serving Information:

4: 3/4 cup (6 oz ladle) provides:

5: Legume as Meat Alternate: 2 oz equivalent meat alternate, 1/4 cup red/orange vegetable, and 1/4 oz equivalent grains.

6: OR

7: Legume as Vegetable: 1 oz equivalent meat alternate, 1/8 cup legume vegetable, 1/4 cup red/orange vegetable, 1/8 cup other vegetable, and 1/4 oz equivalent grains.

8: Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously.

9: Special Tip:

10: This dish can be used as a filling in Tacos (D-13), Taco Salad (E-10), or Burritos (D-12).

11: A new nutrient analysis will be coming. Updated July 2014. Restandarization in progress.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.28 |
| OtherVeg | 0.11 |
| Legumes | 0.28 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 195.05 | | |
| Fat | 5.50g | | |
| SaturatedFat | 3.06g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 418.69mg | | |
| Carbohydrates | 27.81g | | |
| Fiber | 7.53g | | |
| Sugar | 7.49g | | |
| Protein | 10.71g | | |
| Vitamin A | 21.11IU | Vitamin C | 4.78mg |
| Calcium | 169.02mg | Iron | 2.56mg |

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

HPS Vegetable Sticks

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23458 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| CARROT BABY WHL CLEANED 12-2 RSS | 25 Cup | | 510637 |
| CUCUMBER SELECT 24CT MRKN | 25 Cup | | 418439 |
| CELERY STIX 4-3 RSS | 3 1/2 Pound | | 781592 |

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 | 0.09 |
| OtherVeg | 0.62 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 27.09 | | |
| Fat | 0.03g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 104.85mg | | |
| Carbohydrates | 5.86g | | |
| Fiber | 2.98g | | |
| Sugar | 3.50g | | |
| Protein | 1.20g | | |
| Vitamin A | 4026.19IU | Vitamin C | 1.83mg |
| Calcium | 53.89mg | Iron | 0.11mg |

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

HPS Sauteed Spinach and Tomatoes

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23459 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|------------------|-------------------|------------|
| MARGARINE SLD 30-1 GCHC | 3/4 Cup | | 733061 |
| PEPPERS RED DCD 3/8 2-3 RSS | 1 1/2 Quart | | 581992 |
| GARLIC MINCED IN WTR 12-32Z | 1/2 Cup | | 907713 |
| GINGER FRSH 5 P/L | 1/2 Cup | | 552321 |
| SPICE PEPR RED CRUSHED 12Z TRDE | 1 1/3 Tablespoon | | 430196 |
| SPINACH LEAF FLAT CLND 4-2.5 RSS | 6 1/2 Quart | | 329401 |
| TOMATO PASTE CALIF 26 6-10 GCHC | 3 1/2 Cup | | 100196 |
| SALT IODIZED 25 CARG | 2 Tablespoon | | 108286 |
| ONION DCD IQF 6-4 GCHC | 12 Cup | | 261521 |

Preparation Instructions

Directions:

Heat margarine over medium heat in a large stock pot.

Add onions, bell peppers, garlic, ginger, and red pepper flakes. Saute uncovered for 3 minutes over medium heat until tender and translucent. Stir frequently.

Add spinach in batches (1 lb per batch). Add additional batch once current batch begins to wilt.

Add tomato paste before adding the last batch of spinach. Add salt. Stir well. Heat uncovered for an additional 5 minutes or more until spinach reduces.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer to a steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with No. 16 scoop (1/3 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation

of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1/3 cup (No. 16 scoop) provides 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable, and 1/8 cup other

5: vegetable

6: CACFP Crediting Information: 1/3 cup (No. 16 scoop) provides 3/8 cup vegetable.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.13 |
| RedVeg | 0.20 |
| OtherVeg | 0.12 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 28.56 | | |
| Fat | 1.34g | | |
| SaturatedFat | 0.54g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 167.60mg | | |
| Carbohydrates | 3.93g | | |
| Fiber | 0.84g | | |
| Sugar | 2.02g | | |
| Protein | 0.67g | | |
| Vitamin A | 330.05IU | Vitamin C | 14.21mg |
| Calcium | 13.82mg | Iron | 0.59mg |

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

HPS Jollof Rice

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23460 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|------------------|---|------------|
| OIL CANOLA 9-48FLZ P/L | 1 Cup | | 330252 |
| ONION DCD 1/2 2-5 RSS | 2 1/4 Pound | | 426059 |
| SPICE GINGER GRND 16Z TRDE | 1 1/3 Tablespoon | | 513695 |
| GARLIC MINCED IN WTR 12-32Z | 1/4 Cup | | 907713 |
| PEPPERS RED DCD 3/8 2-3 RSS | 1 1/4 Quart | | 581992 |
| TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M | 3 7/8 Cup | READY_TO_EAT None | 501031 |
| SAUCE TOMATO MW 6-10 GCHC | 3 5/8 Cup | | 306347 |
| SALT IODIZED 25 CARG | 1 1/3 Tablespoon | | 108286 |
| SPICE PEPR RED CAYENNE GRND 16Z TRDE | 1/2 Teaspoon | | 225088 |
| SPICE PAPRIKA 16Z TRDE | 1/2 Teaspoon | | 518331 |
| SPICE CURRY POWDER 17Z TRDE | 1/4 Cup | | 224804 |
| BASE VEG LO SOD 12-1 KNOR | 1 Gallon | Mix with 1 Gallon of Water and Bring to a Boil | 157686 |
| RICE BRN PARBL WGRAIN 25 GCHC | 7 1/2 Pound | BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed. | 516371 |
| PEAS & CARROT 12-2.5 GCHC | 2 2/5 Quart | | 119458 |

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| CILANTRO CLEANED 4-1 RSS | 1 3/4 Quart | | 219550 |

Preparation Instructions

Directions:

Heat oil in a large stock pot.

Add onions, ginger, garlic, and bell peppers. Saute uncovered over medium heat for about 3 minutes or until translucent.

Add diced tomatoes, tomato sauce, salt, pepper, paprika, and curry powder. Heat uncovered over medium heat for 5 minutes, or until liquid is reduced and tomatoes begin to soften, stirring frequently.

Add stock. Stir well. Set aside for step 6.

Place 1 qt 2 Tbsp 1 1/2 tsp brown rice (1 lb 10 oz) in each steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Pour 2 qt (about 4 lb) tomato mixture over each pan. Stir well. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

Critical Control Point: Heat to 135 °F or higher.

Remove from oven. Fluff rice. Set aside for step 11.

Steam vegetables for 1 minute to ensure that peas are bright in color.

Fold 2 1/3 cups 1 Tbsp (about 12 oz) vegetables in rice mixture.

Hold for hot service at 135 °F or higher.

Garnish with cilantro.

Portion with No. 8 scoop (1/2 cup).

Notes:

- *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.
- Cooking Process #2: Same Day Service
- Serving
- NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.
- CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/4 cup vegetable and 1 serving grains/breads.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.16 |
| OtherVeg | 0.21 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 359.71 |
| Fat | 3.01g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 183.37mg |
| Carbohydrates | 76.58g |
| Fiber | 2.75g |
| Sugar | 1.91g |

| | |
|---------------------------|--------------------------|
| Protein | 8.59g |
| Vitamin A 206.62IU | Vitamin C 11.75mg |
| Calcium 17.53mg | Iron 2.20mg |

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

HPS Cornbread

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Grain |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23461 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|--|------------|
| WHOLE WHEAT FLOUR STONE GROUND | 1 1/2 Quart | | 330094 |
| CORNMEAL WHT SELF RISING 25 GENM | 1 2/3 Quart | BAKE Refer to your desired recipe or formula for preparation instructions. | 198060 |
| SUGAR CANE GRANUL 25 GCHC | 2 Cup | | 108642 |
| BAKING POWDER DBL ACTION 6-5 RDSTR | 1 Ounce | | 683700 |
| SALT IODIZED 25 CARG | 1 Tablespoon | | 108286 |
| EGG WHL LIQ 6-5 GCHC | 1 1/3 Cup | | 284122 |
| MILK PWD INST FF 50 MMPA | 1 3/4 Quart | | 113336 |
| OIL CANOLA 9-48FLZ P/L | 1 Cup | | 330252 |
| PEPPERS RED DCD 3/8 2-3 RSS | 3 Cup | | 581992 |
| CORN WHL KERNEL R/SOD 6-10 P/L | 2 1/2 Cup | | 222011 |

Preparation Instructions

Directions:

Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed.

Combine eggs, milk, and oil in a large bowl. Stir well.

Add egg mixture to dry ingredients. Mix until dry ingredients are moistened. **DO NOT OVERMIX.**

For 50 servings, mix for 2-3 minutes on medium speed. For 100 servings, mix for 2-3 minutes on medium speed.

Pour batter on a sheet pan lightly coated with pan release spray.

For 50 servings, pour 4 lb 8 oz (1 qt 3 1/2 cups) batter on 1 half-sheet pan (18" x 13" x 1"). For 100 servings, pour 9 lb (3 qt 3 cups) batter on 1 full sheet pan (18" x 26" x 1").

Bake until lightly browned:

Conventional oven: 400 °F for 30-35 minutes. Convection oven: 350 °F for 20-25 minutes.

Remove from oven. Cool for 10 minutes.

Portion:

For 50 servings, cut each pan 5 x 10 (50 pieces per pan). For 100 servings, cut each pan 10 x 10 (100 pieces per pan).

Variation: Add peppers and corn to step 3. Continue with step 4.

Notes:

1: *See Marketing Guide for purchasing information on foods on that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP Crediting Information: 1 piece provides 1 oz equivalent grains.

5: CACFP Crediting Information: 1 piece provides 1 serving grains/bread.

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

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 118.39 | | |
| Fat | 0.98g | | |
| SaturatedFat | 0.16g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 13.74mg | | |
| Sodium | 315.48mg | | |
| Carbohydrates | 22.21g | | |
| Fiber | 1.57g | | |
| Sugar | 8.85g | | |
| Protein | 5.35g | | |
| Vitamin A | 121.84IU | Vitamin C | 7.55mg |
| Calcium | 142.16mg | Iron | 0.81mg |

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

HPS Gingerbread

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Grain |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23462 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|------------------|-------------------|------------|
| WHOLE WHEAT FLOUR STONE GROUND | 1 7/8 Quart | | 330094 |
| FLOUR WHEAT HI-GLUTEN UNBLCHD 50 | 1 13/16 Pound | | 683491 |
| BAKING SODA 36Z GCHC | 2 2/3 Tablespoon | | 513849 |
| SPICE GINGER GRND 16Z TRDE | 3/8 Cup | | 513695 |
| SPICE CINNAMON GRND 15Z TRDE | 2 2/3 Tablespoon | | 224723 |
| SPICE CLOVES GRND 16Z TRDE | 2 Teaspoon | | 224774 |
| MARGARINE SLD 30-1 GCHC | 1 1/3 Cup | | 733061 |
| SUGAR BROWN MED 25 GCHC | 3 Cup | UNSPECIFIED | 108626 |
| MOLASSES 4-1GAL P/L | 1 1/3 Quart | | 234303 |
| Tap Water for Recipes | 1 1/3 Quart | UNPREPARED | 000001WTR |
| EGG WHL LIQ 6-5 GCHC | 2 2/3 Cup | | 284122 |

Preparation Instructions

Directions:

Place flour, baking soda, ginger, cinnamon, and cloves in a commercial mixer (batch as needed). Using a paddle attachment, mix on low speed for 1 minute. Leave dry ingredients in mixer. Set aside for step 4.

Combine margarine, sugar, molasses, and boiling water in a large bowl. Stir until margarine is melted.

Add eggs.

Add molasses mixture to dry ingredients and stir until lumps are removed.

(Optional) Add lemon or orange zest.

Pour 1 qt 2 cups (about 3 lb) batter into a half steam table pan (12" x 10" x 2 1/2") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake until edges are dark and middle is firm to touch:

Conventional oven: 350 °F for 35-45 minutes. Convection oven: 325 °F for 30-35 minutes.

Portion: Cut each pan 5 x 5 (25 pieces per pan).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 piece provides 1 oz equivalent grains.

5: CACFP Crediting Information: 1 piece provides 1 serving grains/breads.

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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 163.06 | | |
| Fat | 3.31g | | |
| SaturatedFat | 1.22g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 24.21mg | | |
| Sodium | 205.47mg | | |
| Carbohydrates | 30.58g | | |
| Fiber | 1.16g | | |
| Sugar | 18.61g | | |
| Protein | 3.33g | | |
| Vitamin A | 159.60IU | Vitamin C | 0.00mg |
| Calcium | 42.78mg | Iron | 1.75mg |

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Famous HPS Cheeseburger

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23953 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 100 Slice | | 189071 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Each | | 517810 |
| BEEF STK BRGR CHARB 160-3Z ADV | 1 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 203260 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 177.00 |
| Fat | 3.64g |
| SaturatedFat | 1.31g |
| Trans Fat | 0.00g |
| Cholesterol | 8.10mg |
| Sodium | 286.30mg |
| Carbohydrates | 26.00g |
| Fiber | 3.00g |
| Sugar | 5.00g |
| Protein | 9.68g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 128.50mg | Iron 1.02mg |

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

Turkey Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24509 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 100 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 13 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 100 Slice | | 189071 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 100.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |

| | |
|-------------------------|-------------------------|
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

HUMMUS & PRETZELS

| | | | |
|----------------------|--------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24629 |
| School: | Test Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------------------|------------|
| HUMMUS ORIG 4-.5GAL GREC | 200 Ounce | Not I/W. Will have to Portion | 209902 |
| PRETZEL HEARTZELS 104-0.7Z ROLD GOLD | 100 Package | READY_TO_EAT Ready to Eat | 893711 |

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 | 0.26 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 6.00g | | |
| Sugar | 3.00g | | |
| Protein | 8.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 54.00mg | Iron | 2.80mg |

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

Choice of Juice

| | | | |
|----------------------|--------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-24630 |
| School: | Test Middle School | | |

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 0.00g | | |
| Sugar | 18.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 0.60mg |

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

Spartan Turkey Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 150.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-24830 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|---------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 150 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 18 3/4 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 151 1/2 Slice | | 189071 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 150.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 254.75 |
| Fat | 4.15g |
| SaturatedFat | 1.26g |
| Trans Fat | 0.06g |
| Cholesterol | 56.24mg |
| Sodium | 317.78mg |
| Carbohydrates | 30.01g |
| Fiber | 4.00g |
| Sugar | 6.01g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 26.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.99mg | Iron | 2.65mg |

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

Side Salad

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25151 |
| School: | HPS High School - test | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE 24CT MRKN | 100 Cup | | 305812 |
| TOMATO 6X6 LRG 10 MRKN | 25 Cup | | 199001 |
| CUCUMBER SELECT SUPER 45 MRKN | 25 Cup | | 198587 |

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 | 0.25 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 20.05 | | |
| Fat | 0.13g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 2.50mg | | |
| Carbohydrates | 4.25g | | |
| Fiber | 1.63g | | |
| Sugar | 2.50g | | |
| Protein | 1.48g | | |
| Vitamin A | 388.50IU | Vitamin C | 6.53mg |
| Calcium | 22.58mg | Iron | 0.52mg |

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

Deluxe Hamburger

| | | | |
|----------------------|------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25161 |
| School: | HPS High School - test | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CKD W/SOY CN 90-2.5Z GCHC | 100 Cup | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 100650 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC | 100 Cup | | 517810 |
| TOMATO 6X6 LRG 10 MRKN | 100 Cup | | 199001 |
| LETTUCE ICEBERG FS 4-6CT MRKN | 12 Cup | | 307769 |
| KETCHUP PKT 1000- 9GM FOH CRWNCOLL | 100 Cup | | 571720 |
| MUSTARD PKT 500- 5.5GM GCHC | 100 Cup | BAKE | 700051 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Cup | | 189071 |

Preparation Instructions

Directions:

WASH HANDS.

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

1. Cook beef patty as directed on package.
2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll.
3. Serve.

1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

Updated October 2013

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.01 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.20 |
| OtherVeg | 0.12 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 333.03 | |
| Fat | | 14.60g | |
| SaturatedFat | | 5.03g | |
| Trans Fat | | 1.00g | |
| Cholesterol | | 35.08mg | |
| Sodium | | 573.45mg | |
| Carbohydrates | | 31.65g | |
| Fiber | | 4.56g | |
| Sugar | | 7.13g | |
| Protein | | 18.36g | |
| Vitamin A | 399.88IU | Vitamin C | 4.93mg |
| Calcium | 79.79mg | Iron | 2.90mg |

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

Choice of Juice

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-25285 |
| School: | KATHY'S TEST SCHOOL | | |

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 0.00g | | |
| Sugar | 18.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 0.60mg |

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

Bowl Asian Mashed Potato MTG

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25851 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|----------------|--|------------|
| BEEF DIPPERS WONDER BITE 400-.7Z PIER | 400 7/10 Ounce | BAKE Conventional oven: conventional oven: preheat oven to 350 degrees f. From frozen state cook 7-9 minutes. Convection oven: convection oven: preheat oven to 350 degrees f. From frozen state cook 4-7 minutes. Times given are approximate | 770817 |
| PEPPERS RED DCD 3/8 2-3 RSS | 1 5/9 Gallon | | 581992 |
| BROCCOLI 16-1# MKTDAY | 3 1/4 Gallon | | 613180 |
| Mashed potatoes | 200 1/2 Cup | HEAT_AND_SERVE Pour 2 gallons of boiling in mixing bowl. hand Mix; Add potatoes, stir constantly with whisk. Let stand for 1 min ready to serve. Add more water for thinner potatoes and more potatoes for thicker. No salt product, season to taste | 066159 |

Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the beef according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Steam or saute the bell peppers until tender.
4. Place 1 cup potatoes in a 16oz container. Evenly place 4 pieces of beef over potatoes. Add 1/2 cup broccoli and 1/4 cup peppers.
5. Serve warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1/4 c. red/orange vegetable, and 1/2 c. dark green vegetable

Source: Basic American Foods, www.baf.com

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.25 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 1.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|---------------------------|--------------------------|
| Calories | 159.75 |
| Fat | 8.06g |
| SaturatedFat | 3.51g |
| Trans Fat | 0.00g |
| Cholesterol | 35.06mg |
| Sodium | 421.43mg |
| Carbohydrates | 8.51g |
| Fiber | 1.40g |
| Sugar | 5.50g |
| Protein | 12.32g |
| Vitamin A 998.34IU | Vitamin C 58.05mg |
| Calcium 23.09mg | Iron 1.96mg |

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

Side Salad

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25857 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE 24CT MRKN | 100 Cup | | 305812 |
| TOMATO 6X6 LRG 10 MRKN | 25 Cup | | 199001 |
| CUCUMBER SELECT SUPER 45 MRKN | 25 Cup | | 198587 |

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 | 0.25 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 20.05 | | |
| Fat | 0.13g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 2.50mg | | |
| Carbohydrates | 4.25g | | |
| Fiber | 1.63g | | |
| Sugar | 2.50g | | |
| Protein | 1.48g | | |
| Vitamin A | 388.50IU | Vitamin C | 6.53mg |
| Calcium | 22.58mg | Iron | 0.52mg |

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

Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-26179 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 100.00

Serving Size: 1.00 Serving

| | |
|---------------------------|--------|
| Amount Per Serving | |
| Calories | 2.58 |
| Fat | 0.04g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.58mg |
| Sodium | 3.18mg |
| Carbohydrates | 0.30g |
| Fiber | 0.04g |
| Sugar | 0.06g |

| | | | |
|------------------|--------|------------------|--------|
| Protein | 0.27g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 1.47mg | Iron | 0.03mg |

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

Chicken Alfredo

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-26189 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS | 100 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 |
| SAUCE ALFREDO FZ 6-5 JTM | 183 Ounce | | 155661 |
| PASTA PENNE RIGATE 100 WHLWHE 2-5 | 50 Cup | | 654571 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 300.00 |
| Fat | 8.25g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 79.00mg |
| Sodium | 694.00mg |
| Carbohydrates | 26.00g |
| Fiber | 3.00g |

| | |
|---------------------------|-------------------------|
| Sugar | 4.00g |
| Protein | 31.50g |
| Vitamin A 221.00IU | Vitamin C 0.00mg |
| Calcium 213.00mg | Iron 2.00mg |

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

Turkey Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-26304 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

Turkey & Chs Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-26443 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|--------|
| Calories | 2.58 |
| Fat | 0.04g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.58mg |
| Sodium | 3.18mg |
| Carbohydrates | 0.30g |

| | | | |
|------------------|--------|------------------|--------|
| Fiber | 0.04g | | |
| Sugar | 0.06g | | |
| Protein | 0.27g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 1.47mg | Iron | 0.03mg |

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

Sandwich Bagel Turkey & Chs MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-26589 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | | | |
|------------------|----------|------------------|--------|
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 26.63g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Eggs Scrambled USDA

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-26954 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| EGG SHL LRG A GRD 6-30CT GCHC | 100 Each | | 206539 |
| MILK PWD FF INST 6-5 P/L | 6 1/2 Ounce | | 311065 |
| Cold Water | 2 Quart | | 0000 |

Preparation Instructions

Directions:

WASH HANDS.

1. Beat eggs thoroughly.
2. 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 minutes. 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: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 85.76 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 185.98mg | | |
| Sodium | 94.62mg | | |
| Carbohydrates | 2.36g | | |
| Fiber | 0.00g | | |
| Sugar | 2.36g | | |
| Protein | 7.58g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 87.12mg | Iron | 0.92mg |

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-27373 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

zeeland yp

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-27414 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY | 3/4 Cup | READY_TO_EAT Ready to eat dry cereal packaged for cereal dispensers | 711664 |
| YOGURT VAN L/F PARFPR 6-4 YOPL | 1 Cup | READY_TO_EAT Ready to use with pouch & serving tip. | 811500 |
| YOGURT STRAWB L/F PARFPR 6-4 YOPL | 1 Cup | READY_TO_EAT Ready to use with pouch & serving tip. | 811490 |
| BLUEBERRY FREE-FLOW IQF 30 GCHC | 1/2 Cup | | 119873 |
| STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY | 1/2 Cup | | 621420 |

Preparation Instructions

You will be using one of each: 20oz cup #672292, Insert 4oz 819340 and Dome 820360

Start by placing 1/2 cup of Yogurt in the bottom of the cup

1/2 cup fruit (either blueberry or strawberry) on top of the yogurt

Then add another 1/2 cup of yogurt and 1/2 cup of fruit (either blueberry or strawberry)

You will measure 3/4 cup of granola into the insert and place it on top of the berries

Finish with placing a dome lid on top

label and keep in the cooler at 41 or below until ready to serve.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 5.97 |
| Grain | 1.75 |
| Fruit | 1.00 |
| 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

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 772.76 | |
| Fat | | 11.99g | |
| SaturatedFat | | 2.49g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 428.81mg | |
| Carbohydrates | | 148.04g | |
| Fiber | | 6.00g | |
| Sugar | | 90.67g | |
| Protein | | 19.93g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 537.31mg | Iron | 2.20mg |

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

Pizza Sauce - copy plymouth

| | | | |
|----------------------|---------------------|-----------------------|---------------------|
| Servings: | 40.00 | Category: | Condiments or Other |
| Serving Size: | 8.00 Fluid Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-27539 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|--------------|--|------------|
| TOMATO PASTE 6-10 COMM | 3 Cup | | 150580 |
| TOMATO DCD I/JCE CALIF 6-10 GCHC | 3 #10 CAN | HEAT_AND_SERVE Drain, heat and serve, add to recipes like chili | 100366 |
| SPICE OREGANO WHL 24Z TRDE | 2 Tablespoon | | 518351 |
| SPICE BASIL LEAF 5.5Z TRDE | 1/4 Cup | | 513628 |
| SPICE ONION POWDER 19Z TRDE | 2 Teaspoon | | 126993 |
| SPICE PARSLEY FLAKES 11Z TRDE | 3 Tablespoon | | 513989 |
| SPICE GARLIC POWDER 6 TRDE | 1 Tablespoon | | 513857 |

Preparation Instructions

Combine all ingredients and use immersion blender to puree until smooth.

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: 40.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving

| | |
|----------------------|---------|
| Calories | 17.78 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 39.96mg |
| Carbohydrates | 4.10g |
| Fiber | 0.74g |
| Sugar | 2.63g |

| | | | |
|------------------|---------|------------------|--------|
| Protein | | | 0.68g |
| Vitamin A | 39.54IU | Vitamin C | 0.90mg |
| Calcium | 3.41mg | Iron | 0.10mg |

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-27563 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | | | |
|------------------|----------|------------------|--------|
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 26.63g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-27612 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

TEST ZEELAND Breakfast Sandwich: Sausage Egg and Cheese on Bagel

| | | | |
|----------------------|---------------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-27668 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| SAUSAGE PTY CKD 250-1.2Z COMM | 1 Each | BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly. | 109000 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |
| EGG SCRMBD PTY 3.5 165-1.25Z GCHC | 1 Each | | 592625 |
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |

Preparation Instructions

Cook Sausage as directed until internal temperature reaches 168 degrees

Open bagel up and place on the work surface

Place one Egg patty on the bottom part of the bagel

Take one slice of American Cheese and put on top of the Egg patty

Add one Sausage patty to the slice of cheese

Place the top of bagel on the sandwich

Wrap in a paper wrapper and keep in warmer at 140 degrees or higher until ready to serve

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.25 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |

| | |
|-----------------|------|
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
 Serving Size: 1.00 Sandwich

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 305.00 |
| Fat | 12.00g |
| SaturatedFat | 3.75g |
| Trans Fat | 0.00g |
| Cholesterol | 127.50mg |
| Sodium | 760.00mg |
| Carbohydrates | 31.00g |
| Fiber | 4.00g |
| Sugar | 5.50g |
| Protein | 19.50g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 174.00mg | Iron | 2.16mg |

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

Graves Tasty Tidbits

| | | | |
|----------------------|---------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-27706 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHEESE STRING MOZZ IW 168-1Z LOL | 2 Each | | 786580 |
| APPLESAUCE BLUE RASPB CUP 96-4.5Z | 1 Each | | 753881 |
| CHIP TORTL RND R/F 64- 1.45Z TOSTIT | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 662512 |

Preparation Instructions

LunchBox- 344612

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: 1.00

Serving Size: 1.00

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 431.00 |
| Fat | 19.00g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 572.00mg |
| Carbohydrates | 50.00g |
| Fiber | 5.00g |
| Sugar | 17.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 1.00mg |
| Calcium 436.00mg | Iron 0.60mg |

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

Graves Salsa

| | | | |
|----------------------|---------------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-27707 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|----------------------|------------|
| SALSA 103Z 6-10 REDG | 4 Ounce | READY_TO_EAT None | 452841 |

Preparation Instructions

Ready to eat.

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: 1.00

Serving Size: 0.50

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 40.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 277.33mg | | |
| Carbohydrates | 8.00g | | |
| Fiber | 0.00g | | |
| Sugar | 2.67g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 2.67mg |

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HPS Turkey Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28061 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | pull out day before | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

Turkey Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28142 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 100 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 13 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 100 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 100 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | | | |
|------------------|----------|------------------|--------|
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 26.63g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28180 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28304 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | pull out night before to thaw | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

Amount Per Serving

Calories 257.58

Fat 4.18g

SaturatedFat 1.25g

Trans Fat 0.06g

Cholesterol 58.11mg

Sodium 318.00mg

Carbohydrates 30.00g

Fiber 4.00g

Sugar 6.00g

Protein 26.63g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 147.35mg **Iron** 2.69mg

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 75.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28562 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 75 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 9 3/4 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 75 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 75 | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 75.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |

| | |
|-------------------------|-------------------------|
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 26.63g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 147.35mg | Iron 2.69mg |

*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 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28565 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2 | 1 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 |
| 3.5 WG Hamburger Bun | 1 Each | READY_TO_EAT | 3354 |

Preparation Instructions

No Preparation Instructions available.

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

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 390.00 | | |
| Fat | 16.50g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 540.00mg | | |
| Carbohydrates | 38.00g | | |
| Fiber | 5.00g | | |
| Sugar | 4.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 42.00mg | Iron | 10.00mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28679 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| MAYOCHUP BLND PKT 200-.43Z HEINZ | 1 Each | | 203355 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 257.58 | |
| Fat | | 4.18g | |
| SaturatedFat | | 1.25g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 318.00mg | |
| Carbohydrates | | 30.00g | |
| Fiber | | 4.00g | |
| Sugar | | 6.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28744 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 1 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 1 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

Amount Per Serving

Calories 307.58

Fat 7.18g

SaturatedFat 1.75g

Trans Fat 0.06g

Cholesterol 58.11mg

Sodium 508.00mg

Carbohydrates 36.00g

Fiber 4.20g

Sugar 12.00g

Protein 26.63g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 147.35mg **Iron** 2.69mg

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28809 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 50 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 6 1/2 Pound | | 211729 |
| CHEESE AMER YEL 160CT SLCD 4-5 GCHC | 50 Slice | | 271411 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 50 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 50.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 327.58 | |
| Fat | | 9.18g | |
| SaturatedFat | | 3.00g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 63.11mg | |
| Sodium | | 598.00mg | |
| Carbohydrates | | 35.50g | |
| Fiber | | 4.20g | |
| Sugar | | 11.50g | |
| Protein | | 25.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 131.35mg | Iron | 2.69mg |

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

Sandwich Bagel Turkey & Chs MTG

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 75.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29127 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 75 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 9 3/4 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 75 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 75 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 75.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 307.58 | |
| Fat | | 7.18g | |
| SaturatedFat | | 1.75g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 508.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 4.20g | |
| Sugar | | 12.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 75.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29154 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 75 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 9 3/4 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 75 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 75 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 75.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 307.58 | |
| Fat | | 7.18g | |
| SaturatedFat | | 1.75g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 508.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 4.20g | |
| Sugar | | 12.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|---------------------|-----------------------|------------------|
| Servings: | 200.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29162 |
| School: | KATHY'S TEST SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 200 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 26 Pound | | 211729 |
| CHEESE AMER YEL 160CT SLCD 4-5 GCHC | 202 Slice | | 271411 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 200 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 200.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 328.13 | |
| Fat | | 9.22g | |
| SaturatedFat | | 3.03g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 63.24mg | |
| Sodium | | 599.95mg | |
| Carbohydrates | | 35.51g | |
| Fiber | | 4.20g | |
| Sugar | | 11.51g | |
| Protein | | 25.65g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 132.17mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29449 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 257.58 |
| Fat | 4.18g |
| SaturatedFat | 1.25g |
| Trans Fat | 0.06g |
| Cholesterol | 58.11mg |
| Sodium | 318.00mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 26.63g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 500.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29528 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 500 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 65 Pound | | 211729 |
| CHEESE AMER YEL 160CT SLCD 4-5 GCHC | 500 Slice | | 271411 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 500 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 500.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 327.58 | |
| Fat | | 9.18g | |
| SaturatedFat | | 3.00g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 63.11mg | |
| Sodium | | 598.00mg | |
| Carbohydrates | | 35.50g | |
| Fiber | | 4.20g | |
| Sugar | | 11.50g | |
| Protein | | 25.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 131.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 650.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29554 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 650 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 84 1/2 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 650 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 650 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 650.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 307.58 | |
| Fat | | 7.18g | |
| SaturatedFat | | 1.75g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 508.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 4.20g | |
| Sugar | | 12.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29598 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 1 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 1/8 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 1 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 1 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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 Serving

Amount Per Serving

Calories 307.58

Fat 7.18g

SaturatedFat 1.75g

Trans Fat 0.06g

Cholesterol 58.11mg

Sodium 508.00mg

Carbohydrates 36.00g

Fiber 4.20g

Sugar 12.00g

Protein 26.63g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 147.35mg **Iron** 2.69mg

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 250.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29660 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 250 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 32 1/2 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 250 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 250 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 250.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 307.58 | |
| Fat | | 7.18g | |
| SaturatedFat | | 1.75g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 508.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 4.20g | |
| Sugar | | 12.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29710 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 300 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 39 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 300 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 300 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 300.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 307.58

Fat 7.18g

SaturatedFat 1.75g

Trans Fat 0.06g

Cholesterol 58.11mg

Sodium 508.00mg

Carbohydrates 36.00g

Fiber 4.20g

Sugar 12.00g

Protein 26.63g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 147.35mg **Iron** 2.69mg

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

Ham & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29713 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 300 Each | | 230264 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 300 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 300 Each | READY_TO_EAT fully cooked | 492932 |
| Low Sodium Sliced Turkey Ham | 1 | | 120951 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 300.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 225.00

Fat 6.00g

SaturatedFat 1.75g

Trans Fat 0.00g

Cholesterol 7.50mg

Sodium 475.00mg

Carbohydrates 36.00g

Fiber 4.20g

Sugar 12.00g

Protein 9.50g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 138.50mg **Iron** 1.80mg

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 250.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29742 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 250 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 32 1/2 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 250 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 250 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 250.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 307.58 | |
| Fat | | 7.18g | |
| SaturatedFat | | 1.75g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 58.11mg | |
| Sodium | | 508.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 4.20g | |
| Sugar | | 12.00g | |
| Protein | | 26.63g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 147.35mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 120.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29777 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| 100% WG Whole Wheat Bagel, 3.0 oz, 6 pack | 120 | | 120758 |
| 4-5 TURKEY BRST SHRD CKD 220120 | 120 | | 689470 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 120 Slice | | 189071 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 120.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 35.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 7.50mg | | |
| Sodium | 105.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 3.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.50mg | Iron | 0.00mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29789 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| 100% Whole Wheat Bagel, 2.5 oz, IW | 1 | | 120757 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| All Natural Smoked Turkey Breast | 1 Slice | READY_TO_EAT | 257412 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| 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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 45.00 | | |
| Fat | 2.10g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 11.50mg | | |
| Sodium | 155.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 5.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.50mg | Iron | 0.00mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29933 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-----------------------------|------------|
| 100% WG Whole Wheat Bagel, 3.0 oz, 6 pack | 1 | Pull out day before to thaw | 120758 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| 6-2 PREM SMKD SLCD TURKEY 8482 | 1 | | 572632 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 35.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 7.50mg | | |
| Sodium | 105.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 3.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.50mg | Iron | 0.00mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-30160 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|------------------------------|------------|
| BAGEL WHT WGRAIN 2Z 12-6CT LENDERS | 150 Each | | 230264 |
| TURKEY PULLED WHT CKD 2-5 GCHC | 19 1/2 Pound | | 211729 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6- 5 | 150 Slice | | 189071 |
| DRESSING HNY MSTRD PKT 100-1FLZ | 150 Each | READY_TO_EAT fully cooked | 492932 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

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: 150.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 272.58 | |
| Fat | | 5.18g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.06g | |
| Cholesterol | | 50.61mg | |
| Sodium | | 403.00mg | |
| Carbohydrates | | 35.00g | |
| Fiber | | 4.20g | |
| Sugar | | 11.00g | |
| Protein | | 23.13g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 48.85mg | Iron | 2.69mg |

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

Turkey & Cheese Bagel Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-30204 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| 100% Whole Wheat Bagel, 2.5 oz, IW | 1 | | 120757 |
| 6-2 PREM SMKD SLCD TURKEY 8482 | 1 | | 572632 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| 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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 35.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 7.50mg | | |
| Sodium | 105.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 3.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.50mg | Iron | 0.00mg |

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