Cookbook for Concord High School

Created by HPS Menu Planner

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Grilled Chicken Caesar Salad*

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

Ingredients

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

Preparation Instructions

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

| Meal Components (SLE) Amount Per Serving | | |
|--|------|--|
| Meat | 2.50 | |
| Grain | 2.00 | |
| Fruit | 0.00 | |

| GreenVeg | 0.50 |
|----------|------|
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

| Amount Pe | r Serving | | |
|-------------|-----------|-----------|--------|
| Calories | | 578.00 | |
| Fat | | 31.60g | |
| SaturatedFa | at | 7.40g | |
| Trans Fat | | 0.04g | |
| Cholestero | | 87.50mg | |
| Sodium | | 1340.40mg | |
| Carbohydra | ites | 40.00g | |
| Fiber | | 4.30g | |
| Sugar | | 4.00g | |
| Protein | | 34.70g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 281.10mg | Iron | 3.16mg |

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

Buffalo Chicken Wrap

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

Ingredients

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

Preparation Instructions

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

| Meal Components (SLE) Amount Per Serving | | |
|--|------|--|
| Meat | 3.00 | |
| Grain | 3.50 | |

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

Nutrition Facts

| Amount Pe | r Serving | | | |
|---------------|-----------|-----------|--------|--|
| Calories | | 605.00 | | |
| Fat | | 28.00g | | |
| SaturatedFa | at | 9.50g | | |
| Trans Fat | | 0.00g | | |
| Cholestero | | 82.50mg | | |
| Sodium | | 1473.00mg | | |
| Carbohydrates | | 56.50g | 56.50g | |
| Fiber | | 3.00g | | |
| Sugar | | 5.00g | | |
| Protein | | 33.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg | |
| Calcium | 217.67mg | Iron | 4.42mg | |

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Ham & Cheese Sandwich

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10102 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 2 3/5 Ounce | | 100187 |
| CHEESE COLBY JK SLCD 6-1.5 GCHC | 1 Each | | 105988 |
| School White Wheat Sandwich Bread | 2 Slice | | 12385 |

Preparation Instructions

Place buns on sheet tray, add ham and cheese. Cover with parchment paper, put in the cooler and serve.

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

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

Nutrition Facts

| COLUMN CIE | | | |
|------------|-----------|-----------|--------|
| Amount Pe | r Serving | | |
| Calories | | 332.76 | |
| Fat | | 15.14g | |
| SaturatedF | at | 7.42g | |
| Trans Fat | | 0.00g | |
| Cholestero | | 75.45mg | |
| Sodium | | 1152.07mg | |
| Carbohydra | ates | 31.56g | |
| Fiber | | 2.36g | |
| Sugar | | 6.08g | |
| Protein | | 25.19g | |
| Vitamin A | 0.02IU | Vitamin C | 0.00mg |
| Calcium | 189.18mg | Iron | 1.34mg |

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Chicken Bacon Ranch Wrap

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

Ingredients

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

Preparation Instructions

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

| Meal | Co | mp | onents | (SLE) |
|------|----|----|--------|-------|
| _ | _ | _ | | |

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

Nutrition Facts

| | 7. 1100 Euch | | |
|------------------|--------------|-----------|--------|
| Amount Pe | r Serving | | |
| Calories | | 670.00 | |
| Fat | | 32.50g | |
| SaturatedF | at | 10.50g | |
| Trans Fat | | 0.00g | |
| Cholestero | | 120.00mg | |
| Sodium | | 1790.00mg | |
| Carbohydra | ates | 56.00g | |
| Fiber | | 3.00g | |
| Sugar | | 5.00g | |
| Protein | | 40.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 116.67mg | Iron | 4.42mg |
| | | | |

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BLT Salad

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10126 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| BACON TOPPING 3/8 DCD 2-5 HRML | 1/2 Cup | | 104396 |
| EGG HARD CKD PLD BIB 4-2.5 GCHC | 1 Each | | 229431 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 2 Cup | | 735787 |
| TOMATO GRAPE SWT 10 MRKN | 1/8 Cup | | 129631 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/4 Cup | | 150250 |
| CROUTON CHS GARL WGRAIN 2505Z | 2 Package | | 661022 |
| CRACKER CHEEZ-IT WGRAIN IW 17575Z | 1 Package | | 282422 |

Preparation Instructions

Start with 9x9 container. Layer: lettuce, cheese, bacon topping, tomato, and one egg. Add dressing, croutons, dinner roll. Keep in cooler and sever.

Meal Components (SLE)

| Amount Per Serving | |
|--------------------|----------|
| Meat | 2.75 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |
| | <u> </u> |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each **Amount Per Serving Calories** 667.21 Fat 39.15g 16.91g SaturatedFat **Trans Fat** 0.04g Cholesterol 315.00mg **Sodium** 1981.57mg **Carbohydrates** 38.91g **Fiber** 5.09g Sugar 5.65g **Protein** 41.41g Vitamin A 194.92IU Vitamin C 3.21mg

Calcium 375.44mg Iron 3.58mg

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Turkey & Cheese Sandwich

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10127 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| TURKEY BRST SLCD OVN RSTD 6-2 JENNO | 4 Slice | | 689541 |
| CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC | 1 Slice | | 726532 |
| 380 - Aunt Millie's WG Honey White Bread | 2 Each | | 380 |

Preparation Instructions

2 slices of bread 4 slices of turkey and 1 slice of cheese cut at angle and place in wedge container.

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

| Amount Per Serving | |
|--------------------|------|
| Meat | 2.53 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |
| | |

Nutrition Facts

| o or range on a | 5. 1.00 Each | | |
|-----------------|--------------|-----------|---------|
| Amount Pe | r Serving | | |
| Calories | | 331.66 | |
| Fat | | 9.02g | |
| SaturatedF | at | 4.01g | |
| Trans Fat | | 0.00g | |
| Cholestero | ı | 55.83mg | |
| Sodium | | 959.31mg | |
| Carbohydra | ates | 34.00g | |
| Fiber | | 4.00g | |
| Sugar | | 6.00g | |
| Protein | | 29.37g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 159.00mg | Iron | 12.00mg |

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Italian Ham Sandwich

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10137 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 2 3/5 Ounce | | 100187 |
| SALAMI HARD SLCD 4/Z 5-2 PG | 2 Slice | | 776260 |
| CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC | 1 Slice | | 726532 |
| 380 - Aunt Millie's WG Honey White Bread | 2 Each | | 380 |

Preparation Instructions

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

Meal Components (SLE)

| Amount Per Serving | |
|--------------------|------|
| Meat | 3.01 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |
| | |

Nutrition Facts

| Serving Size | e: 1.00 Each | | |
|--------------|--------------|-----------|---------|
| Amount Pe | er Serving | | |
| Calories | | 424.00 | |
| Fat | | 19.16g | |
| SaturatedF | at | 8.58g | |
| Trans Fat | | 0.00g | |
| Cholestero | l | 82.95mg | |
| Sodium | | 1439.77mg | |
| Carbohydr | ates | 40.16g | |
| Fiber | | 4.00g | |
| Sugar | | 9.08g | |
| Protein | | 28.91g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 159.00mg | Iron | 12.00mg |
| | | | |

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Chicken Caesar Wrap

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10138 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|---------------|
| CHIX BRST PTY FC 100-3.1Z TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |
| CHEESE PARM SHRD FCY 10-2 PG | 1/4 Cup | | 460095 |
| LETTUCE ROMAINE CHOP 6- 2 RSS | 1 Cup | | 735787 |
| DRESSING CAESAR 4-1 GAL GFS | 1/4 Cup | | 818201 |
| TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT | 1 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying). | 690151 |

Preparation Instructions

Start with a tortilla. Layer: dressing, lettuce, chicken, cheese. Fold into a wrap. Place in a 5x5 container, and store in cooler and serve.

| Meal Components (SLE) Amount Per Serving | | |
|--|------|--|
| Meat | 2.50 | |
| Grain | 3.50 | |
| Fruit | 0.00 | |
| GreenVeg | 0.50 | |
| RedVeg | 0.00 | |
| OtherVeg | 0.00 | |
| Legumes | 0.00 | |
| Starch | 0.00 | |

Nutrition Facts

| Amount Pe | r Serving | | |
|------------------|-----------|-----------|--------|
| Calories | | 713.15 | |
| Fat | | 41.82g | |
| SaturatedF | at | 11.82g | |
| Trans Fat | | 0.00g | |
| Cholestero | I | 86.62mg | |
| Sodium | | 1596.20mg | |
| Carbohydra | ates | 58.66g | |
| Fiber | | 6.66g | |
| Sugar | | 8.00g | |
| Protein | | 28.98g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 402.89mg | Iron | 3.06mg |
| | | | |

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PBJ Meal*

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

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

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

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

Nutrition Facts

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

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Yogurt Parfait*

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

Ingredients

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

Preparation Instructions

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

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

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

Nutrition Facts

| Oct virig Oize | 5. 1.00 Lacii | | | | |
|------------------|---------------|-----------|----------|--|--|
| Amount Pe | r Serving | | | | |
| Calories | | 435.02 | | | |
| Fat | | 3.86g | 3.86g | | |
| SaturatedF | at | 1.12g | | | |
| Trans Fat | | 0.00g | | | |
| Cholestero | l | 0.00mg | | | |
| Sodium | | 344.78mg | 344.78mg | | |
| Carbohydra | ates | 93.58g | | | |
| Fiber | | 4.24g | | | |
| Sugar | | 54.51g | | | |
| Protein | | 11.19g | | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg | | |
| Calcium | 298.51mg | Iron | 1.34mg | | |
| | | | | | |

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Chicken Salad

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-30586 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Chicken, Diced, Cooked, Frozen | 2 Ounce | | 100101 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 1/4 Cup | | 100012 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 2 Cup | | 735787 |
| DRESSING FREN HNY PKT 120-1.5Z MARZ | 1 Each | | 266515 |
| CROUTON CHS GARL WGRAIN 2505Z | 2 Package | | 661022 |
| CRACKER CHEEZ-IT WGRAIN IW 17575Z | 1 Package | | 282422 |

Preparation Instructions

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

| Meal Components | (SLE) |
|------------------------|-------|
| Amount Per Serving | - |

| Amount Per Serving | |
|--------------------|------|
| Meat | 3.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |
| | |

Nutrition Facts

| Amount Pe | r Serving | | |
|-------------|-----------|-----------|--------|
| Calories | | 585.00 | |
| Fat | | 30.10g | |
| SaturatedFa | at | 7.90g | |
| Trans Fat | | 0.04g | |
| Cholestero | | 62.00mg | |
| Sodium | | 796.40mg | |
| Carbohydra | ites | 50.00g | |
| Fiber | | 4.80g | |
| Sugar | | 16.00g | |
| Protein | | 27.20g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 149.10mg | Iron | 2.52mg |

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

used for evaluation purposes

Chicken Bacon Salad

| Servings: | 1.00 | Category: | Entree |
|---------------|---------------------|----------------|---------|
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-30587 |
| School: | Concord High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|-------------------|------------|
| Chicken, Diced, Cooked, Frozen | 2 Ounce | | 100101 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 2 Tablespoon | UNPREPARED | 100012 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 2 Cup | | 735787 |
| DRESSING FREN HNY PKT 120-1.5Z MARZ | 1 Each | | 266515 |
| CROUTON CHS GARL WGRAIN 2505Z | 2 Package | | 661022 |
| CRACKER CHEEZ-IT WGRAIN IW 17575Z | 1 Package | | 282422 |
| BACON TOPPING CKD 1/2 DCD 2-5 GCHC | 2 Tablespoon | | 814781 |

Preparation Instructions

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

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 Each | | |
|-------------------------|-----------|--------|
| Amount Per Serving | | |
| Calories | 590.00 | |
| Fat | 30.10g | |
| SaturatedFat | 6.90g | |
| Trans Fat | 0.04g | |
| Cholesterol | 62.00mg | |
| Sodium | 1016.40mg | |
| Carbohydrates | 49.50g | |
| Fiber | 4.80g | |
| Sugar | 16.00g | |
| Protein | 29.70g | |
| Vitamin A 0.00IU | Vitamin C | 0.00mg |

Calcium 149.10mg Iron 2.52mg

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