

# **Cookbook for Edison**

**Created by HPS Menu Planner**

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# Grilled Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21587
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	2 Cup		600504
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	1 Each		786520
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon		150250
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat.

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.75
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>	
<b>Calories</b>	403.60
<b>Fat</b>	18.58g
<b>SaturatedFat</b>	6.01g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	80.00mg
<b>Sodium</b>	894.27mg
<b>Carbohydrates</b>	37.50g
<b>Fiber</b>	4.89g
<b>Sugar</b>	6.53g

<b>Protein</b>	26.16g		
<b>Vitamin A</b>	1298.87IU	<b>Vitamin C</b>	3.97mg
<b>Calcium</b>	135.23mg	<b>Iron</b>	2.15mg

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

# Chef Salad w/ Ham

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22756
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Ham, Cubed Frozen	1 5/6 Ounce		100188-H
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>	
<b>Calories</b>	284.15
<b>Fat</b>	10.58g
<b>SaturatedFat</b>	4.51g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	37.00mg
<b>Sodium</b>	830.64mg
<b>Carbohydrates</b>	37.51g
<b>Fiber</b>	4.23g
<b>Sugar</b>	7.37g

<b>Protein</b>	15.00g		
<b>Vitamin A</b>	1298.87IU	<b>Vitamin C</b>	3.97mg
<b>Calcium</b>	21.15mg	<b>Iron</b>	0.76mg

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# Chef Salad w/ Turkey

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22757
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	2 2/7 Ounce	2.28 oz. raw turkey= 1.5 oz. cooked turkey	100125
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

Note: 2.28 oz. raw turkey= 1.5 oz. cooked turkey

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

#### Amount Per Serving

<b>Calories</b>	358.61
<b>Fat</b>	15.92g
<b>SaturatedFat</b>	5.29g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	62.44mg
<b>Sodium</b>	482.64mg
<b>Carbohydrates</b>	34.51g
<b>Fiber</b>	4.23g

<b>Sugar</b>	5.87g
<b>Protein</b>	25.74g
<b>Vitamin A</b> 1298.87IU	<b>Vitamin C</b> 3.97mg
<b>Calcium</b> 21.15mg	<b>Iron</b> 0.76mg

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# Hot and Spicy Chicken Patty on Bun

<b>Servings:</b>	156.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23159
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	156 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
White Wheat Hamburger Bun	156 Each		51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	410.00
<b>Fat</b>	17.50g
<b>SaturatedFat</b>	3.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	650.00mg
<b>Carbohydrates</b>	43.00g
<b>Fiber</b>	5.00g
<b>Sugar</b>	4.00g
<b>Protein</b>	21.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

<b>Calcium</b>	106.00mg	<b>Iron</b>	3.00mg
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# Chili Dog on Bun\*

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23162
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	160 Each	BAKE	265039
Hot Dog Buns - White Wheat	160 Each	READY_TO_EAT	53460
CHILI BEEF W/BEAN 6-5 COMM	160 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Heat hot dogs and chili to an internal temperature of 165 degrees. Place hot dogs in 2" steam table pan and keep hot. Place chili in 2" steam table pan and keep hot. 1 oz weight of chili should be served per hot dog. Put hot dog buns in 4" steam table pan and warm.

Note: Ketchup, mustard, and relish should be offered as condiments with hot dog.

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

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	346.07
<b>Fat</b>	19.36g
<b>SaturatedFat</b>	6.29g
<b>Trans Fat</b>	0.50g
<b>Cholesterol</b>	40.32mg
<b>Sodium</b>	809.45mg
<b>Carbohydrates</b>	31.57g
<b>Fiber</b>	3.19g

<b>Sugar</b>			3.86g
<b>Protein</b>			14.23g
<b>Vitamin A</b>	214.75IU	<b>Vitamin C</b>	3.26mg
<b>Calcium</b>	68.39mg	<b>Iron</b>	2.69mg

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# Cheddar Jack Burger

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23168
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
White Wheat Hamburger Bun	200 Each	READY_TO_EAT	51022
CHEESE COLBY JK SLCD 6-1.5 GCHC	200 Each		105988

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place patty flat and cook in convection oven approx. 10-12 min, or until temp. probe inserted reaches 165 degrees. Place cooked patty on hamburger bun and top with one slice of cheese. Place assembled sandwich on bun pan and cover with saran wrap. Serve hot.

Ketchup, mustard, and pickles should be offered as condiments with sandwich.

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

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	368.00
<b>Fat</b>	19.50g
<b>SaturatedFat</b>	8.10g
<b>Trans Fat</b>	0.60g
<b>Cholesterol</b>	59.00mg
<b>Sodium</b>	649.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	25.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	249.00mg	<b>Iron</b>	3.00mg
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# Philly Beef and Cheese Sandwich\*

<b>Servings:</b>	27.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23172
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	5 Pound		720861
PEPPERS & ONION FLME RSTD 6-2.5	1 1/4 Pound		847208
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	27 Each	READY_TO_EAT	276142
SAUCE CHS WHT QUESO 4-5 BIB JTM	27 Ounce		701201

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Meat should be - 2.86 oz weight serving per sandwich and 1 oz weight of cheese sauce per sandwich.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 27.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	407.25		
<b>Fat</b>	16.30g		
<b>SaturatedFat</b>	6.48g		
<b>Trans Fat</b>	0.58g		
<b>Cholesterol</b>	55.12mg		
<b>Sodium</b>	1013.24mg		
<b>Carbohydrates</b>	40.43g		
<b>Fiber</b>	4.02g		
<b>Sugar</b>	10.95g		
<b>Protein</b>	23.99g		
<b>Vitamin A</b>	141.68IU	<b>Vitamin C</b>	0.57mg
<b>Calcium</b>	165.12mg	<b>Iron</b>	3.89mg

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# Rib a Que on Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23174
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB-Q CN 160-2.4Z COMM	1 Each	<b>BAKE</b> Conventional oven: from frozen state, bake ribs on a pan in a preheated conventional oven at 350 degree f for 15 minutes. Convection oven: from a frozen state, bake ribs on a pan in a preheated convection oven at 350 for 12 minutes. Microwave: microwave on high for approximately 2 minutes. Microwaveovens vary.	108980
Hot Dog Buns - White Wheat	1 Each	READY_TO_EAT	53460

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	280.00		
<b>Fat</b>	9.50g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.50g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	19.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	70.75mg	<b>Iron</b>	2.49mg

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# Grilled Chicken Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23175
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Fillet, Cooked, Unbreaded, Frozen	1 Each		110921
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken fillet flat. Cook in convection oven approx. ??? min at ??? degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	240.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.00mg		
<b>Sodium</b>	470.00mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	26.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	66.00mg	<b>Iron</b>	1.00mg

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

# Italian Chicken Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23177
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	51022
Chicken Fillet, Cooked, Unbreaded, Frozen	1 Each		110921
DRESSING ITAL FF 4-1GAL MARZ	2 Tablespoon		549592

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken fillet flat. Before cooking cover each chicken fillet with 2 Tablespoon of Italian Dressing. Cook in convection oven approx. ??? min at ??? degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	255.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.00mg		
<b>Sodium</b>	730.00mg		
<b>Carbohydrates</b>	29.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	26.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	66.00mg	<b>Iron</b>	1.00mg

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# Meat Ball Sub Sandwich\*

<b>Servings:</b>	71.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23183
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE PASTA LO SOD 6-6.5 HNZ	2 #10 CAN		177092
MEATBALL CKD 6-5 JTM	10 Pound		135071
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	71 Each	READY_TO_EAT	276142
CHEESE MOZZ SHRD 4-5 LOL	71 Ounce		645170

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

For service sandwich gets 4 meatballs in sauce (about 1.5 oz sauce) on a Sub Bun topped with 1 oz weight ( 1/4 cup)

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 71.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	421.51
<b>Fat</b>	16.39g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.47g
<b>Cholesterol</b>	44.98mg
<b>Sodium</b>	786.74mg
<b>Carbohydrates</b>	42.42g
<b>Fiber</b>	4.97g
<b>Sugar</b>	10.62g
<b>Protein</b>	25.71g
<b>Vitamin A</b> 5.52IU	<b>Vitamin C</b> 0.79mg
<b>Calcium</b> 306.83mg	<b>Iron</b> 4.31mg

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

# Chicken Parmesan Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23184
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 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.	281622
SAUCE SPAGHETTI 6-10 P/L	2 Tablespoon	READY_TO_EAT None	744520
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170
White Wheat Hamburger Bun	1 Each		51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	485.00
<b>Fat</b>	22.75g
<b>SaturatedFat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	905.00mg
<b>Carbohydrates</b>	46.00g

<b>Fiber</b>	5.50g
<b>Sugar</b>	7.00g
<b>Protein</b>	27.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 307.50mg	<b>Iron</b> 3.15mg

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# Loaded Baked Potato\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23185
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER FOIL WRPD 100CT P/L	1 Each		246859
BROCCOLI CUTS IQF 30 GCHC	1/2 Cup	BAKE	285590
SAUCE CHS CHED POUCH 6- 106Z LOL	1/2 Cup		135261
CHILI BEEF W/BEAN 6-5 COMM	4 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
BUTTER WHPD CUP 720-5GM 8 GCHC	1 Each		272010

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.75
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	6.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	561.70
<b>Fat</b>	22.01g
<b>SaturatedFat</b>	12.41g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	76.01mg
<b>Sodium</b>	1023.12mg
<b>Carbohydrates</b>	68.92g
<b>Fiber</b>	9.54g

<b>Sugar</b>	4.10g
<b>Protein</b>	26.73g
<b>Vitamin A</b> 881.73IU	<b>Vitamin C</b> 34.80mg
<b>Calcium</b> 510.78mg	<b>Iron</b> 5.20mg

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# Bitty Cheese Burgers on Bun\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23245
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK MINI BRGR BUN 72- 1.2Z GCHC	2 Each	<b>GRILL</b> Flat grill: preheat flat grill (350 degrees f) and heat product for 4-7minutes from a frozen state, turning frequently to avoid excessive browning. Conventional oven: preheat oven to 350 degrees f. Heat frozen product for 10-15 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Heat frozen product for 6-8 minutes or until internal temperature reaches 165 degrees f. Microwave: heat frozen product on high power for 30 seconds-2 minutes or until internal temperature reaches 165 degrees f. Longer cooking times are required for thicker burgers.	704430
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
BUN HAMB MINI SLCD 2.5 8-24CT GCHC	2 Each	<b>READY_TO_EAT</b> No baking necessary.	676171

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

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

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

Note: ½ of a slice per bitty burger. 2 bitty burgers are served together.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00



Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		615.00	
<b>Fat</b>		26.00g	
<b>SaturatedFat</b>		10.25g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		57.50mg	
<b>Sodium</b>		970.00mg	
<b>Carbohydrates</b>		69.00g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		6.50g	
<b>Protein</b>		25.50g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	128.00mg	<b>Iron</b>	4.88mg

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# Cheeseburger on bun-Elementary

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23249
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
CHEESE AMER 160CT SLCD 6-5 COMM	200 Slice		150260
BUN WHITE WHEAT 3.5"	200 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place patty flat and cook in convection oven approx. 10-12 min, or until temp. probe inserted reaches 165 degrees. Place cooked patty on hamburger bun and top with one slice of cheese. Place assembled sandwich on bun pan and cover with saran wrap. Serve hot.

Ketchup, mustard, and pickles should be offered as condiments with sandwich.

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

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	343.00
<b>Fat</b>	16.50g
<b>SaturatedFat</b>	6.10g
<b>Trans Fat</b>	0.60g
<b>Cholesterol</b>	51.50mg
<b>Sodium</b>	724.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.50g
<b>Protein</b>	23.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	114.50mg	<b>Iron</b>	2.00mg
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# Garden Salad\*

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.25 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29661
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.25 Cup

#### Amount Per Serving

<b>Calories</b>	21.33		
<b>Fat</b>	0.10g		
<b>SaturatedFat</b>	0.03g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	11.07mg		
<b>Carbohydrates</b>	4.40g		
<b>Fiber</b>	1.43g		
<b>Sugar</b>	2.13g		
<b>Protein</b>	1.28g		
<b>Vitamin A</b>	374.85IU	<b>Vitamin C</b>	6.17mg
<b>Calcium</b>	23.90mg	<b>Iron</b>	1.00mg

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# Walking Taco

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29662
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	10 Pound		722330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	50 Each		662512
Salsa, Low-Sodium, Canned	1 #10 CAN	READY_TO_EAT	100330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 3/5 Pound		242489
Cheese, Cheddar Reduced fat, Shredded	50 Ounce		100012

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3.17 oz taco meat, 1 bag of tortilla scoops, 1/2 oz lettuce, 1 oz salsa, and 1 oz shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

NOTE: Turkey taco filling can also be used. If the taco fillings are not available then use the taco recipe, D-13, in the school recipe book.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.13
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	415.48
<b>Fat</b>	17.95g
<b>SaturatedFat</b>	6.82g
<b>Trans Fat</b>	0.29g
<b>Cholesterol</b>	55.33mg
<b>Sodium</b>	728.26mg
<b>Carbohydrates</b>	39.65g

<b>Fiber</b>	7.32g		
<b>Sugar</b>	4.32g		
<b>Protein</b>	22.92g		
<b>Vitamin A</b>	651.10IU	<b>Vitamin C</b>	5.05mg
<b>Calcium</b>	83.72mg	<b>Iron</b>	2.62mg

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