

# **Cookbook for Otsego Secondary**

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# Table of Contents

[Chef Salad](#)

[RO - Turkey & Cheese Wrap](#)

# Chef Salad

<b>Servings:</b>	13.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-17447
<b>School:</b>	Otsego High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lettuce FR Romaine US #1, 24 CT 35 LB CS-Graves County Schools	19 1/2 Cup		16P33
CARROT SHRD MED 2-5 RSS	3 1/4 Ounce		313408
CUCUMBER 6CT P/L	26 Slice		100435
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	26 Ounce		244190
EGG HARD CKD PLD DRY PK 12-12CT PAP	6 1/2 Each		853800
CHEESE CHED SHRD 6-5 COMM	3 1/4 Ounce		199720
TOMATO RANDOM 2 25 MRKN	13 Each		508616
CROUTON HERB SEAS 10-2# GFS	130 Ounce		748490

## Preparation Instructions

Rinse Romaine Lettuce, Cucumber, and Tomato well.

Chop Romaine and Place 1.5 cups into plastic container. Slice cucumbers and place 2 slices on top of lettuce. Wedge Tomatoes into 6 wedges and place one in container.

Chop Turkey into 1/2 in pieces and place on top of Romaine. Place Cheddar Cheese on top of Turkey . Slice Egg in half and put one half in container. Sprinkle carrots over all. Place 1 pkg. Goldfish and 1 pkg Croutons on lid of container and close container. Store at 41 degrees F or lower until service.

Serving size: 1 salad

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.33
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.75
<b>RedVeg</b>	0.75
<b>OtherVeg</b>	0.17

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

# RO - Turkey & Cheese Wrap

<b>Servings:</b>	12.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18108
<b>School:</b>	Otsego Middle School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	12 Each	READY_TO_EAT	713340
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	60 Slice		244190
CHEESE AMER 160CT SLCD 6-5 COMM	12 Slice		150260
LETTUCE SHRD 3/8 CUT 4-5 RSS	3 Cup		678791

## Preparation Instructions

1. Thaw turkey according to directions. CCP: Keep cold 41F or below.
2. Place turkey, 1 slice of cheese & 1/2 cup of lettuce into 10" tortilla
3. Wrap, label and date for 3 days.

CCP: Keep cold 41F or below.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.17
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.13
<b>Legumes</b>	0.00
<b>Starch</b>	0.00