

Cookbook for Otsego Secondary

Created by HPS Menu Planner

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|----------------------|--------------------|-----------------------|------------------|
| Servings: | 60.000 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18833 |
| School: | Otsego High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| FRENCH BRD WGRAIN 50/50 CHS 60-5.2Z | 60 Each | BAKE FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 18 - 20 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion. | 154321 |

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 | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

RO - Turkey & Cheese Wrap

| | | | |
|----------------------|----------------------|-----------------------|---------|
| Servings: | 15.000 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-18108 |
| School: | Otsego Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| TORTILLA FLOUR 10 12-12CT GRSZ | 15 Each | READY_TO_EAT | 713340 |
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 75 Slice | | 244190 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 15 Slice | | 150260 |
| LETTUCE SHRD 3/8 CUT 4-5 RSS | 3 3/4 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

| | |
|-----------------|------|
| Meat | 2.17 |
| Grain | 2.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Chef Salad

| | | | |
|----------------------|--------------------|-----------------------|---------|
| Servings: | 25.000 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-17447 |
| School: | Otsego High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| Lettuce FR Romaine US #1, 24 CT 35 LB CS- Graves County Schools | 37 1/2 Cup | | 16P33 |
| CARROT SHRD MED 2-5 RSS | 6 1/4 Ounce | | 313408 |
| CUCUMBER 6CT P/L | 50 Slice | | 100435 |
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 50 Ounce | | 244190 |
| EGG HARD CKD PLD DRY PK 12-12CT PAP | 12 1/2 Each | | 853800 |
| CHEESE CHED SHRD 6-5 COMM | 6 1/4 Ounce | | 199720 |
| TOMATO RANDOM 2 25 MRKN | 25 Each | | 508616 |
| CROUTON HERB SEAS 10-2# GFS | 250 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

| | |
|-----------------|------|
| Meat | 1.33 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.75 |
| RedVeg | 0.75 |
| OtherVeg | 0.17 |

| | |
|----------------|------|
| Legumes | 0.00 |
| Starch | 0.00 |

Yogurt Parfait

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 25.000 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-17685 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|--------------------------------------|------------|
| YOGURT VAN L/F 4-5 GCHC | 25 Cup | | 881161 |
| Variety of Fruit | 25 1/2 cup | BAKE dish into 4 oz. portion cups | |
| GRANOLA BAG IW 144-1Z FLDSTN | 25 Package | | 649742 |

Preparation Instructions

Layer yogurt and fruit in 20 oz. clear plastic cup. Attach 1 bag of granola to the top of cup.

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 |