

Cookbook for Otsego Secondary

Created by HPS Menu Planner

Table of Contents

Pepperoni Pizza

Sandwich Bagel Turkey & Chs MTG

Chef Salad

MUFFIN SACK LUNCH

Pepperoni Pizza

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17444
School:	Otsego High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 16 20-26Z RICH	6 1/4 Each	Cut pizza into 8 even slices	570818
SAUCE PIZZA W/BASL 6-10 REDPK	6 1/4 Cup		256013
CHEESE MOZZ SHRD 4-5 LOL	25 Cup		645170
PEPPERONI SLCD 14-16/Z 2-5 GCHC	100 Serving		729981

Preparation Instructions

1. Thaw dough over night & proof.
 2. Preheat oven to 325 F
 3. Place 1 cup sauce and 4 cups cheese over proofed dough
 4. Place 16 pepperoni evenly over pizza
 5. Cook for 10 minutes. Check to see if cheese is melted and dough is lightly browned. If not, continue cooking.
- CCP: 165F

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sandwich Bagel Turkey & Chs MTG

Servings:	10.000	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-19141
School:	Otsego Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	10 Each		230264
TURKEY PULLED WHT CKD 2-5 GCHC	1 3/10 Pound		211729
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	10 1/10 Slice		271411
TOMATO RANDOM 2 25 MRKN	20 Slice		508616
6-2 LETTUCE ROMAINE COMM 15D44	10 Ounce		381403

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, 1 oz. romaine lettuce and 2 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

Chef Salad

Servings:	10.000	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	15 Cup		16P33
CARROT SHRD MED 2-5 RSS	2 1/2 Ounce		313408
CUCUMBER 6CT P/L	20 Slice		100435
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	20 Ounce		244190
EGG HARD CKD PLD DRY PK 12-12CT PAP	5 Each		853800
CHEESE CHED SHRD 6-5 COMM	2 1/2 Ounce		199720
TOMATO RANDOM 2 25 MRKN	10 Each		508616
CROUTON HERB SEAS 10-2# GFS	100 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

MUFFIN SACK LUNCH

Servings:	30.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-19156
School:	Otsego Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
72-1.94Z MUFFIN BANANA WGRAIN 50207	30		151561
CHEESE STRING MOZZ 360-1.02Z USDA	30 stick		347211
Mixmi Frozen Yogurt - Vanilla	30 Ounce	READY_TO_EAT Ready to eat.	94801
100% Fruit Juice	30 Each	READY_TO_DRINK	

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.08
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00