

Cookbook for Otsego Secondary

Created by HPS Menu Planner

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RO - Turkey Club Wrap

Servings:	10.000	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-19304
School:	Otsego Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	30 Slice		244190
CHEESE AMER 160CT SLCD 6-5 COMM	10 Slice		150260
LETTUCE SHRD 3/8 CUT 4-5 RSS	2 1/2 Cup		678791
BACON CKD 3-100CT FAST N EASY	10 Ounce		125141
HAM SMKD W/A CARVNG 2PC GCHC	10 Ounce		134155

Preparation Instructions

1. Thaw turkey according to directions. CCP: Keep cold 41F or below.
 2. Place 3 slices turkey, 1 slice ham, 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	2.00
Grain	2.29
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

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

Popcorn Chicken Salad

Servings:	15.000	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18400
School:	Otsego Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	15 Cup		735787
TOMATO GRAPE SWT 12-2# P/L	3 3/4 Cup		184750
EGG HRD CKD DCD IQF 4-5 GCHC	15 Tablespoon		192198
CHEESE CHED MLD SHRD 4-5 LOL	3 3/4 Cup		150250
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	165 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.	327120

Preparation Instructions

1. Chop Romine
2. Assemble ingredients one in each corner to present nicely (chicken should be served cold)
3. Serve with Dinner Roll or Bread Stick and choice of dressing

Meal Components (SLE)

Amount Per Serving

Meat	3.50
Grain	0.92
Fruit	0.00
GreenVeg	0.50
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cheeseburger on Bun

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17440
School:	Otsego High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	50 Slice		722360
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	50 Each		517810
BEEF PTY W/APPLSCE 200- 2.5Z	50 Each	BAKE Conventional oven: from frozen state: sleeve pack preparation. Put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60 minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. Convection oven: from frozen state: sleeve pack preparation. Put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375 to 400 degrees f for 30-40 minutes. Remove from oven and let stand for 3 minutes before opening bag. Always cook product until internal temperature reaches 165degrees f.	644950

Preparation Instructions

BAKE

Place 24 burger patties on each sheet pan. Cook in preheated 350 oven 8-10 min.

Place 1 beef patty and 1 slice of Cheese on 1 each hamburger bun. Wrap in foil wrapper. Hold at 135 degrees F until service

Serving size: 1 sandwich

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

Yogurt Parfait

Servings:	15.000	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	15 Cup		881161
Variety of Fruit	15 1/2 cup	BAKE dish into 4 oz. portion cups	
GRANOLA BAG IW 144-1Z FLDSTN	15 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