

Cookbook for Millersburg Elementary-Middle School

Created by HPS Menu Planner

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Assorted Whole Grain Cereals

Servings:	7.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9688
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each	283611
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each	595934
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	509396
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	110.00
Fat	1.29g
SaturatedFat	0.14g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	158.57mg
Carbohydrates	23.57g
Fiber	1.86g
Sugar	8.29g
Protein	1.86g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 47.14mg **Iron** 3.09mg

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

100% Fruit Juice

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9689

Ingredients

Description	Measurement	DistPart #
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each	135440
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each	135460
JUICE ORNG 100 FZ 72-4FLZ SNCUP	1 Each	135450

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	66.67		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	8.33mg		
Carbohydrates	15.67g		
Fiber	0.00g		
Sugar	14.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	20.40mg
Calcium	6.67mg	Iron	0.00mg

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Assorted Fruit

Servings:	10.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9690

Ingredients

Description	Measurement	DistPart #
PEACH DCD XL/S 6-10 GCHC	1 Cup	268348
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 Cup	189979
Applesauce cnd	1 Cup	110541comm
FRUIT MIXED 6-10	1 Cup	100212
Pear Halves	1 Cup	100226

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	58.14		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	4.40mg		
Carbohydrates	14.59g		
Fiber	0.95g		
Sugar	11.74g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.04mg	Iron	0.06mg

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Cheeseburger

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9691
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	48 Each	203270
CHEESE AMER 160CT SLCD R/F 6-5 LOL	48 Slice	722360
3.5 WG Hamburger Bun	48 Each	3354

Preparation Instructions

Beef Patty:

Pre-heat oven to 350 degrees.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150 degrees.

Keep warm in pass through.

To assemble:

Line 4 inch deep large pan with parchment paper. Put patties on buns with cheese slice. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	265.00
Fat	8.50g
SaturatedFat	3.25g
Trans Fat	0.00g
Cholesterol	42.50mg
Sodium	620.00mg
Carbohydrates	23.00g
Fiber	3.00g
Sugar	3.50g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 118.00mg **Iron** 9.80mg

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Baked Beans

Servings:	56.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9692
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN BKD KTTL BRN SUGAR 6-10 HRTHSTN	2 #10 CAN	822477
SAUCE BBQ 4-1GAL GCHC	2 Cup	734136
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 Cup	100129
SUGAR BROWN LT 12-2 P/L	1/2 Cup	860311
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	1/4 Cup	860221

Preparation Instructions

Mix all ingredients in a large mixing bowl. Pour into a 4 inch deep pan that has been sprayed with cooking spray. Put pan in oven that has been pre-heated to 350 degrees. Bake for 45 minutes or until minimum temperature of 150 degrees.

Note: Most times will want to do recipes 3 times for 3-4 inch pans of beans for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	149.07		
Fat	0.49g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	522.01mg		
Carbohydrates	31.13g		
Fiber	4.70g		
Sugar	10.37g		
Protein	6.55g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium	48.04mg	Iron	1.85mg
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Peas

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9693
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF 30 GCHC	30 Pound	285660
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	111.44
Fat	7.33g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	268.73mg
Carbohydrates	8.96g
Fiber	2.99g
Sugar	2.99g
Protein	2.99g

Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	0.15mg	Iron	0.82mg

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Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9695
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	558061
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	360.00		
Fat	14.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	600.00mg		
Carbohydrates	36.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.00mg	Iron	10.00mg

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Green Beans

Servings:	286.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9696
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV 6-10 GCHC	13 #10 CAN	273856
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Place 3-4 inch deep pans on counter. Wipe off and open green beans cans. Dump 1 can undrained beans into each pan.

Drain the rest of the cans of green beans and dived among pans.

Put 1 rounded Tablespoon of salt in each pan.

Sprinkle with pepper on each pan.

Steam in steamer for 25 minutes covered.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans and stir margarine and green beans together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 286.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	57.08
Fat	3.69g
SaturatedFat	1.51g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	299.91mg
Carbohydrates	4.70g

Fiber	2.35g		
Sugar	2.35g		
Protein	1.18g		
Vitamin A	251.75IU	Vitamin C	0.00mg
Calcium	35.35mg	Iron	0.47mg

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Corn

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9702
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	45 Pound	283730
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 35 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	108.57
Fat	4.76g
SaturatedFat	1.74g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	156.04mg
Carbohydrates	15.97g
Fiber	2.00g
Sugar	2.99g
Protein	2.00g

Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	3.08mg	Iron	0.40mg

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

Mexican Dip

Servings:	300.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9705
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
SEASONING TACO MIX 6-9Z LAWR	18 Ounce	159204
BEAN REFRD 6-10 P/L	4 #10 CAN	293962
SOUP CRM OF MUSHRM 12-5 CAMP	2 #5 CAN	101346
SOUP CRM OF CHIX 12-5 HLTHYREQ	2 #5 CAN	695513
SAUCE CHS CHED BASIC 6-10 CHEFM	3 #10 CAN	565695
SALSA 103Z 6-10 REDG	3 #10 CAN	452841
Tap Water for Recipes	1 1/2 Quart	000001WTR
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	100012

Preparation Instructions

Spray tilt skillet with cooking spray. Turn on skillet to 300 degrees and cook ground beef until there is no more visible pink. Drain ground beef into a 5 gal bucket. Sprinkle taco seasoning over drained ground beef. Put in the rest of the ingredients into tilt skillet. Turn temp on tilt skillet to 250 degrees.

Put in the rest of the ingredients except for shredded cheese (cream of mushroom, cream of chicken, cheese sauce, salsa and water).

Mix well, then add shredded cheese. Adjust heat to 200 degrees (to keep from sticking). Heat to 150 degrees.

Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

Meal Components (SLE)

Amount Per Serving

Meat	3.36
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00
Legumes	0.17
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00
Serving Size: 0.75 Cup

Amount Per Serving

Calories	347.02
Fat	20.08g
SaturatedFat	7.42g
Trans Fat	2.13g
Cholesterol	69.67mg
Sodium	945.16mg
Carbohydrates	18.03g
Fiber	3.87g
Sugar	1.17g
Protein	22.13g

Vitamin A	23.67IU	Vitamin C	0.00mg
Calcium	25.87mg	Iron	1.99mg

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Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9706
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	203270
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.50g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	410.00mg		
Carbohydrates	22.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.80mg

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Chili

Servings:	315.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9708
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
ONION DEHY SUPER TOPPER 6-2 P/L	2 Cup	223255
BEAN CHILI HOT 6-10 BROOKS	9 #10 CAN	785024
TOMATO PASTE 6-10 HUNTS	2 2/3 #10 CAN	444707
SPICE CHILI POWDER MILD 16Z TRDE	1 1/2 Cup	331473
SPICE GARLIC POWDER 21Z TRDE	2 1/4 Tablespoon	224839
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Tablespoon	225061
SUGAR BROWN LT 12-2 P/L	4 Cup	860311
Tap Water for Recipes	4 3/4 Gallon	000001WTR

Preparation Instructions

Note: Thaw hamburger in refrigerator 3 days before using.

1. Spray tilt skillet with cooking spray and turn on to 300 degrees
2. Brown 40 lbs of thawed hamburger in tilt skillet until no longer pink
3. Drain grease into 5 gallon bucket
4. Turn heat down to 200 to 250 degrees
5. Add all other ingredients (beside tomato paste and 1 gallon of water) to browned hamburger.
6. Stir tomato paste and 1 gallon of the water together into a large pot
7. Add tomato paste/water mixture to tilt skillet with other ingredients.
8. Stir often so it doesn't stick and heat to upper 150 degrees
9. When hot, use sauce pan to fill large pans. Keep in warmer until serving.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.25
Starch	0.00

Nutrition Facts

Servings Per Recipe: 315.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	275.31
Fat	12.56g
SaturatedFat	4.06g
Trans Fat	2.03g
Cholesterol	52.83mg
Sodium	520.08mg
Carbohydrates	22.03g
Fiber	9.18g
Sugar	4.48g
Protein	20.44g
Vitamin A 221.71IU	Vitamin C 1.77mg
Calcium 30.11mg	Iron 2.32mg

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

Refried Beans

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9741
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN REFRD 6-10 P/L	5 #10 CAN	293962
CHEESE MOZZ SHRD 4-5 LOL	2 Pound	645170

Preparation Instructions

Wipe off and open cans of refried beans.

Weigh out 2 pounds of shredded mozzarella cheese in bowl.

Spray 2-4 inch deep pans with cooking spray.

Place 2 1/2 cans beans in each pan.

Cover and bake in oven 45 minutes at 350 degrees until at least 150 degrees.

Portion 1/2 cup into Styrofoam 8 ounce bowls and sprinkle with cheese (approximately 1 Tbsp).

Place 4X6 on flat baking sheet. Cover pan with foil, store in warmer.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	174.89		
Fat	3.76g		
SaturatedFat	1.47g		
Trans Fat	0.00g		
Cholesterol	4.00mg		
Sodium	619.22mg		
Carbohydrates	25.06g		
Fiber	6.47g		
Sugar	1.34g		
Protein	10.49g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	103.17mg	Iron	2.16mg

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

Hot Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9742
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	4 Slice	556121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.11
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	285.72		
Fat	10.04g		
SaturatedFat	3.21g		
Trans Fat	0.00g		
Cholesterol	85.93mg		
Sodium	977.45mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	3.50g		
Protein	26.80g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	98.00mg	Iron	8.94mg

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

Mixed Vegetables

Servings:	138.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9743
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG MIXED 5-WAY 30 GCHC	30 Pound	285690
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 138.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	116.29
Fat	7.65g
SaturatedFat	3.13g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	295.99mg
Carbohydrates	9.34g
Fiber	2.34g
Sugar	3.11g
Protein	1.56g

Vitamin A	521.74IU	Vitamin C	0.00mg
Calcium	0.16mg	Iron	0.47mg

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

Combo Cookie

Servings:	340.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9744
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SUGAR BROWN LT 12-2 P/L	6 Cup	860311
SUGAR CANE GRANUL 25 GCHC	6 Cup	108642
MARGARINE SLD ZT 30-1 GFS	6 Cup	557482
OIL CORN 2-2.5GAL MAZOLA	6 Cup	433518
EGG SHL LRG A GRD 6-30CT GCHC	7 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	5 1/3 Tablespoon	110736
SALT IODIZED 24-26Z GFS	2 Tablespoon	108308
BAKING SODA 36Z GCHC	2 Tablespoon	513849
SPICE CREAM OF TARTAR 29Z TRDE	2 Tablespoon	513687
FLOUR H&R GOLD MEDAL 14317 2-25	20 Cup	426253
OATS QUICK HOT CEREAL 12-42Z GCHC	8 Cup	240869
CEREAL RICE KRISPIES 4-27Z KELL	8 Cup	732427
CHOC CHIPS SMISWT MINI 4000/4-4	8 Cup	283630

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter, oil.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, cream of tarter, and flour. Then mix again.

Then fold in the following to cookie dough mixture: oatmeal, rice krispies, and chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

This cookie is not whole grain rich.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	139.44		
Fat	8.90g		
SaturatedFat	2.78g		
Trans Fat	0.00g		
Cholesterol	3.81mg		
Sodium	114.27mg		
Carbohydrates	14.73g		
Fiber	0.80g		
Sugar	7.12g		
Protein	1.49g		
Vitamin A	141.18IU	Vitamin C	0.00mg
Calcium	2.53mg	Iron	0.95mg

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

Chicken & Noodles

Servings:	350.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9745
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	60 Pound	100101
BROTH CHIX 12-5 COLLEGE INN	8 #5 CAN	264865
SOUP CRM OF CHIX 12-5 HLTHYREQ	6 #5 CAN	695513
BASE CHIX RSTD 25 GCHC	2 1/2 Pound	160830
Tap Water for Recipes	8 Gallon	000001WTR
SPICE PEPR BLK REG GRIND 16Z TRDE	2 Tablespoon	225037
MARGARINE SLD 30-1 GCHC	1 1/4 Pound	733061
PASTA LINGUINE 100 WHLWHE 2-5 GCHC	30 Pound	654580

Preparation Instructions

Heat up tilt skillet to 275 degrees. Put all ingredients in skillet except for noodles.

Turn to 300 degrees and bring to boil.

Put noodles in to boiling broth with lid vented. Stirring occasionally boil for 15 to 20 minutes or until noodles are about done.

Use a saucepan to scoop out of the skillet and place in sprayed 4" deep pans and cover with lids, Store in the warmer.

Note: This will be kind of "soupie" but will set up in warmer. If it needs to be thinned out when serving used canned broth.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories	252.64		
Fat	5.70g		
SaturatedFat	0.64g		
Trans Fat	0.00g		
Cholesterol	59.43mg		
Sodium	722.43mg		
Carbohydrates	29.59g		
Fiber	4.11g		
Sugar	2.32g		
Protein	22.04g		
Vitamin A	146.58IU	Vitamin C	0.00mg
Calcium	15.55mg	Iron	1.37mg

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

Orange Chicken

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9746
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	30 Pound	327120
SAUCE ORNG GINGR 4-5GAL ASIAN	15 Cup	802860

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.36
Grain	1.18
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	411.43		
Fat	20.00g		
SaturatedFat	3.85g		
Trans Fat	0.00g		
Cholesterol	30.76mg		
Sodium	663.23mg		
Carbohydrates	36.89g		
Fiber	4.62g		
Sugar	14.98g		
Protein	21.53g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.77mg	Iron	3.08mg

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

Brown Rice

Servings:	96.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9747
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	12 Cup	516371
BROTH CHIX 12-5 COLLEGE INN	4 #5 CAN	264865

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	89.44		
Fat	1.05g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	251.50mg		
Carbohydrates	18.30g		
Fiber	0.50g		
Sugar	0.30g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.87mg	Iron	0.50mg

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

California Blend

Servings:	248.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9748
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG BLND CALIF 30 KE	30 Pound	283780
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.48
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	54.84		
Fat	4.26g		
SaturatedFat	1.74g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	175.39mg		
Carbohydrates	3.23g		
Fiber	1.29g		
Sugar	1.29g		
Protein	0.65g		
Vitamin A	290.32IU	Vitamin C	0.00mg
Calcium	12.99mg	Iron	0.00mg

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

Sloppy Joe

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9749
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 5/8 Ounce	564790
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	265.00		
Fat	7.50g		
SaturatedFat	2.20g		
Trans Fat	0.00g		
Cholesterol	44.00mg		
Sodium	557.00mg		
Carbohydrates	31.00g		
Fiber	4.00g		
Sugar	11.00g		
Protein	18.00g		
Vitamin A	459.00IU	Vitamin C	6.00mg
Calcium	36.00mg	Iron	10.00mg

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

Turkey Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9750
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice	244190
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	510.00mg		
Carbohydrates	21.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.36mg

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

Chocolate Cake with Frosting

Servings:	400.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9751
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	21 Cup	515002
SUGAR CANE GRANUL 25 GCHC	24 1/2 Cup	108642
COCOA PWD BAKING 6-5 GCHC	16 Cup	269654
BAKING SODA 36Z GCHC	5 3/4 Tablespoon	513849
BAKING POWDER 6-5 CLABBER GIRL	5 3/4 Tablespoon	361032
SALT IODIZED 24-26Z GFS	3 1/2 Tablespoon	108308
EGG SHL LRG A GRD 6-30CT GCHC	28 Each	206539
MILK WHT 1 4-1GAL RGNLBRND	16 3/4 Cup	817801
OIL CORN 2-2.5GAL MAZOLA	98 Tablespoon	433518
FLAVORING VANILLA IMIT 1-QT KE	38 Teaspoon	110736
Tap Water for Recipes	12 1/4 Cup	000001WTR
MARGARINE SLD ZT 30-1 GFS	72 Tablespoon	557482
SUGAR POWDERED 10X 12-2 PION	32 Cup	859740

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes

5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	152.02		
Fat	6.60g		
SaturatedFat	1.88g		
Trans Fat	0.00g		
Cholesterol	14.62mg		
Sodium	216.06mg		
Carbohydrates	20.46g		
Fiber	0.57g		
Sugar	15.76g		
Protein	3.01g		
Vitamin A	155.66IU	Vitamin C	0.00mg
Calcium	55.90mg	Iron	0.34mg

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

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9755
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
Aunt Millies Whole Grain Hot Dog Buns	1 bun	2918

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	280.00		
Fat	17.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	770.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.11mg	Iron	10.76mg

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

Pork BBQ Rib on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9756
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ CN 100-2.5Z GCHC	1 Each	100640
Aunt Millies Whole Grain Hot Dog Buns	1 bun	2918

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	270.00		
Fat	11.50g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	580.00mg		
Carbohydrates	29.00g		
Fiber	3.00g		
Sugar	7.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.00mg	Iron	11.08mg

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

Tenderloin on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9757
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK PTY CHOPPETTE WGRAIN 64-3.75Z	1 Each	100750
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.00		
Fat	17.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	530.00mg		
Carbohydrates	39.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.00mg	Iron	9.80mg

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

Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9758
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	3 Ounce	236012
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.53
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	294.02
Fat	12.65g
SaturatedFat	3.79g
Trans Fat	0.00g
Cholesterol	70.55mg
Sodium	1021.19mg
Carbohydrates	23.02g
Fiber	2.00g
Sugar	3.50g
Protein	20.70g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 152.23mg	Iron 9.10mg

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

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9759
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45 4-5RSS	1 Cup	153121
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
Ham, Cubed Frozen	2 1/2 Ounce	100188-H

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	191.38
Fat	11.05g
SaturatedFat	8.05g
Trans Fat	0.00g
Cholesterol	66.89mg
Sodium	665.41mg
Carbohydrates	6.21g
Fiber	0.56g
Sugar	2.60g
Protein	17.80g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 206.22mg	Iron 0.20mg

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

Grilled Cheese Sandwich

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9760
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	44 Slice	722360
MARGARINE SLD ZT 30-1 GFS	11 Tablespoon	557482
Aunt Millie's Wheat Sandwich Bread	22 Slice	466

Preparation Instructions

Melt butter

Use pastry brush to butter 1 side of each pieces of bread. Place 4 slices of cheese on each sandwich. Place in arrangement of 4 X 6 on narrow edge large sheet pans.

Grill sandwiches on grill cook top.

Note: 1 loaf of bread makes 11 sandwiches discard heels.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	380.00		
Fat	21.00g		
SaturatedFat	10.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	1140.00mg		
Carbohydrates	29.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	390.00mg	Iron	8.00mg

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

Chocolate Chip Cookie

Servings:	350.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9761
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
MARGARINE SLD ZT 30-1 GFS	5 Pound	557482
SUGAR BROWN LT 12-2 P/L	1 Pound	860311
SUGAR CANE GRANUL 25 GCHC	8 1/4 Cup	108642
EGG SHL LRG A GRD 6-30CT GCHC	17 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	3/4 Cup	110736
BAKING SODA 36Z GCHC	2 5/6 Tablespoon	513849
SALT IODIZED 24-26Z GFS	1 5/12 Tablespoon	108308
FLOUR H&R GOLD MEDAL 14317 2-25	24 Cup	426253
CHOC CHIPS SMISWT MINI 4000/4-4	5 1/3 Cup	283630

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, and flour. Then mix again.

Then fold in the following to cookie dough mixture: chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

This cookie is not whole grain rich.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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Grain	0.30
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00
 Serving Size: 1.00 Each

Amount Per Serving

Calories	113.76
Fat	6.38g
SaturatedFat	2.85g
Trans Fat	0.00g
Cholesterol	8.99mg
Sodium	133.17mg
Carbohydrates	13.18g
Fiber	0.52g
Sugar	6.66g
Protein	1.36g

Vitamin A	228.57IU	Vitamin C	0.00mg
Calcium	2.70mg	Iron	0.64mg

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

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9771
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TURKEY HAM DCD 2-5 JENNO	1 Ounce	202150
Chicken, Diced, Cooked, Frozen	1 Ounce	100101
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1/2 Ounce	100012
EGG SHL LRG A GRD PAST 6-30CT	1 Each	265454
BREADSTICK GARL WGRAIN TWST 54-2.1Z	1 Each	644051

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.50
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	357.54		
Fat	13.16g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	234.27mg		
Sodium	437.47mg		
Carbohydrates	30.50g		
Fiber	2.00g		
Sugar	4.00g		
Protein	27.15g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.00mg	Iron	2.24mg

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

Ham & Cheese Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9772
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TURKEY HAM DCD 2-5 JENNO	2 Ounce	202150
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Ounce	100012
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	2 Each	607122

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.00
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	413.09		
Fat	16.32g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	76.54mg		
Sodium	518.94mg		
Carbohydrates	34.00g		
Fiber	4.00g		
Sugar	2.00g		
Protein	29.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	32.00mg	Iron	1.92mg

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

Grilled Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9777

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
STRAWBERRY 8 MRKN	1/4 Cup	212768
BLUEBERRY 12-1PT P/L	1/4 Cup	451690
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	172172

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.47
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	369.46		
Fat	12.80g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	780.96mg		
Carbohydrates	44.75g		
Fiber	6.07g		
Sugar	14.45g		
Protein	21.68g		
Vitamin A	26.87IU	Vitamin C	37.34mg
Calcium	63.40mg	Iron	1.84mg

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

Sante Fe Chicken Salad

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9907
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	50 Cup	451730
Chicken, Diced, Cooked, Frozen	5 Pound	100101
Salsa, Low-Sodium, Canned	4 Cup	100330
SPICE CUMIN GRND 15Z TRDE	2 Tablespoon	273945
SPICE CHILI POWDER MILD 16Z TRDE	2 Tablespoon	331473
BEANS BLACK LO SOD 6-10 BUSH	6 1/4 Cup	231981
Corn fzn	6 1/4 Cup	100348
FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH	25 Each	644182

Preparation Instructions

Each Salad:

lettuce 2c.

Chicken Mixture 3 oz

Black Beans ¼ c

Corn ¼ c

Flatbread 1

The chicken mixture is made with 5# diced chicken, 4 c. salsa, 2 tbl gr cumin, and 2 tbl chipotle chili powder. Mixed well

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.13

OtherVeg	0.00
Legumes	0.25
Starch	0.25

Nutrition Facts

Servings Per Recipe: 25.00
 Serving Size: 1.00 Each

Amount Per Serving			
Calories	416.60		
Fat	8.70g		
SaturatedFat	0.90g		
Trans Fat	0.06g		
Cholesterol	67.20mg		
Sodium	552.20mg		
Carbohydrates	52.56g		
Fiber	9.48g		
Sugar	7.28g		
Protein	31.60g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	97.31mg	Iron	2.73mg

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

Teriyaki Chicken Taco- K-5

Servings:	467.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11320
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	70 Pound	100117
SAUCE TERIYAKI 4-64FLZ SWTBRAY	7 Quart	417622
Cheese, Cheddar Reduced fat, Shredded	467 Tablespoon	100012
TORTILLA FLOUR 6" PRSD ULTRGR 24-12CT	467 Each	690120

Preparation Instructions

Mix approximately 10 lbs. of fajita meat with 1 quart of teriyaki sauce in each pan. Will have 7 pans total.

Marinate overnight.

Cook meat and drain.

Place 2 oz. scoop chicken on each tortilla and top with 1 Tbsp.of shredded cheddar cheese.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 467.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	326.92		
Fat	9.85g		
SaturatedFat	3.92g		
Trans Fat	0.00g		
Cholesterol	113.30mg		
Sodium	1353.84mg		
Carbohydrates	25.80g		
Fiber	1.00g		
Sugar	11.59g		
Protein	31.09g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium	60.00mg	Iron	1.00mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Green Beans

Servings:	204.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12136
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	9 #10 CAN	118737
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place drained green beans in a 4 inch pan. Steam for 30 minutes. Make sure that temperature is to 155 degrees. Add butter, salt and pepper to vegetables once reached temperature and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 204.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	38.51		
Fat	1.73g		
SaturatedFat	1.10g		
Trans Fat	0.00g		
Cholesterol	4.71mg		
Sodium	263.19mg		
Carbohydrates	4.56g		
Fiber	2.28g		
Sugar	2.28g		
Protein	1.14g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	34.79mg	Iron	0.46mg

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

Buttered Corn

Servings:	165.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12139
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 GCHC	30 Pound	285620
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place frozen corn in a 2 inch steam pan. Steam for 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 165.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	36.06		
Fat	2.30g		
SaturatedFat	1.36g		
Trans Fat	0.00g		
Cholesterol	5.82mg		
Sodium	127.88mg		
Carbohydrates	3.50g		
Fiber	0.17g		
Sugar	0.83g		
Protein	0.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.68mg	Iron	0.00mg

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

Buttered Peas

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12149
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN 6-4 GCHC	30 Pound	610802
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place frozen peas in a 2 inch steam pan. Steam for 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	67.00		
Fat	2.44g		
SaturatedFat	1.56g		
Trans Fat	0.00g		
Cholesterol	6.67mg		
Sodium	146.53mg		
Carbohydrates	8.96g		
Fiber	2.99g		
Sugar	2.99g		
Protein	2.99g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.78mg	Iron	0.82mg

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

Glazed Carrots

Servings:	87.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12153
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
Carrots fzn	43 1/2 Cup	100352
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	299405
SUGAR BROWN LT 12-2 P/L	2 Cup	860311
100% Orange Juice	1 Cup	

Preparation Instructions

Place frozen carrots in a 2 inch steam pan. Steam for 23 minutes. Make sure that temperature is to 155 degrees. Add butter, brown sugar, and orange juice once reached temperature and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 87.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	48.88		
Fat	3.02g		
SaturatedFat	1.29g		
Trans Fat	0.00g		
Cholesterol	29.52mg		
Sodium	43.23mg		
Carbohydrates	6.92g		
Fiber	2.00g		
Sugar	3.85g		
Protein	0.02g		
Vitamin A	0.00IU	Vitamin C	1.38mg
Calcium	0.55mg	Iron	0.00mg

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

Chocolate Chip Cookie

Servings:	350.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12154
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
SUGAR CANE GRANUL 25 GCHC	5 1/2 Pound	108642
SUGAR BROWN LT 12-2 P/L	3 Pound	860311
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Pound	299405
EGG SHL LRG A GRD 6-30CT GCHC	24 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	5 Tablespoon	110736
FLOUR ULTRAGRAIN 50 HLCHC	9 1/2 Pound	515002
BAKING SODA 36Z GCHC	4 Tablespoon	513849
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	8 Cup	283610

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	138.33
Fat	6.07g
SaturatedFat	3.44g
Trans Fat	0.00g
Cholesterol	23.66mg
Sodium	137.37mg
Carbohydrates	20.35g
Fiber	1.23g
Sugar	10.59g

Protein		2.38g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.57mg	Iron	0.95mg

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

Refried Beans

Servings:	24.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12160
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BEAN REFRD 6-10 P/L	1 #10 CAN	293962
Cheese, Cheddar Reduced fat, Shredded	1 Cup	100012

Preparation Instructions

Spray a 2 inch pan and empty #10 can of refried beans into pan. Spread out in pan using gloved hands.

Put in a steamer with a lid for 30 minutes.

Heat to 155 degrees. Then place beans into warmer until ready for service.

When ready for service remove beans from warmer and sprinkle 1 cup shredded cheddar cheese on top and serve.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	164.22		
Fat	3.16g		
SaturatedFat	1.21g		
Trans Fat	0.00g		
Cholesterol	3.33mg		
Sodium	604.55mg		
Carbohydrates	24.96g		
Fiber	6.47g		
Sugar	1.08g		
Protein	9.79g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.50mg	Iron	2.16mg

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

Buttered Broccoli

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12161
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF 30 GCHC	30 Pound	285590
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place frozen broccoli in a 2 inch steam pan. Steam for 15 to 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	38.89		
Fat	2.44g		
SaturatedFat	1.56g		
Trans Fat	0.00g		
Cholesterol	6.67mg		
Sodium	156.53mg		
Carbohydrates	3.33g		
Fiber	2.00g		
Sugar	0.67g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	24.11mg	Iron	0.67mg

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

Chicken & Noodles

Servings:	350.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-12162
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	45 Pound	100101
BROTH CHIX 12-5 COLLEGE INN	6 #5 CAN	264865
SOUP CRM OF CHIX 12-5 HNZ	5 #5 CAN	101656
BASE CHIX 12-1 GCHC	2 Pound	439606
Tap Water for Recipes	7 Gallon	000001WTR
SPICE PEPR BLK REG GRIND 16Z TRDE	1 1/2 Tablespoon	225037
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
PASTA LINGUINE 100 WHLWHE 2-5 GCHC	20 Pound	654580

Preparation Instructions

Note: Start process at 6:30 am for 10:45 am portioning (11:00 am service).

Spray tilt skillet.

Place all ingredients into tilt skillet except for noodles.

Heat all ingredients until 160 degrees and then simmer until 9:45 am

Break noodles into thirds. Add noodles to skillet.

Cook for 1/2 hour longer (make sure that still boiling and tilt skillet lid is propped up)

Dip Chicken and Noodles into 4 inch pans. Place pans in a warmer with a lid until ready for service.

Note: Makes 6 to 7, 4 inch pans.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories	183.93		
Fat	4.54g		
SaturatedFat	0.79g		
Trans Fat	0.00g		
Cholesterol	46.96mg		
Sodium	594.60mg		
Carbohydrates	20.06g		
Fiber	2.74g		
Sugar	1.67g		
Protein	16.18g		
Vitamin A	10.14IU	Vitamin C	0.00mg
Calcium	12.85mg	Iron	0.95mg

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

Seasoned California Blend

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12176
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
VEG BLND CALIF PREM 30 GCHC	30 Pound	285740
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place frozen blend in a 2 inch steam pan. Steam for 15 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	36.02		
Fat	2.44g		
SaturatedFat	1.56g		
Trans Fat	0.00g		
Cholesterol	6.67mg		
Sodium	163.09mg		
Carbohydrates	2.76g		
Fiber	1.66g		
Sugar	1.10g		
Protein	1.10g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	17.34mg	Iron	0.55mg

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

Combo Cookie

Servings:	380.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12178
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
SUGAR BROWN LT 12-2 P/L	6 Cup	860311
SUGAR CANE GRANUL 25 GCHC	6 Cup	108642
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	6 Cup	299405
OIL CORN 2-2.5GAL MAZOLA	6 Cup	433518
EGG SHL LRG A GRD 6-30CT GCHC	7 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	6 Tablespoon	110736
SALT IODIZED 24-26Z GFS	2 Tablespoon	108308
BAKING SODA 36Z GCHC	2 Tablespoon	513849
SPICE CREAM OF TARTAR 29Z TRDE	2 Tablespoon	513687
FLOUR ULTRAGRAIN 50 HLCHC	21 1/4 Cup	515002
OATS QUICK HOT CEREAL 12-42Z GCHC	6 Cup	240869
CEREAL RICE KRISPIES 4-27Z KELL	6 Cup	732427
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	6 Cup	283610
COCONUT FANCY SHRD 5-2 GCHC	6 Cup	265829

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.75
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 380.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	119.49		
Fat	7.77g		
SaturatedFat	2.96g		
Trans Fat	0.00g		
Cholesterol	10.99mg		
Sodium	74.93mg		
Carbohydrates	12.49g		
Fiber	0.92g		
Sugar	5.82g		
Protein	1.42g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.53mg	Iron	0.72mg

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

Teriyaki Chicken

Servings:	26.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12181
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	5 Pound	100117
SAUCE TERIYAKI 4-64FLZ SWTBRAY	16 Ounce	417622

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 26.00

Serving Size: 3.00 Ounce

Amount Per Serving

Calories	278.32		
Fat	7.51g		
SaturatedFat	3.75g		
Trans Fat	0.00g		
Cholesterol	138.95mg		
Sodium	1531.78mg		
Carbohydrates	14.82g		
Fiber	0.00g		
Sugar	13.59g		
Protein	33.79g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12182
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
Ham, Cubed Frozen	1 5/8 Ounce	100188-H
EGG HRD CKD DCD IQF 4-5 GCHC	3/4 Ounce	192198
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	150250

Preparation Instructions

Use a 2lb boat and layer ingredients as listed (Lettuce, ham, egg, and cheese). Place in cooler until ready for service.

Note: 14 large boats will fit on 1 tray. Start prepping salads at 10:00am for 11:00am service.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	148.33
Fat	7.95g
SaturatedFat	4.97g
Trans Fat	0.00g
Cholesterol	117.44mg
Sodium	430.39mg
Carbohydrates	5.60g
Fiber	1.00g
Sugar	2.76g
Protein	13.72g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 126.09mg	Iron 0.42mg

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

Taco Filling

Servings:	300.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12183
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	50 Pound	722330
BEAN REFRD 6-10 P/L	2 #10 CAN	293962

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.03
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.09
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 2.00 Ounce

Amount Per Serving

Calories	117.85		
Fat	4.47g		
SaturatedFat	1.60g		
Trans Fat	0.24g		
Cholesterol	29.44mg		
Sodium	336.95mg		
Carbohydrates	8.17g		
Fiber	2.72g		
Sugar	1.85g		
Protein	12.15g		
Vitamin A	542.59IU	Vitamin C	4.21mg
Calcium	42.25mg	Iron	2.03mg

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

Bacon & Egg Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12184
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BACON CKD RND 192CT HRML	1 Each	433608
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each	462519
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.75
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	265.00		
Fat	15.50g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	90.00mg		
Sodium	680.01mg		
Carbohydrates	23.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.83mg	Iron	1.05mg

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

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-12214
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730

Preparation Instructions

1. Place taco meat bags in a 2 inch steam pan.
2. Steam for 30 minutes or until 160 degrees.
3. Open bags of taco meat and put meat into a 4 inch pan.
4. Place lid on taco meat and put in warmer.
5. In boats prep 1 1/2 cup lettuce and 1 Tablespoon of cheese. Hold boats in cooler until service
6. For service place taco meat on top of lettuce and cheese in the boat while serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	0.00
Fruit	0.00
GreenVeg	0.75
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	153.90
Fat	7.15g
SaturatedFat	3.30g
Trans Fat	0.29g
Cholesterol	42.50mg
Sodium	339.40mg
Carbohydrates	8.25g
Fiber	3.50g
Sugar	3.50g
Protein	16.05g
Vitamin A 645.00IU	Vitamin C 5.00mg
Calcium 114.75mg	Iron 2.00mg

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

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14124
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	3 Slice	556121
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	2 Cup	242489
White Wheat Dinner Rolls	2 Each	33119

Preparation Instructions

Get out a 6x8 salad container, put 2 cups of lettuce on the green side of the container. On top of the lettuce put shredded carrots, ham, cheese and 1 boiled egg sliced. When that is all positioned on the salad then you add the Ken's Ranch dressing to the bottom of the salad (in the package) put the package of croutons on top of that then the roll. Close the container.

Meal Components (SLE)

Amount Per Serving

Meat	2.96
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	1.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	388.04		
Fat	16.90g		
SaturatedFat	8.21g		
Trans Fat	0.06g		
Cholesterol	88.82mg		
Sodium	990.59mg		
Carbohydrates	34.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	26.73g		
Vitamin A	0.02IU	Vitamin C	0.00mg
Calcium	284.84mg	Iron	2.29mg

*All reporting of TransFat is for information only, and is not

Grilled Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14125
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	4 Slice	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	2 Slice	100036
Aunt Millie's Homestyle 100% Whole Wheat Bread	2 Slice	336

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	549.88		
Fat	22.38g		
SaturatedFat	12.95g		
Trans Fat	0.00g		
Cholesterol	95.57mg		
Sodium	1608.04mg		
Carbohydrates	11.79g		
Fiber	0.00g		
Sugar	9.42g		
Protein	33.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Ham Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14126
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	5 Slice	556121
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/4 Cup	242489
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	713340

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.79
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	413.10
Fat	17.85g
SaturatedFat	8.07g
Trans Fat	0.00g
Cholesterol	113.64mg
Sodium	1244.36mg
Carbohydrates	33.02g
Fiber	1.25g
Sugar	2.25g
Protein	30.52g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 155.98mg	Iron 3.18mg

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

Lunchable

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14127
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Ounce	885750
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	893711
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce	282422

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	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	310.83
Fat	11.67g
SaturatedFat	5.33g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	613.75mg
Carbohydrates	40.17g
Fiber	3.33g
Sugar	4.50g
Protein	11.67g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 386.33mg	Iron 1.76mg

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

Turkey Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14128
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	5 Slice	689541
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
School White Wheat Sandwich Bread	2 Slice	12385

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	275.83
Fat	5.26g
SaturatedFat	2.23g
Trans Fat	0.00g
Cholesterol	58.53mg
Sodium	986.44mg
Carbohydrates	26.40g
Fiber	2.36g
Sugar	4.00g
Protein	31.25g
Vitamin A 0.02IU	Vitamin C 0.00mg
Calcium 137.68mg	Iron 1.34mg

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

Turkey Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14129
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	5 Slice	689541
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/4 Cup	242489
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	713340

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.05
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	351.77
Fat	10.96g
SaturatedFat	6.26g
Trans Fat	0.00g
Cholesterol	66.63mg
Sodium	1034.19mg
Carbohydrates	33.02g
Fiber	1.25g
Sugar	2.25g
Protein	30.61g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 155.98mg	Iron 2.00mg

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

Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14130
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 4-5 GCHC	1 Cup	881161
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	226671
Variety of Fruit	1 1/2 cup	

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.31
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	540.60
Fat	4.85g
SaturatedFat	1.87g
Trans Fat	0.00g
Cholesterol	14.93mg
Sodium	385.67mg
Carbohydrates	114.63g
Fiber	10.24g
Sugar	72.54g
Protein	12.69g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 338.81mg	Iron 1.34mg

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

Grilled Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15643
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00		
Fat	6.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	670.00mg		
Carbohydrates	24.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.00mg

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

Orange Chicken

Servings:	42.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15665
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	10 Pound	327120
ORANGES MAND WHL L/S 6-10 GCHC	3 Cup	117897
SAUCE ORNG GINGR 4-.5GAL ASIAN	32 Ounce	802860

Preparation Instructions

Place 5# of popcorn chicken on each of 2 full size sheet pans. Bake at 350 degrees for 10 minutes or until temperature reaches 135 degrees minimum. Pour all of the chicken into a 6 steamtable pan. Add oranges and sauce. Mix thoroughly.

Meal Components (SLE)

Amount Per Serving

Meat	2.30
Grain	1.15
Fruit	0.07
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	380.43		
Fat	19.49g		
SaturatedFat	3.75g		
Trans Fat	0.00g		
Cholesterol	29.97mg		
Sodium	575.51mg		
Carbohydrates	29.93g		
Fiber	4.50g		
Sugar	9.55g		
Protein	21.12g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	53.17mg	Iron	3.14mg

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

Asian Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15667
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX TNRD BRD WGRAIN 1.41Z 4-7.7	3 Piece	533830
ORANGES MAND WHL L/S 6-10 GCHC	1/2 Cup	117897
NOODLE CHOW MEIN 1.5/CAN 6-10 GFS	2 Tablespoon	124516
ALMOND SLIVERED BLNCHD 4-2.5 GFS	1 Tablespoon	134890
FLATBREAD W/GRAIN 4 192-1Z RICH	1 Each	959048

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	3.32
Fruit	0.50
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	507.50		
Fat	19.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	631.25mg		
Carbohydrates	55.00g		
Fiber	5.75g		
Sugar	25.25g		
Protein	27.75g		
Vitamin A	0.10IU	Vitamin C	0.03mg
Calcium	86.84mg	Iron	3.88mg

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

Asian Noodles

Servings:	32.00	Category:	Grain
Serving Size:	6.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15669
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
NOODLE YAKISOBA 4-5 AMOY	7 1/2 Pound	245302
CARROT SHRD MED 2-5 RSS	1 1/2 Cup	313408
PEAS GREEN IQF 30 GCHC	3 Cup	285660
ONION GREEN CLPD 4-2 RSS	1 1/2 Cup	198889
SAUCE SOY LITE 6-.5GAL KIKK	2 Cup	466425
OIL SESAME PURE 10-56Z ROLN	3/4 Cup	348630
JUICE LIME PAST 6-30.5Z SUN ORCHARD	1/4 Cup	567581
VINEGAR RICE WIN UNSEAS 4-1GAL ROLAND	1/3 Cup	868830
SUGAR BROWN LT 12-2 P/L	1/4 Cup	860311
SPICE GINGER GRND 16Z TRDE	1 1/2 Tablespoon	513695
SPICE GARLIC GRANULATED 7.25 TRDE	1 1/2 Tablespoon	514047
SPICE CILANTRO 4Z TRDE	2 Tablespoon	565903
SPICE PEPR RED CRUSHED 12Z TRDE	1 Tablespoon	430196

Preparation Instructions

Place lo mein in 6 steamtable pan with 1 gallon of water. Cook in steamer for 8 minutes, stirring half way through. While noodles are cooking, combine sauce ingredients and mix well. Drain noodles if necessary. Combine noodles, carrots, peas, onions, and sauce. Mix well. Keep warm.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.50

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.09

Nutrition Facts

Servings Per Recipe: 32.00
 Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	356.61
Fat	8.25g
SaturatedFat	1.13g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	818.75mg
Carbohydrates	60.51g
Fiber	1.48g
Sugar	2.47g
Protein	12.86g

Vitamin A	891.67IU	Vitamin C	0.33mg
Calcium	38.59mg	Iron	2.18mg

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

Chicken Alfredo

Servings:	70.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15670
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	7 Pound	100101
SAUCE ALFREDO FZ 6-5 JTM	10 Pound	155661
PASTA PENNE RIGATE 2-10 KE	5 Pound	635501

Preparation Instructions

Place chicken and alfredo sauce in a 6 steamtable pan. Put into a preheated steamer for 30 minutes. Put pasta in a 6 steamtable pan and cover with hot water. Place in a preheated steamer for 5 minutes, stir and continue cooking for 4 more minutes or until al dente. When pasta is done drain if necessary and combine with chicken and sauce. Mix thoroughly and keep warm.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	187.22		
Fat	3.02g		
SaturatedFat	0.51g		
Trans Fat	0.00g		
Cholesterol	36.84mg		
Sodium	108.50mg		
Carbohydrates	24.85g		
Fiber	1.14g		
Sugar	1.65g		
Protein	14.62g		
Vitamin A	37.64IU	Vitamin C	0.00mg
Calcium	38.25mg	Iron	1.14mg

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

Chicken Bacon Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15671
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
Chicken, diced, cooked, frozen	4 Ounce	100101
BACON TOPPING CKD 1/2 DCD 2-5 GCHC	1 Tablespoon	814781
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Tablespoon	100012
CRACKER GLDFSH XTRA WGRAIN 300-.75Z	1 Package	745481
DINNER ROLL, W GRAIN, AM	1 roll	4372

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	4.50
Grain	2.25
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	414.00		
Fat	13.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	99.00mg		
Sodium	547.00mg		
Carbohydrates	35.50g		
Fiber	5.00g		
Sugar	4.00g		
Protein	38.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	8.70mg

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

Pizza Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15672
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
PEPPERONI SLCD UNCURED 14/Z 2-5	1 Ounce	125331
Cheese, Mozzarella, Part Skim, Shredded	1/2 Cup	100021
FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH	1 Each	644182

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	520.10		
Fat	31.13g		
SaturatedFat	15.57g		
Trans Fat	0.06g		
Cholesterol	78.00mg		
Sodium	1204.82mg		
Carbohydrates	34.93g		
Fiber	4.70g		
Sugar	6.93g		
Protein	26.43g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.31mg	Iron	1.58mg

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

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15673
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Tablespoon	100012
CHIP TORTL YEL RND WGRAIN 80-1.5Z	1 Each	510876

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	405.57		
Fat	17.18g		
SaturatedFat	5.27g		
Trans Fat	0.37g		
Cholesterol	54.16mg		
Sodium	538.33mg		
Carbohydrates	40.81g		
Fiber	7.52g		
Sugar	4.52g		
Protein	24.65g		
Vitamin A	813.88IU	Vitamin C	6.31mg
Calcium	83.74mg	Iron	3.42mg

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

Bacon & Egg Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15703
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
BACON CKD RND 192CT HRML	1 Each	433608
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each	462519
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	237390
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.25
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	406.10		
Fat	24.32g		
SaturatedFat	12.29g		
Trans Fat	0.00g		
Cholesterol	116.46mg		
Sodium	1209.12mg		
Carbohydrates	26.53g		
Fiber	3.00g		
Sugar	6.53g		
Protein	21.58g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.83mg	Iron	1.05mg

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

Salad Bar with Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-19683
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
Ham, Cubed Frozen	1 1/2 Ounce	100188-H
DRESSING RNCH PKT 60-1.5Z KENS	1 Each	195774
CARROT STIX STRAIGHT CUT 2-5 RSS	1/4 Cup	576646
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	661022

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.50
Fruit	0.00
GreenVeg	1.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	407.05
Fat	29.23g
SaturatedFat	8.23g
Trans Fat	0.00g
Cholesterol	57.13mg
Sodium	926.05mg
Carbohydrates	21.23g
Fiber	2.92g
Sugar	5.62g
Protein	18.38g
Vitamin A 4945.87IU	Vitamin C 1.80mg

Calcium	50.71mg	Iron	1.08mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Salad Bar with Turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20299
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
Turkey Breast Deli	1 3/4 Ounce	100121
DRESSING RNCH PKT 60-1.5Z KENS	1 Each	195774
CARROT STIX STRAIGHT CUT 2-5 RSS	1/4 Cup	576646
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	661022

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.50
Fruit	0.00
GreenVeg	1.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	423.19
Fat	30.20g
SaturatedFat	8.10g
Trans Fat	0.00g
Cholesterol	65.82mg
Sodium	936.87mg
Carbohydrates	19.87g
Fiber	2.92g
Sugar	4.39g
Protein	22.14g
Vitamin A 4945.87IU	Vitamin C 1.80mg

Calcium	50.71mg	Iron	1.08mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Teriyaki Chicken Taco- 6-8

Servings:	467.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20300
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	70 Pound	100117
SAUCE TERIYAKI 4-64FLZ SWTBRAY	7 Quart	417622
Cheese, Cheddar Reduced fat, Shredded	467 Tablespoon	100012
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	467 Each	690130

Preparation Instructions

Mix approximately 10 lbs. of fajita meat with 1 quart of teriyaki sauce in each pan. Will have 7 pans total.

Marinate overnight.

Cook meat and drain.

Place 2 oz. scoop chicken on each tortilla and top with 1 Tbsp.of shredded cheddar cheese.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 467.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	386.92
Fat	11.35g
SaturatedFat	5.42g
Trans Fat	0.00g
Cholesterol	113.30mg
Sodium	1423.84mg
Carbohydrates	35.80g
Fiber	2.00g
Sugar	12.59g
Protein	32.09g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium	100.00mg	Iron	1.44mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Refried Beans

Servings:	33.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20301
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Package	183910
Cheese, Cheddar Reduced fat, Shredded	3/4 Cup	100012
Tap Water for Recipes	1 Gallon	000001WTR

Preparation Instructions

Gather a 4" pan and put 4 Liters of water in the pan and place it in the steamer for 20 minutes. Then open 2 bags of dehydrated beans and pour them into the water and mix well. Let set for about 15 minutes and they should set to a firm bean mixture. Sprinkle with cheese on top and serve.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 33.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	190.82		
Fat	2.08g		
SaturatedFat	0.87g		
Trans Fat	0.00g		
Cholesterol	1.82mg		
Sodium	680.99mg		
Carbohydrates	31.70g		
Fiber	10.20g		
Sugar	0.00g		
Protein	10.83g		
Vitamin A	0.71IU	Vitamin C	1.01mg
Calcium	57.05mg	Iron	2.46mg

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

Mexican Dip

Servings:	520.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20302
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY TACO MEAT FC 4-7 JENNO	70 Pound	768230
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	5 Package	183910
SOUP CRM OF MUSHRM 12-5 HLTHYREQ	5 #5 CAN	488259
SOUP CRM OF CHIX 12-5 HLTHYREQ	5 #5 CAN	695513
SAUCE CHS CHED SHRP 6-10 GCHC	2 #10 CAN	150991
SALSA 103Z 6-10 REDG	2 #10 CAN	452841

Preparation Instructions

Place 2 blocks of Taco meat in a 6" pan and let thaw for 2 days. Place the pans of meat in the steamer for 30 minutes to warm up the meat. Take the pans out of the steamer and place following ingredients in each pan. 1 can of Cream of Mushroom soup and 1 can of Cream of Chicken soup, pour in about 1/2 of a can of salsa and cheddar cheese sauce. Mix well and place back in steamer for about 45 minutes or until it reaches temperature. Then place 1 to 1 1/2 bags of dehydrated beans in the mix, stir well and place in warmer until it is time to serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.43
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.07
OtherVeg	0.00
Legumes	0.08
Starch	0.00

Nutrition Facts

Servings Per Recipe: 520.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	135.28
Fat	5.29g
SaturatedFat	1.36g
Trans Fat	0.00g
Cholesterol	40.72mg
Sodium	527.83mg
Carbohydrates	9.93g
Fiber	1.69g
Sugar	1.13g

Protein	12.82g
Vitamin A 34.25IU	Vitamin C 0.16mg
Calcium 41.13mg	Iron 1.43mg

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

Hamburger-M

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20338
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF STK FLAMEBR 160-3Z COMM	1 Each	214880
4 inch whole grain hamburger buns - 30 ct	1 bun	3480

Preparation Instructions

Place 80 hamburger patties in a 4" pan, and let thaw over night in refrigerator. Place in steamer in the morning for 30 minutes or until the temp to proper temperature. When finished cooked drain the juice from the pan. Get out the hamburger buns and put a patty in between the bread and place it in a 4" pan , stacking them 2 high and 4 across.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	320.00		
Fat	12.00g		
SaturatedFat	4.00g		
Trans Fat	0.50g		
Cholesterol	40.00mg		
Sodium	500.00mg		
Carbohydrates	1.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	21.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

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

Broccoli with Cheese

Servings:	164.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20352
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF 30 GCHC	30 Pound	285590
SAUCE CHS CHED SHRP 6-10 GCHC	1 #10 CAN	150991

Preparation Instructions

Fill a 4" pan full of frozen broccoli and steam it for 20 minutes or until it reaches temp. Drain the water from the pan and put cheddar cheese over it to coat. Usually about 1/2 of a 10# can.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 164.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	36.72		
Fat	1.58g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	175.97mg		
Carbohydrates	4.82g		
Fiber	1.76g		
Sugar	1.53g		
Protein	2.07g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.84mg	Iron	0.59mg

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

Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20353
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	2 Slice	100036
Aunt Millie's Homestyle 100% Whole Wheat Bread	2 Slice	336
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Teaspoon	299405

Preparation Instructions

Get out 2 slices of bread and butter 1 side of the bread and place in on a baking sheet. Repeat that step 14 times, then place 2 slices of cheese on each piece the bread, then butter another piece of bread and place on top of the cheese. Grill to perfection!

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	478.86		
Fat	19.47g		
SaturatedFat	11.75g		
Trans Fat	0.00g		
Cholesterol	57.91mg		
Sodium	1058.22mg		
Carbohydrates	7.05g		
Fiber	0.00g		
Sugar	7.05g		
Protein	21.16g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.50mg	Iron	0.00mg

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

Tomato Soup

Servings:	47.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20528
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
SOUP TOMATO 12-5 HLTHYREQ	4 #5 CAN	488232
1% Low Fat White Milk	4 Cup	4752

Preparation Instructions

Open 14 tomato soup cans and put in a 6" pan. Approximately 6 cans per 6" pan. Add 4 cartons of white milk to each pan, stir well and cook in steamer of 40 minutes or until it reaches temperature. Hold in warmer until ready to serve.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 47.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	93.62		
Fat	1.15g		
SaturatedFat	0.13g		
Trans Fat	0.00g		
Cholesterol	0.85mg		
Sodium	376.17mg		
Carbohydrates	17.96g		
Fiber	0.94g		
Sugar	10.38g		
Protein	2.55g		
Vitamin A	42.55IU	Vitamin C	0.20mg
Calcium	25.53mg	Iron	0.34mg

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

Tenderloin Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20529
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
PORK PTY CHOPPETTE WGRAIN 64-3.75Z	1 Each	100750
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

Place 25 tenderloins on a baking sheet and cook at 375 for 10-15 minutes and thawed state. Get out your buns and put the tenderloin on the bun and place in a 4" pan until full.

Put in warmer for holding.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.00		
Fat	17.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	530.00mg		
Carbohydrates	39.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.00mg	Iron	9.80mg

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

Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20530
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	1 Slice	100187
Turkey Breast Deli	1 3/5 Ounce	100121
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	2 Slice	100036
Aunt Millie's Whole Grain Mini Sub 2oz	1 bun	5113

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	520.11		
Fat	23.32g		
SaturatedFat	12.17g		
Trans Fat	0.00g		
Cholesterol	91.57mg		
Sodium	1654.67mg		
Carbohydrates	39.23g		
Fiber	2.00g		
Sugar	11.64g		
Protein	39.12g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Sausage & Egg Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20553

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD 80-2Z JDF	1 Each	277722
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Each	592625
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	1 bun	3480

Preparation Instructions

Cook sausage and egg at 350 until temperature reaches 135 degree. Assemble and serve.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	450.00		
Fat	28.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	135.00mg		
Sodium	470.00mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	0.72mg

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

Breakfast Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-20554
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
POTATO TATER TOTS 6-5 LMBSUPR	1/2 Cup	233404
EGG SCRMBD CKD FZ 4-5 GCHC	3 Fluid Ounce	584584
SAUCE CHS CHED POUCH 6-106Z LOL	2 Fluid Ounce	135261

Preparation Instructions

Cook 5# of tots on sheet pan for 10 minutes at 400 degrees. Heat eggs in steamer for 10 minutes or until reaches 165 degrees. Place 4oz of tots in 1# boat, top with 3oz spoodle of eggs. Pour on 2oz of cheese sauce. Hold in warmer til served.

Meal Components (SLE)

Amount Per Serving

Meat	1.22
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.38		
Fat	12.38g		
SaturatedFat	3.14g		
Trans Fat	0.00g		
Cholesterol	144.55mg		
Sodium	575.84mg		
Carbohydrates	17.55g		
Fiber	2.00g		
Sugar	1.14g		
Protein	9.40g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.10mg	Iron	1.74mg

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

Idaho Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20555

Ingredients

Description	Measurement	DistPart #
Potatoes, Wedges, Low-sodium Frozen	1/2 Cup	100355
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Fluid Ounce	722330
SAUCE CHS QUESO JALAP POUZ 6-106Z LOL	2 Fluid Ounce	135271

Preparation Instructions

Cook 5# of wedges on a sheet pan at 400 for 8-10 minutes or until temped at 135 degrees. Heat 15# of taco filling in a 4" steamtable pan in steamer until temperature reaches 165 degrees. Place 4oz of potato wedges in a 1# boat add 3oz spoodle of taco meat and 2oz of cheese sauce. Hold in warmer until served.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	326.35		
Fat	15.67g		
SaturatedFat	7.35g		
Trans Fat	0.32g		
Cholesterol	60.29mg		
Sodium	835.95mg		
Carbohydrates	25.13g		
Fiber	4.20g		
Sugar	2.20g		
Protein	21.15g		
Vitamin A	708.07IU	Vitamin C	5.49mg
Calcium	254.22mg	Iron	2.20mg

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

Chicken & Noodles

Servings:	56.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20556
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	7 Pound	100101
Tap Water for Recipes	2 Gallon	000001WTR
BASE CHIX LO SOD 12-1 LEGO	1/2 Cup	130869
SALT IODIZED 25 CARG	1 1/2 Tablespoon	108286
PASTA NOODL KLUSKI AMISH 10 INN MAID	5 Pound	456632

Preparation Instructions

Put chicken, water, chicken base and salt in a 6" steamtale pan. Place in steamer for 30 minutes (no lid). Remove and add noodles. Cook another 20 minutes. Serve with 6oz spoodle. 56 serving per pan

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	242.72		
Fat	5.07g		
SaturatedFat	1.07g		
Trans Fat	0.00g		
Cholesterol	137.00mg		
Sodium	307.06mg		
Carbohydrates	28.71g		
Fiber	0.71g		
Sugar	0.43g		
Protein	18.86g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.65mg	Iron	1.57mg

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

Creamed Chicken

Servings:	60.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20569
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	10 Pound	100101
GRAVY MIX CHIX 8-22.6Z TRIO	1 Package	290025
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Package	552061

Preparation Instructions

Place chicken in 6" steamtable pan. Heat in steamer for 1 hour and temperature reaches 165 degrees. Mix gravies with 2 gallons of water and cook until thickened. Mix with hot chicken Serve with 6oz spoodle.

Meal Components (SLE)

Amount Per Serving

Meat	2.67
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.83

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	185.06		
Fat	4.45g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	61.94mg		
Sodium	495.99mg		
Carbohydrates	15.43g		
Fiber	0.00g		
Sugar	1.19g		
Protein	17.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.89mg	Iron	0.00mg

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

Sweet & Sour Chicken**

Servings:	35.00	Category:	Entree
Serving Size:	4.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20571
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Pound	536620
SAUCE SWT & SOUR 4-1GAL LACHY	1/2 Gallon	242292
JUICE PINEAPPLE 100 12-46FLZ DOLE	3 Cup	566144

Preparation Instructions

Split 10# of chicken on 2 full sheet pans. Cook at 375 degrees for 6-8 minutes (temperature to 135). Combine chicken, sauce and juice in a 6" steamtable pan. Serve with a 4oz spoodle.

Note: Make sure that 4 oz spoodle that students are getting at least 10 pieces of popcorn chicken.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 35.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving			
Calories	381.62		
Fat	13.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	751.41mg		
Carbohydrates	45.32g		
Fiber	3.00g		
Sugar	22.67g		
Protein	19.00g		
Vitamin A	200.01IU	Vitamin C	0.00mg
Calcium	21.72mg	Iron	1.50mg

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

Ham Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20611
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	4 Slice	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	2 Slice	100036
Aunt Millie's Whole Grain Mini Sub 2oz	1 bun	5113

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	529.88		
Fat	24.88g		
SaturatedFat	12.95g		
Trans Fat	0.00g		
Cholesterol	95.57mg		
Sodium	1798.04mg		
Carbohydrates	41.79g		
Fiber	2.00g		
Sugar	13.42g		
Protein	39.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Breaded Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20663

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	4 Ounce	394053
DRESSING RNCH PKT 60-1.5Z KENS	1 Each	195774
CARROT STIX STRAIGHT CUT 2-5 RSS	1/4 Cup	576646
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	661022

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.70
Grain	1.85
Fruit	0.00
GreenVeg	1.00
RedVeg	0.12
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	604.72		
Fat	40.16g		
SaturatedFat	9.03g		
Trans Fat	0.00g		
Cholesterol	89.04mg		
Sodium	1100.10mg		
Carbohydrates	32.28g		
Fiber	4.28g		
Sugar	4.39g		
Protein	33.85g		
Vitamin A	4945.87IU	Vitamin C	1.80mg
Calcium	50.71mg	Iron	2.43mg

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

Chicken Bacon Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20664
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	4 Ounce	394053
BACON TOPPING CKD 1/2 DCD 2-5 GCHC	1 Tablespoon	814781
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Tablespoon	100012
BREADSTICK ITAL 8 10-20CT GCHC	1 Each	219630

Preparation Instructions

Get out a 6 x 8 salad container and put 2 cups of lettuce on the green side. Then put the chicken, bacon and cheese on top of the lettuce. Arrange the Kens dressing (In the packet), croutons and garlic bread stick in the container and close the lid.

Meal Components (SLE)

Amount Per Serving

Meat	3.20
Grain	2.35
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	463.16
Fat	18.66g
SaturatedFat	4.53g
Trans Fat	0.00g
Cholesterol	69.04mg
Sodium	799.30mg
Carbohydrates	42.01g
Fiber	3.35g
Sugar	3.00g
Protein	34.11g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium	81.00mg	Iron	2.35mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20665
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	722330
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	3 Tablespoon	100012
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
SALSA CUP 84-3Z REDG	1 Each	677802
SOUR CREAM PKT 400-1Z GCHC	1 Each	836750

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	447.78
Fat	19.59g
SaturatedFat	8.14g
Trans Fat	0.18g
Cholesterol	57.08mg
Sodium	594.16mg
Carbohydrates	44.90g
Fiber	6.26g
Sugar	6.26g
Protein	19.33g
Vitamin A 406.94IU	Vitamin C 3.15mg

Calcium 140.87mg **Iron** 1.86mg

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

Smoothie (Jr./Sr. High)

Servings:	4.00	Category:	Fruit
Serving Size:	8.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20981

Ingredients

Description	Measurement	DistPart #
JUICE APPLE 100 12-46FLZ HV	1 1/2 Cup	100374
STRAWBERRY WHL IQF 4-5 GCHC	2/3 Cup	244630
YOGURT STRAWB L/F 4-5 GCHC	1 Cup	640171
SUGAR SUB BULK 8-9.7Z SPLENDA	3 Teaspoon	544961

Preparation Instructions

Fill blender 1/2 full of ice then add:

1 1/2 c. apple juice GFS#100374

2/3 c. frozen strawberries GFS#244630

1 c. strawberry yogurt GFS#640171

3 tsp. splenda

Blend until smooth. 4 servings

Meal Components (SLE)

Amount Per Serving

Meat	0.50
Grain	0.00
Fruit	0.54
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving

Calories	104.93
Fat	0.50g
SaturatedFat	0.25g
Trans Fat	0.00g
Cholesterol	2.50mg
Sodium	39.38mg
Carbohydrates	24.07g
Fiber	0.50g
Sugar	19.41g
Protein	1.92g
Vitamin A 0.00IU	Vitamin C 43.88mg
Calcium 178.63mg	Iron 0.35mg

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

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21738
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
WG Hot Dog Bun	1 Each	2918
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwiches and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	170.00		
Fat	16.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	580.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Sugar	1.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.11mg	Iron	0.76mg

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

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21943
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45 4-5RSS	1 Cup	153121
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TURKEY HAM DCD 2-5 JENNO	2 1/2 Ounce	202150

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	215.03
Fat	13.15g
SaturatedFat	7.25g
Trans Fat	0.00g
Cholesterol	75.68mg
Sodium	588.67mg
Carbohydrates	3.73g
Fiber	1.37g
Sugar	1.37g
Protein	19.99g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 216.77mg	Iron 1.09mg

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

Homemade Macaroni & Cheese

Servings:	100.00	Category:	Entree
Serving Size:	0.66 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22502

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	6 Gallon	000001WTR
PASTA ELBOW MACAR 2-10 KE	5 1/4 Pound	654550
Fat Free Skim Milk	1 1/2 Gallon	5404
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SPICE MUSTARD DRY 1 COLMANS	2 Tablespoon	400018
SPICE PEPR BLK REST GRIND 16Z TRDE	1/2 Teaspoon	225061
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	12 1/2 Pound	100036

Preparation Instructions

CCP: Heat to 145 degrees or higher for at least 15 seconds.

CCP: Hold at 135 degrees or higher.

1. Heat water to boiling.
2. Slowly add macaroni, stir constantly until water boils again. Cook about 8 minutes or until tender. Stir occasionally. Do not overcook.
3. Quickly stir butter, milk, and seasonings into macaroni. Add cheese (cheese needs to be cut into small pieces).
4. Stir until cheese is melted. The mixture is quite liquid at this stage but will thicken as it cooks and cools.
5. Portion into 2/3 cup servings or serve with a #6 scoop.

Yield: 100 servings: about 4 gallons

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.66 Cup

Amount Per Serving

Calories	699.58
Fat	39.22g
SaturatedFat	23.40g
Trans Fat	0.00g
Cholesterol	116.62mg
Sodium	2145.24mg
Carbohydrates	34.38g
Fiber	0.84g
Sugar	17.58g
Protein	47.18g
Vitamin A 2.40IU	Vitamin C 0.48mg
Calcium 12.36mg	Iron 0.84mg

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

Sack Lunch

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23252
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z	1 Each	516761
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup	768146
APPLESAUCE UNSWT 72-4Z	1 Each	261414
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Combine all into a bag and seal

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	785.65
Fat	47.00g
SaturatedFat	9.50g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	768.02mg
Carbohydrates	80.46g
Fiber	8.82g
Sugar	42.23g
Protein	18.20g
Vitamin A 0.00IU	Vitamin C 90.00mg
Calcium 101.19mg	Iron 2.00mg

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

Loaded Potato Bowl- K-5

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23253

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	8 Each	394053
POTATO PRLS PREM 10-29.3Z NATROWN	1/2 Cup	193610
GRAVY CHIX RSTD 12-49Z HRTHSTN	1 Fluid Ounce	516309

Preparation Instructions

Layer potatoes and chicken in bowl. Add gravy when serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.29
Grain	1.14
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.49

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	302.10		
Fat	12.27g		
SaturatedFat	1.96g		
Trans Fat	0.00g		
Cholesterol	45.71mg		
Sodium	814.96mg		
Carbohydrates	27.23g		
Fiber	3.12g		
Sugar	0.00g		
Protein	20.76g		
Vitamin A	1.91IU	Vitamin C	6.29mg
Calcium	9.80mg	Iron	1.43mg

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

Loaded Potato Bowl- 6-8

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23254

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	12 Each	394053
POTATO PRLS PREM 10-29.3Z NATROWN	3/4 Cup	193610
GRAVY CHIX RSTD 12-49Z HRTHSTN	1 Fluid Ounce	516309

Preparation Instructions

Layer potatoes and chicken in bowl. Add gravy when serving.

Meal Components (SLE)

Amount Per Serving

Meat	3.43
Grain	1.71
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.74

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	444.40		
Fat	17.91g		
SaturatedFat	2.82g		
Trans Fat	0.00g		
Cholesterol	68.57mg		
Sodium	1137.44mg		
Carbohydrates	39.85g		
Fiber	4.67g		
Sugar	0.00g		
Protein	30.89g		
Vitamin A	2.87IU	Vitamin C	9.44mg
Calcium	13.95mg	Iron	2.14mg

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

Snack Lunch

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23257
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	893711
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Package	282422
CHEESE STRING MOZZ IW 168-1Z LOL	2 Each	786580
SAUSAGE BF SNCK STX IW 144-0.5Z	1 Each	565850
JUICE BOX VERY BRY 40-4.23FLZ	1 Each	698391

Preparation Instructions

Place in 8x8 container

Note: Juice Box kinds include: Very Berry-#698391, Apple-#698744, Grape-#698211, Strawberry Kiwi-#214534, Orange Tangerine-#689251

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	430.00		
Fat	17.50g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	950.00mg		
Carbohydrates	51.00g		
Fiber	3.00g		
Sugar	18.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	536.00mg	Iron	1.88mg

*All reporting of TransFat is for information only, and is not

Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23259
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 6-32Z DANN	1 Cup	541966
BLUEBERRY 12-1PT P/L	1/2 Cup	451690
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	226671

Preparation Instructions

Layer each ingredient into a parfait cup.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.31
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	413.84		
Fat	5.12g		
SaturatedFat	2.37g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	364.63mg		
Carbohydrates	81.81g		
Fiber	4.04g		
Sugar	56.17g		
Protein	14.28g		
Vitamin A	139.96IU	Vitamin C	7.18mg
Calcium	384.29mg	Iron	1.55mg

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

Fruit & Yogurt Grab-n-Go

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23262
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAR PK N/F STRAWB/PCH 24-4Z	1 Each	280401
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
BAGEL CINN RAISIN WGRAIN IW 72-2.25Z	1 Each	672141
ORANGES MAND WHL L/S 6-10 GCHC	1/4 Cup	117897
KIWI 33-39CT P/L	1 Each	287008
STRAWBERRY WHL IQF 4-5 GCHC	1/4 Cup	244630
BLUEBERRY 12-1PT P/L	1/4 Cup	451690

Preparation Instructions

Place all items in 8x8 container

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	417.35
Fat	7.63g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	425.38mg
Carbohydrates	75.00g
Fiber	8.65g
Sugar	38.00g
Protein	18.03g
Vitamin A 69.98IU	Vitamin C 75.59mg

Calcium 388.72mg **Iron** 3.01mg

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

Grilled Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23264
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	1 bun	3480

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	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	270.00		
Fat	6.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	720.00mg		
Carbohydrates	32.00g		
Fiber	2.00g		
Sugar	6.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Tenderloin on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23265
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PORK PTY CHOPPETTE WGRAIN 64-3.75Z	1 Each	100750
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	1 bun	3480

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	430.00		
Fat	18.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	580.00mg		
Carbohydrates	47.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

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

Cheeseburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23267
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK SMKY GRLL 100-3Z PIER	100 Each	451400
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	100 bun	3480
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	100 Slice	271411

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	445.00		
Fat	23.00g		
SaturatedFat	9.50g		
Trans Fat	1.00g		
Cholesterol	82.50mg		
Sodium	755.00mg		
Carbohydrates	29.50g		
Fiber	2.00g		
Sugar	4.50g		
Protein	24.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	94.20mg	Iron	1.60mg

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

Breaded Chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23269
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	100 Each	641402
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	100 bun	3480

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	430.00		
Fat	18.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	700.00mg		
Carbohydrates	41.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	2.00mg

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

Hot Dog on Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23272
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
FRANKS BEEF 8/ 2-5 BALLP	100 Each	585815
Aunt Millie's 2.0 Hot Dog Bun - Himes	100 Each	4040

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	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	320.00		
Fat	17.00g		
SaturatedFat	5.00g		
Trans Fat	1.00g		
Cholesterol	30.00mg		
Sodium	720.00mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	2.00mg
Calcium	0.00mg	Iron	0.36mg

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

Hot & Spicy Chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23273
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	100 Each	327080
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	100 bun	3480

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	430.00		
Fat	17.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	590.00mg		
Carbohydrates	46.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.00mg

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

Teriyaki Chicken

Servings:	42.00	Category:	Entree
Serving Size:	4.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23276
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX STRP FAJT SEAS FC 8-4.99 TYS	10 Pound	150160
SAUCE TERIYAKI 4-64FLZ SWTBRAY	1/3 Gallon	417622

Preparation Instructions

Put 5# of chicken on 2 sheet pans. Heat in a 325 degree oven until temperature reaches 145 degrees. Pour into a 6 steam table pan and add the teriyaki sauce. Stir well.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

Calories	245.46		
Fat	8.89g		
SaturatedFat	2.54g		
Trans Fat	0.00g		
Cholesterol	101.59mg		
Sodium	1062.09mg		
Carbohydrates	20.63g		
Fiber	0.00g		
Sugar	16.08g		
Protein	20.32g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.43mg	Iron	0.00mg

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

Peanut Butter Cookies

Servings:	410.00	Category:	Grain
Serving Size:	1.00 cookie	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23279
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
SHORTENING SLD 6-6 CRISC	6 Pound	430814
PEANUT BUTTER SMOOTH 6-5 GFS	7 Pound	183245
SUGAR BROWN MED 25 GCHC	6 1/2 Pound	108626
SUGAR BEET GRANUL 25 GCHC	7 1/4 Pound	108588
EGG SHL MED A GRD 6-30CT GCHC	30 Each	206547
FLAVORING VANILLA IMIT 1-1GAL KE	1/3 Cup	110744
FLOUR ULTRAGRAIN 50 HLCHC	10 Pound	515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1/3 Cup	683700
BAKING SODA 36Z GCHC	1/3 Cup	513849
SALT IODIZED 25 CARG	3 Tablespoon	108286

Preparation Instructions

Cream shortening and sugars. Add eggs and vanilla. Mix well. Add peanut butter. Mix well. Add dry ingredients. Mix well. Place on a parchment lined cookie sheet using a #30 dipper. Press slightly. Bake at 325 degrees for 8-10 minutes.

Meal Components (SLE)

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 410.00

Serving Size: 1.00 cookie

Amount Per Serving			
Calories		186.91	
Fat		9.19g	
SaturatedFat		2.42g	
Trans Fat		0.00g	
Cholesterol		12.07mg	
Sodium		177.67mg	
Carbohydrates		24.34g	
Fiber		1.05g	
Sugar		15.63g	
Protein		2.83g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.19mg	Iron	0.64mg

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

Chicken Parmigiana Sauce

Servings:	600.00	Category:	Condiments or Other
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23282
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Tomato sauce pch	24 #10 CAN	110187comm
TOMATO ROMA DCD 3/8 2-5 RSS	3 #10 CAN	786543
Tap Water for Recipes	1 Gallon	000001WTR
SUGAR BROWN LT 12-2 P/L	10 Cup	860311
SPICE GARLIC GRANULATED 7.25 TRDE	1 Cup	514047
SALT IODIZED 25 CARG	1/2 Cup	108286
SPICE PAPRIKA 16Z TRDE	2/3 Cup	518331
SPICE OREGANO GRND 12Z TRDE	1/3 Cup	513725
SPICE CELERY SALT 32Z TRDE	1/2 Cup	231517
SPICE ONION POWDER 19Z TRDE	1 Cup	126993
SPICE PEPR BLK 30 MESH REG GRIND 5	1/4 Cup	225045
SPICE BASIL GRND 12Z TRDE	1/3 Cup	513636
SPICE CHILI POWDER MILD 16Z TRDE	1 Cup	331473
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 Cup	109843

Preparation Instructions

Mix spices and sugar in 1 gallon of water before adding to pot. Use water to rinse tomato sauce cans. Combine all ingredients and bring to a simmer.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 600.00
Serving Size: 0.25 Cup

Amount Per Serving

Calories	42.65
Fat	0.02g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	301.52mg
Carbohydrates	10.77g
Fiber	2.14g
Sugar	7.34g
Protein	1.06g

Vitamin A	70.78IU	Vitamin C	0.03mg
Calcium	0.69mg	Iron	0.07mg

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

Chicken Parmigiana

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23283
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	1 Each	641402
Chicken Parmigiana Sauce	1/4 Cup	23282
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup	645170

Preparation Instructions

Layer chicken pattie, then sauce, then cheese.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	403.39		
Fat	22.02g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	991.92mg		
Carbohydrates	24.09g		
Fiber	3.17g		
Sugar	8.34g		
Protein	26.09g		
Vitamin A	70.78IU	Vitamin C	0.04mg
Calcium	215.78mg	Iron	2.04mg

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

Assorted Pop-Tarts

Servings:	3.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23285
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece	695880
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece	695890
PASTRY POP-TART WGRAIN FUDG 120-1CT	1 Each	452062

Preparation Instructions

Frosted Cinnamon-1.25 Grain

Frosted Strawberry-1 Grain

Frosted Fudge-1.25 Grain

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	186.67		
Fat	2.83g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	196.67mg		
Carbohydrates	38.00g		
Fiber	3.00g		
Sugar	15.33g		
Protein	2.33g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	110.00mg	Iron	1.80mg

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

Assorted Granola Bar

Servings:	5.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23287
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each	209761
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each	498170
BAR OATML STRAWB SFT IW 216-1.2Z	1 Each	582882
BAR OATML APPLE SFT IW 216-1.2Z	1 Each	526290
BAR BTRSCOTCH OATML 144-1.24Z BTTYCR	1 Each	194041

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	146.00		
Fat	4.20g		
SaturatedFat	0.60g		
Trans Fat	0.00g		
Cholesterol	2.00mg		
Sodium	111.00mg		
Carbohydrates	26.20g		
Fiber	2.00g		
Sugar	11.00g		
Protein	2.00g		
Vitamin A	0.20IU	Vitamin C	0.20mg
Calcium	60.00mg	Iron	1.28mg

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

Variety of Muffin

Servings:	4.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23288
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	1 Each	557991
MUFFIN APPL CINN WGRAIN IW 72-2Z	1 Each	558011
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each	557981
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each	557970

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	187.50		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	128.75mg		
Carbohydrates	31.25g		
Fiber	2.00g		
Sugar	16.50g		
Protein	3.00g		
Vitamin A	25.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.01mg

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

Choice of Breakfast Bar

Servings:	4.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23290
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z	1 Each	265921
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	265901
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	265891

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	160.00		
Fat	3.50g		
SaturatedFat	0.13g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	111.25mg		
Carbohydrates	29.75g		
Fiber	3.00g		
Sugar	8.75g		
Protein	2.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	247.50mg	Iron	1.60mg

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

Choice of Juice

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23292
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
JUICE CAN TOM 100 48-5.5FLZ CAMP	1 Each	100811
JUICE APPL 100 70-4FLZ SNCUP	1 Each	207990
JUICE ORNG 100 70-4FLZ SNCUP	1 Each	207980
JUICE GRP 100 70-4FLZ SNCUP	1 Each	403040
JUICE FRT PNCH 100 70-4FLZ SNCUP	1 Each	355900

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	56.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	101.00mg		
Carbohydrates	13.20g		
Fiber	0.20g		
Sugar	12.20g		
Protein	0.20g		
Vitamin A	0.00IU	Vitamin C	0.24mg
Calcium	11.80mg	Iron	0.21mg

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

Veggie Bar Offerings

Servings:	2.50	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23310
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CUCUMBER SELECT 24CT MRKN	1/8 Cup	418439
TOMATO GRAPE SWT 10 MRKN	1/8 Cup	129631
CELERY STALK 24 SZ 6CT MRKN	1/8 Cup	170895
CARROT BABY WHL PETITE 4-5 RSS	1/8 Cup	768146
BROCCOLI CRWN ICELESS 20 MRKN	1/8 Cup	704547
CAULIFLOWER CALIF 12-1CT MRKN	1/8 Cup	198528
PEPPERS GREEN 2 20 P/L	1/8 Cup	280437
PEPPERS RED 11 P/L	1/8 Cup	321141
BEANS BLACK LO SOD 6-10 BUSH	1/8 Cup	231981
ONION RED JUMBO 10 MRKN	1/8 Cup	596973
PEAS SGR SNAP STRINGLESS 10 P/L	1/8 Cup	778214
CABBAGE RED 5 P/L	1/8 Cup	596965
RADISH 30CT 14-1 P/L	1/8 Cup	198854
MUSHROOM LRG XFCY 3 MRKN	1/8 Cup	285188
OLIVE RIPE SLCD DOMESTIC 6-10 LNDSY	1/8 Cup	328391
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/8 Cup	451730
JICAMA FRESH 10 P/L	1/8 Cup	702889
POTATO SWT JUMBO 10 P/L	1/8 Cup	597023
TURNIP 25	1/8 Cup	677960

Description	Measurement	DistPart #
EDAMAME SHELLED SOYBEANS 6-2.5 SIMPL	1/8 Cup	147270
PEPPERS BAN RING MILD 4-1GAL GCHC	1/8 Cup	466220

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.08
RedVeg	0.12
OtherVeg	1.25
Legumes	0.09
Starch	0.00

Nutrition Facts

Servings Per Recipe: 2.50

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	116.82
Fat	2.61g
SaturatedFat	0.22g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	241.04mg
Carbohydrates	18.99g
Fiber	5.39g
Sugar	6.16g
Protein	5.92g
Vitamin A 2415.41IU	Vitamin C 40.85mg
Calcium 75.87mg	Iron 1.37mg

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

Fish n Chips

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23342
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD WDG WGRAIN 3.6Z 1-10	1 Each	327162
DINNER ROLL, W GRAIN, AM	1 roll	4372
FRIES 1/2 C/C CONCRTN 6-4.5 GEN7	3 1/2 Ounce	444539

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.75

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	503.20		
Fat	18.49g		
SaturatedFat	3.66g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	664.85mg		
Carbohydrates	62.20g		
Fiber	7.55g		
Sugar	2.00g		
Protein	22.55g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.54mg	Iron	9.08mg

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

Spaghetti w/ Meatballs

Servings:	64.00	Category:	Entree
Serving Size:	4.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23347
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PASTA SPAGHETTI 10 2-10 KE	4 Pound	654560
SAUCE SPAGHETTI FCY 6-10 REDPK	2 #10 CAN	852759
MEATBALL CKD .65Z 6-5 COMM	256 Each	785860
Tap Water for Recipes	22 Cup	000001WTR

Preparation Instructions

Cooked 4# of spaghetti with 2 1/2 qt water and 1 #10 can of sauce in the steamers. Use another can of sauce and 1 can of water on the meatballs to keep them moist. For service serve 4 oz. spaghetti and 4 meatballs per serving

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

Calories	292.66		
Fat	9.50g		
SaturatedFat	3.50g		
Trans Fat	0.60g		
Cholesterol	36.00mg		
Sodium	589.48mg		
Carbohydrates	35.28g		
Fiber	4.76g		
Sugar	8.52g		
Protein	18.26g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	83.33mg	Iron	2.00mg

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

BBQ Rib on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23349
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ CN 100-2.5Z GCHC	1 Each	100640
SAUCE BBQ 4-1GAL SWTBRAY	2 Tablespoon	655937
Aunt Millie's Sandwich Bun- Himes	1 Each	3480

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	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.00		
Fat	12.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	870.00mg		
Carbohydrates	55.00g		
Fiber	3.00g		
Sugar	26.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.08mg

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

Grilled Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23381
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
BLUEBERRY 12-1PT P/L	1/4 Cup	451690
STRAWBERRY 8 MRKN	1/4 Cup	212768
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	172172

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.50
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	363.25		
Fat	12.74g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	780.76mg		
Carbohydrates	43.23g		
Fiber	5.67g		
Sugar	13.54g		
Protein	21.54g		
Vitamin A	24.54IU	Vitamin C	25.93mg
Calcium	60.30mg	Iron	1.76mg

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

Asian Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23387
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	5 Pound	570533
CARROT MATCHSTICK SHRED 2-3 RSS	1 Cup	198161
DRESSING ASIAN SESM GINGR 4-1GAL GFS	1 1/2 Cup	166722
CABBAGE RED SHRED 1/8 2-3 RSS	5 Cup	212679
LETTUCE ROMAINE RIBBONS 6-2 RSS	15 Cup	451730
NOODLE CHOW MEIN 1.5/CAN 6-10 GFS	5 Cup	124516
TORTILLA FLOUR 10 ULTRGR 12-12CT	20 Each	690141

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.48
Grain	2.63
Fruit	0.00
GreenVeg	0.38
RedVeg	0.05
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving	
Calories	517.23
Fat	21.42g
SaturatedFat	4.70g
Trans Fat	0.00g
Cholesterol	73.33mg
Sodium	651.67mg
Carbohydrates	47.53g
Fiber	5.95g
Sugar	5.85g
Protein	31.85g
Vitamin A 1082.39IU	Vitamin C 13.29mg

Calcium 159.18mg **Iron** 3.97mg

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

Baked Cinnamon Apples

Servings:	72.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23392
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
APPLE SLCD W/P 6-10 GCHC	3 #10 CAN	117773
SUGAR BROWN LT 12-2 P/L	3 Cup	860311
FLAVORING VANILLA IMIT 1-1GAL KE	6 Tablespoon	110744
SPICE NUTMEG GRND 16Z TRDE	6 Tablespoon	224944
SPICE CINNAMON GRND 5 TRDE	1 Tablespoon	224731

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	83.94		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	11.03mg		
Carbohydrates	20.93g		
Fiber	2.16g		
Sugar	17.70g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Buffalo Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23393
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	5 Pound	570533
CELERY STALK 24 SZ 6CT MRKN	3 Cup	170895
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 1/2 Cup	704229
DRESSING BTRMLK RNCH 4-1GAL BRTHARB	40 Tablespoon	222380
CHEESE BLND CHED/MONTRY JK SHRD 4-5	5 Cup	712131
LETTUCE ROMAINE RIBBONS 6-2 RSS	20 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	20 Each	690141

Preparation Instructions

Combine: 5# diced chicken, 3 c. diced celery, and 1 ½ c. buffalo sauce

Layer on each tortilla:

3 ½ oz chicken mixture (1/2 c.)

2 tbl ranch dressing

¼ c. shr. cheese

1 c. lettuce

Meal Components (SLE)

Amount Per Serving

Meat	3.50
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	625.94
Fat	35.20g
SaturatedFat	11.02g
Trans Fat	0.00g
Cholesterol	108.33mg
Sodium	1485.66mg
Carbohydrates	36.93g
Fiber	4.30g
Sugar	5.30g
Protein	37.14g
Vitamin A 83.51IU	Vitamin C 0.58mg
Calcium 361.77mg	Iron 2.84mg

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

Chicken Bacon Ranch Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23394
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 1/2 Ounce	570533
BACON TKY CKD 12-50CT JENNO	2 Slice	834770
DRESSING BTRMLK RNCH 4-1GAL BRTHARB	2 Tablespoon	222380
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141

Preparation Instructions

LAYER EACH TORTILLA WITH:

3 ½ oz diced chicken (1/2 c.)

2 slices bacon

2 tbl ranch dressing

1 c. lettuce

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving	
Calories	731.67
Fat	41.33g
SaturatedFat	8.75g
Trans Fat	0.00g
Cholesterol	144.17mg
Sodium	1815.83mg
Carbohydrates	35.17g
Fiber	4.00g
Sugar	5.00g
Protein	47.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	151.17mg	Iron	3.42mg

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

Chicken Salad

Servings:	50.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23400
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	102 Ounce	100101
CELERY STALK 24 SZ 6CT MRKN	21 Ounce	170895
ONION RED JUMBO 10 MRKN	12 Ounce	596973
RELISH SWT PICKLE 4-1GAL GCHC	15 Ounce	517186
SPICE PEPR BLK COARSE GRND 16Z TRDE	2 Teaspoon	518322
SPICE MUSTARD DRY 1 COLMANS	4 1/2 Tablespoon	400018
DRESSING SALAD 4-1GAL GFS	3 1/4 Cup	107042

Preparation Instructions

1. Combine chicken, celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.

2. CCP: Cool to 41° F or lower within 4 hours.

Cover. Refrigerate until service.

3. Portion with No. 8 scoop (½ cup).

Note: ½ cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate. If using GFS#570533 1/2 cup only counts as 1.75 M/MA or If use a #6 scoop (2/3 cup) count as 2.25 M/MA.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	141.48		
Fat	7.37g		
SaturatedFat	0.84g		
Trans Fat	0.08g		
Cholesterol	51.16mg		
Sodium	282.86mg		
Carbohydrates	4.79g		
Fiber	0.36g		
Sugar	2.73g		
Protein	12.52g		
Vitamin A	76.51IU	Vitamin C	0.97mg
Calcium	10.27mg	Iron	0.09mg

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

Chicken Salad Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23401
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Fairfield High School Commodity Chicken Salad	1/2 Cup	R-23400
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	332.08		
Fat	11.87g		
SaturatedFat	1.34g		
Trans Fat	0.08g		
Cholesterol	51.16mg		
Sodium	502.90mg		
Carbohydrates	35.95g		
Fiber	4.39g		
Sugar	5.73g		
Protein	18.54g		
Vitamin A	77.21IU	Vitamin C	0.97mg
Calcium	146.83mg	Iron	2.10mg

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

Fajita Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23409
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX STRP FAJT SEAS FC 8-4.99 TYS	5 Pound	150160
PEPPERS & ONION FLME RSTD 6-2.5	1 Pound	847208
CHEESE BLND CHED/MONTRY JK SHRD 4-5	5 Cup	712131
DRESSING BTRMLK RNCH 4-1GAL BRTHARB	20 Tablespoon	222380
SALSA 103Z 6-10 REDG	20 Tablespoon	452841
LETTUCE ROMAINE RIBBONS 6-2 RSS	20 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	20 Each	690141

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.67
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.10
OtherVeg	0.04
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	601.33
Fat	31.40g
SaturatedFat	10.42g
Trans Fat	0.00g
Cholesterol	136.67mg
Sodium	1149.67mg
Carbohydrates	45.70g
Fiber	6.13g
Sugar	9.67g
Protein	35.40g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium	374.83mg	Iron	2.76mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Ham & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23410
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD 12-1 JENNO	5 Slice	556121
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1/4 Cup	712131
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.27
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	463.40
Fat	21.67g
SaturatedFat	8.95g
Trans Fat	0.00g
Cholesterol	123.04mg
Sodium	1194.31mg
Carbohydrates	32.00g
Fiber	4.00g
Sugar	3.00g
Protein	35.88g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 338.00mg	Iron 3.18mg

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

Italian Sub Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23411
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
TURKEY ITAL COMBO SLCD 12-1 JENNO	6 Slice	199721
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup	645170
DRESSING ITAL GLDN 4-1GAL BRTHARB	2 Tablespoon	221681
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141

Preparation Instructions

Layer each tortilla with the following:

6 slices Italian combo meat(2 each flavor)

¼ c. shr. mozzarella cheese

2 tbl Italian dressing

1 c. lettuce

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving	
Calories	466.70
Fat	21.50g
SaturatedFat	6.70g
Trans Fat	0.00g
Cholesterol	73.00mg
Sodium	1263.30mg
Carbohydrates	40.00g
Fiber	4.00g
Sugar	9.00g
Protein	26.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	370.67mg	Iron	2.96mg

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

Sante Fe Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23413
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	5 Pound	570533
SALSA 103Z 6-10 REDG	4 Cup	452841
SPICE CUMIN GRND 15Z TRDE	2 Tablespoon	273945
SPICE PEPR CHILE CHPTL GRND 18Z TRDE	2 Tablespoon	229551
BEANS BLACK LO SOD 6-10 BUSH	5 Cup	231981
CORN CUT IQF 30 GCHC	5 Cup	285620
LETTUCE ROMAINE RIBBONS 6-2 RSS	10 Cup	451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	20 Each	690141

Preparation Instructions

Combine: 5# diced chicken, 4 c. salsa, 2 tbsp cumin, and 2 tbsp. chipotle chili powder

Layer on each tortilla:

3 ½ oz. chicken mixture (1/2 c.)

¼ c. black beans

¼ c. corn

½ c. lettuce

Meal Components (SLE)

Amount Per Serving

Meat	3.48
Grain	2.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.14

OtherVeg	0.00
Legumes	0.25
Starch	0.33

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		476.59	
Fat		11.65g	
SaturatedFat		2.50g	
Trans Fat		0.00g	
Cholesterol		73.33mg	
Sodium		510.32mg	
Carbohydrates		54.47g	
Fiber		6.49g	
Sugar		6.00g	
Protein		34.46g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	177.33mg	Iron	4.60mg

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

Pudding

Servings:	8.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23480
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
PUDDING RTS VAN 6-10 GCHC	1 Cup	106771
PUDDING RTS BTRSCOTCH 6-10 GCHC	1 Cup	106747
PUDDING RTS MILK CHOC 6-10 GCHC	1 Cup	163554
PUDDING RTS BAN 6-10 GCHC	1 Cup	244643

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	125.00		
Fat	3.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	212.50mg		
Carbohydrates	24.50g		
Fiber	0.25g		
Sugar	15.75g		
Protein	0.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	27.50mg	Iron	0.25mg

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

Chicken Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23729
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	12 Each	327120
POTATO PRLS EXCEL 12-28Z BAMER	1/2 Cup	613738
GRAVY MIX CHIX 8-22.6Z TRIO	2 Fluid Ounce	290025

Preparation Instructions

Cook all products.

Layer mashed potatoes then chicken then gravy in a 12 oz bowl

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	2.37

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	463.20		
Fat	19.29g		
SaturatedFat	3.26g		
Trans Fat	0.00g		
Cholesterol	26.07mg		
Sodium	1436.31mg		
Carbohydrates	50.92g		
Fiber	4.92g		
Sugar	1.31g		
Protein	20.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	53.03mg	Iron	2.91mg

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

Chili

Servings:	350.00	Category:	Entree
Serving Size:	10.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23733
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
BEEF GRND 80/20 PURE FZ 3-10 GCHC	60 Pound	510599
Diced Tomatoes cnd	6 #10 CAN	100329
Tomato Sauce cnd	18 #10 CAN	100334
BEAN KIDNEY RED DARK 6-10 GCHC	4 #10 CAN	118761
SPICE ONION POWDER 19Z TRDE	2 Cup	126993
SALT IODIZED 25 CARG	1 Cup	108286
SPICE CHILI POWDER MILD 16Z TRDE	4 Cup	331473
SPICE PEPR BLK REST GRIND 16Z TRDE	1/2 Cup	225061
SPICE CUMIN GRND 15Z TRDE	2 Cup	273945
SPICE GARLIC GRANULATED 7.25 TRDE	1 Cup	514047
SUGAR BROWN LT 12-2 P/L	6 Cup	860311

Preparation Instructions

Combine all ingredients in large kettle. Bring to a boil and reduce heat. Simmer for 1 hour.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 10.00 Fluid Ounce

Amount Per Serving

Calories 289.48

Fat 15.09g

SaturatedFat 5.49g

Trans Fat 1.03g

Cholesterol 54.86mg

Sodium 673.99mg

Carbohydrates 22.72g

Fiber 5.76g

Sugar 10.53g

Protein 4.14g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 17.08mg **Iron** 1.28mg

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

Black Bean & Corn Salsa

Servings:	49.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-24058
School:	Emergency Sack Lunches Fairfield		

Ingredients

Description	Measurement	DistPart #
BEANS BLACK LO SOD 6-10 BUSH	2 #10 CAN	231981
Corn fzn	5 Pound	100348
Salsa, Low-Sodium, Canned	1 #10 CAN	IN100330
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE CUMIN GRND 15Z TRDE	1 Tablespoon	273945
SUGAR CANE GRANUL 25 GCHC	1 Tablespoon	108642
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Tablespoon	225061

Preparation Instructions

1. Drain black beans in a colander.
2. Drain corn in a colander.
3. In a large plastic tub or a large stainless steel bowl, add drained corn, black beans and salsa. Mix well
4. Add all seasonings to bean, corn and salsa mixture and blend well, cover and refrigerate overnight.
5. Stir before serving.

CCP: Hold for cold service at 41F or lower

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00

Legumes	0.50
Starch	0.25

Nutrition Facts

Servings Per Recipe: 49.00
Serving Size: 1.00 Cup

Amount Per Serving

Calories	165.21		
Fat	0.56g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	174.76mg		
Carbohydrates	32.70g		
Fiber	7.46g		
Sugar	4.04g		
Protein	8.51g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	84.46mg	Iron	1.78mg

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

Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-24069
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	1 Each	641402
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

Place 25 chicken patties on a baking sheet and cook at 375 for 10-15 minutes and thawed state. Get out your buns and put the tenderloin on the bun and place in a 4" pan until full.

Put in warmer for holding.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.00		
Fat	17.50g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	650.00mg		
Carbohydrates	33.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	23.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	12.00mg	Iron	10.00mg

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

Veggie Dip

Servings:	256.00	Category:	Condiments or Other
Serving Size:	2.00 TBSP.	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-24071

Ingredients

Description	Measurement	DistPart #
MAYONNAISE LT 4-1GAL GFS	1 Gallon	429406
SOUR CREAM 4-5 GCHC	5 Pound	285218
Tap Water for Recipes	1/2 Gallon	000001WTR
DRESSING MIX RNCH 18-3.2Z FTHLL	2 Package	473308

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 256.00

Serving Size: 2.00 TBSP.

Amount Per Serving

Calories	42.14		
Fat	2.43g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	15.71mg		
Sodium	159.26mg		
Carbohydrates	4.57g		
Fiber	0.00g		
Sugar	1.57g		
Protein	0.29g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.31mg	Iron	0.02mg

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

Uncrustable Daily Option

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-24072
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1 Package	112702

Preparation Instructions

Package all items together.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	480.00
Fat	25.50g
SaturatedFat	8.00g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	650.00mg
Carbohydrates	48.00g
Fiber	5.00g
Sugar	16.00g
Protein	17.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 241.00mg	Iron 1.72mg

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

Memphis BBQ Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-24076
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
PORK BBQ SHRD W/VNGR MRND 8-5	2 1/2 Ounce	675222
SAUCE BBQ 6-80FLZ SWTBRAY	1 Tablespoon	212071
ENTREE MACAR & CHS R/F WGRAIN 6-5	1/2 Cup	119122
CORNBREAD JALAP PRE-CUT 4-30CT CP	2 1/8 Ounce	218740

Preparation Instructions

Cook ingredients according to directions. In a bowl layer the ingredient. Mac and Cheese on the bottom followed by the pulled pork mixed with the BBQ sauce. Serve with the corn bread on the side.

Meal Components (SLE)

Amount Per Serving

Meat	3.50
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	863.42
Fat	41.51g
SaturatedFat	12.94g
Trans Fat	0.00g
Cholesterol	171.59mg
Sodium	1491.14mg
Carbohydrates	83.75g
Fiber	1.49g
Sugar	38.91g
Protein	35.08g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 355.29mg	Iron 3.23mg

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

Memphis BBQ Bowl 2

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-24077
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
PORK SHRDD BBQ 6-5 JTM	2 Ounce	366320
ENTREE MACAR & CHS R/F WGRAIN 6-5	1/2 Cup	119122

Preparation Instructions

Cook ingredients according to directions. In a bowl layer the ingredient. Mac and Cheese on the bottom followed by the pulled pork mixed with the BBQ sauce. Serve with the corn bread on the side.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	315.42
Fat	11.31g
SaturatedFat	5.53g
Trans Fat	0.02g
Cholesterol	44.39mg
Sodium	851.29mg
Carbohydrates	32.13g
Fiber	2.19g
Sugar	12.48g
Protein	21.09g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 327.69mg	Iron 0.75mg

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

Chicken Fajita

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-24446
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	2 Ounce	100117
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	882700
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	150250

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	346.41		
Fat	12.13g		
SaturatedFat	6.94g		
Trans Fat	0.00g		
Cholesterol	97.82mg		
Sodium	934.16mg		
Carbohydrates	32.69g		
Fiber	4.00g		
Sugar	4.44g		
Protein	28.71g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	94.75mg	Iron	2.00mg

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

Tater Tot Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26836
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	768230
POTATO TATER TOTS 6-5 LMBSUPR	2 1/2 Ounce	233404
SAUCE CHS CHED SHRP 6-10 GCHC	2 Tablespoon	150991

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Bowl

Amount Per Serving			
Calories	285.73		
Fat	14.53g		
SaturatedFat	3.26g		
Trans Fat	0.00g		
Cholesterol	55.37mg		
Sodium	867.13mg		
Carbohydrates	21.01g		
Fiber	2.00g		
Sugar	1.50g		
Protein	17.60g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.63mg	Iron	1.69mg

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

Yogurt Parfait Side

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27105
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 6-32Z DANN	1/2 Cup	541966
Blueberries, Frozen	1/4 Cup	110624
Strawberries, Sliced, IQF	1/4 Cup	110860
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	2 Tablespoon	226671

Preparation Instructions

Layer each ingredient into a parfait cup.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.33
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	169.16
Fat	2.47g
SaturatedFat	1.09g
Trans Fat	0.00g
Cholesterol	7.50mg
Sodium	126.47mg
Carbohydrates	33.08g
Fiber	1.56g
Sugar	25.17g
Protein	5.93g
Vitamin A 50.00IU	Vitamin C 0.00mg
Calcium 182.46mg	Iron 0.34mg

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

Pumpkin Bars

Servings:	405.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28149
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
SUGAR CANE GRANUL 25 GCHC	17 1/2 Cup	108642
POTATO SWT CUT 40-55CT L/S 6-10 GCHC	23 Cup	118605
EGG SHL LRG A GRD 6-30CT GCHC	46 Each	206539
OIL CORN 2-2.5GAL MAZOLA	11 1/2 Cup	433518
FLOUR ULTRAGRAIN 50 HLCHC	23 Cup	515002
BAKING SODA 36Z GCHC	7 1/2 Tablespoon	513849
SPICE CINNAMON GRND 15Z TRDE	6 Teaspoon	224723
SALT IODIZED 24-26Z GFS	6 Teaspoon	108308
CHEESE CREAM LOAF 10-3 GCHC	4 Pound	163562
FLAVORING VANILLA IMIT 1-QT KE	6 Tablespoon	110736
MARGARINE SLD ZT 30-1 GFS	4 1/2 Pound	557482
SUGAR POWDERED 10X 12-2 PION	36 Cup	859740

Preparation Instructions

Pumpkin Bar:

In large mixer bowl with paddle attachment mix well the first four ingredients (white sugar, sweet potatoes, eggs, and oil)

Then add flour, soda, cinnamon, and salt to mixture in mixing bowl and mix well.

Spray 9-2 inch aluminum pans with cooking spray. Use sauce pan and divide batter between the 9 sprayed pans.

Bake at 300 degrees for 20 to 22 minutes.

Cool before frosting.

Frosting:

Beat cream cheese, butter, vanilla, and powder sugar together in small mixer bowl.

Divide among frosting between 9 pans.

Cover with plastic and foil. Freeze

Pull from freezer the day before serving and put into fridge.

Cut each pan into 9 X 5 for 45 bars per pan.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 405.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	224.93		
Fat	12.40g		
SaturatedFat	3.83g		
Trans Fat	0.00g		
Cholesterol	24.96mg		
Sodium	214.23mg		
Carbohydrates	27.62g		
Fiber	0.82g		
Sugar	21.07g		
Protein	1.88g		
Vitamin A	225.19IU	Vitamin C	0.00mg
Calcium	9.91mg	Iron	0.39mg

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

Seasoned Carrots

Servings:	148.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28295
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
Carrots fzn	30 Pound	100352
MARGARINE SLD 30-1 GCHC	3 Pound	733061
SALT IODIZED 24-26Z GFS	1/4 Cup	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 148.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	92.23
Fat	8.15g
SaturatedFat	2.92g
Trans Fat	0.00g
Cholesterol	24.32mg
Sodium	305.05mg
Carbohydrates	6.08g
Fiber	2.03g
Sugar	3.04g
Protein	0.00g

Vitamin A	486.49IU	Vitamin C	0.00mg
Calcium	0.15mg	Iron	0.00mg

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

L&H Salad Dressing

Servings:	416.00	Category:	Condiments or Other
Serving Size:	2.00 Tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28296
School:	New Paris Elementary School		

Ingredients

Description	Measurement	DistPart #
ONION DEHY CHPD 15 P/L	1 Cup	263036
SUGAR CANE GRANUL 25 GCHC	3 Quart	108642
SAUCE CHILI 6-10 GCHC	1 #10 CAN	313025
OIL SALAD CANOLA NT 6-1GAL GCHC	1 1/2 Gallon	393843
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	1 1/2 Quart	629640
SALT IODIZED 25 CARG	3/4 Cup	108286
SPICE MUSTARD DRY 1 COLMANS	3/4 Cup	400018
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839

Preparation Instructions

Put all ingredients into bowl of larger mixer.
Use wire whisk attachment and mix on low 20 minutes.
Pour into gallon containers and refrigerate or freeze
Note: Makes 3 gallons and 1 quart.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 416.00

Serving Size: 2.00 Tablespoon

Amount Per Serving	
Calories	143.06
Fat	12.91g
SaturatedFat	0.92g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	293.20mg
Carbohydrates	7.64g

Fiber	0.01g		
Sugar	7.04g		
Protein	0.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.88mg	Iron	0.00mg

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

Homemade Tomato Soup

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28811

Ingredients

Description	Measurement	DistPart #
Tomato Sauce cnd	2 #10 CAN	100334
MILK EVAP 24-12Z CARN	24 Fluid Ounce	344084
SPICE BASIL LEAF 5.5Z TRDE	2 Tablespoon	513628
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 6 TRDE	1 Teaspoon	513857
BASE CHIX LO SOD 12-1 LEGO	1/2 Cup	130869
SUGAR BEET GRANUL 25 GCHC	1/4 Cup	108588
Tap Water for Recipes	1 1/2 Gallon	000001WTR

Preparation Instructions

Add and combine all ingredients together EXCEPT for water to stockpot. Then gradually add water. Cook over medium heat stirring occasionally. Cook until temp reaches 165. Keep warm until serving, maintain temp of 135 degrees for hot service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	60.01
Fat	1.20g
SaturatedFat	0.72g
Trans Fat	0.00g
Cholesterol	7.20mg
Sodium	216.86mg
Carbohydrates	10.84g
Fiber	2.07g
Sugar	7.02g
Protein	2.47g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.80mg	Iron	0.00mg

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

Turkey Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28960

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice	244190
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
Aunt Millie's Whole Grain Mini Sub 2oz	1 bun	5113

Preparation Instructions

On bottom of sub bun place 6 slices of turkey and 1 slice of cheese. Place top of bun top of cheese. Hold subs in cooler until ready for service.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	305.00		
Fat	9.00g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	52.50mg		
Sodium	770.00mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	4.50g		
Protein	26.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	96.00mg	Iron	0.36mg

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

Scalloped Potatoes

Servings:	32.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29311

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	4 1/2 Quart	000001WTR
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Ounce	299405
POTATO SCALLOPED CLSC R/SOD 6-2.25	1 Carton	118567

Preparation Instructions

- 1: Add 4 1/2 Quarts boiling water and 4 ounces butter to 2" deep full-size steamtable pan.
- 2: Stir in sauce mix until dissolved.
- 3: Add potato slices. Stir.
- 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	137.49		
Fat	3.77g		
SaturatedFat	1.75g		
Trans Fat	0.00g		
Cholesterol	7.50mg		
Sodium	224.98mg		
Carbohydrates	24.54g		
Fiber	1.02g		
Sugar	4.09g		
Protein	2.05g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.66mg	Iron	0.31mg

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

Mexican Dip*

Servings:	300.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29566
School:	Fairfield Jr.-Sr. High School		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
SEASONING TACO MIX 6-9Z LAWR	18 Ounce	159204
BEAN REFRD 6-10 P/L	4 #10 CAN	293962
SOUP CRM OF MUSHRM LO SOD 12-5 CAMP	2 #5 CAN	514802
SOUP CRM OF CHIX 12-5 HLTHYREQ	2 #5 CAN	695513
SAUCE CHS NACHO DLX 6-10 GCHC	3 #10 CAN	323616
SALSA 103Z 6-10 REDG	3 #10 CAN	452841
Tap Water for Recipes	1 1/2 Quart	000001WTR
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	100012

Preparation Instructions

Spray tilt skillet with cooking spray. Turn on skillet to 300 degrees and cook ground beef until there is no more visible pink. Drain ground beef into a 5 gal bucket. Sprinkle taco seasoning over drained ground beef. Put in the rest of the ingredients into tilt skillet. Turn temp on tilt skillet to 250 degrees.

Put in the rest of the ingredients except for shredded cheese (cream of mushroom, cream of chicken, cheese sauce, salsa and water).

Mix well, then add shredded cheese. Adjust heat to 200 degrees (to keep from sticking). Heat to 150 degrees.

Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

Meal Components (SLE)

Amount Per Serving

Meat	3.36
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00
Serving Size: 0.75 Cup

Amount Per Serving

Calories	343.74		
Fat	19.44g		
SaturatedFat	7.23g		
Trans Fat	2.13g		
Cholesterol	67.32mg		
Sodium	1017.82mg		
Carbohydrates	18.17g		
Fiber	3.82g		
Sugar	2.35g		
Protein	22.13g		
Vitamin A	23.67IU	Vitamin C	0.00mg
Calcium	42.89mg	Iron	1.99mg

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

Mashed Potatoes

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29652
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	2 Package	613738
Tap Water for Recipes	2 Gallon	000001WTR

Preparation Instructions

Place potato pearls and cold water into a 4 inch steam table pan. Place pan immediately in steamer (no lid). Steam for 30 minutes and then place in hot hold with lid until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	73.69		
Fat	1.05g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	357.94mg		
Carbohydrates	14.74g		
Fiber	1.05g		
Sugar	0.00g		
Protein	2.11g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.53mg	Iron	0.32mg

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

Mexican Dip

Servings:	300.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29656
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	100158
SALT IODIZED 18-2.25 GCHC	1/2 Tablespoon	350732
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon	225037
SEASONING TACO MIX 6-9Z GRSZ	18 Ounce	222313
Tap Water for Recipes	1 1/2 Quart	000001WTR
BEAN REFRD 6-10 P/L	4 #10 CAN	293962
SOUP CRM OF MUSHRM 12-5 CAMP	2 #5 CAN	101346
SOUP CRM OF CHIX 12-5 HLTHYREQ	2 #5 CAN	695513
SAUCE CHS CHED BASIC 6-10 CHEFM	3 #10 CAN	565695
SALSA 103Z 6-10 REDG	3 #10 CAN	452841
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	100012

Preparation Instructions

Brown ground beef and add salt, pepper, garlic to beef while being browned.

Once beef is 160 degrees, drain grease.

Add taco seasoning with water then bring to boil.

Stir in the rest of ingredients except shredded cheese.

Stir and simmer until dip reaches temperature of 160 degrees.

Put dip into sprayed 4 inch pans. Cover with lid and place in the warmer.

Place paper on trays under 8 oz. portion cups.

Portion out 3/4 cup of dip into each portion cup.

Put 2 Tablespoons shredded cheese on top of dip in each cup.

Place in warmer until ready for service.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	335.67		
Fat	20.08g		
SaturatedFat	7.42g		
Trans Fat	2.13g		
Cholesterol	69.67mg		
Sodium	737.29mg		
Carbohydrates	15.76g		
Fiber	2.16g		
Sugar	1.17g		
Protein	22.13g		
Vitamin A	23.67IU	Vitamin C	0.00mg
Calcium	27.00mg	Iron	1.38mg

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

Sloppy Joe

Servings:	315.00	Category:	Entree
Serving Size:	0.33 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29658
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
Beef, Fine 85/15	50 Pound	100158
SAUCE SLOPPY JOE 4-10 MANWICH	4 #10 CAN	860166

Preparation Instructions

Spray tilt skillet and brown hamburger.

Once the hamburger is 160 degrees, drain/remove all the grease.

Add Manwich sauce to browned hamburger and bring 160 degrees.

Place in sprayed 4 inch pans.

Put in warmer with a lid until ready for service.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 315.00

Serving Size: 0.33 Cup

Amount Per Serving

Calories	178.41		
Fat	11.37g		
SaturatedFat	3.79g		
Trans Fat	1.90g		
Cholesterol	49.28mg		
Sodium	251.03mg		
Carbohydrates	5.26g		
Fiber	1.31g		
Sugar	3.94g		
Protein	13.92g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.24mg

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

Macaroni & Cheese

Servings:	24.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29676

Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & CHS R/F WGRAIN 6-5	2 Package	119122

Preparation Instructions

Place 2 bags in 2 inch steam pans.

Steam 1 hour to 160 degrees.

Open bags and put in a 4 inch pan for service

Serve heaping 5 1/3 oz. scoop.

NOTE:

12-6 fl. oz. servings per bag

72- 6 fl. oz. servings per case

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	290.00		
Fat	11.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	979.99mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	6.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	418.99mg	Iron	1.00mg

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

Taco

Servings:	360.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29677
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	50 Pound	722330
Cheese, Cheddar Reduced fat, Shredded	15 Pound	100012
TORTILLA FLOUR ULTRGR 6 30-12CT	360 Each	882690

Preparation Instructions

Note: 1 case tortillas= 30 dozen (360) tortillas

Heat taco meat in 2 inch steam pans in a steamer to 160 degrees.

Open 4 bags of taco meat per 4 inch pan.

Place it in a warmer.

Assemble Tacos

1/4 c. taco meat on tortilla shell

1 1/2 oz shredded cheese (heaping 1 oz. scoop)

Fold up and place on bun pans.

Cover with foil and place in the warmer.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 360.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	221.43
Fat	9.93g
SaturatedFat	5.43g
Trans Fat	0.20g
Cholesterol	37.87mg
Sodium	412.96mg
Carbohydrates	19.17g
Fiber	3.40g
Sugar	2.40g
Protein	15.64g

Vitamin A	452.16IU	Vitamin C	3.51mg
Calcium	52.74mg	Iron	2.40mg

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

Smokey Sausage Links

Servings:	96.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29681
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
SAUSAGE LNK SMOKEY CKD 16/ 4-3 GFS	192 Each	720038

Preparation Instructions

Place sausage links in 4 inch steam pans.

Steam for 30 minutes with no lid

Temp to 160 degrees.

Place steam pan with sausage links in a 4 inch pan.

Put the lid on pan and place it in a hot hold.

Meal Components (SLE)

Amount Per Serving

Meat	1.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 2.00 Each

Amount Per Serving

Calories	170.00		
Fat	15.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	540.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Sugar	1.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.12mg	Iron	0.60mg

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

Benton Baked Beans

Servings:	77.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29682
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BEAN BAKED 6-10 BUSH	3 #10 CAN	520098

Preparation Instructions

Spray 4 inch pan and put 3 #10 cans baked beans in pan.
Place the lid on the pan and bake in the oven for 45 minutes.
Stir and temp to 155 degrees.
Once it has reached temperature place in hot hold until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 77.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	151.17
Fat	0.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	554.28mg
Carbohydrates	30.23g
Fiber	5.04g
Sugar	12.09g
Protein	7.05g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 50.39mg	Iron 1.91mg

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

Ravioli

Servings:	36.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29683
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
RAVIOLI FORT/ENRICHED 6-10 CHBOY	3 #10 CAN	496286

Preparation Instructions

Spray 4 inch pan and put 3 #10 cans cans of ravioli in pan.
Place the lid on the pan and bake in the oven for 30 minutes.
Stir and cook until temperature reaches 160 degrees.
Once it has reached temp place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories	260.01		
Fat	8.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	600.02mg		
Carbohydrates	30.00g		
Fiber	4.00g		
Sugar	6.00g		
Protein	16.00g		
Vitamin A	300.01IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.70mg

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

Hamburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29684
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	203270
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwiches and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	230.00		
Fat	6.50g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	410.00mg		
Carbohydrates	22.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.80mg

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

Cheeseburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29685
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	203270
3.5 WG Hamburger Bun	1 Each	3354
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice	100036

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich with 1 slice of cheese and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	371.10		
Fat	15.32g		
SaturatedFat	7.29g		
Trans Fat	0.00g		
Cholesterol	61.46mg		
Sodium	939.11mg		
Carbohydrates	25.53g		
Fiber	3.00g		
Sugar	6.53g		
Protein	29.58g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.80mg

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

Breaded Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29686
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	558061
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	360.00		
Fat	14.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	600.00mg		
Carbohydrates	36.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.00mg	Iron	10.00mg

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

Grilled Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29687
School:	Benton Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
3.5 WG Hamburger Bun	1 Each	3354

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	230.00		
Fat	6.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	670.00mg		
Carbohydrates	24.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.00mg

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

Buttered Carrots

Servings:	148.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29690

Ingredients

Description	Measurement	DistPart #
Carrots fzn	30 Pound	100352
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Pound	299405
SALT IODIZED 24-26Z GFS	3 Tablespoon	108308
SPICE PEPR BLK REG GRIND 16Z TRDE	3 Tablespoon	225037

Preparation Instructions

Place frozen carrots in a 2 inch steam pan. Steam for 23 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 148.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	48.99		
Fat	3.39g		
SaturatedFat	1.51g		
Trans Fat	0.00g		
Cholesterol	30.81mg		
Sodium	186.15mg		
Carbohydrates	6.08g		
Fiber	2.03g		
Sugar	3.04g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.76mg	Iron	0.00mg

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

Assorted Muffins

Servings:	3.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31137
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
MUFFIN BANANA WGRAIN IW 48-2Z SL	1 Each	262362
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each	262343
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each	262370

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	190.00		
Fat	7.00g		
SaturatedFat	1.33g		
Trans Fat	0.07g		
Cholesterol	10.00mg		
Sodium	116.67mg		
Carbohydrates	29.33g		
Fiber	1.33g		
Sugar	15.00g		
Protein	2.33g		
Vitamin A	4.80IU	Vitamin C	0.02mg
Calcium	7.01mg	Iron	0.95mg

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

Assorted Juices

Servings:	3.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31139
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
JUICE GRP 100 96-4FLZ HV	1 Cup	577270
JUICE ORNG 100 96-4FLZ HV	1 Cup	577281
JUICE APPLE 100 96-4FLZ HV	1 Each	577230

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	4.07mg		
Carbohydrates	14.67g		
Fiber	0.17g		
Sugar	14.67g		
Protein	0.57g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.46mg	Iron	0.42mg

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

Assorted 1 Count Pop Tarts

Servings:	3.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31140
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece	695880
PASTRY POP-TART WGRAIN FUDG 120-1CT	1 Each	452062
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece	695890

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	186.67
Fat	2.83g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	196.67mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	15.33g
Protein	2.33g
Vitamin A 500.00IU	Vitamin C 0.00mg
Calcium 110.00mg	Iron 1.80mg

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

Assorted Cereal Bars

Servings:	2.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31141
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z	1 Each	265921

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	160.00		
Fat	3.50g		
SaturatedFat	0.25g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	110.00mg		
Carbohydrates	29.50g		
Fiber	3.00g		
Sugar	9.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	250.00mg	Iron	1.40mg

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

Assorted Crackers

Servings:	3.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31142
School:	Millersburg Elementary-Middle School		

Ingredients

Description	Measurement	DistPart #
CRACKER GRHM GRIPZ 150CT KEEB	1 Package	805640
CRACKER GRHM GRIPZ CHOC IW 150CT KEEB	1 Package	282441
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1 Package	112702

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	110.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	110.00mg		
Carbohydrates	18.00g		
Fiber	1.00g		
Sugar	3.67g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.33mg	Iron	0.77mg

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