Cookbook for Knox High School

Created by HPS Menu Planner

Table of Contents

Assorted Cereal
Uncrustable, String Cheese, & Goldfish
Ham Chef Salad
Chicken Alfredo
Chicken Gravy
Turkey & Cheese Sub
Ham & Cheese Sub
Pop Tart
Orange Chicken
Variety of Juice
Mashed Potatoes
Uncrustable, String Cheese, & Cheez-It
Eggo Bites® Mini Pancakes
Ham Chef Salad with Cheez-It and Muffin
Breaded Chicken Sandwich
Spicy Chicken Sandwich
Cheeseburger
Zee Zee Applesauce
Blueberry or Chocolate Muffin
Glazed Carrots
Seasoned Oven Fries

Seasoned Potato Wedges

Seasoned Corn

Seasoned Green Beans

Seasoned Steamed Broccoli

Sunchips® Harvest Cheddar or Garden Salsa

Yogurt Parfait

Assorted Cereal

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22758
School:	Knox Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL GLDN GRAHAMS BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	509434
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	595934
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	270401
CEREAL FROOT LOOPS R/S BWL 96- 1Z KELL	1 Each		283620
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265782

Preparation Instructions

No Preparation Instructions available.

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: 6.00

Serving Size: 1.00 Each			
Amount Per Serving			
Calories	111.87		
Fat	1.42g		
SaturatedFat	0.13g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	161.53mg		
Carbohydrates	23.67g		

Fiber		1.47g	
Sugar		8.17g	
Protein		1.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	82.53mg	Iron	3.09mg

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

Uncrustable, String Cheese, & Goldfish

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22761
School:	Knox Middle School		

Ingredients

Description	Measurement	Prep Instructions	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 CHED WGRAIN 300- .75Z	1 Package		736280

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 Pe	r Serving		
Calories		480.00	
Fat		25.50g	
SaturatedFa	at	8.00g	
Trans Fat		0.00g	
Cholestero		20.00mg	
Sodium		650.00mg	
Carbohydra	ates	48.00g	
Fiber		4.00g	
Sugar		16.00g	
Protein		17.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	261.00mg	Iron	1.70mg

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Ham Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28742
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	2 Cup		755826
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012
Ham, Cubed Frozen	1 1/2 Ounce		100188-H
MUFFIN BLUEBERRY IW 96-2Z MUFFINTOWN	1 Each		273442
CRACKER GLDFSH CHED WGRAIN 300- .75Z	1 Package		736280

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	1.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 salad

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Amount Pe	r Serving		
Calories		405.49	
Fat		15.23g	
SaturatedF	at	6.23g	
Trans Fat		0.00g	
Cholestero		62.13mg	
Sodium		783.58mg	
Carbohydra	ates	47.46g	
Fiber		2.33g	
Sugar		16.90g	
Protein		19.48g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	73.67mg	Iron	1.70mg

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Chicken Alfredo

Servings:	80.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28756
School:	Knox Elementary		

Ingredients

Starch

Description	Measurement	Prep Instructions	DistPart #
ENTREE PENNE W/ALFREDO SCE 6-5	30 Pound		491074

Preparation Instructions

Meal Components (SLF)

FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature.

Amount Per Serving	into (OLL)
Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

0.00

Nutrition Facts Servings Per Recipe: 80.00 Serving Size: 6.00 Ounce			
Amount Pe	r Serving		
Calories		290.00	
Fat		12.00g	
SaturatedF	at	6.80g	
Trans Fat		0.00g	
Cholestero	I	39.00mg	
Sodium		1140.00mg	
Carbohydra	ates	30.00g	
Fiber		2.00g	
Sugar		8.00g	
Protein		17.00g	
Vitamin A	473.00IU	Vitamin C	1.00mg
Calcium	402.00mg	Iron	1.00mg
	of TransFat is for ation purposes	information onl	y, and is not

Chicken Gravy

Servings:	128.00	Category:	Condiments or Other
Serving Size:	1.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30186
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CHIX 8-22.6Z TRIO	1 Package		290025
Tap Water for Recipes	1 Gallon		000001WTR

Preparation Instructions

ADD ONE PKG TO 1 GALLON BOILING WATER, BLEND W/WIRE WHIP & SIMMER FOR 1 MIN. EACH PKG MAKES APPROX 1 GALLON OR 64-2Z SRV GRAVY. CASE YIELDS 8 GALLONS OR 512-2Z SERVINGS.

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: 128.00 Serving Size: 1.00 Fluid Ounce

Amount Pe	r Serving		
Calories		19.45	
Fat		0.28g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		133.40mg	
Carbohydra	ites	3.89g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Turkey & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30188
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice		244190
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1 Each		100018

Preparation Instructions

No Preparation Instructions available.

Meal	Components	(SLE)
Δmoun.	t Per Servina	

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	r Serving		
Calories		325.00	
Fat		11.50g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		57.50mg	
Sodium		745.00mg	
Carbohydra	ites	29.00g	
Fiber		2.00g	
Sugar		3.50g	
Protein		26.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	2.36mg

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Ham & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30189
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	6 Slice		556121
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1 Each	READY_TO_EAT	100018
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Meal	Components	(SLE)
Amoun	t Par Sarvina	

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
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Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		315.00	
Fat		12.00g	
SaturatedFa	at	4.50g	
Trans Fat		0.00g	
Cholestero		72.50mg	
Sodium		855.00mg	
Carbohydra	ates	29.00g	
Fiber		2.00g	
Sugar		3.50g	
Protein		23.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	2.72mg

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Pop Tart

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-30220
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	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

No Preparation Instructions available.

Meal Components (S	SLE)
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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		
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Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		186.67	
Fat		2.83g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		196.67mg	
Carbohydra	ates	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

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Orange Chicken

Servings:	39.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30246

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	8 Pound		327120
SAUCE ORNG GINGR 45GAL ASIAN	32 Ounce		802860

Preparation Instructions

Place 4# 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 sauce. Mix thoroughly.

Each serving should be 12 popcorn chicken.

Meal	Components	(SLE)
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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: 39.00 Serving Size: 0.50 Cup

Serving Size	. 0.30 Cup				
Amount Per Serving					
Calories		304.99			
Fat		14.46g			
SaturatedF	at	2.78g			
Trans Fat		0.00g			
Cholestero		22.24mg			
Sodium		495.86mg			
Carbohydra	ates	28.70g			
Fiber		3.34g			
Sugar		12.60g			
Protein		15.57g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	36.70mg	Iron	2.22mg		

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Variety of Juice

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31349
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each		118940
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921

Preparation Instructions

No Preparation Instructions available.

Meal	Coi	mp	one	nts	(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		63.33		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		6.67mg		
Carbohydra	ates	15.33g		
Fiber		0.00g		
Sugar		14.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	20.00mg	
Calcium	3.33mg	Iron	0.20mg	

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Mashed Potatoes

Servings:	38.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31350
School:	Knox Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce	1 package	613738
Tap Water for Recipes	17 Cup	Hot water	000001WTR

Preparation Instructions

RECONSTITUTE

- 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan.
- 2: Add all potatoes, stir for 15 seconds.
- 3: Let stand for 5 minutes, stir and serve.

Meal Com	ponents	(SLE)
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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: 38.00 Serving Size: 0.50 Cup

Serving		
	73.68	
	1.05g	
	0.00g	
	0.00g	
Cholesterol		
	357.89mg	
es	14.74g	
	1.05g	
	0.00g	
	2.11g	
0.00IU	Vitamin C	0.00mg
10.53mg	Iron	0.32mg
	es 0.00IU	73.68 1.05g 0.00g 0.00g 0.00mg 357.89mg 14.74g 1.05g 0.00g 0.00g 2.11g 0.00IU Vitamin C

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Uncrustable, String Cheese, & Cheez-It

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31385

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72- 2.6Z	1 Each		527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package		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 Pe	r Serving		
Calories		480.00	
Fat		25.50g	
SaturatedF	at	8.50g	
Trans Fat		0.00g	
Cholestero		20.00mg	
Sodium		630.00mg	
Carbohydra	ates	48.00g	
Fiber		5.00g	
Sugar		16.00g	
Protein		17.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	341.00mg	Iron	1.72mg

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Eggo Bites® Mini Pancakes

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31436
School:	Knox Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package		395303
PANCAKE MINI BLUEB IW 72-3.03Z EGGO	1 Package		284841
PANCAKE MINI MAPL IW 72-3.03Z EGGO	1 Package		284831

Preparation Instructions

BAKE

Keep Frozen Until Ready to Use

Do Not Refreeze Thawed Product.

CONVENTIONAL OVEN*:

- 1. Preheat oven to 350°F.
- 2. Place frozen pouches, picture side up, in a single layer on baking sheet.
- 3. Heat for 14 15 minutes.

CONVECTION OVEN*:

- 1. Preheat oven to 350°F.
- 2. Place frozen pouches, picture side up, in a single layer on baking sheet.
- 3. Heat for 9 10 minutes.

*Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

Meal Components (SLE) Amount Per Serving Meat 0.00 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: 3.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		213.33	
Fat		6.33g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholestero		10.00mg	
Sodium		310.00mg	
Carbohydra	ates	35.33g	
Fiber		4.00g	
Sugar		11.00g	
Protein		4.00g	
Vitamin A	166.67IU	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

Ham Chef Salad with Cheez-It and Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31438
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	2 Cup		755826
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012
Ham, Cubed Frozen	1 1/2 Ounce		100188-H
MUFFIN BLUEBERRY IW 96-2Z MUFFINTOWN	1 Each		273442
CRACKER CHEEZ-IT WGRAIN IW 17575Z	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	1.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 salad

Serving Size	e: 1.00 salad		
Amount Pe	r Serving		
Calories		438.83	
Fat		16.40g	
SaturatedF	at	7.06g	
Trans Fat		0.00g	
Cholestero	l	62.13mg	
Sodium		813.58mg	
Carbohydra	ates	52.13g	
Fiber		3.67g	
Sugar		16.90g	
Protein		20.15g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	187.00mg	Iron	1.96mg

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Breaded Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31439
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each		281622
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

8-10 minutes at 400°F from frozen.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.

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 Sandwich

Amount Per Serving	
Calories	380.00
Fat	15.50g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	620.00mg
Carbohydrates	41.00g
Fiber	6.00g
Sugar	5.00g
Protein	20.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 60.00mg Iron 2.90mg

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Spicy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31440
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each		327080
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

8-10 minutes at 400°F from frozen.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.

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 Sandwich

Amount Per Serving			
Calories		410.00	
Fat		16.50g	
SaturatedFa	at	3.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		580.00mg	
Carbohydrates		42.00g	
Fiber		6.00g	
Sugar		5.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	3.00mg

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

used for evaluation purposes

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31441
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each		785850
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (S	SLE)
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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 Sandwich

Amount Per	r Serving		
Calories		328.00	
Fat		14.00g	
SaturatedFa	at	5.10g	
Trans Fat		0.60g	
Cholesterol		46.50mg	
Sodium		589.00mg	
Carbohydra	ates	28.00g	
Fiber		4.00g	
Sugar		4.50g	
Protein		23.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.00mg	Iron	3.00mg

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Zee Zee Applesauce

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31442
School:	Knox Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE BLUE RASPB 96-4.5Z	1		358553
APPLESAUCE CINN 96-4.5Z	1 Each		358572
APPLESAUCE STRWB BAN CUP 96-4.5Z	1 Each		250012
APPLESAUCE WTRMLN CUP 96-4.5Z	1 Each		276161
APPLESAUCE MXD FRT CUP 96-4.5Z COMM	1 Each		726580

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 0.00 Legumes Starch 0.00

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Each

Serving Size	: 1.00 Each		
Amount Per	r Serving		_
Calories		54.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		7.00mg	
Carbohydra	ites	14.40g	
Fiber		0.80g	
Sugar		12.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.20mg	Iron	0.00mg

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Blueberry or Chocolate Muffin

Servings:	2.00	Category:	Grain
Serving Size:	1.00 muffin	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31501
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEBERRY IW 96-2Z MUFFINTOWN	1 Each		273442
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each		262343

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 muffin

Col thing Cize	Corving Cize: 1:00 mann			
Amount Per Serving				
Calories		170.00		
Fat		5.25g		
SaturatedFa	at	1.00g		
Trans Fat		0.00g		
Cholestero		15.00mg		
Sodium		110.00mg		
Carbohydra	ites	26.50g		
Fiber		1.50g		
Sugar		13.50g		
Protein		3.00g		
Vitamin A	7.21IU	Vitamin C	0.03mg	
Calcium	19.88mg	Iron	1.17mg	

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Glazed Carrots

Servings:	98.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31503
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Carrots fzn	20 Pound		100352
BUTTER PRINT SLTD GRD AA 36-1 GCHC	1 Pound		191205
SUGAR BROWN LT 12-2 P/L	2 Pound	1 Bag of brown sugar	860311

Preparation Instructions

Divide all ingredients between two pans.

Meal	Components	(SLE)
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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: 98.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calories		90.49	
Fat		4.60g	
SaturatedFa	ıt	2.29g	
Trans Fat		0.00g	
Cholesterol		33.99mg	
Sodium		72.74mg	
Carbohydra	tes	14.21g	
Fiber		2.02g	
Sugar		11.19g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Seasoned Oven Fries

Servings:	30.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31515
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Oven Fries	5 Pound		100357
SEASONING SALT NO MSG 5 TRDE	2 Tablespoon		514039

Preparation Instructions

No Preparation Instructions available.

Meal	Com	ponents	(SLE)
Amount	Par Sai	rvina	

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: 30.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup					
Amount Per	Amount Per Serving				
Calories		91.35			
Fat		3.15g			
SaturatedFa	at	1.05g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		393.00mg			
Carbohydra	ites	15.75g			
Fiber		1.05g			
Sugar		0.00g			
Protein		1.05g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

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Seasoned Potato Wedges

Servings:	30.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31516
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Potatoes, Wedges, Low-sodium Frozen	5 Pound		100355
SEASONING SALT NO MSG 5 TRDE	2 Tablespoon		514039

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	0.50

Nutrition Facts

Servings Per Recipe: 30.00 Serving Size: 0.50 Cup

Amount Per	Serving		
Calories		101.32	
Fat		2.98g	
SaturatedFa	ıt	0.99g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		387.34mg	
Carbohydra	tes	15.89g	
Fiber		1.99g	
Sugar		0.00g	
Protein		1.99g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Seasoned Corn

Servings:	82.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31518
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Corn, Whole Kernel, Frozen, No Salt added	15 Pound		100348
SEASONING GARLIC PEPR 21Z TRDE	1 Tablespoon		655252

Preparation Instructions

Moal Components (SLE)

STEAM

Divide 30# case into 2 vented steam table pans and put into preheated steam unit.

CCP:Heat through until internal temperature reaches 145° or higher

Remove from steamer and put in non vented steam table pans and cover with plastic wrap.

CCP: Hold for hot service at 140° or higher for no longer than 4 hours

mear 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 Pe Serving Size	•	.00			
Amount Pe	r Serving				
Calories		67.41			
Fat		1.01g			
SaturatedFa	at	0.00g			
Trans Fat 0.00g		_			
Cholestero		0.00mg	_		
Sodium		11.25mg			
Carbohydra	ates	16.10g			
Fiber		2.01g	_		
Sugar		3.02g			
Protein		2.01g			
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

Seasoned Green Beans

Servings:	96.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31519
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Green Beans, Low Sodium Canned	4 #10 CAN		100307
SEASONING GARLIC PEPR 21Z TRDE	2 Tablespoon		655252

Preparation Instructions

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: 96.00 Serving Size: 0.50 Cup

	•		
Amount Per	r Serving		
Calories		26.94	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		168.39mg	
Carbohydra	ites	4.31g	
Fiber		2.16g	
Sugar		2.16g	
Protein		1.08g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Seasoned Steamed Broccoli

Servings:	81.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31520
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No salt added, Frozen	15 Pound		110473
SEASONING GARLIC PEPR 21Z TRDE	1 Tablespoon		655252

Preparation Instructions

Meal Co	mponents	(SLE)
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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: 81.00 Serving Size: 0.50 Cup

COI THING CIZO	. 0.00 Gap		
Amount Per	Serving		
Calories		26.32	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		32.64mg	
Carbohydra	ites	5.06g	
Fiber		3.04g	
Sugar		1.01g	
Protein		3.04g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Sunchips® Harvest Cheddar or Garden Salsa

Servings:	2.00	Category:	Grain
Serving Size:	1.00 Bag	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31521
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP HARV CHED 104-SSV SUNCHIP	1 Package		105260
CHIP GARDEN SALSA 104-SSV SUNCHIP	1 Package		696900

Preparation Instructions

No Preparation Instructions available.

Meal	Components	(SLE)
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Amount Per Serving	
Meat	0.00
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: 2.00 Serving Size: 1.00 Bag

CCI VIII G CIZC	7. 1.00 Dag		
Amount Pe	r Serving		
Calories		140.00	
Fat		6.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		155.00mg	
Carbohydra	ates	19.00g	
Fiber		2.00g	
Sugar		2.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.60mg

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Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 PARFAIT	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31522
School:	Knox High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	3/4 Cup		811500
BERRIES THREE BLEND 4-5 GCHC	1/2 Cup		221020
GRANOLA BAG IW 144-1Z FLDSTN	1 Package		649742

Preparation Instructions

Use 12 oz cup. Put 3/4 cup yogurt and 1/2 cup frozen mixed berries and serve a bag of the granola on the side.

Meal	Components	(SLE)
Amoun	t Par Sarvina	

Amount Per Serving			
Meat	1.50		
Grain	1.00		
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 PARFAIT

Amount Pe	r Serving		
Calories		322.91	
Fat		4.87g	
SaturatedF	at	0.56g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		164.55mg	
Carbohydra	ates	63.20g	
Fiber		5.00g	
Sugar		35.13g	
Protein		9.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	215.49mg	Iron	1.22mg

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