

# **Cookbook for Bailey**

**Created by HPS Menu Planner**

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# Rosy Applesauce

<b>Servings:</b>	48.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21467

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GCHC	2 #10 CAN		271497
GELATIN MIX STRAWB 12-24Z GCHC	1/2 Cup		524581

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Empty applesauce into 4" 1/2 steam pan.

Mix in jello to get the "rosey" color.

Portion 4 oz into 5 oz souffles and chill to 41°.

Serve cold.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	58.13		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	17.58mg		
<b>Carbohydrates</b>	14.42g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	13.42g		
<b>Protein</b>	0.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.31mg	<b>Iron</b>	0.00mg

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

# Blushing Pears

<b>Servings:</b>	48.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21468

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD IN JCE 6-10 GCHC	2 #10 CAN		610364
GELATIN MIX STRAWB 12-24Z GCHC	1/4 Cup		524581

## Preparation Instructions

Wash Hands. Refer to our Standard Operating Procedures (SOP).

Pour pears into steam table pans.

Sprinkle with strawberry gelatin over pears to give blushing color.

Cover and chill to 41°. Portion 4 oz of fruit into 5 oz souffle

Keep cold until serving time.

CCP: Cold foods should be kept at 41° or lower.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	78.36		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	3.54mg		
<b>Carbohydrates</b>	17.95g		
<b>Fiber</b>	2.16g		
<b>Sugar</b>	12.56g		
<b>Protein</b>	0.04g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.82mg	<b>Iron</b>	0.00mg

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# Baked Sliced Apples

<b>Servings:</b>	50.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21469

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD W/P 6-10 GCHC	2 #10 CAN		117773
SUGAR BROWN MED 25 GCHC	2 Cup		108626
SPICE CINNAMON GRND 15Z TRDE	1 Tablespoon		224723

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash top of cans before opening. Place 2 cans of apples in 4 inch deep steam pan.

Combine brown sugar and cinnamon with apples. Stir to coat.

Bake apples in 350 degree oven for 45 minutes, or until lightly browned on top.

Serve immediately with 4 ounce spoodle or #8 scoop.

CCP: Hot foods held for later service must maintain a minimum internal temperature of 140 degrees F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	80.54		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.35mg		
<b>Carbohydrates</b>	20.10g		
<b>Fiber</b>	2.07g		
<b>Sugar</b>	16.99g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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# Cinnamon Applesauce

<b>Servings:</b>	48.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21470

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GCHC	2 #10 CAN		271497
SPICE CINNAMON GRND 15Z TRDE	2 Teaspoon		224723

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Empty applesauce into 4" 1/2 steam pan. Mix in cinnamon.

Chill to 41° or colder.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	52.30		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.50mg		
<b>Carbohydrates</b>	13.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.23mg	<b>Iron</b>	0.00mg

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# Tropical Fruit Cups

<b>Servings:</b>	48.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21471

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE 6-10 GCHC	1 #10 CAN		612448
PINEAPPLE TROPICAL GLD 6-81Z DOLE	81 Ounce		500471

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Open and drain Mandarin Oranges, pour into 4" deep steam table pan and mix with one bag of pineapple tidbits.

Refrigerate until probe inserted in fruit reads 41 degrees or less. Serve with 4 ounce spoodle.

CCP: KEEP COLD FOODS COLD AT 41 DEGREES OR LESS

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	63.45		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	5.39mg		
<b>Carbohydrates</b>	14.93g		
<b>Fiber</b>	0.39g		
<b>Sugar</b>	11.76g		
<b>Protein</b>	0.54g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.78mg	<b>Iron</b>	0.36mg

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# Fruit Cup

<b>Servings:</b>	144.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21472

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Apple Slices, Canned, Unsweetened	1 #10 CAN		100206
FRUIT MIXED 6-10	1 #10 CAN	BAKE	100212
ORANGES MAND IN JCE 6-10 GCHC	1 #10 CAN	BAKE	612448
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 #10 CAN		189979
Diced Pears 6-10	1 #10 CAN	BAKE	100225
Diced Peaches CND 6-10	1 #10 CAN	BAKE	100220

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash top of can with sanitized dish cloth before opening. Drain some of the liquid from fruit if needed.

Portion 4oz into 5oz souffles.

Keep fruit cold until serving.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.54
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	62.82		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	6.29mg		
<b>Carbohydrates</b>	15.43g		
<b>Fiber</b>	1.21g		
<b>Sugar</b>	12.52g		
<b>Protein</b>	0.18g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 4.53mg **Iron** 0.13mg

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# Pumpkin Silk

<b>Servings:</b>	180.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21473

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUMPKIN FCY 6-10 GCHC	3 #10 CAN		186244
TOPPING WHIP 12-32Z RICH	5 Quart		307092
PUDDING MIX VAN INST 12-24Z GCHC	3 Package		106666
SPICE CLOVES GRND 16Z TRDE	1 Teaspoon		224774
SPICE NUTMEG GRND 16Z TRDE	1 Teaspoon		224944
SPICE CINNAMON GRND 15Z TRDE	1 Teaspoon		224723
TOPPING WHIP I/BG 12-16Z ONTOP	2 Package	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED	330442

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Combine the pumpkin and whip topping in a chilled mixing bowl, whip at medium speed with wire whip. Add dry instant pudding mix and spices(to taste). Whip at full volume. Fill cups and top with bagged whip topping.

CCP: Keep cold at 41 degrees or lower.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00

<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 180.00  
Serving Size: 0.50 Cup

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**Amount Per Serving**

<b>Calories</b>	124.34
<b>Fat</b>	5.69g
<b>SaturatedFat</b>	5.69g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	106.17mg
<b>Carbohydrates</b>	18.80g
<b>Fiber</b>	1.29g
<b>Sugar</b>	15.01g
<b>Protein</b>	0.43g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	65.37mg	<b>Iron</b>	0.90mg

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# Apple Crisp

<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21474

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GCHC	2 #10 CAN		271497
OATS QUICK HOT CEREAL 50 GILST	6 1/4 Cup		286070
FLOUR A/P PASTRY 2-25 KING	6 1/2 Cup		260231
SUGAR BROWN MED 25 GCHC	4 Cup	UNSPECIFIED	108626
SUGAR CANE GRANUL 25 GCHC	3 Cup		108642
SPICE NUTMEG GRND 16Z TRDE	3 Tablespoon		224944
SPICE CINNAMON GRND 15Z TRDE	3 Tablespoon		224723
SALT IODIZED 25 CARG	1 Teaspoon		108286
MARGARINE SLD 30-1 GCHC	2 Pound		733061

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

For topping: Combine flour, oats, brown sugar, spices (nutmeg, 2 Tbsp cinnamon, and salt) and margarine. Mix until crumbly. Set aside.

For filling: Drain apples, save juice, and add enough water to juice to make 3 cups liquid. Set liquid aside. Place apples in two shallow steam table pans. Sprinkle 1 1/2 cups sugar, 1 1/2 tsp cinnamon over apples in each pan, stir. Pour 1 1/2 cups liquid over each pan of apples. Sprinkle apples with 5 cups of topping evenly. Bake at 350 degrees for 25 - 35 or until topping is browned and crisp in convection oven minutes. Cool, Cut 50 pieces per pan.

CCP: Keep cold at 41 degrees or lower.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.13
<b>Fruit</b>	0.24
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	188.74		
<b>Fat</b>	7.55g		
<b>SaturatedFat</b>	2.96g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	99.10mg		
<b>Carbohydrates</b>	29.15g		
<b>Fiber</b>	1.18g		
<b>Sugar</b>	19.20g		
<b>Protein</b>	0.75g		
<b>Vitamin A</b>	480.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	6.19mg	<b>Iron</b>	0.27mg

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# Broccoli

<b>Servings:</b>	164.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21475

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF 30 GCHC	82 Cup	BAKE	285590

## Preparation Instructions

Wash Hands. Refer to our Standard Operating Procedures (SOP).

To steam broccoli, place it in a single layer in a 2 1/2 in deep steam table pan. Steam uncovered following manufacturer's directions for 10 to 20 minutes or until broccoli is tender.

CCP: Hot foods should be held at 145° or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 164.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	16.67		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.00mg		
<b>Carbohydrates</b>	3.33g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	0.67g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	23.33mg	<b>Iron</b>	0.67mg

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# Romaine Lettuce

<b>Servings:</b>	428.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21476

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	40 Pound		600504

## Preparation Instructions

Wash Hands. Refer to our Standard Operating Procedures (SOP).

Tear lettuce into bite sized pieces and wash and dry thoroughly.

May garnish with cucumbers and tomatoes.

Note: 1 cup of lettuce is equal to 1/2 cup serving.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.29
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 428.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	7.48		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	4.98mg		
<b>Carbohydrates</b>	1.50g		
<b>Fiber</b>	0.50g		
<b>Sugar</b>	0.50g		
<b>Protein</b>	0.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.97mg	<b>Iron</b>	0.50mg

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# Green Peas

<b>Servings:</b>	136.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21477

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF 30 KE	68 Cup		283760

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

To cook on stove top, add frozen vegetables to covered stockpot and add one qt. of water. Bring vegetables to a boil and reduce to a simmer for 12 - 14 minutes or until tender but firm.

To cook in steam-jacketed kettle, put vegetables in a 4" steam table pan and cover. Cook for 15 - 20 minutes.

Put vegetables on serving line. Toss lightly. Cook vegetables to 155 degrees and hold at 140 degrees or higher.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM

OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM

INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 136.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	44.78		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	8.96g		
<b>Fiber</b>	2.99g		
<b>Sugar</b>	2.99g		
<b>Protein</b>	2.99g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.82mg

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

# Mixed Vegetables

<b>Servings:</b>	120.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21478

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 5-WAY 30 GCHC	29 Pound		285690

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

To cook on stove top, add frozen mixed vegetables to covered stockpot and add one qt. of water. Bring vegetables to a boil and reduce to a simmer for 12 - 14 minutes or until tender but firm.

To cook in steam-jacketed kettle, put vegetables in a 4" steam table pan and cover. Cook for 15 - 20 minutes.

Put vegetables on serving line and add margarine. Toss lightly. Cook vegetables to 155 degrees and hold at 140 degrees or higher.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	73.08		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	24.36mg		
<b>Carbohydrates</b>	14.62g		
<b>Fiber</b>	3.65g		
<b>Sugar</b>	4.87g		
<b>Protein</b>	2.44g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.73mg

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# Mashed Potatoes w/ Chicken Gravy

<b>Servings:</b>	85.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21479

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS XTRA RICH 6-3.56 BAMER	1 Carton		222585
GRAVY MIX CHIX 8-22.6Z TRIO	1 Package		290025

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Mix instant potatoes with boiling water according to directions on package. Put potatoes into a 4 " deep steam table pan and keep hot.

Add gravy mix to 1 gallon of boiling water and stir until thickened. Serve with a #8 scoop and top with 1 ounce of gravy.

CCP: Potatoes must have an internal temperature of a minimum of 155 degrees held for a minimum of 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.08

### Nutrition Facts

Servings Per Recipe: 85.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	98.34		
<b>Fat</b>	0.42g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	215.69mg		
<b>Carbohydrates</b>	20.65g		
<b>Fiber</b>	0.99g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	1.97g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	9.86mg	<b>Iron</b>	0.20mg

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# Celery Sticks w/ Peanut Butter

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21480

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STALK CLEANED 10 RSS	14 Pound		478318
USDA Commodity Smooth Peanut Butter	12 1/2 Cup		100396

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut celery into 1/2 inch by 4 inch sticks. Portion 6 celery sticks into 5.5 ounce souffle. Portion 2 tablespoons of peanut butter into 2 ounce souffle, serve together.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	208.91		
<b>Fat</b>	16.10g		
<b>SaturatedFat</b>	3.05g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	210.80mg		
<b>Carbohydrates</b>	10.05g		
<b>Fiber</b>	3.02g		
<b>Sugar</b>	4.02g		
<b>Protein</b>	7.46g		
<b>Vitamin A</b>	285.10IU	<b>Vitamin C</b>	1.97mg
<b>Calcium</b>	25.40mg	<b>Iron</b>	0.13mg

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# Tomato Soup

<b>Servings:</b>	24.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21481

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP TOMATO 12-5 HLTHYREQ	2 #5 CAN		488232
Tap Water for Recipes	1 #5 CAN	UNPREPARED	000001WTR

## Preparation Instructions

Wash hands. Refer to our standard operation procedures (SOP).

Stir soup in pan. Slowly stir in 1 can water. Heat to simmer, stirring occasionally.

Pour into 4" deep steam table pans and keep hot.

CCP: Hot food held for later service must maintain a minimum temperature of 140 degrees F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	106.52		
<b>Fat</b>	1.18g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	461.58mg		
<b>Carbohydrates</b>	21.30g		
<b>Fiber</b>	1.18g		
<b>Sugar</b>	11.84g		
<b>Protein</b>	2.37g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.43mg

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# California Blend

<b>Servings:</b>	120.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21482

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF 30 KE	15 Pound		283780

## Preparation Instructions

Wash hands, refer to our Standard Operating Porcedures (SOP).

Place frozen vegetables in a single layer in a steamer pan. Steam, using the manufacturer's directions for your steamer. When the vegetables are done keep them hot and serve.

CCP: Hot foods should be kept at 145° or hotter

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	17.50		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	21.00mg		
<b>Carbohydrates</b>	3.50g		
<b>Fiber</b>	1.40g		
<b>Sugar</b>	1.40g		
<b>Protein</b>	0.70g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	14.00mg	<b>Iron</b>	0.00mg

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# Green Beans

<b>Servings:</b>	136.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21483

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	6 #10 CAN		118737

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash top of lid with clean, sanitized rag before opening. Drain off half of the liquid from the can. Pour green beans and remaining liquid into a stock pot or steam table pan. Heat long enough on stove top or steamer to bring to serving temperature. Do not allow to boil.

CCP: Hot foods should be kept at 145° or hotter.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.57
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 136.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	22.82		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	159.76mg		
<b>Carbohydrates</b>	4.56g		
<b>Fiber</b>	2.28g		
<b>Sugar</b>	2.28g		
<b>Protein</b>	1.14g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	34.24mg	<b>Iron</b>	0.46mg

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

# Steamed Corn

<b>Servings:</b>	165.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21484

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 GCHC	30 Pound		285620

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

To steam place 5# corn into 2" deep steam pan and cook following manufacturer's directions for 15-20 minutes. Serve with a 4 oz spoodle as soon after cooking as possible.

CCP: Hot vegetables should be cooked to 140° F held for 15 seconds.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 165.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	16.67		
<b>Fat</b>	0.17g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	3.50g		
<b>Fiber</b>	0.17g		
<b>Sugar</b>	0.83g		
<b>Protein</b>	0.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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# Chicken Breakfast Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21485

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each		645080
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each		120851

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Heating instructions from frozen: Preheat convection oven to 350 degrees.

Place breakfast patties on sheet pan in single layer. Cook for 8-10 minutes with internal temperature reaching 160 F for a minimum of 15 seconds.

CCP: Hot foods should be kept at 140°

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	295.00
<b>Fat</b>	12.50g
<b>SaturatedFat</b>	5.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	12.50mg
<b>Sodium</b>	625.00mg
<b>Carbohydrates</b>	35.00g
<b>Fiber</b>	2.50g
<b>Sugar</b>	3.00g
<b>Protein</b>	12.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 241.00mg	<b>Iron</b> 2.70mg

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

# Buffalo Chicken Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21517

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR HOT & SPCY WG FC 1.13Z 4-8	3 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281731
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	<b>STEAM</b> <b>PREPARATION</b> Ambient: Ready to use. Refrigerated: <b>BRING TO ROOM TEMPERATURE.</b> Remove from case and let stand in bag 4 - 6 hours at room temperature. <b>HEATING</b> STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). <b>STAGING</b> Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
SAUCE BOOM BOOM 4-1GAL KENS	1 Tablespoon		877930

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place tortilla wrap on sheet pan. Spread 1 T of Boom Boom Sauce on the tortilla,

Cut 1 slice of American cheese in half and place on tortilla, add 3 pieces of chicken tenders and add 1 cup of romaine ribbons. Roll up the wrap and cut diagonally in half. Place in sandwich container. Keep refrigerated until serving.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for service for 4 hours should be thrown away.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

<b>Amount Per Serving</b>			
<b>Calories</b>		580.00	
<b>Fat</b>		32.00g	
<b>SaturatedFat</b>		6.75g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		960.00mg	
<b>Carbohydrates</b>		50.00g	
<b>Fiber</b>		7.00g	
<b>Sugar</b>		5.50g	
<b>Protein</b>		24.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	256.50mg	<b>Iron</b>	4.00mg

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

# Chicken Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21518

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 1.41Z 4-7.7	3 Piece		533830
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	<b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: <b>BRING TO ROOM TEMPERATURE.</b> Remove from case and let stand in bag 4 - 6 hours at room temperature. <b>HEATING/STEAM CABINET:</b> Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). <b>STAGING</b> Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
DRESSING RNCH LT 4-1GAL BRTHARB	1 Tablespoon		222970

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place tortilla wrap on sheet pan. Spread 1 T of Ranch Dressing on the tortilla, cut 1 slice of American cheese in half and place on tortilla, add 3 pieces of chicken tenders and add 1 cup of romaine ribbons. Roll up the wrap and cut diagonally in half. Place in sandwich container. Keep refrigerated until serving.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for service for 4 hours should be thrown away.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
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<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Wrap

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**Amount Per Serving**

<b>Calories</b>	530.00
<b>Fat</b>	24.00g
<b>SaturatedFat</b>	5.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	920.00mg
<b>Carbohydrates</b>	48.00g
<b>Fiber</b>	5.50g
<b>Sugar</b>	8.00g
<b>Protein</b>	28.50g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	222.00mg	<b>Iron</b>	3.50mg

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

# PBJ & Cheese Stick

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21519

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND PB&J STRAWB WGRAIN 72-2.8Z	1 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	282231
SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH	1 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	194471
CHEESE STRING MOZZ IW 168-1Z LOL	2 Each		786580
CRACKER GLDFSH CHED WGRAIN 300-.75Z	2 Package		736280

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	480.00
<b>Fat</b>	25.50g
<b>SaturatedFat</b>	6.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	20.00mg
<b>Sodium</b>	675.00mg
<b>Carbohydrates</b>	50.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	13.00g
<b>Protein</b>	18.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	1.80mg
<b>Calcium</b>	268.00mg
<b>Iron</b>	1.96mg

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



# Turkey Tortilla Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21520

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY, DELI BREA ST, SLICED	2 1/7 Ounce	READY_TO_EAT	110554
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	<b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
DRESSING RNCH LT 4-1GAL BRTHARB	2 Tablespoon		222970

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place tortilla wrap on sheet pan. Spread 2T of Lite Ranch Dressing on the tortilla, cut 1 slice of American cheese in half and place on tortilla, add shredded turkey and add 1 cup of romaine ribbons. Roll up the wrap and cut diagonally in half. Place in sandwich container. Keep refrigerated until serving.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for service for 4 hours should be thrown away.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00

<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Wrap

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**Amount Per Serving**

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<b>Calories</b>	464.30
<b>Fat</b>	18.01g
<b>SaturatedFat</b>	4.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	71.63mg
<b>Sodium</b>	1228.50mg
<b>Carbohydrates</b>	43.01g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.50g
<b>Protein</b>	33.06g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	226.50mg	<b>Iron</b>	2.00mg

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

# Ham Tortilla Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21521

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM, 97% FAT FREE, COOKED, WATER-ADDED, SLICED	1 5/6 Ounce		100187
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	<b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING <b>STEAM CABINET:</b> Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). <b>STAGING</b> Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
DRESSING RNCH LT 4-1GAL BRTHARB	2 Tablespoon		222970

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place tortilla wrap on sheet pan. Spread 2T of Lite Ranch Dressing on the tortilla, cut 1 slice of American cheese in half and place on tortilla, add shredded ham and add 1 cup of romaine ribbons. Roll up the wrap and cut diagonally in half. Place in sandwich container. Keep refrigerated until serving.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for service for 4 hours should be thrown away.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00

<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Wrap

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**Amount Per Serving**

<b>Calories</b>	390.50
<b>Fat</b>	18.00g
<b>SaturatedFat</b>	5.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	44.50mg
<b>Sodium</b>	933.00mg
<b>Carbohydrates</b>	43.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	8.00g
<b>Protein</b>	16.50g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	226.50mg	<b>Iron</b>	2.00mg

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# Lunchmeat Sub

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21522

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	400 Slice		236012
Hot Dog Buns - White Wheat	100 Each	READY_TO_EAT	53460
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place hot dog buns on sheet pan. Cut 1/2 ounce slices of cheese in half diagonally, and alternate meat and cheese, (4 slices of meat and 2 pieces of cheese) on bun. Cover sandwiches or wrap individually and keep refrigerated until serving.

Serve with mayonnaise, mustard, pickles, and shredded lettuce.

CCP: Cold foods should be kept at 41° F. Food kept at room temperature for serving for 4 hours should be thrown away.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	299.53
<b>Fat</b>	13.22g
<b>SaturatedFat</b>	4.23g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	55.37mg
<b>Sodium</b>	951.41mg
<b>Carbohydrates</b>	29.69g
<b>Fiber</b>	2.50g
<b>Sugar</b>	3.50g
<b>Protein</b>	17.30g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 169.13mg	<b>Iron</b> 2.16mg

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# BBQ Pork Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21523

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK SHRDD BBQ 6-5 JTM	25 Pound		366320
Bun White Wheat 4"	100 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Prepare BBQ Pork according to package directions. Stack buns in a 4 inch steam table pan. Tightly cover pan with foil or a lid. Heat in a warmer or in a 300 degree oven for 10 minutes. Weigh 4 ounces of BBQ pork to determine appropriate scoop size for serving.

For best results assemble sandwiches on serving line.

CCP: Hot foods must reach 155° for a minimum of 15 seconds.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	348.00		
<b>Fat</b>	8.20g		
<b>SaturatedFat</b>	2.10g		
<b>Trans Fat</b>	0.04g		
<b>Cholesterol</b>	44.00mg		
<b>Sodium</b>	489.90mg		
<b>Carbohydrates</b>	44.00g		
<b>Fiber</b>	4.40g		
<b>Sugar</b>	19.00g		
<b>Protein</b>	22.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.00mg	<b>Iron</b>	0.00mg

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# Turkey and Cheese Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21525

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
TURKEY, DELI BREAST, SLICED	12 1/2 Pound	READY_TO_EAT	110554
White Wheat Hamburger Bun	100 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Assemble sandwiches by placing 2 ounces of turkey and 1 slice of cheese on each bun. Serve immediately or cover and place in refrigerator until serving time.

CCP: Cold foods must be chilled to 41°. Total time of food at room temperature must NOT exceed 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	255.19		
<b>Fat</b>	8.40g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	37.70mg		
<b>Sodium</b>	774.55mg		
<b>Carbohydrates</b>	28.40g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.50g		
<b>Protein</b>	20.20g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	147.50mg	<b>Iron</b>	1.00mg

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# Ham and Cheese Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21526

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM, 97% FAT FREE, COOKED, WATER-ADDED, SLICED	225 Ounce		100187
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
White Wheat Hamburger Bun	100 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Shave ham in wafer thin slices. Weigh 2 1/4 ounces of ham to determine size of individual serving. Place 24 bottom portions of buns on bun pan, 4 across and 6 down. Portion 2 1/4 ounces of shaved ham and 1/2 ounce of sliced cheese on bun. Place top on sandwich. Cover pan tightly with plastic wrap and place in refrigerator until serving time. For hot ham and cheese follow above directions and set in oven until hot and cheese is melted. Serve immediately.

CCP: Cold foods should be kept at 41° or colder. Hot foods should be kept at 140° or warmer.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	263.24		
<b>Fat</b>	10.69g		
<b>SaturatedFat</b>	4.84g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.70mg		
<b>Sodium</b>	902.87mg		
<b>Carbohydrates</b>	30.69g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.34g		
<b>Protein</b>	18.22g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	147.50mg	<b>Iron</b>	1.00mg

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# Grilled Cheese Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21532

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
School White Wheat Sandwich Bread	200 Slice		12385
CHEESE AMER 160CT SLCD 6-5 COMM	400 Slice		150260
MARGARINE SLD 30-1 GCHC	1/2 Pound		733061

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Brush melted butter on a large bun pan. Place 24 slices of bread on each pan and top with 2 oz. of cheese (4 slices). Cover with another piece of bread. Brush tops of sandwiches with melted butter and bake until lightly browned:

Conventional oven: 400 ° F for 15 - 20 minutes.

Convection oven: 350 ° F for 10 - 15 minutes.

DO NOT OVER BAKE

Serve immediately.

CCP: Hot foods should held at 140° or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	374.76		
<b>Fat</b>	21.74g		
<b>SaturatedFat</b>	11.06g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	1224.90mg		
<b>Carbohydrates</b>	29.40g		
<b>Fiber</b>	2.36g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	16.78g		
<b>Vitamin A</b>	120.02IU	<b>Vitamin C</b>	0.00mg

<b>Calcium</b>	365.18mg	<b>Iron</b>	1.34mg
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\*All reporting of TransFat is for information only, and is not used for evaluation purposes

# Homemade Peanut Butter and Jelly Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21533

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
USDA Commodity Smooth Peanut Butter	4 TBSP.		100396
JELLY APPLE-GRAPE 6-10 GCHC	1 Tablespoon		100927
School White Wheat Sandwich Bread	2 Slice		12385

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash the top of the peanut butter and jelly cans with clean sanitized towels before opening cans. Spread peanut butter on one piece of bread and jelly on the other. Put sandwich together and wrap with plastic wrap until serving.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

<b>Amount Per Serving</b>			
<b>Calories</b>	588.76		
<b>Fat</b>	33.98g		
<b>SaturatedFat</b>	6.34g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	637.30mg		
<b>Carbohydrates</b>	54.40g		
<b>Fiber</b>	6.36g		
<b>Sugar</b>	20.00g		
<b>Protein</b>	18.78g		
<b>Vitamin A</b>	0.02IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	39.18mg	<b>Iron</b>	1.34mg

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# Cheeseburger on bun

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21534

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
CHEESE AMER 160CT SLCD 6-5 COMM	200 Slice		150260
White Wheat Hamburger Bun	200 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place patty flat and cook in convection oven approx. 10-12 min, or until temp. probe inserted reaches 165 degrees. Place cooked patty on hamburger bun and top with one slice of cheese. Place assembled sandwich on bun pan and cover with saran wrap. Serve hot.

Ketchup, mustard, and pickles should be offered as condiments with sandwich.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	343.00
<b>Fat</b>	17.00g
<b>SaturatedFat</b>	6.60g
<b>Trans Fat</b>	0.60g
<b>Cholesterol</b>	51.50mg
<b>Sodium</b>	744.00mg
<b>Carbohydrates</b>	29.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.50g
<b>Protein</b>	23.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 180.50mg	<b>Iron</b> 3.00mg

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



# Hamburger on Bun

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21535

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
White Wheat Hamburger Bun	200 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place frozen beef patties flat on a sheet pan lined with parchment paper. DO NOT overlap or stack patties. Place sheet pan in a 350 degrees preheated oven and set timer for 7-9 minutes. When timer sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	288.00		
<b>Fat</b>	12.50g		
<b>SaturatedFat</b>	4.10g		
<b>Trans Fat</b>	0.60g		
<b>Cholesterol</b>	39.00mg		
<b>Sodium</b>	519.00mg		
<b>Carbohydrates</b>	28.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	99.00mg	<b>Iron</b>	3.00mg

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# Chicken Patty on Bun

<b>Servings:</b>	156.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21536

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	156 Each		641402
White Wheat Hamburger Bun	156 Each		51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	410.00		
<b>Fat</b>	18.50g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.00mg		
<b>Sodium</b>	760.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	24.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	76.00mg	<b>Iron</b>	3.00mg

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# Hot Dog on Bun

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21537

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	160 Each	BAKE	265039
Hot Dog Buns - White Wheat	160 Each	READY_TO_EAT	53460

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Heat hot dogs to an internal temperature of 165 degrees. Place hot dogs in 2" steam table pan and keep hot. Put hot dog buns in 4" steam table pan and warm.

Note: Ketchup, mustard, and relish should be offered as condiments with hot dog.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	320.00		
<b>Fat</b>	18.50g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	35.00mg		
<b>Sodium</b>	770.00mg		
<b>Carbohydrates</b>	29.00g		
<b>Fiber</b>	2.50g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	12.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	59.64mg	<b>Iron</b>	2.18mg

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# Sloppy Joe on Bun

<b>Servings:</b>	132.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21539

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	30 Pound		564790
Bun White Wheat 4"	132 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place sealed bag in a steamer or in boiling water. Heat approximately 30-45 minutes or until product reaches serving temperature. Place cooked meat in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm. Each sandwich should get 3.63 oz by weight of sloppy joe meat.

CCP: Final internal cooking temperature must reach a minimum of 165 degrees F° held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	295.35		
<b>Fat</b>	7.81g		
<b>SaturatedFat</b>	2.20g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	44.08mg		
<b>Sodium</b>	919.97mg		
<b>Carbohydrates</b>	36.02g		
<b>Fiber</b>	3.80g		
<b>Sugar</b>	11.01g		
<b>Protein</b>	19.32g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.05mg	<b>Iron</b>	1.80mg

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# Toast

<b>Servings:</b>	24.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21540

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
School White Wheat Sandwich Bread	24 Slice	READY_TO_EAT	12385
MARGARINE SLD 30-1 GCHC	1 Cup		733061

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Toast bread and lightly spread softened or melted margarine on it.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Slice

#### Amount Per Serving

<b>Calories</b>	136.05		
<b>Fat</b>	8.32g		
<b>SaturatedFat</b>	3.17g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	226.98mg		
<b>Carbohydrates</b>	12.70g		
<b>Fiber</b>	1.18g		
<b>Sugar</b>	1.50g		
<b>Protein</b>	2.39g		
<b>Vitamin A</b>	500.01IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	19.59mg	<b>Iron</b>	0.67mg

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# Assorted Cereal

<b>Servings:</b>	10.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21541

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	264702
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 CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
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 CHEERIOS HNYNUT BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509396
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 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
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265803
CEREAL FRSTD FLKS CHOC WGRAIN 96CT	1 Each		618902
CEREAL FRSTD FLKS BWL 96CT KELL	1 Each		233021

## Preparation Instructions

No Preparation Instructions available.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	109.12		
<b>Fat</b>	1.30g		
<b>SaturatedFat</b>	0.08g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	154.92mg		
<b>Carbohydrates</b>	23.60g		
<b>Fiber</b>	1.88g		
<b>Sugar</b>	7.50g		
<b>Protein</b>	1.96g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	79.52mg	<b>Iron</b>	3.39mg

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# Sausage, Egg, & Cheese Biscuit

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21547

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	24 Each		462519
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	24 Each		785880
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	24 Each	<b>BAKE</b> Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.	120851
CHEESE AMER 160CT SLCD 6-5 COMM	24 Slice		150260

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place 24 egg patties on 1/2 sheet pan and heat in 350° oven until heated to 155° for 15 seconds. Place sausage patties on 1/2 sheet pan and heat the same as the eggs. Slice thawed biscuits in half put egg patty on bottom half top with sausage and cheese. Put on top half of biscuit, cover pan with foil and heat until cheese is melted and sandwich is heated through. Serve immediately.

CCP: Hot foods should be kept at 140°

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	421.00
<b>Fat</b>	26.00g
<b>SaturatedFat</b>	11.70g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	113.50mg
<b>Sodium</b>	897.00mg
<b>Carbohydrates</b>	32.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	3.50g

<b>Protein</b>	17.00g
<b>Vitamin A</b> 56.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 332.50mg	<b>Iron</b> 1.70mg

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# Biscuit and Gravy

<b>Servings:</b>	20.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Fluid Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21548

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	20 Each	<b>BAKE</b> Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.	120851
GRAVY SAUSAGE FZ ORIG 10-2 BOBEV	5 Pound		511773

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large sheet pan place 20 frozen biscuits. Bake following package directions. Stir in 5# bag of the thawed sausage gravy and heat to 165°. Serve 4 ounces of the gravy over the biscuits.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 4.00 Fluid Ounce

#### Amount Per Serving

<b>Calories</b>	341.74		
<b>Fat</b>	18.63g		
<b>SaturatedFat</b>	8.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	17.72mg		
<b>Sodium</b>	932.68mg		
<b>Carbohydrates</b>	36.97g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	9.43g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	237.72mg	<b>Iron</b>	2.02mg

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# Yogurt Smoothie

<b>Servings:</b>	16.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Fluid Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21549

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Pound	READY_TO_EAT Ready to use with pouch & serving tip.	811500
JUICE ORNG 100 70-4FLZ SNCUP	8 Each		207980
Applesauce cnd	4 Cup		110541comm

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Stir yogurt and orange juice together in a 8 qt food storage container until well blended. Add applesauce, 2 cups at a time, stirring until smooth. Verify that the finished smoothie mixture yields 4 quarts (16 cups). This ensures that each serving will contain 1/2 cup fruit. If necessary add applesauce to meet 16 cup total yield. Serve chilled. Refrigerate if not serving immediately. Smoothies may also be refrigerated overnight.

CCP: Cold foods must be kept at 41°

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving	
<b>Calories</b>	155.04
<b>Fat</b>	0.66g
<b>SaturatedFat</b>	0.33g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	54.09mg
<b>Carbohydrates</b>	34.07g
<b>Fiber</b>	0.50g
<b>Sugar</b>	26.10g
<b>Protein</b>	3.32g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 119.45mg	<b>Iron</b> 0.00mg

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# Assorted 2 ct. Pop-Tart

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21550

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package		123081
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package		123031
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package		452082
PASTRY POP-TART WGRAIN BLUEB 72-2CT	1 Package		865101

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Ready to eat. Can be served as is.

To heat: Microwave: place pastry on microwave safe plate, warm for 3 seconds

Toaster: remove pastry from pouch, warm pastry in toasting appliance for one heating cycle and cool briefly before handling.

Cinnamon-2.75

Strawberry-2.25

Fudge-2.5

Blueberry- 2.25 Grain

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	364.50
<b>Fat</b>	5.75g
<b>SaturatedFat</b>	1.90g
<b>Trans Fat</b>	0.05g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	379.50mg
<b>Carbohydrates</b>	76.00g
<b>Fiber</b>	5.70g
<b>Sugar</b>	30.25g

<b>Protein</b>	4.58g		
<b>Vitamin A</b>	305.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	215.00mg	<b>Iron</b>	3.60mg

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# Assorted Pop-Tart

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-21551

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 120-1CT	1 Each		452062
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece		695890
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece		695880
PASTRY POP-TART WGRAIN BLUEB 120-1CT	1 Each		865131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Ready to eat. Can be served as is.

To heat: Microwave: place pastry on microwave safe plate, warm for 3 seconds

Toaster: remove pastry from pouch, warm pastry in toasting appliance for one heating cycle and cool briefly before handling.

Cinnamon-1.25

Strawberry-1.0

Fudge-1.25

Blueberry- 1.0 Grain

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	185.00
<b>Fat</b>	2.75g
<b>SaturatedFat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	192.50mg
<b>Carbohydrates</b>	38.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	15.25g

<b>Protein</b>	2.25g
<b>Vitamin A</b> 500.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 107.50mg	<b>Iron</b> 1.80mg

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# Chef Salad w/ Ham

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21555

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Ham, Cubed Frozen	1 5/6 Ounce		100188-H
FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH	1 Each	<b>READY_TO_EAT</b> 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Notes: . To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature . Thawing in refrigerator or near sources of heat causes moisture loss . Thawed flatbread may be held at ambient temperature up to five (5) days 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the ?grain?. Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients	644182

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>			
<b>Calories</b>		294.25	
<b>Fat</b>		9.58g	
<b>SaturatedFat</b>		4.41g	
<b>Trans Fat</b>		0.06g	
<b>Cholesterol</b>		37.00mg	
<b>Sodium</b>		784.14mg	
<b>Carbohydrates</b>		35.51g	
<b>Fiber</b>		3.93g	
<b>Sugar</b>		5.37g	
<b>Protein</b>		17.90g	
<b>Vitamin A</b>	1298.87IU	<b>Vitamin C</b>	3.97mg
<b>Calcium</b>	46.46mg	<b>Iron</b>	2.34mg

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# Chef Salad w/ Turkey

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21556

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	2 2/7 Ounce	2.28 oz. raw turkey= 1.5 oz. cooked turkey	100125
FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH	1 Each	<b>READY_TO_EAT</b> 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Notes: . To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature . Thawing in refrigerator or near sources of heat causes moisture loss . Thawed flatbread may be held at ambient temperature up to five (5) days 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the ?grain?. Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients	644182

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>			
<b>Calories</b>		368.71	
<b>Fat</b>		14.92g	
<b>SaturatedFat</b>		5.19g	
<b>Trans Fat</b>		0.06g	
<b>Cholesterol</b>		62.44mg	
<b>Sodium</b>		436.14mg	
<b>Carbohydrates</b>		32.51g	
<b>Fiber</b>		3.93g	
<b>Sugar</b>		3.87g	
<b>Protein</b>		28.64g	
<b>Vitamin A</b>	1298.87IU	<b>Vitamin C</b>	3.97mg
<b>Calcium</b>	46.46mg	<b>Iron</b>	2.34mg

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# Nacho Supreme

<b>Servings:</b>	42.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21557

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	8 1/3 Pound		722330
Salsa, Low-Sodium, Canned	1 #10 CAN	READY_TO_EAT	100330
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 1/2 Pound		600504
Cheese, Cheddar Reduced fat, Shredded	42 Ounce		100012

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temperature of 165° F. Keep beef taco filling ready-to-serve bag sealed until cooking is complete. Open bag carefully

to avoid being burned and put in steam table pan for serving.

Serve taco meat on top of 10 chips and offer cheese, salsa and lettuce on side. Portion Size: 3.17 oz taco meat, 1 oz tortilla chips, 1/2 oz lettuce, 1 oz salsa, 1 oz shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

\*Turkey taco filling can also be used. If the taco fillings are not available then use the taco recipe, D-13, in the school recipe book.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	219.01
<b>Fat</b>	10.91g
<b>SaturatedFat</b>	5.80g
<b>Trans Fat</b>	0.29g
<b>Cholesterol</b>	55.04mg
<b>Sodium</b>	580.33mg
<b>Carbohydrates</b>	11.50g
<b>Fiber</b>	4.66g
<b>Sugar</b>	4.66g

<b>Protein</b>	20.00g
<b>Vitamin A</b> 645.68IU	<b>Vitamin C</b> 5.01mg
<b>Calcium</b> 45.23mg	<b>Iron</b> 2.19mg

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# Chicken Potato Bowl

<b>Servings:</b>	108.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21558

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	29 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
POTATO PRLS XTRA RICH 6-3.56 BAMER	1 1/3 Package	RECONSTITUTE 1: Pour 2 gallons boiling water in mixing bowl. 2: HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). 3: Ready to serve or to add recipe ingredients. [Alternate] Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.	222585
CORN CUT IQF 30 GCHC	19 2/3 Pound	BAKE	285620
GRAVY MIX CHIX 8- 22.6Z TRIO	17 1/7 Ounce	BAKE	290025

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Cook chicken from frozen in 350 degrees oven for 6-8 minutes or until internal temperature reaches 165 degrees internally for 15 seconds. Prepare mashed potatoes and gravy according to Recipe# I-27. Prepare corn according to Recipe# I-35.

In 12 ounce foam bowl, place one serving (#8 disher) potatoes then one serving ( 4 oz spoodle) of corn, then one serving (10 each) of popcorn chicken. Ladle 1 ounce of gravy on top.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

## Nutrition Facts

Servings Per Recipe: 108.00

Serving Size: 1.00 Bowl

<b>Amount Per Serving</b>			
<b>Calories</b>		366.19	
<b>Fat</b>		13.40g	
<b>SaturatedFat</b>		3.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		69.93mg	
<b>Sodium</b>		684.87mg	
<b>Carbohydrates</b>		39.47g	
<b>Fiber</b>		4.20g	
<b>Sugar</b>		0.83g	
<b>Protein</b>		21.55g	
<b>Vitamin A</b>	199.79IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.30mg	<b>Iron</b>	1.64mg

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# Parfait

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 PARFAIT	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21579

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF 4-5 GCHC	1/2 Cup		244630
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811490
BLUEBERRY IQF 4-5 GCHC	1/2 Cup		166720
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
Malt O Meal Bulk Cinnamon Granola	3/4 Cup		7485

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

In a 14 oz parfait glass on a clean work surface layer 1/2 cup fruit, 4 oz yogurt, 1/2 cup fruit, 4 oz yogurt, and 3/4 cup cinnamon granola. Cap with dome lid.

Keep refrigerated until ready to serve.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for serving for 4 hours should be thrown away.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 PARFAIT

#### Amount Per Serving

<b>Calories</b>	532.62		
<b>Fat</b>	5.83g		
<b>SaturatedFat</b>	0.67g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	181.73mg		
<b>Carbohydrates</b>	107.86g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	57.85g		
<b>Protein</b>	13.67g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 251.14mg **Iron** 0.50mg

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# Walking Taco

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21580

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	10 Pound		722330
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	50 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
Salsa, Low-Sodium, Canned	1 #10 CAN	<b>READY_TO_EAT</b>	100330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 3/5 Pound		242489
Cheese, Cheddar Reduced fat, Shredded	50 Ounce		100012

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3.17 oz taco meat, 1 bag of tortilla scoops, 1/2 oz lettuce, 1 oz salsa, and 1 oz shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

NOTE: Turkey taco filling can also be used. If the taco fillings are not available then use the taco recipe, D-13, in the school recipe book.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.13

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00  
 Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	325.48		
<b>Fat</b>	13.45g		
<b>SaturatedFat</b>	5.82g		
<b>Trans Fat</b>	0.29g		
<b>Cholesterol</b>	55.33mg		
<b>Sodium</b>	693.26mg		
<b>Carbohydrates</b>	29.65g		
<b>Fiber</b>	5.32g		
<b>Sugar</b>	4.32g		
<b>Protein</b>	21.92g		
<b>Vitamin A</b>	651.10IU	<b>Vitamin C</b>	5.05mg
<b>Calcium</b>	73.72mg	<b>Iron</b>	2.32mg

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# Bosco Sticks w/ Marinara Sauce

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 breadstick	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21583

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	200 Each		235411
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	100 Each		677721

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedure (SOP)

Preheat oven to 400 degrees. Place bosco sticks on a baking sheet. Cook for 6-8 minutes. Let stand for 2 minutes before serving.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 breadstick

#### Amount Per Serving

<b>Calories</b>	353.90
<b>Fat</b>	11.20g
<b>SaturatedFat</b>	5.20g
<b>Trans Fat</b>	0.03g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	679.70mg
<b>Carbohydrates</b>	44.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	8.00g
<b>Protein</b>	21.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 444.00mg	<b>Iron</b> 2.70mg

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# Spaghetti w/ Meat Sauce

<b>Servings:</b>	42.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	5.60 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21585

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	15 Pound		573201
PASTA SPAGHETTI 20 THIN 20 GCHC	3 Pound		108332
Tap Water for Recipes	3 Gallon	UNPREPARED	000001WTR
SALT IODIZED 18-2.25 GCHC	3 Tablespoon		350732

## Preparation Instructions

Wah hands. Refer to our Standard Operation Procedures (SOP).

For sauce, place sealed bad in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches serving temperature.

CAUTION: Open bag carefully to avoid being burned.

For noodles, use 1 gallon of boiling water per pound of pasta. When water has reached a boil, add 1 tablespoon of salt per gallon to bring out pasta's natural flavors. Stir pasta occasionally to prevent sticking and keep water at a rolling boil. If pasta is used on a steam table, in soups, or baked dishes, reduce cook time by one-fourth. Pasta will continue to absorb moisture while baking.

For service: Serve 5.6 oz weight of sauce with 1/2 cup cooked pasta

CCP: Hot foods should be held at 135 degrees in steam tables and hot cabinets.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.04
<b>Grain</b>	0.57
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.51
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 5.60 Ounce

#### Amount Per Serving

<b>Calories</b>	284.69
<b>Fat</b>	7.71g
<b>SaturatedFat</b>	2.86g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	56.12mg
<b>Sodium</b>	380.20mg
<b>Carbohydrates</b>	33.18g
<b>Fiber</b>	3.18g
<b>Sugar</b>	8.29g

<b>Protein</b>	19.31g
<b>Vitamin A</b> 660.20IU	<b>Vitamin C</b> 19.39mg
<b>Calcium</b> 50.61mg	<b>Iron</b> 3.07mg

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# Grilled Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21587
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	2 Cup		600504
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	1 Each		786520
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon		150250
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat.

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.75
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>	
<b>Calories</b>	403.60
<b>Fat</b>	18.58g
<b>SaturatedFat</b>	6.01g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	80.00mg
<b>Sodium</b>	894.27mg
<b>Carbohydrates</b>	37.50g
<b>Fiber</b>	4.89g
<b>Sugar</b>	6.53g

<b>Protein</b>	26.16g
<b>Vitamin A</b> 1298.87IU	<b>Vitamin C</b> 3.97mg
<b>Calcium</b> 135.23mg	<b>Iron</b> 2.15mg

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# BBQ Pork Sandwich-Elementary

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22536

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK SHRDD BBQ 6-5 JTM	25 Pound		366320
BUN WHITE WHEAT 3.5"	100 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Prepare BBQ Pork according to package directions. Stack buns in a 4 inch steam table pan. Tightly cover pan with foil or a lid. Heat in a warmer or in a 300 degree oven for 10 minutes. Weigh 4 ounces of BBQ pork to determine appropriate scoop size for serving.

For best results assemble sandwiches on serving line.

CCP: Hot foods must reach 155° for a minimum of 15 seconds.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	338.00		
<b>Fat</b>	8.20g		
<b>SaturatedFat</b>	2.10g		
<b>Trans Fat</b>	0.04g		
<b>Cholesterol</b>	44.00mg		
<b>Sodium</b>	469.90mg		
<b>Carbohydrates</b>	43.00g		
<b>Fiber</b>	3.40g		
<b>Sugar</b>	19.00g		
<b>Protein</b>	22.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.00mg	<b>Iron</b>	0.00mg

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# Chicken Patty on Bun-Elementary

<b>Servings:</b>	156.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22537
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	156 Each		641402
BUN WHITE WHEAT 3.5"	156 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	410.00		
<b>Fat</b>	18.00g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.00mg		
<b>Sodium</b>	740.00mg		
<b>Carbohydrates</b>	37.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	24.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	2.00mg

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# Ham and Cheese Sandwich-Elementary

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22538

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM, 97% FAT FREE, COOKED, WATER-ADDED, SLICED	225 Ounce		100187
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
BUN WHITE WHEAT 3.5"	100 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Shave ham in wafer thin slices. Weigh 2 1/4 ounces of ham to determine size of individual serving. Place 24 bottom portions of buns on bun pan, 4 across and 6 down. Portion 2 1/4 ounces of shaved ham and 1/2 ounce of sliced cheese on bun. Place top on sandwich. Cover pan tightly with plastic wrap and place in refrigerator until serving time. For hot ham and cheese follow above directions and set in oven until hot and cheese is melted. Serve immediately.

CCP: Cold foods should be kept at 41° or colder. Hot foods should be kept at 140° or warmer.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	263.24		
<b>Fat</b>	10.19g		
<b>SaturatedFat</b>	4.34g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.70mg		
<b>Sodium</b>	882.87mg		
<b>Carbohydrates</b>	29.69g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.34g		
<b>Protein</b>	18.22g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	81.50mg	<b>Iron</b>	0.00mg

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



# Hamburger on Bun-Elementary

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22539
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
BUN WHITE WHEAT 3.5"	200 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place frozen beef patties flat on a sheet pan lined with parchment paper. DO NOT overlap or stack patties. Place sheet pan in a 350 degrees preheated oven and set timer for 7-9 minutes. When timer sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	288.00		
<b>Fat</b>	12.00g		
<b>SaturatedFat</b>	3.60g		
<b>Trans Fat</b>	0.60g		
<b>Cholesterol</b>	39.00mg		
<b>Sodium</b>	499.00mg		
<b>Carbohydrates</b>	27.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	33.00mg	<b>Iron</b>	2.00mg

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# Sloppy Joe on Bun-Elementary

<b>Servings:</b>	132.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22540
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	30 Pound		564790
BUN WHITE WHEAT 3.5"	132 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place sealed bag in a steamer or in boiling water. Heat approximately 30-45 minutes or until product reaches serving temperature. Place cooked meat in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm. Each sandwich should get 3.63 oz by weight of sloppy joe meat.

CCP: Final internal cooking temperature must reach a minimum of 165 degrees F<sup>o</sup> held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees F<sup>o</sup>.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	285.35		
<b>Fat</b>	7.81g		
<b>SaturatedFat</b>	2.20g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	44.08mg		
<b>Sodium</b>	899.97mg		
<b>Carbohydrates</b>	35.02g		
<b>Fiber</b>	2.80g		
<b>Sugar</b>	11.01g		
<b>Protein</b>	19.32g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.05mg	<b>Iron</b>	1.80mg

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# Turkey and Cheese Sandwich-Elementary

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22541
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
TURKEY, DELI BREAST, SLICED	12 1/2 Pound	READY_TO_EAT	110554
BUN WHITE WHEAT 3.5"	100 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Assemble sandwiches by placing 2 ounces of turkey and 1 slice of cheese on each bun. Serve immediately or cover and place in refrigerator until serving time.

CCP: Cold foods must be chilled to 41°. Total time of food at room temperature must NOT exceed 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	255.19		
<b>Fat</b>	7.90g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	37.70mg		
<b>Sodium</b>	754.55mg		
<b>Carbohydrates</b>	27.40g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.50g		
<b>Protein</b>	20.20g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	81.50mg	<b>Iron</b>	0.00mg

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# Assorted Juice

<b>Servings:</b>	6.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-22569
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG/PINEAP 100 70-4FLZ SNCUP	1 Each		403021
JUICE GRP 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	403040
JUICE FRT PNCH 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	355900
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460
JUICE ORNG 100 70-4FLZ SNCUP	1 Each		207980
JUICE APPL 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	207990

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 6.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	65.00
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	9.17mg
<b>Carbohydrates</b>	15.33g
<b>Fiber</b>	0.00g

<b>Sugar</b>	14.50g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.40mg
<b>Calcium</b>	8.33mg	<b>Iron</b>	0.06mg

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# Uncrustable Daily Option

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22572

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each		527462
CRACKER GLDFSH CHED WGRAIN 300-.75Z	1 Package		736280
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	460.00		
<b>Fat</b>	22.50g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	650.00mg		
<b>Carbohydrates</b>	47.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	16.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	261.00mg	<b>Iron</b>	1.70mg

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# Variety of Yogurt

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-22578
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each	HEAT_AND_SERVE HEAT_AND_SERVE	869921
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551760
YOGURT VAR PK L/F 48-4Z YOPL	1 Each	READY_TO_EAT Ready to eat single serving	551751
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Keep yogurt cold.

CCP: Cold foods must be kept at 41°

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	82.50		
<b>Fat</b>	0.38g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	3.75mg		
<b>Sodium</b>	60.00mg		
<b>Carbohydrates</b>	16.25g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	10.75g		
<b>Protein</b>	3.75g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	125.00mg	<b>Iron</b>	0.00mg

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





# Assorted Muffin

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-22579
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each		262343
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each		557981
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970
MUFFIN BANANA WGRAIN IW 48-2Z SL	1 Each	THAW Store frozen until ready to use. Thaw overnight under refrigeration.	262362

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	190.00		
<b>Fat</b>	6.50g		
<b>SaturatedFat</b>	1.75g		
<b>Trans Fat</b>	0.03g		
<b>Cholesterol</b>	22.50mg		
<b>Sodium</b>	118.75mg		
<b>Carbohydrates</b>	29.50g		
<b>Fiber</b>	1.75g		
<b>Sugar</b>	15.75g		
<b>Protein</b>	2.75g		
<b>Vitamin A</b>	3.60IU	<b>Vitamin C</b>	0.01mg
<b>Calcium</b>	17.76mg	<b>Iron</b>	0.94mg

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# Fruit Slushie

<b>Servings:</b>	4.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22605
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	667911
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each		863890

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	90.00
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	32.50mg
<b>Carbohydrates</b>	22.00g
<b>Fiber</b>	0.00g
<b>Sugar</b>	18.75g
<b>Protein</b>	0.00g
<b>Vitamin A</b> 1187.50IU	<b>Vitamin C</b> 60.00mg
<b>Calcium</b> 80.00mg	<b>Iron</b> 0.00mg

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# Chef Salad w/ Ham

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22756
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Ham, Cubed Frozen	1 5/6 Ounce		100188-H
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

<b>Amount Per Serving</b>	
<b>Calories</b>	284.15
<b>Fat</b>	10.58g
<b>SaturatedFat</b>	4.51g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	37.00mg
<b>Sodium</b>	830.64mg
<b>Carbohydrates</b>	37.51g
<b>Fiber</b>	4.23g
<b>Sugar</b>	7.37g

<b>Protein</b>	15.00g		
<b>Vitamin A</b>	1298.87IU	<b>Vitamin C</b>	3.97mg
<b>Calcium</b>	21.15mg	<b>Iron</b>	0.76mg

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# Chef Salad w/ Turkey

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22757
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce		100012
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	2 2/7 Ounce	2.28 oz. raw turkey= 1.5 oz. cooked turkey	100125
Savory Bites Wheat Crackers	1 Each		74131

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat and grated cheese

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

Note: 2.28 oz. raw turkey= 1.5 oz. cooked turkey

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

#### Amount Per Serving

<b>Calories</b>	358.61
<b>Fat</b>	15.92g
<b>SaturatedFat</b>	5.29g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	62.44mg
<b>Sodium</b>	482.64mg
<b>Carbohydrates</b>	34.51g
<b>Fiber</b>	4.23g

<b>Sugar</b>	5.87g
<b>Protein</b>	25.74g
<b>Vitamin A</b> 1298.87IU	<b>Vitamin C</b> 3.97mg
<b>Calcium</b> 21.15mg	<b>Iron</b> 0.76mg

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# Breakfast Pizza

<b>Servings:</b>	3.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-23086
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 96-3.05Z	1 Each		135121
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x12" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	503640
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x12" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	210.00
<b>Fat</b>	7.33g
<b>SaturatedFat</b>	2.33g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	13.33mg
<b>Sodium</b>	343.33mg
<b>Carbohydrates</b>	25.67g



<b>Fiber</b>	2.67g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	9.67g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	168.00mg	<b>Iron</b>	1.63mg

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

# Hot and Spicy Chicken Patty on Bun

<b>Servings:</b>	156.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23159
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	156 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
White Wheat Hamburger Bun	156 Each		51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	410.00
<b>Fat</b>	17.50g
<b>SaturatedFat</b>	3.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	650.00mg
<b>Carbohydrates</b>	43.00g
<b>Fiber</b>	5.00g
<b>Sugar</b>	4.00g
<b>Protein</b>	21.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

<b>Calcium</b>	106.00mg	<b>Iron</b>	3.00mg
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# Chili Dog on Bun\*

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23162
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	160 Each	BAKE	265039
Hot Dog Buns - White Wheat	160 Each	READY_TO_EAT	53460
CHILI BEEF W/BEAN 6-5 COMM	160 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Heat hot dogs and chili to an internal temperature of 165 degrees. Place hot dogs in 2" steam table pan and keep hot. Place chili in 2" steam table pan and keep hot. 1 oz weight of chili should be served per hot dog. Put hot dog buns in 4" steam table pan and warm.

Note: Ketchup, mustard, and relish should be offered as condiments with hot dog.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	346.07
<b>Fat</b>	19.36g
<b>SaturatedFat</b>	6.29g
<b>Trans Fat</b>	0.50g
<b>Cholesterol</b>	40.32mg
<b>Sodium</b>	809.45mg
<b>Carbohydrates</b>	31.57g
<b>Fiber</b>	3.19g

<b>Sugar</b>			3.86g
<b>Protein</b>			14.23g
<b>Vitamin A</b>	214.75IU	<b>Vitamin C</b>	3.26mg
<b>Calcium</b>	68.39mg	<b>Iron</b>	2.69mg

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# Cheddar Jack Burger

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23168
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
White Wheat Hamburger Bun	200 Each	READY_TO_EAT	51022
CHEESE COLBY JK SLCD 6-1.5 GCHC	200 Each		105988

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place patty flat and cook in convection oven approx. 10-12 min, or until temp. probe inserted reaches 165 degrees. Place cooked patty on hamburger bun and top with one slice of cheese. Place assembled sandwich on bun pan and cover with saran wrap. Serve hot.

Ketchup, mustard, and pickles should be offered as condiments with sandwich.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	368.00
<b>Fat</b>	19.50g
<b>SaturatedFat</b>	8.10g
<b>Trans Fat</b>	0.60g
<b>Cholesterol</b>	59.00mg
<b>Sodium</b>	649.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	25.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	249.00mg	<b>Iron</b>	3.00mg
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# Philly Beef and Cheese Sandwich\*

<b>Servings:</b>	27.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23172
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	5 Pound		720861
PEPPERS & ONION FLME RSTD 6-2.5	1 1/4 Pound		847208
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	27 Each	READY_TO_EAT	276142
SAUCE CHS WHT QUESO 4-5 BIB JTM	27 Ounce		701201

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Meat should be - 2.86 oz weight serving per sandwich and 1 oz weight of cheese sauce per sandwich.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 27.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	407.25		
<b>Fat</b>	16.30g		
<b>SaturatedFat</b>	6.48g		
<b>Trans Fat</b>	0.58g		
<b>Cholesterol</b>	55.12mg		
<b>Sodium</b>	1013.24mg		
<b>Carbohydrates</b>	40.43g		
<b>Fiber</b>	4.02g		
<b>Sugar</b>	10.95g		
<b>Protein</b>	23.99g		
<b>Vitamin A</b>	141.68IU	<b>Vitamin C</b>	0.57mg
<b>Calcium</b>	165.12mg	<b>Iron</b>	3.89mg

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# Rib a Que on Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23174
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB-Q CN 160-2.4Z COMM	1 Each	<b>BAKE</b> Conventional oven: from frozen state, bake ribs on a pan in a preheated conventional oven at 350 degree f for 15 minutes. Convection oven: from a frozen state, bake ribs on a pan in a preheated convection oven at 350 for 12 minutes. Microwave: microwave on high for approximately 2 minutes. Microwaveovens vary.	108980
Hot Dog Buns - White Wheat	1 Each	READY_TO_EAT	53460

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	280.00		
<b>Fat</b>	9.50g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.50g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	19.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	70.75mg	<b>Iron</b>	2.49mg

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# Grilled Chicken Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23175
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Fillet, Cooked, Unbreaded, Frozen	1 Each		110921
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken fillet flat. Cook in convection oven approx. ??? min at ??? degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	283.98		
<b>Fat</b>	6.10g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	93.58mg		
<b>Sodium</b>	566.75mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	34.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	66.00mg	<b>Iron</b>	1.00mg

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

# Italian Chicken Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23177
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	51022
Chicken Fillet, Cooked, Unbreaded, Frozen	1 Each		110921
DRESSING ITAL FF 4-1GAL MARZ	2 Tablespoon		549592

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken fillet flat. Before cooking cover each chicken fillet with 2 Tablespoon of Italian Dressing. Cook in convection oven approx. ??? min at ??? degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	298.98		
<b>Fat</b>	6.10g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	93.58mg		
<b>Sodium</b>	826.75mg		
<b>Carbohydrates</b>	29.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	34.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	66.00mg	<b>Iron</b>	1.00mg

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# Meat Ball Sub Sandwich\*

<b>Servings:</b>	71.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23183
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE PASTA LO SOD 6-6.5 HNZ	2 #10 CAN		177092
MEATBALL CKD 6-5 JTM	10 Pound		135071
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	71 Each	READY_TO_EAT	276142
CHEESE MOZZ SHRD 4-5 LOL	71 Ounce		645170

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

For service sandwich gets 4 meatballs in sauce (about 1.5 oz sauce) on a Sub Bun topped with 1 oz weight ( 1/4 cup)

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 71.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	421.51		
<b>Fat</b>	16.39g		
<b>SaturatedFat</b>	7.00g		
<b>Trans Fat</b>	0.47g		
<b>Cholesterol</b>	44.98mg		
<b>Sodium</b>	786.74mg		
<b>Carbohydrates</b>	42.42g		
<b>Fiber</b>	4.97g		
<b>Sugar</b>	10.62g		
<b>Protein</b>	25.71g		
<b>Vitamin A</b>	5.52IU	<b>Vitamin C</b>	0.79mg
<b>Calcium</b>	306.83mg	<b>Iron</b>	4.31mg

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

# Chicken Parmesan Sandwich\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23184
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
SAUCE SPAGHETTI 6-10 P/L	2 Tablespoon	READY_TO_EAT None	744520
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170
White Wheat Hamburger Bun	1 Each		51022

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

<b>Amount Per Serving</b>	
<b>Calories</b>	485.00
<b>Fat</b>	22.75g
<b>SaturatedFat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	905.00mg
<b>Carbohydrates</b>	46.00g

<b>Fiber</b>	5.50g		
<b>Sugar</b>	7.00g		
<b>Protein</b>	27.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	307.50mg	<b>Iron</b>	3.15mg

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

# Loaded Baked Potato\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23185
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER FOIL WRPD 100CT P/L	1 Each		246859
BROCCOLI CUTS IQF 30 GCHC	1/2 Cup	BAKE	285590
SAUCE CHS CHED POUCH 6- 106Z LOL	1/2 Cup		135261
CHILI BEEF W/BEAN 6-5 COMM	4 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
BUTTER WHPD CUP 720-5GM 8 GCHC	1 Each		272010

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.75
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	6.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	561.70
<b>Fat</b>	22.01g
<b>SaturatedFat</b>	12.41g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	76.01mg
<b>Sodium</b>	1023.12mg
<b>Carbohydrates</b>	68.92g
<b>Fiber</b>	9.54g

<b>Sugar</b>	4.10g
<b>Protein</b>	26.73g
<b>Vitamin A</b> 881.73IU	<b>Vitamin C</b> 34.80mg
<b>Calcium</b> 510.78mg	<b>Iron</b> 5.20mg

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



# Bitty Cheese Burgers on Bun\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23245
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK MINI BRGR BUN 72- 1.2Z GCHC	2 Each	<b>GRILL</b> Flat grill: preheat flat grill (350 degrees f) and heat product for 4-7minutes from a frozen state, turning frequently to avoid excessive browning. Conventional oven: preheat oven to 350 degrees f. Heat frozen product for 10-15 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Heat frozen product for 6-8 minutes or until internal temperature reaches 165 degrees f. Microwave: heat frozen product on high power for 30 seconds-2 minutes or until internal temperature reaches 165 degrees f. Longer cooking times are required for thicker burgers.	704430
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
BUN HAMB MINI SLCD 2.5 8-24CT GCHC	2 Each	<b>READY_TO_EAT</b> No baking necessary.	676171

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

Note: ½ of a slice per bitty burger. 2 bitty burgers are served together.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

### Amount Per Serving

<b>Calories</b>	615.00
<b>Fat</b>	26.00g
<b>SaturatedFat</b>	10.25g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	57.50mg
<b>Sodium</b>	970.00mg
<b>Carbohydrates</b>	69.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.50g
<b>Protein</b>	25.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 224.00mg	<b>Iron</b> 4.88mg

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# Cheeseburger on bun-Elementary

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23249
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
CHEESE AMER 160CT SLCD 6-5 COMM	200 Slice		150260
BUN WHITE WHEAT 3.5"	200 Each	READY_TO_EAT	51032

## Preparation Instructions

Wash hands, refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place patty flat and cook in convection oven approx. 10-12 min, or until temp. probe inserted reaches 165 degrees. Place cooked patty on hamburger bun and top with one slice of cheese. Place assembled sandwich on bun pan and cover with saran wrap. Serve hot.

Ketchup, mustard, and pickles should be offered as condiments with sandwich.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155 DEGREES F. HELD FOR A MINIMUM OF 15 SECONDS

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	343.00
<b>Fat</b>	16.50g
<b>SaturatedFat</b>	6.10g
<b>Trans Fat</b>	0.60g
<b>Cholesterol</b>	51.50mg
<b>Sodium</b>	724.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.50g
<b>Protein</b>	23.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	114.50mg	<b>Iron</b>	2.00mg
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# Cinnamon Roll w/ icing\*

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 roll	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-23545
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN 84-4Z RICH	1 Each		135181
ICING VAN RTU HEAT NICE 1-12 RICH	1 Teaspoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

## Preparation Instructions

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	3.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 roll

#### Amount Per Serving

<b>Calories</b>	325.00		
<b>Fat</b>	5.33g		
<b>SaturatedFat</b>	1.67g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	5.00mg		
<b>Sodium</b>	340.00mg		
<b>Carbohydrates</b>	61.67g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	17.50g		
<b>Protein</b>	8.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	3.00mg

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# Chicken and Noodles with WG Roll - Elementary

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28981
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA NOODL KLUSKI 1/8 2-5 GCHC	2 1/2 Pound		270385
ONION DEHY CHPD 15 P/L	1 1/4 Ounce		263036
CARROT MATCHSTICK SHRED 2-3 RSS	8 Ounce	optional	198161
1 % White Milk	4 Pint		1% White
Spices, pepper, black	1 1/2 Teaspoon		2030
CHICKEN, DICED, COOKED, FROZEN	6 1/4 Pound	BAKE	
Cornstarch	1		20027
Butter, light, stick, without salt	4 Ounce		4602
BASE CHIX 12-1 GCHC	1/2 Pound	1/2 jar	439606

## Preparation Instructions

Wash hands and put on protective gloves. In large stockpot heat chicken stock until boiling. Slowly stir in noodle, onions and carrots. Boil uncovered for 6 minutes. Do not drain. In separate pan, melt margarine. Add milk, seasonings and chicken to noodles. Use cornstarch to thicken as needed and stir gently to combine. Cook over medium heat, stirring occasionally until thickened (6-8 minutes). Pour into serving pans. Hold for 30 minutes at 180-190 degrees to allow mixture to set up properly. Serve hot. Serve with roll. Portion using 8oz scoop.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.80
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.04
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00  
 Serving Size: 1.00

<b>Amount Per Serving</b>			
<b>Calories</b>	182.28		
<b>Fat</b>	3.58g		
<b>SaturatedFat</b>	0.20g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.80mg		
<b>Sodium</b>	684.52mg		
<b>Carbohydrates</b>	18.48g		
<b>Fiber</b>	0.98g		
<b>Sugar</b>	2.79g		
<b>Protein</b>	16.66g		
<b>Vitamin A</b>	760.89IU	<b>Vitamin C</b>	0.28mg
<b>Calcium</b>	10.72mg	<b>Iron</b>	0.78mg

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# Garden Salad\*

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.25 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29661
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.25 Cup

#### Amount Per Serving

<b>Calories</b>	21.33		
<b>Fat</b>	0.10g		
<b>SaturatedFat</b>	0.03g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	11.07mg		
<b>Carbohydrates</b>	4.40g		
<b>Fiber</b>	1.43g		
<b>Sugar</b>	2.13g		
<b>Protein</b>	1.28g		
<b>Vitamin A</b>	374.85IU	<b>Vitamin C</b>	6.17mg
<b>Calcium</b>	23.90mg	<b>Iron</b>	1.00mg

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# Walking Taco

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29662
<b>School:</b>	Edison		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	10 Pound		722330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	50 Each		662512
Salsa, Low-Sodium, Canned	1 #10 CAN	READY_TO_EAT	100330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 3/5 Pound		242489
Cheese, Cheddar Reduced fat, Shredded	50 Ounce		100012

## Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3.17 oz taco meat, 1 bag of tortilla scoops, 1/2 oz lettuce, 1 oz salsa, and 1 oz shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

NOTE: Turkey taco filling can also be used. If the taco fillings are not available then use the taco recipe, D-13, in the school recipe book.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.13
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	415.48
<b>Fat</b>	17.95g
<b>SaturatedFat</b>	6.82g
<b>Trans Fat</b>	0.29g
<b>Cholesterol</b>	55.33mg
<b>Sodium</b>	728.26mg
<b>Carbohydrates</b>	39.65g

<b>Fiber</b>	7.32g		
<b>Sugar</b>	4.32g		
<b>Protein</b>	22.92g		
<b>Vitamin A</b>	651.10IU	<b>Vitamin C</b>	5.05mg
<b>Calcium</b>	83.72mg	<b>Iron</b>	2.62mg

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# Pork Rib Patty on Bun-Elementary

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31545
<b>School:</b>	Bailey		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB PTY CKD BBQ W/SCE 2.8Z 6-5	100 Each		661921
BUN WHITE WHEAT 3.5"	100 Each		51032

## Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Prepare Pork Rib Patties according to package directions. Stack buns in a 4 inch steam table pan. Tightly cover pan with foil or a lid. Heat in a warmer or in a 300 degree oven for 10 minutes. Weigh 4 ounces of BBQ pork to determine appropriate scoop size for serving.

For best results assemble sandwiches on serving line.

CCP: Hot foods must reach 155° for a minimum of 15 seconds.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

#### Amount Per Serving

<b>Calories</b>	310.00		
<b>Fat</b>	12.00g		
<b>SaturatedFat</b>	3.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	630.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.08mg

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