

Cookbook for Clarkson Elementary

Created by HPS Menu Planner

Table of Contents

Oatmeal (Elementary)

Granola

Oven Omelet

Oven Omelet

Vegetable Soup With Beef

Vegetable Soup 720 servings

Oatmeal (MS & HS)

Vegetable Soup

Black Bean & Corn Salsa

BBQ Pork Chop (HS)

Cheese Ravioli

Steamed Broccoli

Tyson WG Chicken Breast on Bun

BBQ Pork on Bun

Corn

Baked Beans

Field Trip Meal #3

Field Trip Meal #4

Beef Taco

Chips & Salsa

Shredded Lettuce & Tomato

Canadian Bacon, Egg, & Cheese Croissant

Sausage Biscuit

Blueberry & Yogurt Parfait

Turkey & Cheese Sandwiches

Cheeseburgers

Hamburgers

Ham & Cheese Sandwich

Dill Chicken Sandwich

Chicken Strips

Corn Dogs

Grilled Cheese Half (Chili Day)

Hot Dog on Bun

Hot Turkey Ham & Cheese Sandwich

Meatballs and Marinara

Salisbury Steak

Chili

Fajita Chicken Wrap

Pizza

Meat Sauce for Spaghetti

Spaghetti Noodles

Spaghetti Noodles

Mandarin Orange Chicken

Waffles and Chicken Smackers

Oatmeal (Elementary)

Servings:	58.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-13078

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OATS QUICK HOT CEREAL 12-42Z GCHC	12 1/2 Cup		240869
SUGAR CANE GRANUL 25 GCHC	1 1/2 Cup		108642
1 % White Milk	1 2/5 Gallon	1 gallon + 6.5 cups	
SALT IODIZED 18-2.25 GCHC	1 1/2 Teaspoon		350732

Preparation Instructions

- 1.) Combine all ingredients, mix well.
- 2.) Spray hotel pan with nonstick cooking spray.
- 3.) Pour mixture in hotel pan.
- 4.) Cook at 212 degrees F on steam mode for 12-15 min.
- 5.) Stir mixture & test for doneness. Cook for an additional 3-5 min until done. Internal temperature must reach at least 135 degrees F.
- 6.) Oatmeal should be smooth and creamy.
- 7.) Hold at 135 degrees F or above until time of service.
- 8.) Discard unused portions.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.20
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 58.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	121.90		
Fat	2.04g		
SaturatedFat	0.79g		
Trans Fat	0.00g		
Cholesterol	5.79mg		
Sodium	56.52mg		
Carbohydrates	20.85g		
Fiber	1.72g		
Sugar	9.21g		
Protein	5.24g		
Vitamin A	3.86IU	Vitamin C	0.77mg

Calcium	11.59mg	Iron	0.69mg
----------------	---------	-------------	--------

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

Granola

Servings:	44.00	Category:	Grain
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-13084
School:	GRAYSON COUNTY MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BROWN LT 12-2 P/L	1/2 Cup		860311
JUICE APPLE 100 8-64FLZ HV	1 Cup		175470
SHORTENING LIQ CLR 2-17.5# MEL-FRY	3 1/2 Tablespoon	READY_TO_EAT Ready to use.	697737
HONEY CLOVER 4-6 GCHC	1/3 Cup		225614
SALT IODIZED 25 CARG	1 Teaspoon		108286
SPICE CINNAMON GRND 15Z TRDE	1 Tablespoon		224723
EXTRACT VANILLA PURE 1-PT GCHC	2 Tablespoon		513873
OATS QUICK HOT CEREAL 12-42Z GCHC	8 Cup		240869
DRIED CRANBERRIES PREM 4 P/L	4 Cup		741950

Preparation Instructions

1. In a large stock pot, add brown sugar, apple juice, canola oil, honey, salt, cinnamon, and vanilla extract. Heat uncovered over medium heat for 4 minutes. DO NOT BOIL. Set aside for step 2
2. Combine brown sugar mixture and oats in a large bowl. Toss to coat evenly.
3. Transfer 1 qt 1 1/2 cups (about 1 lb 10 oz) granola to a half sheet pan (18" x 13" x 1"). For 25 servings, use 1 pan. For 50 servings, use 2 pans, and so on.
4. Bake: Conventional oven: 250 °F for 1 hour 15 minutes. Convection oven: 200 °F for 1 hour 15 minutes.
5. Remove from oven. Add dried cranberries. Allow granola to sit at room temperature for at least 2 hours.
6. Portion 2oz

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.36
Fruit	0.18

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 44.00
Serving Size: 2.00 Ounce

Amount Per Serving

Calories	118.45		
Fat	2.02g		
SaturatedFat	0.26g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	53.50mg		
Carbohydrates	22.64g		
Fiber	2.03g		
Sugar	10.25g		
Protein	1.82g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.18mg	Iron	0.67mg

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

Oven Omelet

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-13085
School:	GRAYSON COUNTY MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX 6-5 GCHC	5 Pound		294586
MILK WHT FF 4-1GAL RGNLBRND	3 Cup		557862
SAUSAGE PTY WHL HOG 132-1.45Z	1 Pound		491126
PEPPERS GREEN DCD 1/4 2-3 RSS	3 Cup		198331
PEPPERS RED DCD 3/8 2-3 RSS	3 Cup		581992
ONION DCD 1/4 2-5 RSS	2 Cup		198307
SPICE NUTMEG GRND 16Z TRDE	1/4 Teaspoon		224944
SALT IODIZED 18-2.25 GCHC	3/4 Tablespoon		350732
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Pound		150250
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Teaspoon		225061

Preparation Instructions

- 1.) Break up cooked sausage patties into 1/4 inch pieces. Combine all ingredients in industrial mixing bowl with wire whisk attachment. Mix until blended.
- 2.) Pour 1/2 of mixture (about 7lbs) into one steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.
- 3.) Repeat step 2 for second steam table pan. (each pan makes 25 servings)
- 4.) Cover pans and place pans in cooler/refrigerator overnight.
- 5.) Take pans out of cooler/refrigerator, uncover. Stir each pan with hand held whisk until well blended.
- 6.) Cover each pan with aluminum foil, (shiny side up).
- 7.) Bake: Dry Heat, Conventional oven: 375 F for 30-45 minutes. Convection oven: 325 F for 20-30 minutes
- 8.) Critical control point: Heat to 165 F for 15 seconds
- 9.) Critical control point: Hold for hot service at 135 F
- 10.) Portion: Cut each pan 5 x 5, serve 1 piece

Meal Components (SLE)

Amount Per Serving

Meat	1.09
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.06
OtherVeg	0.02
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	67.94		
Fat	4.73g		
SaturatedFat	3.04g		
Trans Fat	0.00g		
Cholesterol	21.11mg		
Sodium	121.46mg		
Carbohydrates	2.62g		
Fiber	0.13g		
Sugar	1.37g		
Protein	4.29g		
Vitamin A	269.99IU	Vitamin C	14.10mg
Calcium	118.57mg	Iron	0.10mg

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

Oven Omelet

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-13086
School:	GRAYSON COUNTY MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX 6-5 GCHC	5 Pound	BOIL COVERED STOCK POT OR STEAM KETTLE: FILL 3/4 FULL WITH WATER. HEAT TO SIMMER. IMMERSE BAG(S) IN WATER. SIMMER, DO NOT BOIL. STIR WATER AND BAG(S) OCCASIONALLY (EVERY 5 MIN). REMOVE BAG(S) FROM VESSEL WHEN COOKED TO DESIRED TEXTURE. KNEAD BAG(S) VIGOROUSLY TO BREAK UP COOKED MASS. STORE UNOPENED BAG(S) IN PANS COVERED WITHOUT HEAT.	294586
MILK WHT FF 4- 1GAL RGNLBRND	3 Cup		557862
PORK CRMBL CKD 45/Z W/TVP 2-5# BURK	1 Pound	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	461830
PEPPERS GREEN DCD 1/4 2-3 RSS	3 Cup		198331
PEPPERS RED DCD 3/8 2-3 RSS	3 Cup		581992
ONION DCD 1/4 2-5 RSS	2 Cup		198307
SPICE NUTMEG GRND 16Z TRDE	1/4 Teaspoon		224944
SALT IODIZED 18- 2.25 GCHC	3/4 Tablespoon		350732
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Pound		150250
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Teaspoon		225061

Preparation Instructions

- 1.) Combine all ingredients in industrial mixing bowl with wire whisk attachment. Mix until blended.
 - 2.) Pour 1/2 of mixture (about 7lbs) into one steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.
 - 3.) Repeat step 2 for second steam table pan. (Each pan makes 25 servings.) Let cool.
 - 4.) Cover pans and place in cooler. CCP: Cool to 70 degrees F within two hours and to 41 degrees F or below within an additional 4 hours.
- Store in walk-in cooler overnight.
- 5.) Take pans out of walk-in cooler and uncover. Stir each pan with a hand held whisk until well blended.
 - 6.) Cover each pan with aluminum foil, shiny side up.
 - 7.) Bake with Dry Heat in Conventional Oven: 375 degrees F for 30-45 minutes or Convection Oven: 325 degrees F for 20-30 minutes
 - 8.) CCP: Ensure internal temperature reaches 165 degrees F for at least 15 seconds.
 - 9.) CCP: Hold for hot service at 135 degrees F until time of service.
 - 10.) Portion: Cut each pan 5 x 5; serve each customer 1 piece.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	71.60		
Fat	4.96g		
SaturatedFat	3.13g		
Trans Fat	0.00g		
Cholesterol	21.33mg		
Sodium	142.68mg		
Carbohydrates	2.81g		
Fiber	0.23g		
Sugar	1.45g		
Protein	4.53g		
Vitamin A	273.99IU	Vitamin C	14.11mg
Calcium	120.26mg	Iron	0.13mg

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

Vegetable Soup With Beef

Servings:	450.00	Category:	Entree
Serving Size:	8.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-13087
School:	GRAYSON COUNTY MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER DISTILLED 4-1GAL GCHC	3 Gallon		711143
BASE CHIX RSTD NO ADDED MSG 6-1 GSIG	1 Pound		110601
BUTTER SUB 24-4Z BTRBUDS	4 Ounce		209810
SALT IODIZED 18-2.25 GCHC	3/4 Cup		350732
SPICE PEPR BLK REST GRIND 16Z TRDE	1/3 Cup		225061
SAUCE TOMATO CALIF 6-10 GCHC	1236 Ounce	12 #10 cans	100269
SALSA 103Z 6-10 REDG	309 Ounce	3 #10 cans	452841
ONION DCD IQF 6-4 GCHC	4 Cup		261521
PEAS & CARROT 30 GCHC	480 Ounce	1 case	285730
VEG MIXED 30 KE	480 Ounce	1 case	283771
CORN CUT IQF 30 KE	480 Ounce	1 case	283730
POTATO DCD PLD FRSH 2-10 GCHC	10 Pound		422169
BEEF CRMBL CKD IQF 6-5# JTM	5 Pound		661940

Preparation Instructions

- 1.) Add water, Chicken stock base, butter buds, salt & pepper in a large kettle and bring to a boil.
- 2.) Add Tomato Sauce & Salsa bring to a simmer.
- 3.) Add all frozen vegetables & Beef. Bring back to a slow simmer. Let simmer on low for 2 - 4 hours. Stir occasionally so that it doesn't burn.

Meal Components (SLE)

Amount Per Serving

Meat	0.15
Grain	0.00
Fruit	0.00
GreenVeg	0.24
RedVeg	0.35
OtherVeg	1.81
Legumes	0.00
Starch	1.54

Nutrition Facts

Servings Per Recipe: 450.00

Serving Size: 8.00

Amount Per Serving			
Calories	369.32		
Fat	1.94g		
SaturatedFat	0.33g		
Trans Fat	0.05g		
Cholesterol	3.06mg		
Sodium	622.98mg		
Carbohydrates	78.97g		
Fiber	15.46g		
Sugar	23.76g		
Protein	13.14g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	23.47mg	Iron	4.77mg

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

Vegetable Soup 720 servings

Servings:	720.00	Category:	Entree
Serving Size:	8.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-13121

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER DISTILLED 4-1GAL GCHC	3 Gallon		711143
BASE CHIX RSTD NO ADDED MSG 6-1 GSIG	1 Pound		110601
BUTTER SUB 24-4Z BTRBUDS	4 Ounce		209810
SALT IODIZED 18-2.25 GCHC	3/4 Cup		350732
SPICE PEPR BLK REST GRIND 16Z TRDE	1/3 Cup		225061
SAUCE TOMATO CALIF 6-10 GCHC	1236 Ounce	12 #10 cans	100269
SALSA 103Z 6-10 REDG	309 Ounce	3 #10 cans	452841
ONION DCD IQF 6-4 GCHC	4 Cup		261521
PEAS & CARROT 30 GCHC	480 Ounce	1 case	285730
VEG MIXED 30 KE	480 Ounce	1 case	283771
CORN CUT IQF 30 KE	480 Ounce	1 case	283730
POTATO DCD PLD FRSH 2-10 GCHC	10 Pound		422169

Preparation Instructions

- 1.) Add water, Chicken stock base, butter buds, salt & pepper in a large kettle and bring to a boil.
- 2.) Add Tomato Sauce & Salsa bring to a simmer.
- 3.) Add all frozen vegetables & Beef. Bring back to a slow simmer. Let simmer on low for 2 - 4 hours. Stir occasionally so that it doesn't burn.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.15

RedVeg	0.22
OtherVeg	1.13
Legumes	0.00
Starch	0.97

Nutrition Facts

Servings Per Recipe: 720.00
 Serving Size: 8.00 Fluid Ounce

Amount Per Serving

Calories	223.54
Fat	0.67g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	381.39mg
Carbohydrates	49.31g
Fiber	9.62g
Sugar	14.85g
Protein	7.62g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.67mg	Iron	2.89mg

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

Oatmeal (MS & HS)

Servings:	38.50	Category:	Grain
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-13122

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OATS QUICK HOT CEREAL 12-42Z GCHC	12 1/2 Cup		240869
SUGAR CANE GRANUL 25 GCHC	1 1/2 Cup		108642
1 % White Milk	1 2/5 Gallon	1 gallon + 6.5 cups	
SALT IODIZED 18-2.25 GCHC	1 1/2 Teaspoon		350732

Preparation Instructions

- 1.) Combine all ingredients, mix well.
- 2.) Spray hotel pan with nonstick cooking spray.
- 3.) Pour mixture in hotel pan.
- 4.) Cook at 212 degrees F on steam mode for 12-15 min.
- 5.) Stir mixture & test for doneness. Cook for additional 3-5 min until done. Internal temperature must reach 135 degrees F.
- 6.) Oatmeal should be smooth and creamy.
- 7.) Hold at 135 degrees F until time of service.
- 8.) Discard unused portions.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.81
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 38.50

Serving Size: 0.75 Cup

Amount Per Serving	
Calories	183.64
Fat	3.08g
SaturatedFat	1.20g
Trans Fat	0.00g
Cholesterol	8.73mg
Sodium	85.14mg
Carbohydrates	31.41g
Fiber	2.60g
Sugar	13.88g
Protein	7.90g
Vitamin A	5.82IU
Vitamin C	1.16mg

Calcium	17.45mg	Iron	1.04mg
----------------	---------	-------------	--------

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

Vegetable Soup

Servings:	450.00	Category:	Vegetable
Serving Size:	8.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13124

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER DISTILLED 4-1GAL GCHC	3 Gallon		711143
BASE CHIX RSTD NO ADDED MSG 6-1 GSIG	2 Cup		110601
BUTTER SUB 24-4Z BTRBUDS	4 Ounce		209810
SALT IODIZED 18-2.25 GCHC	3/4 Cup		350732
SPICE PEPR BLK REST GRIND 16Z TRDE	1/3 Cup		225061
SAUCE TOMATO CALIF 6-10 GCHC	12 #10 CAN	12 #10 cans	100269
SALSA 103Z 6-10 REDG	3 #10 CAN	READY_TO_EAT None	452841
ONION DCD IQF 6-4 GCHC	4 Cup		261521
PEAS & CARROT 30 GCHC	30 Pound		285730
VEG MIXED 30 KE	30 Pound		283771
CORN CUT IQF 30 KE	30 Pound		283730
POTATO DCD PLD FRSH 2-10 GCHC	10 Pound		422169

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.04
RedVeg	0.16
OtherVeg	0.32
Legumes	0.00

Nutrition Facts

Servings Per Recipe: 450.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving			
Calories		102.74	
Fat		0.19g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		568.01mg	
Carbohydrates		23.06g	
Fiber		3.97g	
Sugar		7.96g	
Protein		3.41g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.64mg	Iron	2.35mg

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

Black Bean & Corn Salsa

Servings:	110.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-13976
School:	GRAYSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEANS BLACK LO SOD 6-10 BUSH	3 Cup	Rinse canned black beans and place in bowl.	231981
CORN CUT SWT 6-4 GCHC	2 Cup	Add corn to bowl.	610782
TOMATO ROMA DCD 3/8 2-5 RSS	1 Gallon	Add diced tomatoes to bowl. If using fresh tomatoes, wash tomatoes, dice, then add to bowl.	786543
ONION DCD IQF 6-4 GCHC	1 Quart		261521
PEPPERS GREEN DCD 1/4 2-3 RSS	2 Cup	Wash peppers. Cut in half. Discard seeds and white center. Dice peppers into 1/4" pieces.	198331
GARLIC PLD FRESH 5 RSS	8 Piece	Mash 8 large peeled garlic cloves.	428353
CILANTRO CLEANED 4-1 RSS	3 Cup	Wash 2 bunches (3 cups loose) cilantro. Remove the largest stems. Finely chop.	219550
LIME FRSH 2-12CT P/L	1 Each	Add juice of 12 limes to the bowl.	166660
SALT IODIZED 18-2.25 GCHC	1 Teaspoon		350732
SPICE PEPR BLK REG GRIND 16Z TRDE	1/2 Teaspoon		225037
CABBAGE RED SHRED 1/8 2-3 RSS	3 Cup	Add 1.5 pounds (1/2 bag) of shredded cabbage.	212679

Preparation Instructions

Combine all ingredients in bowl and fold together gently. Cool to 70 degrees F in 2 hours or less and then to 41 degrees F in 4 hours or less. Store between 32 and 41 degrees F.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
-------------	------

Grain	0.00
--------------	------

Fruit	0.00
GreenVeg	0.00
RedVeg	0.15
OtherVeg	0.07
Legumes	0.03
Starch	0.00

Nutrition Facts

Servings Per Recipe: 110.00
Serving Size: 0.25 Cup

Amount Per Serving

Calories	12.47
Fat	0.02g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	12.10mg
Carbohydrates	2.58g
Fiber	0.59g
Sugar	0.56g
Protein	0.57g

Vitamin A	1.65IU	Vitamin C	1.58mg
Calcium	8.19mg	Iron	0.15mg

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

BBQ Pork Chop (HS)

Servings:	40.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14060
School:	GRAYSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK CHOP BNLS CC 4Z 10 DCM	40 Each	Remove from packaging and place in pan.	134740
SAUCE BBQ 4-1GAL SWTBRAY	1/4 Gallon	Add 4 cups BBQ sauce per case of 40 pork chops.	655937

Preparation Instructions

1. Cook pork chops in Rational Combi Oven on Hot Air, 325 degrees F (0% Steam) for 25 minutes.
2. Remove from combi oven. Add 1/4 gallon of Sweet Baby Ray's BBQ sauce pan per 40 pork chops.
3. Return to combi oven for an additional 5 minutes of cook time. Internal temperature must reach 160 degrees F.
4. Hold at 135 degrees F until time of service.
5. Unused portions may be cooled to 70 degrees F or below within 2 hours, then cooled to 41 degrees or below within an additional 2 hours.
6. Portions reheated for service must reach an internal temperature of 165 degrees F.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	235.95		
Fat	7.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	781.78mg		
Carbohydrates	14.39g		
Fiber	0.00g		
Sugar	13.59g		
Protein	27.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.00mg	Iron	1.00mg

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

Cheese Ravioli

Servings:	36.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15025
School:	Wilkey Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	5 Pound		524650
SAUCE SPAGHETTI FCY 6-10 REDPK	8 Cup		852759
SEASONING SPAGHETTI ITAL 12Z TRDE	1/8 Teaspoon		413453

Preparation Instructions

1. Preheat combi oven to 375 degrees F, hot air mode.
2. Spray bottom and sides of pan with non-stick cooking spray.
3. Pour 3 cups of sauce in bottom of pan and spread evenly in pan.
4. Pour contents of one 5# bag of ravioli on top of the sauce and spread evenly in pan.
5. Sprinkle Italian seasoning on ravioli.
6. Cover ravioli with 5 cups of sauce.
7. Spray aluminum foil with non-stick cooking spray and use it to lightly cover the pan.
8. Cook in combi oven on hot air mode at 375 degrees for 30 minutes or until internal temperature reaches 165 degrees. Hold temperature between 135 and 165 degrees F until time of service.
9. Serve with 4 oz. (1/2 cup) spoodle. Each serving provides 1 Meat and 0.5 Grain (ravioli), plus 1/4 c. Red/Orange Vegetable.

If you are saving leftovers...

Cool: Leftover pans may be cooled to 70 degrees F within 2 hours, then cooled to 41 degrees F within an additional 2 hours. Store below 41 degrees F.

Reheat: Leftover portions may be reheated to an internal temperature of 165 degrees F. Discard any unused portions after service.

Meal Components (SLE)

Amount Per Serving

Meat	1.02
Grain	0.51
Fruit	0.00
GreenVeg	0.00
RedVeg	0.37
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		143.55	
Fat		2.56g	
SaturatedFat		1.02g	
Trans Fat		0.00g	
Cholesterol		15.35mg	
Sodium		374.92mg	
Carbohydrates		19.80g	
Fiber		2.50g	
Sugar		3.99g	
Protein		9.67g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	112.70mg	Iron	0.74mg

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

Steamed Broccoli

Servings:	96.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21135
School:	Caneyville		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GCHC	24 Pound	1 case	610902
BUTTER SUB 24-4Z BTRBUDS	4 Ounce	1 package	209810
Hot Water	1 Quart		
SEASONING ZESTY NO SALT 19Z TRDE	2 Tablespoon		647220

Preparation Instructions

1. Select two 4 inch deep full size steam table pans.
2. Place 3 bags (12 pounds) of frozen broccoli florets in each pan.
3. Mix 1 package of butter buds with 1 quart of hot water. Pour 1/2 quart of mixture over each pan.
5. Sprinkle 2 Tbsp. of Zesty Country Seasoning over the broccoli and stir together.
6. CCP: Cook on 100% steam in combi oven for 6-7 minutes to a minimum internal temperature of 145 degrees F for 20 seconds. Steamed broccoli should be vibrant green (not olive green).
7. CCP: Hold at 135 degrees F or above until service. Discard leftovers at end of meal service.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.88
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	31.80		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	29.31mg		
Carbohydrates	6.23g		
Fiber	3.50g		
Sugar	1.17g		
Protein	3.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 40.83mg **Iron** 1.17mg

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

Tyson WG Chicken Breast on Bun

Servings:	132.00	Category:	Entree
Serving Size:	5.75 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23728
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	132 Each	1 case (4/7.5 lb. bags) of Chicken Breasts #525480 = 132/3.75 oz. chicken breast. Preheat combi oven to 375°F; no steam and low fans. Place frozen fillets in a single layer on a baking sheet lined with parchment paper. CCP: Cook for 16 to 18 minutes or until internal temperature reaches 165 degrees for at least 15 seconds. CCP: Place in warmer and hold at 135 degrees or above until time of service. Clarkson's Cleveland Combi: Cookbook Setting #25 (Chicken Breast). Push the "Smart Key" button twice; toggle to pick "yes", then push "Smart Key" again twice. If 165 degrees F is not reached on first cycle, reset the cook cycle, but reduce cook time to 5 minutes.	525480
Bun Hamburger 12/ct Bimbo Bakeries	11 Package		3447

Preparation Instructions

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 5.75 Ounce

Amount Per Serving

Calories	360.01		
Fat	11.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	490.01mg		
Carbohydrates	40.00g		
Fiber	6.00g		
Sugar	4.00g		
Protein	26.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	200.01mg	Iron	2.80mg

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

BBQ Pork on Bun

Servings:	80.00	Category:	Entree
Serving Size:	6.15 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23732
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	20 Pound	1 case = 20 pounds of BBQ. Thaw in cooler. Preheat oven to 350 degrees F. Remove pork from package and place in full-size steam table pan. Cover pan with foil and heat for 30 to 35 minutes, stirring occasionally. CCP: Ensure internal temperature reaches 165 degrees F for at least 15 seconds. CCP: Hold in warmer at 135 degrees F or above until time of service.	498702
Whole Grain White Hamburger Buns	6 2/3 Package	6 2/3 packages = 80 buns. Use leveled #8 scoop to place 4 oz. of BBQ Pork on each bun on the serving line, directly before placing on customer's tray.	3447

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 6.15 oz.

Amount Per Serving			
Calories	390.09		
Fat	10.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	520.15mg		
Carbohydrates	47.02g		
Fiber	3.00g		
Sugar	4.00g		
Protein	27.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Corn

Servings:	168.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23752
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB 24-4Z BTRBUDS	2 Package	2 packages = 8 oz. Pour Butter Buds in 2 quart measuring cup.	209810
Cold Water	1 8/15 Quart	Add 1.5 quarts (6 cups) of water to Butter Buds and stir to make a sauce.	0000
CORN CUT IQF 30 KE	30 5/9 Pound	1 case = 30 pounds. Divide 1 case of corn equally into three 6"-deep half-pans. Pour sauce equally over the three pans (2 cups per pan). Mix well. Steam for 45 minutes. CCP: Ensure the internal temperature reaches 145 degrees F for at least 15 seconds. CCP: Hold in the warmer at 135 degrees F or above until time of service. Use 1/2 cup portion server or #8 scoop to serve corn to customers.	283730

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 168.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	71.60		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	13.62mg		
Carbohydrates	16.46g		
Fiber	2.00g		
Sugar	3.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.00mg	Iron	0.40mg

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

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23753
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED VEGTAR 6-10 BUSH	1/2 Cup		570710

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	150.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	550.00mg		
Carbohydrates	30.00g		
Fiber	5.00g		
Sugar	12.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.90mg

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

Field Trip Meal #3

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23802
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LUNCH KIT PIZZA CHS&TKY PEPP 48-5.58Z	1 Each		588391
PEAR 40	1 Ounce		762560
CARROT BABY WHL PETITE 4-5 RSS	4 1/2 Ounce		768146
JUICE FRUITABLES PLUS PNCH 40-4.23FLZ	1 Each		604802
CHIP NACHO REDC FAT 72- 1Z DORITOS	1 Ounce	READY_TO_EAT 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.	456090
DRESSING RNCH LT CUP 160-1Z HVALL	1 Package	READY_TO_EAT Ready to use.	649670
TREAT RICE KRISPIE MINI 600-.39Z KELL	1 Each		859570

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.75
Fruit	1.00
GreenVeg	0.00
RedVeg	0.63
OtherVeg	0.50
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		697.00	
Fat		24.50g	
SaturatedFat		8.50g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		1603.00mg	
Carbohydrates		96.00g	
Fiber		10.00g	
Sugar		33.00g	
Protein		19.00g	
Vitamin A	500.00IU	Vitamin C	60.00mg
Calcium	543.04mg	Iron	2.43mg

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

Field Trip Meal #4

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23804
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	1/2 Cup		781592
CARROT BABY WHL PETITE 4-5 RSS	4 1/2 Ounce		768146
TREAT RICE KRISPIE MINI 600-.39Z KELL	1 Each		859570
SNACK CHS BKD WGRAIN 104-SSV CHEETOS	1 Package	READY_TO_EAT 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.	191090
YOGURT STRAWB TUBE 2Z 6-16CT GOGURT	1 Each	READY_TO_EAT Ready to serve- no preparation needed	895090
APPLE GALA 100CT MRKN	1 Piece		197718
SEED SUNFLWR KERN 200- 1Z KARS	1 Ounce		504180

Preparation Instructions

Use recipe number R-23797 for Turkey Cheese & Lettuce Wrap with this kit.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	515.30
Fat	21.40g
SaturatedFat	3.30g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	494.30mg

Carbohydrates	70.00g
Fiber	12.10g
Sugar	32.00g
Protein	13.60g
Vitamin A 69.12IU	Vitamin C 5.89mg
Calcium 244.41mg	Iron 1.93mg

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

Beef Taco

Servings:	588.00	Category:	Entree
Serving Size:	3.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27157
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD IQF 6-5# JTM	90 Pound	Do not thaw.	661940
SALSA 103Z 6-10 REDG	3 #10 CAN		452841
SPICE CHILI POWDER 38Z MEXENE	2 3/4 Cup		847171
SPICE GARLIC POWDER 6 TRDE	1 1/4 Cup		513857
SPICE ONION POWDER 19Z TRDE	1 1/4 Cup		126993
SPICE PAPRIKA 16Z TRDE	1 1/2 Cup		518331
SPICE OREGANO GRND 12Z TRDE	3/4 Cup		513725
SPICE CUMIN GRND 5 TRDE	1 Cup		777072
SPICE PEPR BLK 30 MESH REG GRIND 5	1/2 Cup		225045
SALT IODIZED 18-2.25 GCHC	3/4 Cup		350732
SPICE ONION MINCED 12Z TRDE	2 Cup		513997
SPICE CILANTRO 4Z TRDE	2 Cup		565903
Cold Water	6 Cup		0000
SPICE PEPR RED CRUSHED 3.75 TRDE	1/4 Cup		513768

Preparation Instructions

FOR TACO SEASONING

1. In a 5 quart or larger mixing bowl, combine chili powder, garlic powder, onion powder, paprika, oregano, cumin, red pepper flakes, black pepper, salt, minced dried onions, and cilantro using a 12-inch whisk until well combined.
2. Use immediately or store in an airtight container for later use.

FOR TACO MEAT

1. Preheat the tilt skillet to 275° F.

2. Add the beef crumbles to the tilt skillet and stirring often. CCP: Cook until internal temperature reaches 165° F.
3. Add taco seasoning and mix until well combined. Simmer for 5 minutes stirring often.
4. Stir in 3 No. 10 cans of salsa. Using 2 cups of water for each can, rinse sides of salsa cans and pour the water onto the taco meat.
5. Bring to a boil and then reduce heat to 225° F. Stir often until meat is tender. Turn off heat.
6. Using a large scoop or ladle, fill two 4 deep metal pans with the taco meat. Put a lid over the pans and place in the warmer. CCP: Hold Beef Taco at 135 degrees F or above until time of service.
7. Repeat this process using two more 4 deep metal pans, this time placing a filled pan on each end of the hot line. CCP: Hold Beef Taco at 135 degrees F or above until time of service.

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 588.00

Serving Size: 3.00 oz.

Amount Per Serving

Calories	167.26		
Fat	12.09g		
SaturatedFat	4.52g		
Trans Fat	0.70g		
Cholesterol	42.15mg		
Sodium	355.09mg		
Carbohydrates	2.46g		
Fiber	1.15g		
Sugar	0.35g		
Protein	13.10g		
Vitamin A	161.69IU	Vitamin C	0.07mg
Calcium	22.89mg	Iron	2.52mg

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

Chips & Salsa

Servings:	588.00	Category:	Condiments or Other
Serving Size:	3.00 oz.	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27161
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND WHT 5-1.5 GFS	588 Ounce		162990
SALSA 103Z 6-10 REDG	1176 Ounce	READY_TO_EAT None	452841

Preparation Instructions

1. With 3 No. 10 cans of salsa, use a 2 oz ladle to fill 2 oz plastic cups from the stock room.
2. Place the 2 oz plastic cups of salsa on a sheet pan and place lids, also from the stock room, onto them once the sheet pan is full.
3. Repeat until all salsa has been used.
4. CCP: Hold at 41 degrees or below until time of service.
5. In a full size sheet pan, empty out tortilla rounds until full to be served by gloved hand in 1 oz. portions

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 588.00

Serving Size: 3.00 oz.

Amount Per Serving

Calories	150.00		
Fat	4.50g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	228.67mg		
Carbohydrates	24.00g		
Fiber	2.00g		
Sugar	1.33g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.00mg	Iron	2.33mg

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

Shredded Lettuce & Tomato

Servings:	294.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27162
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	110 Cup		242489
TOMATO DCD PETITE 6-10 GCHC	110 Cup		498871

Preparation Instructions

1. Open half the cans of diced tomato with table side can opener.
2. Using a 20 quart or larger colander, drain the tomatoes.
3. Place the drained tomatoes in a 30 quart mixing bowl.
4. Add half the shredded lettuce to the mixing bowl and mix with gloved hands until well-combined
5. Repeat process with a second 30 quart mixing bowl.
6. Fill 3/4 cup plastic serving cups with the mixture and place on large sheet pan. CCP: Once full, cover and hold at 41 degrees F or below until time of service.
7. Repeat with another sheet pan this time place on line. CCP: Hold at 41 degrees or below until time of service.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.37
OtherVeg	0.19
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 294.00

Serving Size: 0.75 Cup

Amount Per Serving			
Calories	22.45		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	136.56mg		
Carbohydrates	4.49g		
Fiber	1.12g		
Sugar	2.62g		
Protein	0.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.71mg	Iron	0.27mg

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

Canadian Bacon, Egg, & Cheese Croissant

Servings:	180.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27163

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON CANAD SLCD 64/ 6-2 GFS	6 Pound		167661
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	180 Each		592625
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	180 Slice		247822
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	180 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	10 oz.		651171

Preparation Instructions

1. Put eggs in a 4" deep full-size pan. CCP: Steam at 212 degrees F for 15 minutes or until internal temperature reaches 165 degrees F.
2. Place the Canadian Bacon in a full-size pan. CCP: Steam at 212 degrees F for 15 Minutes or until internal temperature reaches 165 degrees F.
3. Place frozen croissants on full sheet pan. Spray tops of croissants with butter spray. Cook croissants on hot air at 350 degrees F for 4-6 minutes.
4. Combine the components in the following order: Croissant bottom, one egg patty, one slice of cheese, 2 slices Canadian bacon, and a croissant top. The cheese must be in the middle.
5. Individually wrap each sandwich with foil sandwich wraps and place them on full-size sheet pans. Place in warmer to melt cheese. Place pan of water in the bottom of the warmer to add moisture.
6. CCP: hold at 135 degrees F until time of service but do not exceed 1 hour as sandwiches will start to get hard.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 180.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories		316.00	
Fat		15.27g	
SaturatedFat		5.75g	
Trans Fat		0.00g	
Cholesterol		114.17mg	
Sodium		633.33mg	
Carbohydrates		30.27g	
Fiber		2.00g	
Sugar		4.77g	
Protein		14.17g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	141.50mg	Iron	1.60mg

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

Sausage Biscuit

Servings:	106.00	Category:	Entree
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27178
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1.5Z 10 OWENS	106 Each	1 Case = 106 Sausage patties THAW IN COOLER OVERNIGHT DAY PRIOR	748048
DOUGH BISC STHRN STYL 216-2.51Z	106 Each	approx. 1/2 case biscuits	516495

Preparation Instructions

THAWING INSTRUCTIONS

1. Line a full-sized sheet pan with parchment paper and arrange frozen sausage patties in a single layer. Once the first layer is complete, lay down another sheet of parchment paper on top of the lined sausage patties and arrange a second layer of sausage patties on top.
2. Place another sheet of parchment paper on top of the second layer and place in the cooler. CCP: Store at 41 degrees F or below until time to be cooked.
3. Repeat this process for needed amount of sausage patties. CCP: Store at 41 degrees F or below until time to be cooked.

PREPARATION INSTRUCTIONS

1. Place sausage in a full-size steam table pan. CCP: Cook for 15 minutes at 450 degrees F or until sausage patties reach an internal temperature of 165 degrees F. Sausage patties may need to be cooked longer than 15 minutes.
 2. CCP: Hold sausage patties in warmer at 135 degrees F or above until time of service.
 3. Place biscuits on parchment lined full-size sheet pan. CCP: Bake 20 minutes in 325 degrees F convection oven or until internal temperatures reaches 160 degrees F.
 4. CCP: Hold biscuits in warmer at 135 degrees F or above until time of service.
 5. Combine sausage and biscuit on the serving line before placing on customers tray.
- Each 4.0 oz. sandwich credits as 2.5 oz. Grain/Bread for Breakfast (2 G/B + 0.5 M/MA).

Meal Components (SLE)

Amount Per Serving

Meat	0.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 106.00

Serving Size: 1.00 each

Amount Per Serving			
Calories		320.00	
Fat		18.00g	
SaturatedFat		8.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		690.00mg	
Carbohydrates		30.00g	
Fiber		1.00g	
Sugar		3.00g	
Protein		13.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	2.16mg

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

Blueberry & Yogurt Parfait

Servings:	106.00	Category:	Entree
Serving Size:	8.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27182
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	53 Cup		811500
BLUEBERRY IQF 4-5 GCHC	53 Cup		166720

Preparation Instructions

1. In a 9 oz. clear cup, put ½ cup of blueberries in the cup.
 2. Use a ½ cup solid spoodle to put Yoplait Parfait Pro Yogurt on top of the blueberries.
 3. CCP: Store at 41 degrees F or below until time of service.
- 4 oz. yogurt = 1 M/MA
½ cup blueberries = ½ c. fruit
Each serving credits as 1.0 Meat/Meat Alternate and ½ cup fruit.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 106.00

Serving Size: 8.00 oz.

Amount Per Serving			
Calories	151.94		
Fat	0.75g		
SaturatedFat	0.37g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	59.70mg		
Carbohydrates	33.13g		
Fiber	1.50g		
Sugar	23.42g		
Protein	4.23g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	134.33mg	Iron	0.00mg

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

Turkey & Cheese Sandwiches

Servings:	128.00	Category:	Entree
Serving Size:	4.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27184
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SMKD DELI SLCD 6-2 GFS	256 Ounce	THAW IN COOLER 1-2 DAYS PRIOR	833592
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	128 Slice		247822
Bun Hamburger 12/ct Bimbo Bakeries	128 Each		3447

Preparation Instructions

1. Place all ingredients on a prep table. Place a piece of parchment paper folded in half in the bottom of a 4- deep, full-size plastic pan. Place a sheet of parchment paper on the prep table. Open a package of buns, placing the bottoms on the parchment paper. Place 2 slices (2 oz.) of turkey on the buns; then place 1 slice of cheese (0.5 oz.) on the turkey. Place the tops on each bun.

2. Place the sandwiches in the plastic pan 3 rows across, 5 down (15 per layer). Repeat this process until you have 3 layers of 15 sandwiches. Add 5 sandwiches on top, this will make 50 sandwiches per pan.

3. Cover the pan with plastic wrap. Label and date the pan. CCP: Store at 41 degrees F or below until time of service

Repeat steps 3 and 4 until all ham has been placed on buns.

4. You may have cheese left over. Wrap the remaining cheese in plastic, write date, put in cooler.

5. Wrap and date any remaining buns; place any remaining buns on the bread rack.

6. When serving the sandwiches, place a 2 metal pan with ice on each end of the serving line. Place a plastic pan of sandwiches at each end on the ice; this will keep them cool during lunch service.

CCP: Store at 41 degrees F or below until time of service.

2 oz. turkey = 1.25 M/MA

0.5 oz. cheese = 0.5 M/MA

2 oz. bun = 2 oz.

Each 4.5 oz. sandwich credits as 1.75 oz. Meat/Meat Alternate and 2 oz. Grain/Bread.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 128.00
 Serving Size: 4.50 oz.

Amount Per Serving

Calories	250.00
Fat	6.00g
SaturatedFat	1.75g
Trans Fat	0.00g
Cholesterol	22.50mg
Sodium	740.00mg
Carbohydrates	34.00g
Fiber	3.00g
Sugar	5.50g
Protein	19.50g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	303.50mg	Iron	2.16mg

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

Cheeseburgers

Servings:	340.00	Category:	Entree
Serving Size:	4.90 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27186
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB CN 136-2.4Z ADV	340 Piece		120330
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	340 Slice	PREP 1 DAY IN ADVANCE	247822
Bun Hamburger 12/ct Bimbo Bakeries	340 Each		3447

Preparation Instructions

CHEESE

1. Usually the day before, or when there is time available, the cheese for the burgers is prepared. Take the packages of sliced cheese to a prep table. Place a sheet of parchment paper folded in half in the bottom of a 4 deep plastic pan. Place a sheet of parchment paper on the prep table. The cheese is stacked in the package in four sections; take a section of cheese and begin separating the slices one at a time, crisscrossing the slices in a stack on the parchment paper. Once you have finished separating each section of cheese, place the crisscrossed stack in the plastic pan.
2. Repeat this process until all the cheese has been separated. Cover the pan with plastic wrap. Label and date the pan. Place pan in the cooler. CCP: Hold the cheese at 41 degrees F or below until time of service.

BEEF PATTIES

1. Place a flat sheet pan on a prep table; spray with butter mist; arrange frozen beef patties in four columns, slightly overlapping the meat. There will be approximately 15 patties per row, 60 per flat sheet pan. Repeat process until all frozen beef patties are paned.
2. Cook in the combi on the cookbook setting #39: hamburger patty, frozen (375 degrees F for 45 minutes). CCP: Once the cycle has completed, ensure an internal temperature of 165 degrees F has been reached. If it has not, reset the cook cycle, but reduce cook time to 3 to 5 minutes, then recheck temperature to ensure 165 degrees F has been reached.
3. Remove one pan and place on prep table. Place a 4 perforated metal pan in a 4 deep metal pan (to allow for drainage). Using tongs, carefully place hamburgers in the doubled pan. Approximately 3 flat sheet pans of patties will fit in the doubled pan. Place a metal lid on the doubled pan and place in the warmer. CCP: Hold at 135 degrees F or above until time of service.
4. Repeat this process until all patties have been placed in a doubled pan and placed in the warmer.
5. When serving, place only one stack of cheese (per server) on the line at a time, so the remaining cheese will not soften.

6. Combine one beef patty, one slice of cheese, and one bun before placing on customers tray. The cheese is placed on top of the bun.

2.4 oz. beef patty = 2.25 M/MA; 0.5 oz. cheese slice = 0.5 M/MA

2 oz. bun = 2 G/B

Each 4.9 oz. serving credits as 2.75 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 4.90 oz.

Amount Per Serving

Calories	350.00
Fat	16.00g
SaturatedFat	6.25g
Trans Fat	0.00g
Cholesterol	37.50mg
Sodium	580.00mg
Carbohydrates	33.00g
Fiber	4.00g
Sugar	4.50g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 332.70mg	Iron 3.50mg

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

Hamburgers

Servings:	102.00	Category:	Entree
Serving Size:	4.40 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27187
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB CN 136-2.4Z ADV	102 Piece		120330
Bun Hamburger 12/ct Bimbo Bakeries	102 Each		3447

Preparation Instructions

1. Place a flat sheet pan on a prep table; spray with butter mist; arrange frozen beef patties in four columns, slightly overlapping the meat. There will be approximately 15 patties per row, 60 per flat sheet pan. Repeat process until all frozen beef patties are panned.
 2. Cook in the combi on the cookbook setting #39: hamburger patty, frozen (375 degrees F for 45 minutes). CCP: Once the cycle has completed, ensure an internal temperature of 165 degrees F has been reached. If it has not, reset the cook cycle, but reduce cook time to 3 to 5 minutes, then recheck temperature to ensure 165 degrees F has been reached.
 2. Remove one pan and place on prep table. Place a 4 perforated metal pan in a 4 deep metal pan (to allow for drainage). Using tongs, carefully place hamburgers in the doubled pan. Approximately 3 flat sheet pans of patties will fit in the doubled pan. Place a metal lid on the doubled pan and place in the warmer. CCP: Hold at 135 degrees F or above until time of service.
 3. Repeat this process until all patties have been placed in a doubled pan and placed in the warmer.
 4. Combine one beef patty and one bun before placing on customers tray.
- 2.4 oz. beef patty = 2.25 M/MA
2 oz. bun = 2 G/B
Each 4.4 oz. serving credits as 2.25 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 102.00

Serving Size: 4.40 Ounce

Amount Per Serving			
Calories		310.00	
Fat		13.00g	
SaturatedFat		4.50g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		440.00mg	
Carbohydrates		32.00g	
Fiber		4.00g	
Sugar		4.00g	
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	229.20mg	Iron	3.50mg

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

Ham & Cheese Sandwich

Servings:	128.00	Category:	Entree
Serving Size:	4.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27193
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	256 Ounce	THAW IN COOLER 1-2 DAYS PRIOR	680656
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	128 Slice		247822
Bun Hamburger 12/ct Bimbo Bakeries	128 Each		3447

Preparation Instructions

1. Place all ingredients on a prep table. Place a piece of parchment paper folded in half in the bottom of a 4- deep, full-size plastic pan. Place a sheet of parchment paper on the prep table. Open a package of buns, placing the bottoms on the parchment paper. Place 2 slices (2 oz.) of ham on the buns; then place 1 slice of cheese (0.5 oz.) on the ham. Place the tops on each bun.
2. Place the sandwiches in the plastic pan 3 rows across, 5 down (15 per layer). Repeat this process until you have 3 layers of 15 sandwiches. Add 5 sandwiches on top, this will make 50 sandwiches per pan.
3. Cover the pan with plastic wrap. Label and date the pan. CCP: Place pan in the cooler and store at 41 degrees F or below until time of service
4. Repeat steps 3 and 4 until all ham has been placed on buns.
5. You may have cheese left over. Wrap the remaining cheese in plastic, write date, put in cooler.
6. Wrap and date any remaining buns; place any remaining buns on the bread rack.
7. When serving the sandwiches, place a 2 full-sized metal pan with ice on each end of the serving line. Place a plastic pan of sandwiches at each end on the ice; this will keep them cool during lunch service.

2 oz. ham = 1.5 M/MA

0.5 oz. cheese = 0.5 M/MA

2 oz. bun = 2 oz.

Each 4.5 oz. sandwich credits as 2 oz. Meat/Meat Alternate and 2 oz. Grain/Bread.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 128.00
Serving Size: 4.50 oz.

Amount Per Serving

Calories	250.00
Fat	6.50g
SaturatedFat	2.25g
Trans Fat	0.00g
Cholesterol	27.50mg
Sodium	740.00mg
Carbohydrates	33.00g
Fiber	3.00g
Sugar	5.50g
Protein	19.50g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	303.50mg	Iron	2.16mg

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

Dill Chicken Sandwich

Servings:	400.00	Category:	Entree
Serving Size:	6.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27200
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	400 Each		542832
Bun Hamburger 12/ct Bimbo Bakeries	400 Each		3447

Preparation Instructions

1. Place a piece of parchment paper on a full-size flat sheet pan. Arrange chicken breasts side by side in a single layer on the pan. Repeat this process until all the chicken is on the pans.
2. CCP: Cook in the Combi on the cookbook setting #25 (Chicken breast). Cook in the Combi oven for ___ minutes at ___ degrees F or until internal temperature reaches 165 degrees F or above.
3. Place chicken breasts in 4 inch deep full-sized metal pans and cover with foil once full. CCP: Store pans of chicken breasts at 135 degrees F or greater until time of service.
4. At time of service, empty buns out into a 4 inch deep full-sized metal pan and place them on line.
5. Take a pan of chicken breasts out of the warmer and remove the foil. Place the pan with the chicken breasts on the line.
6. Assemble the sandwiches in the following order and place on tray: bottom bun, chicken breast, and top bun.
4 oz. Dill Chicken Breast = 2 M/MA & 1 G/B
2 oz. Hamburger Bun = 2 G/B
Each 6 oz. serving credits as 2 M/MA & 3 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 6.00 oz.

Amount Per Serving	
Calories	390.00
Fat	11.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	70.00mg
Sodium	640.00mg
Carbohydrates	46.00g
Fiber	4.00g
Sugar	6.00g

Protein	30.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	3.60mg

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

Chicken Strips

Servings:	558.00	Category:	Entree
Serving Size:	4.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27203
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	1674 Each	1 CASE= 494 APPROX. 3.5 CASES= 1674	740820

Preparation Instructions

1. On a flat sheet pan, place a piece of parchment paper. Open a bag of chicken strips with scissors or a knife; dump chicken strips on the pan. Arrange the chicken strips in a single layer on the pan. Place flat sheet pan on a rack.
2. Repeat this process until rack is full (20 pans). The remaining bags will be panned later by assistant staff (the runner) during lunch. CCP: Place the remaining bags in the cooler. Store at 41 degrees F or below until point of preparation
3. Cook chicken strips from the rack in the Combi oven on the cookbook setting #20 (Chicken Strips). To engage the crispy setting, push the Smart Key button twice; toggle to pick yes, then push Smart Key again twice. CCP: Cook in a convection oven at 375 degrees F with no steam, medium-low fans for 7-10 minutes or until internal temperature reaches 165 degrees F or higher. Chicken strips may need to be cooked longer to reach proper temperature.
4. Place cooked chicken strips in a 4" deep full-sized metal pan. Once pan is full cover with foil and place in warmer. Repeat until all chicken strips from the rack are cooked and stored in warmer. CCP: Store at 135 degrees F or greater until time of service.
5. At time of service, remove foil from a pan of chicken strips and place on line. Serve 3 chicken strips per customer or per order.

Each 4.5 oz serving of chicken strips counts as 3 oz. M/MA & 1 oz. G/B

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 558.00

Serving Size: 4.50 oz.

Amount Per Serving	
Calories	285.00
Fat	13.50g
SaturatedFat	2.25g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	465.00mg
Carbohydrates	16.50g

Fiber	1.50g		
Sugar	0.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	1.50mg

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

Corn Dogs

Servings:	504.00	Category:	Entree
Serving Size:	4.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27206
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	504 Each		620220

Preparation Instructions

1. Cover the bottom of a full-sized sheet pan with parchment paper. Arrange frozen corn dogs in a single layer with the first row having the sticks facing down when the pan is horizontal. Then place the second row with the sticks facing up. Repeat until the pan is full.
 2. Repeat first step until all corn dogs are placed on pans.
 3. Cook in the Combi oven on the cookbook setting #5 (Corn Dogs). CCP: Cook in a convection oven at 350 degrees F for 24-27 minutes or until internal temperature reaches 165 degrees F or above. Corn Dogs may need to be cooked longer to reach the correct internal temperature.
 4. Place cooked corn dogs in warmer. CCP: Store cooked corn dogs at 135 degrees F or greater until time of service
 5. At time of service place one pan of corn dogs on the line to be placed on the customer's trays.
- Each 4 oz. serving counts as 2 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 504.00

Serving Size: 4.00 oz.

Amount Per Serving			
Calories	240.00		
Fat	9.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	470.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	8.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.50mg

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

Grilled Cheese Half (Chili Day)

Servings:	480.00	Category:	Entree
Serving Size:	1.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27212
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	480 Slice	PREPARE 1 DAY PRIOR TO COOKING.	247822
Bread, WG White, Roundtop	480 Slice		7870080095

Preparation Instructions

PREPARING CHEESE SLICES

1. Usually the day before, or when there is time available, the cheese for the grilled cheese is prepared.
2. Take the packages of sliced cheese to a prep table. Place a sheet of parchment paper folded in half in the bottom of a 4 plastic pan. Place a sheet of parchment paper on the prep table. The cheese is stacked in the package in four sections; take a section of cheese and begin separating the slices two at a time, crisscrossing the slices in a stack on the parchment paper. Once you have finished separating each section of cheese, place the crisscrossed stack in the plastic pan.
3. Repeat this process until all the cheese has been separated. Cover the pan with plastic wrap. Label and date the pan. Place the pan in the cooler. CCP: Store at 41 degrees or below until time of preparation.

PREPARING GRILLED CHEESE.

1. When it is time to assemble the grill cheese sandwiches for baking, retrieve the pan of separated cheese from the cooler. Place on a prep table.
2. Place a full-sized flat sheet pan on the prep table. Place 2 sheets of parchment paper overlapping, sideways, so that the parchment paper is overhanging the pan lip (this prevents the cheese from melting to the pan).
3. Arrange a single layer of bread in four columns. There will be five slices of bread in each column, 20 per flat sheet pan. Place two slices of cheese on each slice of bread. Add another slice of bread on top of the cheese. Spray all sandwiches with butter mist.
4. Repeat process until all sandwiches are made (approximately 240).
5. Cook in the combi on the cookbook setting #4 (Grilled Cheese). Push the Smart Key button once, toggle to the fan, then push the Smart Key twice (need to turn off the oven fan so the top bread slice isnt blown off). CCP: Cook in convection oven at ___ degrees F for ___ minutes or until internal temperature reaches 165 degrees F or greater. Grilled Cheese sandwiches may need to be cooked longer to reach the correct temperature, melt cheese, and/or brown the bread.
6. Remove pans from oven one at a time and place on prep table. Using a pizza cutter, cut all sandwiches in half (half a sandwich is one serving). Cover pan with foil and place in the warmer. CCP: Hold at 135 degrees or greater until time of service.

7. Repeat this process until all sandwiches have been cut, covered with foil, and placed in the warmer. CCP: Hold at 135 degrees or greater until time of service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 480.00

Serving Size: 1.50 oz.

Amount Per Serving

Calories	120.00
Fat	4.00g
SaturatedFat	1.75g
Trans Fat	0.00g
Cholesterol	7.50mg
Sodium	240.00mg
Carbohydrates	17.00g
Fiber	2.00g
Sugar	2.50g
Protein	7.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 143.50mg	Iron 0.07mg

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

Hot Dog on Bun

Servings:	520.00	Category:	Entree
Serving Size:	4.00 oz	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27214
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANK TKY/BEEF R/SOD 8/ 2Z 4-5 GCHC	520 Each	THAW IN COOLER 1-2 DAYS PRIOR	682323
Hot Dog Bun WG	520 Each		4266

Preparation Instructions

1. Approximately 1 to 2 days prior, move the packages of hot dogs from the freezer to the cooler to thaw. CCP: Store at 41 degrees or below until time to cook.
 2. Place thawed hot dogs in a 2 full-sized metal pan. Repeat process until all hot dogs have been placed in the pans.
 3. CCP: Cook in Combi oven on Steam, 248° for 10 minutes or until internal temperature reaches 165 degrees F or greater. Hot dogs may need to be cooked longer to reach the correct internal temperature.
 4. Remove one pan from the oven at a time and place on prep table. Place a 4 grated metal pan in a 6 metal pan (this will allow for drainage). Dump the hot dogs into the doubled pan. Approximately 3 pans of hot dogs will fit in the doubled pan. Cover pan with plastic wrap and place in warmer. CCP: Hold at 135 degrees F or higher until time of service.
 5. Repeat this above steps until all hot dogs have been placed in a doubled pan and placed in the warmer. CCP: Hold at 135 degrees F or higher until time of service.
 6. At time of service, put hot dog buns into a 4" deep full-sized metal pan. Remove the plastic from a pan of hot dogs and place on line.
 7. Assemble hot dogs into hot dog buns and place on customer tray.
- A 4 oz serving credits as 2 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 520.00

Serving Size: 4.00 oz

Amount Per Serving

Calories	310.00
Fat	13.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	520.00mg
Carbohydrates	36.00g
Fiber	3.00g
Sugar	6.00g
Protein	14.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 236.32mg	Iron 2.38mg

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

Hot Turkey Ham & Cheese Sandwich

Servings:	70.00	Category:	Entree
Serving Size:	3.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27215
School:	Clarkson Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND TKY HAM&CHS WGRAIN IW 100-3.1Z	70 Each		672642

Preparation Instructions

1. Place a full-sized flat sheet pan on a prep table. Place a sheet of parchment paper on the flat sheet pan.
2. Arrange the prepackaged frozen sandwiches on the flat sheet pan in 5 rows, 7 sandwiches per row, making 35 sandwiches per flat sheet pan.
3. CCP: Cook in the Combi oven on Hot Air at 350° for 30 minutes or until internal temperature reaches 165 degrees F or greater. Sandwiches may need to be cooked longer to reach the correct internal temperature or to melt cheese.
4. Remove sandwiches from oven, cover with foil, and place in warmer. CCP: Hold at 135 degrees F or greater until time of service.
5. At time of service, remove foil from one pan of sandwiches and place on line.

Each 3 oz serving credits as 1 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 3.00 oz.

Amount Per Serving			
Calories	186.20		
Fat	4.20g		
SaturatedFat	1.40g		
Trans Fat	0.00g		
Cholesterol	17.00mg		
Sodium	392.20mg		
Carbohydrates	27.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	10.60g		
Vitamin A	121.85IU	Vitamin C	0.00mg
Calcium	105.20mg	Iron	1.85mg

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

Meatballs and Marinara

Servings:	520.00	Category:	Entree
Serving Size:	5.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27222

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD BF 1Z 4-5 GCHC	1560 Each		465761
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	520 Each	READY_TO_EAT None	677721
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171

Preparation Instructions

1. Place a flat sheet pan on the prep table and spray with butter mist. Dump two bags of meatballs on the flat sheet pan and arrange in a single layer.
2. CCP: Cook in combi on Hot Air, 350° F for 25 minutes or until internal temperature reaches 165 degrees F or greater. Meatballs may need to be cooked longer if the correct internal temperature is not reached.
3. When meatballs have reached the desired temperature, remove one pan and place on the prep table. Place a 4 grated metal pan in a 4 metal pan to allow for drainage. Using a slotted spoon, place meatballs in the doubled pan. Approximately 2 flat sheet pans of meatballs will fit in the doubled pan. Place a lid on the doubled pan and place in warmer.
4. CCP: Hold cooked meatballs at 135 degrees F or greater until time of service.
5. Repeat this process until all meatballs have been placed in a doubled pan and in the warmer. CCP: Hold cooked meatballs at 135 degrees F or greater until time of service.
6. An hour before lunch place 2 boxes of marinara cups in the warmer. At lunchtime, open the boxes and place the warmed individual marinara cups in a 2 metal pan, single layer, on the serving line. Students can pick up a cup if desired.
7. At time of service, place one doubled pan of meatballs on the serving line. Serve each customer 3 meatballs using a slotted spoon.
8. When one box of marinara has been used, place a new box of marinara in the warmer. Repeat as necessary. Each 5.5 ounce serving of Meatballs and Marinara counts as 2 M/MA and 1/2 cup Red/Orange Vegetable.

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 520.00

Serving Size: 5.50 oz.

Amount Per Serving			
Calories		323.90	
Fat		21.20g	
SaturatedFat		8.20g	
Trans Fat		1.03g	
Cholesterol		40.00mg	
Sodium		989.70mg	
Carbohydrates		18.00g	
Fiber		2.00g	
Sugar		7.00g	
Protein		15.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.14mg

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

Salisbury Steak

Servings:	320.00	Category:	Entree
Serving Size:	4.00 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27223

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SALIS CHARB 72-2.25Z ADV	320 Each	BAKE Conventional oven: frozen product: preheat oven to 375 degrees f. Heat for 16 1 2 minutes. Convection oven: frozen product: preheat oven to 375 degrees f. Heat for 13-15 minutes.	485615
GRAVY BROWN 12-48Z HRTHTSTN	80 Cup		673617

Preparation Instructions

1. Pour 3 cans of brown gravy into one 4 metal half pan. Repeat until all gravy is panned (total of 4 pans). Place a lid on each pan.
2. CCP: Cook gravy in combi oven on hot air at 350 degrees F for 20 minutes or until internal temperature reaches 165 degrees F or greater for at least 15 seconds. Gravy may need to be cooked longer to reach correct internal temperature.
3. When gravy has reached the desired temperature, remove it from the combi oven and place it in the warmer. CCP: Hold cooked gravy at 135 degrees F or greater until time of service.
4. Place a 2 metal pan on a prep table; spray with butter mist; arrange frozen Salisbury steaks in two columns, slightly overlapping the meat. There will be approximately 20 steaks per row, 40 per pan.
5. Cook in the combi on the cookbook setting #39 (hamburger patty, frozen). CCP: Cook Salisbury steaks at 375 degrees F for 15 minutes or until internal temperature reaches 165 degrees or greater. Steaks may need to be cooked longer to reach correct internal temperature.
6. When the steaks have reached the desired temperature, remove one pan and place on the prep table. Pour excess juice into a 4 metal half pan. Retrieve one pan of gravy from the warmer. Using a scoop or ladle, pour gravy over steaks, covering the majority of the meat. Place a lid on the steak pan. Place the pan in the warmer.
7. CCP: Hold Salisbury steaks at 135 degrees F or greater until time of service.
8. Repeat this process until all pans have been drained, topped with gravy, and placed in the warmer.
9. There should be some gravy remaining to add to steak pans, as needed, when serving.
10. At time of service, remove lid from one pan of Salisbury steaks and place on the serving line.

Each 4 oz serving credits as 2 M/MA.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 320.00
Serving Size: 4.00 oz

Amount Per Serving

Calories	185.00
Fat	13.00g
SaturatedFat	5.00g
Trans Fat	0.50g
Cholesterol	30.00mg
Sodium	590.00mg
Carbohydrates	6.00g
Fiber	1.00g
Sugar	2.00g
Protein	12.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

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

Chili

Servings:	600.00	Category:	Entree
Serving Size:	4.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27224

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION DCD IQF 6-4 GCHC	5 Pound		261521
JUICE TOMATO 100 8-46FLZ HV	16 Each		893930
TOMATO PUREE 1.045 6-10 GCHC	3 Each		100242
TOMATO DCD PETITE 6-10 GCHC	3 Each		498871
BEAN CHILI MEX STYLE 6-10 GCHC	10 Each		192015
PASTA SPAGHETTI 10 2-10 KE	10 Pound		654560
Hot Water	4 Gallon		
BEEF CRMBL CKD IQF 6-5# JTM	50 Pound		661940
SEASONING CHILI MIX 6-5.7Z LAWR	6 Package		521183
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Cup		513881
SPICE ONION GRANULATED 20Z TRDE	1 1/2 Cup		138300
SPICE PAPRIKA 16Z TRDE	1 Cup		518331
SPICE CHILI POWDER MILD 16Z TRDE	1 Cup		331473
ONION DEHY CHPD 15 P/L	2 Cup		263036
SALT IODIZED 24-26Z GFS	1/4 Cup		108308
SPICE PEPR BLK REST GRIND 16Z TRDE	1/4 Cup		225061

Preparation Instructions

CHILI SEASONING PREPARATION

1. In a large mixing bowl, combine chili seasoning mix, granulated garlic, granulated onion, paprika, chili powder, dried minced onion, salt, and black pepper with a whisk.
2. Store in an airtight container until time of use or use immediately.

CHILI PREPARATION

1. Place beef crumbles and onions in the steam kettle. Turn the kettle to 5. Once meat and onions begin to simmer, stir often using a long-handled spoon.
2. CCP: Cook beef crumbles and onions until internal temperature reaches 165 degrees F or greater. Once meat is cooked through and onions are soft, add chili seasoning; mix well. Simmer about 15 minutes.
3. Add all ingredients except spaghetti noodles. Mix well. Bring to a boil, stirring occasionally.
4. While waiting for the chili to boil, place a 4 plastic pan on the prep table. Open the bag of spaghetti noodles and begin breaking the noodles into thirds, placing the broken noodles in the plastic pan. Continue this process until all noodles have been broken up and placed in the plastic pan.
5. Once the chili begins to boil, dump the broken spaghetti noodles into the kettle; stir well.
6. CCP: Cook until internal temperature reaches 165 degrees or greater.
7. Turn kettle down to 3. Continue simmering and stirring occasionally until noodles are soft.
8. Place two 6 deep full-sized metal pans on a cart. Wheel cart to the kettle. Using a large ladle, put the chili into the two pans. Once they are full, place the pans on the line, one at each end.
9. CCP: Hold cooked chili at 135 degrees F or greater until time of service.
10. During lunch, the runner will have to periodically refill the pans on the line using a metal pitcher, ladling it out of the kettle.
11. Serve chili with a 4 oz. ladle onto trays.

Each 4 oz. serving credits as 1 M/MA

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 4.00 oz.

Amount Per Serving

Calories	125.37		
Fat	6.72g		
SaturatedFat	2.46g		
Trans Fat	0.38g		
Cholesterol	22.95mg		
Sodium	243.30mg		
Carbohydrates	8.23g		
Fiber	1.18g		
Sugar	0.56g		
Protein	8.36g		
Vitamin A	120.64IU	Vitamin C	0.14mg
Calcium	15.55mg	Iron	1.49mg

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

Fajita Chicken Wrap

Servings:	320.00	Category:	Entree
Serving Size:	5.00 oz.	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-27226

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FAJT CKD 2-5 PERD	60 Pound	12 bags = 60 pounds	266310
TORTILLA FLOUR LO SOD 9 16-12CT	320 Each		523610
SPICE CHILI POWDER MILD 16Z TRDE	1 1/4 Cup		331473
SPICE GARLIC GRANULATED 24Z TRDE	1/2 Cup		513881
SPICE ONION GRANULATED 20Z TRDE	1/2 Cup		138300
SPICE PAPRIKA 16Z TRDE	3/4 Cup		518331
SPICE OREGANO GRND 12Z TRDE	1/2 Cup		513725
SPICE CUMIN GRND 5 TRDE	1/2 Cup		777072
SPICE PEPR RED CRUSHED 3.75 TRDE	6 Teaspoon		513768
SPICE PEPR BLK REST GRIND 16Z TRDE	1/4 Cup		225061
SALT IODIZED 24-26Z GFS	1/4 Cup		108308
ONION DEHY CHPD 15 P/L	1 Cup		263036
SPICE CILANTRO 4Z TRDE	1 Cup		565903

Preparation Instructions

FOR TACO SEASONING

1. In a 5 quart or larger mixing bowl, combine chili powder, garlic powder, onion powder, paprika, oregano, cumin, red pepper flakes, black pepper, salt, minced dried onions, and cilantro using a 12-inch whisk until well combined.
2. Use immediately or store in an airtight container for later use.

FOR FAJITA CHICKEN

1. Place a 4 deep pan on the prep table. Dump 1.5 bags of the fajita chicken strips in the pan. Sprinkle ____ taco seasoning over chicken. Repeat this process until all fajita chicken strips have been panned.
2. CCP: Cook fajita chicken in the combi on 350° for 20 minutes or until internal temperature reaches 165 degrees F or greater. Chicken may need to be cooked longer in order to reach the correct internal temperature.
3. When fajita chicken has reached the desired temperature, remove the pans from combi and place lids on the

pans. Place the pans in the warmer. CCP: Hold at 135 degrees F or greater until time of service.

4. Split packages of tortillas between both ends of serving line.

5. At time of service, place a pan of fajita chicken on the serving line and remove the lid. Serve 3 oz. of fajita and 1 tortilla per customer.

Each 5 oz. serving credits as 2 oz. M/MA and 2.5 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 5.00 oz.

Amount Per Serving

Calories	271.90		
Fat	7.05g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	828.08mg		
Carbohydrates	32.15g		
Fiber	4.15g		
Sugar	3.01g		
Protein	23.06g		
Vitamin A	148.55IU	Vitamin C	0.07mg
Calcium	66.05mg	Iron	2.88mg

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

Pizza

Servings:	504.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27227

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA 4CHS 16 WGRAIN PARBK 3- 3CT	288 Slice	BAKE COOK BEFORE EATING. Best if cooked from frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 12-15 minutes. IMPINGEMENT OVEN: Pre-heat at 400°F and bake for 7.5 - 8.5 minutes. NOTE: Rotate product half-way through bake time in convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	814291
PIZZA TKY PEPP 16 WGRAIN 3-3CT	216 Slice	BAKE COOK BEFORE EATING. Best if cooked from frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. CONVECTION OVEN: 350°F high fan for 12-15 minutes. IMPINGEMENT OVEN: Pre-heat at 400°F and bake for 7.5 - 8.5 minutes. NOTE: Rotate product half-way through bake time in convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	814301

Preparation Instructions

1. On a flat sheet pan, place a piece of parchment paper. Place one pizza on the pan. Place pan on a rack.
2. Repeat process until 2 racks are full (40 pans). Each rack should have 10 cheese pizzas and 10 pepperoni pizzas.
3. The remaining pizzas will be panned later by the runner during lunch. Place both racks and remaining pizzas in the cooler.
4. Cook pizzas using both combi ovens, 10 cheese pizzas in one combi and 10 pepperoni pizzas in the other combi. Cook pizzas on the cookbook setting #35 (Pizza 3). For the pepperoni pizzas, you must turn off the oven fan. Push the Smart Key button, toggle to fan icon. Push the Smart Key button again, yes should already be highlighted, push the Smart Key button once more. You should hear the fan turn off. CCP: Cook in the convection oven on 350 degrees F, high fan for 12-15 minutes or until internal temperature reaches 165 degrees F or greater for at least 15 seconds. Pizza may need to be cooked longer to reach the correct internal temperature and melt the cheese.
5. Remove one pan at a time and place on the prep table. Cut pizza into 8 equal slices. Place the pan in the warmer. CCP: Hold cooked pizza at 135 degrees F or greater until time of service.
6. Repeat this process until all pizzas have been cut into slices and placed in the warmer.
7. Serve each customer one slice of pizza.

Each slice of pizza credits as 2 M/MA and 2 G/B.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 504.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	360.00
Fat	16.43g
SaturatedFat	8.00g
Trans Fat	0.00g
Cholesterol	42.14mg
Sodium	512.86mg
Carbohydrates	34.57g
Fiber	4.00g
Sugar	6.00g
Protein	18.43g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 354.29mg	Iron 2.09mg

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

Meat Sauce for Spaghetti

Servings:	320.00	Category:	Entree
Serving Size:	4.00 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27228

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD IQF 6-5# JTM	50 Pound		661940
ONION DCD IQF 6-4 GCHC	5 Pound		261521
PEPPERS GREEN DCD 1/4 2-3 RSS	3 Pound		198331
TOMATO PUREE 1.045 6-10 GCHC	8 #10 CAN		100242
SEASONING SPAGHETTI ITAL 12Z TRDE	2 Cup		413453
SPICE GARLIC GRANULATED 24Z TRDE	1 1/4 Cup		513881
SPICE ONION GRANULATED 20Z TRDE	1 Cup		138300
ONION DEHY CHPD 15 P/L	2 Cup		263036
SPICE PEPR BLK REST GRIND 16Z TRDE	1/4 Cup		225061
SPICE OREGANO GRND 12Z TRDE	1/2 Cup		513725
SUGAR CANE GRANUL 25 GCHC	1 1/2 Cup		108642
SALT IODIZED 24-26Z GFS	3/4 Cup		108308
Hot Water	3 Gallon		

Preparation Instructions

1. Spray tilt-skillet with butter mist. Place beef crumbles, onions, and peppers in the skillet. Turn skillet on to 275°. Once meat begins to simmer, stir often. CCP: Cook beef crumbles to an internal temperature of 165 degrees F or greater.
2. Once meat is cooked through and onions and peppers are soft, add the spaghetti seasoning; mix well. Simmer about 5 minutes.
3. Stir in the tomato puree. Add a little water to each can to get it off the sides, pour it into skillet, and stir. Add 3 gallons of hot water, then stir. If sauce is too thick, add additional hot water until desired consistency is reached. Bring to a boil.
4. Once the sauce starts to boil, reduce temperature to 225°. Simmer approx. 20 minutes, stirring often. Turn skillet off.
5. Place two 4 deep full-sized metal pans on a cart. Wheel cart to the skillet. Using large ladles, put the sauce into

the two pans. Once they are full, put a lid on each pan and place in warmer. CCP: Hold sauce at 135 degrees F or greater until time of service.

6. Place two more 4 deep full-sized metal pans on the cart. Fill the pans, then place one pan in each serving line.

7. Serve sauce over spaghetti noodles using a 4 oz ladle.

Each serving of 4 oz of sauce credits as 2 M/MA and 1/2 cup of Red Vegetable.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 4.00 oz

Amount Per Serving

Calories	205.26		
Fat	12.30g		
SaturatedFat	4.61g		
Trans Fat	0.72g		
Cholesterol	43.03mg		
Sodium	567.75mg		
Carbohydrates	9.69g		
Fiber	2.52g		
Sugar	5.17g		
Protein	14.67g		
Vitamin A	969.99IU	Vitamin C	6.21mg
Calcium	23.65mg	Iron	3.59mg

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

Spaghetti Noodles

Servings:	320.00	Category:	Grain
Serving Size:	4.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27232

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 2-10 KE	40 Pound		654560
Hot Water	40 Gallon	1 GALLON PER POUND PASTA	
SALT IODIZED 24-26Z GFS	8 Tablespoon	1 TBSP PER 4" DEEP FULL SIZED PAN	108308
SHORTENING LIQ CLR 2-17.5# MEL-FRY	8 Tablespoon	1 TBSP PER 4" DEEP FULL SIZED PAN	697737

Preparation Instructions

1. Place eight 4 deep full-sized metal pans on the prep table. Break dry spaghetti noodles into thirds into the bottom of each pan with 5lbs pasta (1/2 a bag) in each pan. Continue this process until all spaghetti has been distributed among the eight pans.
2. In each pan, measure out 1 TBSP oil and 1 TBSP salt. Then fill 2 pans with hot water until spaghetti noodles are completely covered (5 gallons per pan). Place in combi
3. Cook spaghetti noodles on Steam, 248°, for 30 minutes (no lid).
4. CCP: Hold cooked spaghetti noodles at 135 degrees F or greater until time of service. Additional water may need to be added to keep noodles moist.
5. At time of service, place the noodles on the line, one at each end.
6. Serve 4 oz. (1/2 cup) of pasta per tray. Sauce will ladled on top of the pasta.
7. The runner will cook remaining pans of noodles as needed during lunch.

Each 4 oz. serving of pasta credits as 1 G/B

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 4.00 oz.

Amount Per Serving

Calories	203.00
Fat	1.35g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	175.83mg
Carbohydrates	42.00g

Fiber	2.00g		
Sugar	2.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.14mg	Iron	2.00mg

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

Spaghetti Noodles

Servings:	320.00	Category:	Grain
Serving Size:	4.00 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27237

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 2-10 KE	40 Pound		654560
Hot Water	40 Gallon	1 GALLON PER POUND PASTA	
SALT IODIZED 24-26Z GFS	8 Tablespoon	1 TBSP PER 4" DEEP FULL SIZED PAN	108308
SHORTENING LIQ CLR 2-17.5# MEL-FRY	8 Tablespoon	1 TBSP PER 4" DEEP FULL SIZED PAN	697737

Preparation Instructions

1. Place eight 4 deep full-sized metal pans on the prep table. Break dry spaghetti noodles into thirds into the bottom of each pan with 5lbs pasta (1/2 a bag) in each pan. Continue this process until all spaghetti has been distributed among the eight pans.
2. In each pan, measure out 1 TBSP oil and 1 TBSP salt. Then fill 2 pans with hot water until spaghetti noodles are completely covered (5 gallons per pan). Place in combi
3. Cook spaghetti noodles on Steam, 248°, for 30 minutes (no lid).
4. CCP: Hold cooked spaghetti noodles at 135 degrees F or greater until time of service. Additional water may need to be added to keep noodles moist.
5. At time of service, place the noodles on the line, one at each end.
6. Serve 4 oz. (1/2 cup) of pasta per tray. Sauce will ladled on top of the pasta.
7. The runner will cook remaining pans of noodles as needed during lunch.

Each 4 oz. serving of pasta credits as 1 G/B

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 4.00 oz.

Amount Per Serving

Calories	203.00
Fat	1.35g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	175.83mg
Carbohydrates	42.00g

Fiber	2.00g		
Sugar	2.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.14mg	Iron	2.00mg

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

Mandarin Orange Chicken

Servings:	515.00	Category:	Entree
Serving Size:	3.60 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27238

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	1856 Ounce	1 BAG = 116 OUNCES 16 BAGS = 515 SERVINGS USE 6 BAGS ORANGE SAUCE	550512

Preparation Instructions

1. On a flat sheet pan, place a sheet of parchment paper. Dump 1 1/3 bags of mandarin chicken on the pan and arrange in a single layer. Place a flat sheet pan on the rack.
2. Repeat this process until all chicken has been panned and placed on the rack.
3. Cook mandarin chicken in the combi on the cookbook setting #27 (Chicken Nuggets). CCP: Cook chicken in oven at 400 degrees F for 16 minutes or until internal temperature reaches 165 degrees F or greater. Chicken may need to be cooked longer if correct internal temperature is not met.
4. When the mandarin chicken has reached the desired temperature, transfer the pans to the warmer. CCP: Hold chicken at 135 degrees F or greater until time of service.
5. Place a 2 metal pan on prep table. Place 3 bags of orange sauce flat on pan (do not open bag). Repeat process for remaining 3 bags of orange sauce.
6. Cook orange sauce on Steam, 248°, for 30 minutes. Once cycle is complete, check temperature (inserting thermometer into the plastic bag). CCP: Cook until sauce reaches an internal temperature of 165 degrees F or greater. Sauce may need to be cooked longer if correct internal temperature is not met.
7. When the orange sauce has reached the desired temperature, remove one pan from combi and place on the prep table.
8. Place a 4 half pan on the prep table. Carefully cut a bag of orange sauce open and pour into the 4 half pan. Carefully cut the two remaining bags of orange sauce open and pour into the 4 half pan.
9. Repeat this process with the remaining pan of orange sauce. You will have a total of two 4 half pans of orange sauce (one for each end of the serving line).
10. CCP: Hold sauce at 135 degrees F or greater until time of service. Store in warmer.
11. At time of service place pan of chicken and pan of sauce on the serving line. Serve 2.5 oz. of chicken per tray and 1.1 oz sauce if desired.

Each 3.6 oz serving of chicken and sauce credits as 2 M/MA.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 515.00

Serving Size: 3.60 oz

Amount Per Serving			
Calories	150.16		
Fat	3.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	40.04mg		
Sodium	280.30mg		
Carbohydrates	19.02g		
Fiber	0.00g		
Sugar	10.01g		
Protein	11.01g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	0.00mg	Iron	0.72mg

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

Waffles and Chicken Smackers

Servings:	496.00	Category:	Entree
Serving Size:	6.50 oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27239

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	2133 Ounce		536620
WAFFLE BEL WHLWHE 48-3.5 GINNYS	496 Each		243572

Preparation Instructions

1. On a flat sheet pan, place a sheet of parchment paper. Arrange waffles in four columns, slightly overlapping them (approximately 11 per row). Repeat this process until all waffles are panned.
2. CCP: Cook in the combi on Hot Air, 350°, 2 to 3 min or until internal temperature reaches 135 degrees F or greater.
3. When cook cycle is complete, remove pans from combi one at a time. Place pan on the prep table; cover pan with plastic wrap.
4. CCP: Hold at 135 degrees F or greater until time of service. Place pan in warmer. Repeat this process until all pans have been removed from the combi, covered with plastic wrap, and placed in the warmer.
5. On a flat sheet pan, place a sheet of parchment paper. Dump 1 1/3 bags of Smackers on the pan and arrange in a single layer. Place flat sheet pan on a rack.
6. Repeat this process until rack is full (20 pans). The remaining bags will be panned later by the runner during lunch. Place the rack and remaining bags in the cooler. CCP: Hold at 41 degrees or below until cook time.
7. CCP: Cook chicken in oven at 350 degrees F for 10 minutes or until internal temperature reaches 165 degrees F or greater. Cook Smackers in the combi oven on the cookbook setting #27 (Chicken Nuggets). To engage the crispy setting, push the Smart Key button twice; toggle to pick yes, then push Smart Key again twice. Once the cycle is complete, check temperature. If correct temperature has not been reached, reset the cook cycle, but reduce cook time to 5 minutes.
8. When the Smackers have reached the desired temperature, transfer the pans to the warmer. CCP: Hold at 135 degrees F or greater until time of service.
9. At time of service place a pan of waffles and a pan of chicken smackers side by side on line. Serve one waffle and 4.3 oz chicken (about 10 pieces) per tray.

Each 6.5 oz serving of waffles and chicken smackers credits as 2 M/MA and 2.5 G/B

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 496.00
 Serving Size: 6.50 oz.

Amount Per Serving

Calories	550.02
Fat	27.00g
SaturatedFat	9.00g
Trans Fat	0.00g
Cholesterol	85.01mg
Sodium	710.05mg
Carbohydrates	54.00g
Fiber	5.00g
Sugar	18.00g
Protein	23.00g

Vitamin A	700.02IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	2.88mg

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