

Cookbook for

Created by HPS Menu Planner

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Chix Stix & WG Dinner Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19006
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	8 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283562
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 set

Amount Per Serving	
Calories	332.86
Fat	15.86g
SaturatedFat	2.86g
Trans Fat	0.00g
Cholesterol	22.86mg
Sodium	483.57mg
Carbohydrates	28.00g
Fiber	3.29g
Sugar	3.14g
Protein	17.86g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 50.57mg	Iron 3.29mg

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

Nutrition - Per 100g

No 100g Conversion Available

Field Trip Sack Lunch

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19193

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SLCD .5Z 4-2.5 GFS	4 Slice		294187
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
96-4.5Z APPLESAUCE STRAWB COMM A1490	1 Each		659662
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce		537705
Bun White Wheat 4"	1 Each	READY_TO_EAT	51022
CRACKER ANIMAL WGRAIN 150-1Z KEEB	1 Package		682840

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	3.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.170
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	572.33
Fat	25.50g
SaturatedFat	6.50g
Trans Fat	0.00g
Cholesterol	37.50mg
Sodium	1239.33mg
Carbohydrates	69.00g
Fiber	6.33g
Sugar	25.50g
Protein	20.33g
Vitamin A 0.00IU	Vitamin C 60.00mg
Calcium 94.83mg	Iron 1.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Dip

Servings:	122.00	Category:	Entree
Serving Size:	4.00 #8 Scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19597

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	20 Pound		100101
CHEESE CREAM BULK 30 GCHC	15 Pound		593567
DRESSING RNCH 4-1 GAL KE	40 Ounce		631430
SAUCE HOT REDHOT 12-23FLZ FRNKS	16 Ounce		557609
CHEESE CHED SHRD 6-5 COMM	4 Pound		199720
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	122 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.	696871

Preparation Instructions

Thaw diced chicken in refrigerator 2 days prior to service.

Pre-heat oven to 325° .

Drain chicken and chop into small pieces.

Heat cream cheese in steamer for approximately 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well.

Add shredded cheese to chicken mixture and mix.

Mix hot sauce and ranch dressing with a wire whisk. Add to chicken mixture.

Bake in convection oven for approximately 15 mins.

CCP: Heat until 165° for at least 15 seconds.

Place in warmer to hold for hot service. Hold for at least 10 minutes to allow the grease to clear from the top of the cheese.

Portion 1/2 cup (#8) scoop served with a bag of Tostito Scoops

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 122.00

Serving Size: 4.00 #8 Scoop

Amount Per Serving

Calories	495.28		
Fat	31.47g		
SaturatedFat	15.11g		
Trans Fat	0.00g		
Cholesterol	122.16mg		
Sodium	671.52mg		
Carbohydrates	21.18g		
Fiber	1.00g		
Sugar	2.18g		
Protein	24.60g		
Vitamin A	705.73IU	Vitamin C	0.00mg
Calcium	67.13mg	Iron	0.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cuban Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19664
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TURKEY HAM SLCD 12-1 JENNO	6 Slice		556121
BACON TKY CKD 12-50CT JENNO	1 Slice		834770
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	1 Slice		726532
PICKLE DILL SAND STRIP 5GAL GIEL	1 Ounce		760854
MUSTARD DIJON PKT 200-.25Z GRYP	1 Each		509957

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.601
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	550.08
Fat	26.30g
SaturatedFat	8.94g
Trans Fat	0.00g
Cholesterol	167.65mg
Sodium	2451.18mg
Carbohydrates	30.00g
Fiber	2.00g
Sugar	3.00g
Protein	49.45g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 216.00mg	Iron 3.94mg

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

Nutrition - Per 100g

No 100g Conversion Available

Meatballs & Noodles, Homemade

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19827

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Ounce		299405
FLOUR A/P PASTRY 2-25 KING	7 1/2 Tablespoon		260231
SPICE ONION POWDER 19Z TRDE	3 Tablespoon		126993
SPICE PEPR BLK REG FINE GRIND 16Z	1/2 Teaspoon		225037
BASE BEEF LO SOD 12-1 LEGO	4 1/2 Teaspoon	Add 1 tsp Beef Base to 1 cup boiling water for 8 oz of Beef Broth or 1 lb of Beef Base to 5 gallons of boiling water for 5 gallons of Beef Broth.	130885
1% Low-fat White Milk	40 Fluid Ounce		11
MEATBALL CKD 6-5 JTM	150 Each	Serving size for recipe is 3 meatballs	135071
PASTA NOODL EGG WD 1/4 2-5 GCHC	50 Ounce	Serving size for recipe is 1/2 cup.	108162

Preparation Instructions

For Beef Broth:

Heat 36 oz of water to a boil. Add 4.5 tsp of beef base to boiling water and stir well.

For Gravy:

1. Melt butter in a large stock pot. Heat uncovered over medium-high heat for 1-2 minutes or until butter begins to smoke.
2. Add flour, onion powder, and pepper. Heat uncovered over medium heat for 1-2 minutes until flour begins to brown, stirring constantly.
3. Add broth. Heat uncovered over medium heat for 2 minutes, stirring constantly with a whisk to avoid lumping.
4. Scrape bottom of stock pot to avoid burning and to release particles into the gravy for flavor. Slowly add milk.
5. Simmer uncovered over medium heat for 5-10 minutes. Stir well.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	230.86
Fat	8.48g
SaturatedFat	3.29g
Trans Fat	0.36g
Cholesterol	49.20mg
Sodium	169.57mg
Carbohydrates	25.81g
Fiber	1.63g
Sugar	2.79g
Protein	12.60g
Vitamin A 4.20IU	Vitamin C 0.60mg
Calcium 33.20mg	Iron 2.16mg

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Nutrition - Per 100g

No 100g Conversion Available

Homemade Baked Beans

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19836

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGETARIAN 6-10 COMM	2 #10 CAN		120530
SUGAR BROWN LT 12-2 P/L	1 Cup		860311
SAUCE BBQ 4-1GAL SWTBRAY	1 Cup		655937

Preparation Instructions

Wash hands thoroughly.

1. Spray steamtable pan with Cooking Spray.
2. Pour Beans into pan.
3. Add rest of ingredients and mix well.
4. Bake at 325* for 1 1/4 hours.
5. Serve 1/2 cup Legume, in portion souffle cups.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 1

Amount Per Serving

Calories	179.15		
Fat	1.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	191.25mg		
Carbohydrates	33.53g		
Fiber	5.17g		
Sugar	10.60g		
Protein	5.17g		
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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Breakfast Bundle

Servings:	15.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-20305
School:	Liberty Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK N/F 48-4Z LTN FIT	15 Each		765020
CHEESE STRING MOZZ IW 168-1Z LOL	15 Each		786580
GRANOLA BAG IW 144-1Z FLDSTN	15 Package	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 15.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	250.00
Fat	9.50g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	335.00mg
Carbohydrates	32.00g
Fiber	2.00g
Sugar	14.00g
Protein	13.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 318.00mg	Iron 0.72mg

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

Nutrition - Per 100g

No 100g Conversion Available

Meatballs & Noodles

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20334
School:	Veterans Elementary School at Mundell		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX BROWN 8-13.37Z TRIO	25 Cup	Serving size for recipe .50 cup.	741141
MEATBALL CKD 6-5 JTM	150 Each	serving size for recipe is 3 meatballs	135071
PASTA NOODL EGG WD 1/4 2-5 GCHC	50 Ounce	Serving size for recipe is 1/2 cup. Served with an 4 oz spoodle.	108162
BUTTER SUB 24-4Z BTRBUDS	1/2 Quart	Make butter buds according to directions.	209810

Preparation Instructions

Cook all ingredients according to package directions.

Mix 1 bag of Egg Noodles with 1/2 quart of Butter Buds. Put roughly 20 servings of egg noodles in 2" pan.

Mix Meatballs and Gravy together in a pan.

Serve in 1 lb boats. 8 oz Spoodle of Egg Noodles, 3 Meatballs and 1/2 cup of Gravy.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	451.72
Fat	13.25g
SaturatedFat	2.53g
Trans Fat	0.36g
Cholesterol	45.30mg
Sodium	3064.25mg
Carbohydrates	60.29g
Fiber	1.60g
Sugar	1.60g
Protein	11.80g
Vitamin A 4.20IU	Vitamin C 0.60mg
Calcium 32.80mg	Iron 6.47mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Noodle Soup

Servings:	30.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20340
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	10 Ounce		768146
CELERY JUMBO 16-24CT 40 MARKON	10 Ounce		198536
OIL VEG 9-48FLZ P/L	2 Tablespoon		330282
CHIX DCD 40 COMM	3 Pound		110530
BASE CHIX 25 KE	2 Tablespoon		160821
Tap Water for Recipes	3 Quart	UNPREPARED	000001WTR
PASTA NOODL KLUSKI 1/8 2-5 GCHC	10 Ounce		270385

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.600
Grain	0.333
Fruit	0.000
GreenVeg	0.000
RedVeg	0.037
OtherVeg	0.078
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 1.00

Amount Per Serving

Calories	107.80		
Fat	2.97g		
SaturatedFat	0.24g		
Trans Fat	0.02g		
Cholesterol	41.10mg		
Sodium	63.85mg		
Carbohydrates	7.88g		
Fiber	0.79g		
Sugar	0.93g		
Protein	11.08g		
Vitamin A	43.67IU	Vitamin C	0.30mg
Calcium	10.19mg	Iron	0.34mg

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

Nutrition - Per 100g

No 100g Conversion Available

Whole Wheat Rolls, Breadsticks & Buns

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR WHT WHLWHE UNTRT STN GRND 50#	2 Pound		276878
FLOUR A/P PASTRY 2-25 KING	2 Pound		260231
MILK PWD INST FF 50 P/L	4 Ounce		113336
SUGAR BEET GRANUL 25 GCHC	6 Ounce		108588
YEAST DRY 12-2 RDSTR	2 Ounce		453722
SALT IODIZED 18-2.25 GCHC	4 Teaspoon		350732
OIL VEG 9-48FLZ P/L	7 Fluid Ounce		330282

Preparation Instructions

1. Place flour, dry milk, sugar, yeast and salt in mixer bowl.
 2. Blend with dough hook for approximately 2 minutes on low speed.
 3. Add oil and blend for approximately 2 minutes on low speed.
 4. Add first amount of water to the dry ingredients. If dough appears too stiff, add up to 1/2 cup extra water per 100 servings. More or less water can be added as needed. Mix for 1 minute on low speed or until all water is mixed with the dry ingredients.
 5. Knead dough on medium speed for 8-10 minutes until dough is properly developed. Use the gluten stretch test. At 8 minutes, stretch the dough like a rope. If it breaks, continue to mix 2 additional minutes.
 6. Form rolls from dough by pinching off 1 oz pieces and shaping. Place rolls in rows of 7 across and 10 down on sheet pans (18"x26"x1") which have been lined with pan liners.
 7. Place in a warm area (about 90°F) until double in size, approximately 45-60 minutes.
 8. Bake until lightly browned.
- *Conventional oven: 400°F for 18-20 minutes
*Convection oven: 350°F for 12-14 minutes
- Turn pans half-way through the baking time to promote even baking.
Recommended internal temperature for bakes rolls is 196-198°F.
9. Rolls will have a better appearance if lightly sprayed with the pan release spray when they come out of the oven.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	80.59		
Fat	1.27g		
SaturatedFat	0.18g		
Trans Fat	0.02g		
Cholesterol	0.22mg		
Sodium	403.22mg		
Carbohydrates	14.66g		
Fiber	1.20g		
Sugar	2.47g		
Protein	1.79g		
Vitamin A	0.25IU	Vitamin C	0.08mg
Calcium	17.82mg	Iron	0.44mg

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

Nutrition - Per 100g

No 100g Conversion Available

Broccoli & Cheese Soup

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20345
School:	Hobart Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF 30 KE	4 Cup		359010
SPICE GARLIC POWDER 6 TRDE	1/2 Teaspoon		513857
BASE CHIX 12-1 GCHC	3 1/2 Teaspoon		439606
Tap Water for Recipes	3 1/2 Cup	UNPREPARED	000001WTR
CREAM WHIP 36 HVY 4-1QT DPUR	1 Cup		606472
CHEESE CHED MLD SHRD 4-5 LOL	3 Cup		150250

Preparation Instructions

1. In a large pot over medium heat add the garlic powder, chicken broth, heavy cream and chopped broccoli. Heat to a boil, then reduce heat and simmer for 10-20 minutes until broccoli is tender.
2. Add the shredded cheddar cheese gradually, stirring constantly, and continue to stir until melted. (Add 1/2 cup, simmer and stir until it melts fully, then repeat 1/2 cup at a time until all cheese is used up.) Make sure to keep it at a very low simmer and avoid high heat, to prevent seizing. Remove from heat immediately once all the cheese melts.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	288.23
Fat	23.72g
SaturatedFat	16.00g
Trans Fat	0.00g
Cholesterol	85.00mg
Sodium	649.38mg
Carbohydrates	5.27g
Fiber	2.00g
Sugar	1.10g
Protein	12.94g
Vitamin A 400.00IU	Vitamin C 0.00mg
Calcium 322.27mg	Iron 0.67mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chili

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20347
School:	Hobart Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	1 Cup		722330
SAUCE TOMATO MW 6-10 GCHC	1 Cup		306347
TOMATO DCD PETITE 6-10 GCHC	2 Cup		498871
SPICE CHILI POWDER MILD 80Z TRDE	2 Teaspoon		195164
SPICE CUMIN GRND 15Z TRDE	1/2 Teaspoon		273945
SPICE OREGANO GRND 12Z TRDE	1/2 Teaspoon		513725
SALT IODIZED 18-2.25 GCHC	1/2 Teaspoon		350732
BEAN KIDNEY RED DARK 6-10 GCHC	2 Cup		118761

Preparation Instructions

In a large saucepan, combine all the ingredients, and bring to a simmer over medium-low heat.

Meal Components (SLE)

Amount Per Serving

Meat	3.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	249.84
Fat	3.60g
SaturatedFat	1.35g
Trans Fat	0.22g
Cholesterol	25.50mg
Sodium	1681.29mg
Carbohydrates	35.75g
Fiber	12.50g
Sugar	8.50g
Protein	19.60g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 111.50mg	Iron 5.43mg

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

Nutrition - Per 100g

No 100g Conversion Available

Gyro

Servings:	1.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20754

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD WGRAIN 6 2.2Z 16- 12CT RICH	1 Each	READY_TO_EAT 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Notes: . To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature . Thawing in refrigerator or near sources of heat causes moisture loss . Thawed flatbread may be held at ambient temperature up to five (5) days 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the ?grain?. Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients	644182
BEEF STK PHLL SEAS CKD 2.86Z 6- 5 JTM	3 Ounce		720861

Preparation Instructions

Heat meat according to directions. Place 2.86 oz serving on each pita.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 set

Amount Per Serving

Calories	323.20
Fat	13.40g
SaturatedFat	4.30g
Trans Fat	0.58g
Cholesterol	40.00mg
Sodium	712.00mg
Carbohydrates	31.00g
Fiber	2.70g
Sugar	4.00g
Protein	18.80g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 35.31mg	Iron 3.02mg

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

Nutrition - Per 100g

No 100g Conversion Available

Apple Fruit Crisp

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20857

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY 2-25 KING	3 Cup		260231
OATS QUICK HOT CEREAL 50 P/L	3 1/2 Cup		284386
SUGAR BROWN LT 12-2 P/L	2 Cup		860311
SPICE CINNAMON GRND 5 TRDE	6 Teaspoon		224731
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Cup		299405
Apple Slices, Canned, Unsweetened	1 #10 CAN		100206
SUGAR BEET GRANUL 25 GCHC	1 1/2 Cup		108588
Cold Water	0 Cup	As much needed for recipe	0000

Preparation Instructions

For Topping:

1.) Combine flour, rolled oats, brown sugar, cinnamon and butter. Mix until crumbly. Set aside for step 6.

For Filling:

2.) Drain apples (reserve juice), add enough water to juice to make 1.5 cups liquid.

3.) Place 3.5 qt apples into steamtable pan (12"x20"x2.5")

4.) Sprinkle 10 oz sugar, 1.5 tsp cinnamon over apples in each pan. Stir to combine.

5.) Pour 1.5 cups liquid over apples in each pan.

6.) Sprinkle approximately 2.5 qt topping evenly over apples in each pan.

7.) Bake until topping is browned and crisp. Conventional oven: 425° for 35-45 mins

Convection oven: 350° for 25-35 mins.

8.) Cool. Cut each pan into 5x9 (45 pieces)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.750
Fruit	0.130
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	183.75		
Fat	7.53g		
SaturatedFat	4.56g		
Trans Fat	0.00g		
Cholesterol	19.20mg		
Sodium	4.87mg		
Carbohydrates	28.06g		
Fiber	1.69g		
Sugar	17.84g		
Protein	0.70g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.74mg	Iron	0.29mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pumpkin Pie

Servings:	378.00	Category:	Condiments or Other
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20969
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY 2-25 KING	9 Quart		260231
SUGAR BEET GRANUL 25 GCHC	5 1/2 Quart		108588
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	9 Pound	melt butter	299405
EGG WHL LIQ W/CITRIC 6-5 GCHC	8 Cup		119865
PUMPKIN FCY 6-10 GCHC	3 #10 CAN		186244
SUGAR BROWN LT 12-2 P/L	6 Cup		860311
SALT IODIZED 25 CARG	3 Tablespoon		108286
SPICE CINNAMON GRND 5 TRDE	20 Teaspoon		224731
SPICE PUMPKIN PIE 16Z TRDE	15 Tablespoon		514195
MILK EVAP 6-10 CARN	8 Quart		433629

Preparation Instructions

Preheat oven to 325°

Pie Crust:

Mix flour, 4.5 cups sugar, and melted butter. Spread 1 quart of mixture into large cake pan and lightly pat down with floured hands. Makes 7 large cake pans.

Pie Mixture:

Mix eggs, pumpkin, 4 quarts sugar, brown sugar, salt, cinnamon, pumpkin pie spice, and evaporated milk. Pour 2 quarts per pan.

Bake at 325° for 1 hr or until done.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 378.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	209.06
Fat	10.35g
SaturatedFat	6.54g
Trans Fat	0.00g
Cholesterol	48.82mg
Sodium	88.25mg
Carbohydrates	25.74g
Fiber	0.91g
Sugar	16.32g
Protein	2.24g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 54.01mg	Iron 0.65mg

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

Nutrition - Per 100g

No 100g Conversion Available

Romaine Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20978
School:	Joan Martin Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	4.42		
Fat	0.05g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.17mg		
Carbohydrates	0.95g		
Fiber	0.31g		
Sugar	0.67g		
Protein	0.23g		
Vitamin A	194.92IU	Vitamin C	3.21mg
Calcium	2.68mg	Iron	0.06mg

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

Nutrition - Per 100g

No 100g Conversion Available

Peach Fruit Crisp

Servings:	50.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21020
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY 2-25 KING	3 Cup		260231
OATS QUICK HOT CEREAL 50 P/L	3 1/2 Cup		284386
SUGAR BROWN LT 12-2 P/L	2 Cup		860311
SPICE CINNAMON GRND 5 TRDE	6 Teaspoon		224731
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Cup		299405
PEACH DCD 6-10 COMM	1 #10 CAN		110700
SUGAR BEET GRANUL 25 GCHC	1 Cup		108588
Cold Water	0 Cup	As much needed for recipe	0000

Preparation Instructions

For Topping:

1.) Combine flour, rolled oats, brown sugar, cinnamon and butter. Mix until crumbly. Set aside for step 6.

For Filling:

2.) Drain Peaches (reserve juice), add enough water to juice to make 1.5 cups liquid.

3.) Place 3.5 qt Peaches into steamtable pan (12"x20"x2.5")

4.) Sprinkle 1 cup sugar, 1.5 tsp cinnamon over apples in each pan. Stir to combine.

5.) Pour 1.5 cups liquid over apples in each pan.

6.) Sprinkle approximately 2.5 qt topping evenly over apples in each pan.

7.) Bake until topping is browned and crisp. Conventional oven: 425° for 35-45 mins

Convection oven: 350° for 25-35 mins.

8.) Cool. Cut each pan into 5x9 (45 pieces)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.750
Fruit	0.250
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	183.92		
Fat	7.53g		
SaturatedFat	4.56g		
Trans Fat	0.00g		
Cholesterol	19.20mg		
Sodium	2.72mg		
Carbohydrates	27.70g		
Fiber	1.26g		
Sugar	18.39g		
Protein	0.70g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.74mg	Iron	0.29mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sunrise Luau Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21077

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Pound		811500
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	8 Cup	READY_TO_EAT	612464

Preparation Instructions

1. Puree pineapple in a large capacity blender until smooth. Scrape down inside of blender with a rubber spatula.
2. Transfer pureed pineapple into an 8 quart measurement-marked food storage container.
3. Add yogurt to pineapple puree and stir until well mixed.
4. Verify that the finished mixture yields 4 quarts (16 cups). This ensures that each serving will contain 1/2 cup of fruit. If necessary, puree additional pineapple to meet the 16 cup total yield.
5. Portion 8 ounces into a 9 ounce serving cup. Fill remaining cups using portioned one as a visual guide.
6. Place lids on cups and serve chilled. Refrigerate if not serving immediately. Smoothies may also be refrigerated overnight.

Meal Components (SLE)

Amount Per Serving

Meat	1.493
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 8.00 Ounce

Amount Per Serving

Calories	156.72
Fat	0.75g
SaturatedFat	0.37g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	59.70mg
Carbohydrates	34.33g
Fiber	0.75g
Sugar	26.87g
Protein	3.73g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 139.55mg	Iron 0.30mg

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

Nutrition - Per 100g

Calories	69.10		
Fat	0.33g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	26.32mg		
Carbohydrates	15.14g		
Fiber	0.33g		
Sugar	11.85g		
Protein	1.65g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	61.53mg	Iron	0.13mg

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

Purple Daze Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21079

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 ASEP 12-46FLZ HV	64 Fluid Ounce		586455
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Pound		811490

Preparation Instructions

1. Stir yogurt and grape juice together in an 8 quart measurement-marked food storage container until well mixed.
2. Verify that the finished smoothie mixture yields 4 quarts (16 cups). This ensures that each serving will contain 1/2 cup of fruit. If necessary, add grape juice to meet 16 cups total yield.
3. Portion 8 ounces into a 9 ounce serving cup. Fill remaining cups using portioned one as a visual guide.
4. Place lids on cups and serve chilled. Refrigerate if not serving immediately. Smoothies may also be refrigerated overnight.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 8.00 Ounce

Amount Per Serving

Calories	191.94
Fat	0.75g
SaturatedFat	0.37g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	64.70mg
Carbohydrates	42.63g
Fiber	0.00g
Sugar	34.42g
Protein	4.23g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 148.83mg	Iron 0.50mg

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

Nutrition - Per 100g

Calories	84.63		
Fat	0.33g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	28.53mg		
Carbohydrates	18.80g		
Fiber	0.00g		
Sugar	15.18g		
Protein	1.87g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	65.62mg	Iron	0.22mg

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

Dreamy Peach Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21080

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Pound	READY_TO_EAT Ready to use with pouch & serving tip.	811500
PEACH DCD XL/S 6-10 P/L	8 Cup		256760

Preparation Instructions

1. Puree peaches in a large capacity blender until smooth. Scrape down inside of blender with a rubber spatula.
2. Transfer pureed peaches into an 8 quart measurement-marked food storage container.
3. Add yogurt to peaches and stir until well mixed.
4. Verify that the finished smoothie mixture yields 4 quarts (16 cups) This insures that each serving will contain 1/2 cup of fruit. If necessary, puree additional peaches to meet the 16 cup total yield.
5. Portion 8 ounces into a 9 ounce serving cup. Fill remaining cups using portioned one as a visual guide. Place lids on cups and serve chilled. Refrigerate if not serving immediately. Smoothies may also be refrigerated overnight.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	161.94
Fat	0.75g
SaturatedFat	0.37g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	64.70mg
Carbohydrates	37.13g
Fiber	1.00g
Sugar	29.42g
Protein	3.73g
Vitamin A 300.00IU	Vitamin C 3.60mg
Calcium 134.33mg	Iron 0.36mg

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

Nutrition - Per 100g

Calories	71.40		
Fat	0.33g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	28.53mg		
Carbohydrates	16.37g		
Fiber	0.44g		
Sugar	12.97g		
Protein	1.65g		
Vitamin A	132.28IU	Vitamin C	1.59mg
Calcium	59.23mg	Iron	0.16mg

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

Memphis BBQ Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21403

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GRN 6-10 COMM	3 1/2 Ounce		110730
SAUCE BBQ 6-80FLZ SWTBRAY	1 Tablespoon		212071
ENTREE MAC & CHS WGRAIN 6-5 LOL	4 Ounce	BAKE	527582
CORNBREAD JALAP PRE-CUT 4-30CT CP	2 1/2 Ounce		218740

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	667.19		
Fat	31.53g		
SaturatedFat	8.49g		
Trans Fat	0.00g		
Cholesterol	146.40mg		
Sodium	951.26mg		
Carbohydrates	66.30g		
Fiber	0.46g		
Sugar	32.82g		
Protein	27.24g		
Vitamin A	172.81IU	Vitamin C	0.00mg
Calcium	128.38mg	Iron	2.56mg

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

Nutrition - Per 100g

No 100g Conversion Available

Totchos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21404

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 OREI	8 Piece	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	141510
BEAN GRN 6-10 COMM	3 Ounce	HEAT_AND_SERVE	110730
SAUCE BBQ 6-80FLZ SWTBRAY	1 Tablespoon		212071
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Ounce	UNPREPARED	100012

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	445.00
Fat	23.00g
SaturatedFat	10.00g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	735.00mg
Carbohydrates	26.50g
Fiber	2.00g
Sugar	8.00g
Protein	31.00g
Vitamin A 0.00IU	Vitamin C 3.60mg
Calcium 0.00mg	Iron 16.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Coleslaw

Servings:	13.50	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21406

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING COLE SLAW 4-1GAL MARZ	1 Cup		281476
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	1 Pound		198226

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.083
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 13.50

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	103.15		
Fat	8.89g		
SaturatedFat	1.48g		
Trans Fat	0.00g		
Cholesterol	8.89mg		
Sodium	208.15mg		
Carbohydrates	5.22g		
Fiber	0.67g		
Sugar	4.56g		
Protein	0.33g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.67mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cherry Fruit Crisp

Servings:	24.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21442
School:	Veterans Elementary School at Mundell		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY 2-25 KING	25 Tablespoon	1 1/2 cups + 1 Tablespoon	260231
OATS QUICK HOT CEREAL 50 P/L	2 Cup		284386
SUGAR BROWN LT 12-2 P/L	1 Cup		860311
SPICE CINNAMON GRND 5 TRDE	2 1/2 Teaspoon		224731
SALT IODIZED 25 CARG	1/2 Teaspoon		108286
Cherries, Sweet, Frozen	12 Cup	THAW	110872
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup		299405
STARCH CORN 24-1 ARGO	3 Tablespoon		108413
SUGAR BEET GRANUL 25 GCHC	1 Cup		108588

Preparation Instructions

Thaw blueberries before making this crisp:

1. Place frozen cherries in a steam-table pan lined with a perforated steam-table pan.
2. Cover and place in cooler overnight.

1. Topping: Combine flour, cornstarch, rolled oats or rolled wheat, brown sugar, salt, and butter. Mix until crumbly. Set aside to step 6.
2. Into each steam table pan (20.75" x 12.75" x 6") which has been lightly coated with pan release spray, place 2lb 14oz (1qt 3c) cherries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
3. Over cherries in each pan, sprinkle 5oz (3/4 c) sugar and 3 Tablespoons of cornstarch. Stir to combine.
4. Sprinkle approximately 1lb 11oz (1qt 1c) topping from step 1 evenly over cherries in each pan.
5. Bake until topping is browned and crisp: Conventional over: 425 degrees F for 35-45 minutes; Convection oven: 350 degrees F for 25-35 minutes
6. Cool. Cut each pan 4 x 6 (24 pieces) Portion is 1 piece.

No CCP necessary.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.750
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories	216.58		
Fat	7.84g		
SaturatedFat	4.75g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	24.64mg		
Carbohydrates	35.41g		
Fiber	2.79g		
Sugar	23.15g		
Protein	1.73g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.10mg	Iron	0.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Bacon Cheeseburger

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Burger	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21531

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	60 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
CHEESE AMER 160CT SLCD 6-5 COMM	120 Slice	2 slices of cheese per burger	150260
BACON TKY CKD 12- 50CT JENNO	60 Slice	1 slices per burger cut in half	834770
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	60 Each		517810

Preparation Instructions

Prepare Beef Patty as directed on packaging.

Line a sheet tray with parchment paper and then place the bottom halves of the bun on top of the parchment.

Set all of the bun tops aside, covered.

Place 2 slice of American cheese on top of each buns' bottom.

Place prepared beef patty on top of the cheese.

Cut bacon in half and put on top of the patty.

Top each patty with the buns' tops.

Wrap each sandwich with a cover and place in warmer until serving time.

Meal Components (SLE)

Amount Per Serving

Meat	3.750
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Burger

Amount Per Serving

Calories	570.00
Fat	32.50g
SaturatedFat	13.00g
Trans Fat	0.00g
Cholesterol	120.00mg
Sodium	1380.00mg
Carbohydrates	27.00g
Fiber	3.00g
Sugar	5.00g
Protein	40.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 193.00mg	Iron 3.16mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Gravy

Servings:	64.00	Category:	Condiments or Other
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21610
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CHIX 12-15Z GCHC	1 Package	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.	242390
Cold Water	4 Quart		0000

Preparation Instructions

STOVE TOP DIRECTIONS: 1.BRING 3 QUARTS OF WATER TO A BOIL. 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP. 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL. 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140°F-180°F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOVE

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 2.00 Ounce

Amount Per Serving

Calories	23.72		
Fat	0.95g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	379.48mg		
Carbohydrates	3.79g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.90mg	Iron	0.00mg

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

Nutrition - Per 100g

Calories	41.83		
Fat	1.67g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	669.28mg		
Carbohydrates	6.69g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.35mg	Iron	0.00mg

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

Cheese Omelet & Whole Grain Toast (ELC)

Servings:	50.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21658
School:	Early Learning Center at George Earle Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY 144-2.1Z	50 Each		240080
24 oz White Wheat Bread, Split Top 5/8" Slice	50 Slice	READY_TO_EAT	11162
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	50 Tablespoon		299405

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 set

Amount Per Serving			
Calories	290.00		
Fat	22.50g		
SaturatedFat	10.50g		
Trans Fat	0.00g		
Cholesterol	195.00mg		
Sodium	430.00mg		
Carbohydrates	14.00g		
Fiber	1.00g		
Sugar	2.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	86.00mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mini Pancakes & Sausage Patties (ECD)

Servings:	10.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21664
School:	Early Learning Center at George Earle Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	10 Package	READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	20 Each		785880

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 set

Amount Per Serving

Calories	462.00
Fat	26.00g
SaturatedFat	7.90g
Trans Fat	0.00g
Cholesterol	52.00mg
Sodium	614.00mg
Carbohydrates	39.00g
Fiber	2.00g
Sugar	11.00g
Protein	16.00g
Vitamin A 112.00IU	Vitamin C 0.00mg
Calcium 102.00mg	Iron 1.50mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Rolls & Sausage Patty

Servings:	50.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21815
School:	Hobart Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	100 Each		230312
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	50 Each		785880

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 set

Amount Per Serving	
Calories	300.20
Fat	11.20g
SaturatedFat	4.10g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	313.00mg
Carbohydrates	39.00g
Fiber	3.20g
Sugar	10.00g
Protein	11.00g
Vitamin A 56.00IU	Vitamin C 0.00mg
Calcium 39.74mg	Iron 1.58mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Roll & Sausage Patty

Servings:	50.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21944
School:	Liberty Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	50 Each		230312
SAUSAGE PTY STHRN 1.33Z 6-5# COMM	50 Each		785880

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 set

Amount Per Serving			
Calories	210.60		
Fat	10.60g		
SaturatedFat	3.90g		
Trans Fat	0.00g		
Cholesterol	28.00mg		
Sodium	242.50mg		
Carbohydrates	20.00g		
Fiber	1.60g		
Sugar	5.00g		
Protein	8.50g		
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	27.87mg	Iron	0.79mg

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

Nutrition - Per 100g

No 100g Conversion Available

Corn & Black Bean Salsa w/Tostito Scoops

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22244
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BLACK 6-10 GRSZ	1/2 Cup	Drain and Rinse	557714
Beans, Vegetarian, Low Sodium, Canned	1/2 Cup	Drain and Rinse	100364
CORN SUPER SWT 30 GCHC	1/2 Cup	Drain	358991
SALSA 6-10 COMM	1/2 Cup		150570
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	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.	696871

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.500
Starch	0.250

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	302.31
Fat	3.37g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	515.00mg
Carbohydrates	56.34g
Fiber	7.87g
Sugar	10.87g
Protein	11.62g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 61.00mg	Iron 1.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Yogurt Bundle

Servings:	24.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22542
School:	Hobart Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK N/F 24-5.3Z LTN FIT	24 Each		719211
CRACKER CRISPS CINN 120- 1.2Z NATVLLY	24 Package	READY_TO_EAT Ready to eat snack.	450322
JUICE APPL 100 FZ 72-4FLZ SNCUP	8 Each		135440
JUICE GRP 100 FZ 72-4FLZ SNCUP	8 Each		135460
JUICE ORNG 100 FZ 72-4FLZ SNCUP	8 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	135450

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 set

Amount Per Serving

Calories	293.33
Fat	5.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	200.00mg
Carbohydrates	49.00g
Fiber	2.00g
Sugar	29.00g
Protein	15.00g
Vitamin A 0.00IU	Vitamin C 20.00mg
Calcium 160.40mg	Iron 0.97mg

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt & Whole Grain Muffin (ELM)

Servings:	30.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22550
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK N/F 48-4Z LTN FIT	30 Each		765020
4 Ounce Paper Food Tray, Aspire Pattern	30		122861
MUFFIN APPL CINN WGRAIN IW 72-2Z	10 Each		558011
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	10 Each		557981
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	10 Each		557970

Preparation Instructions

In a 4 ounce food tray, place 1 muffin and 1 yogurt.

Place in cooler until ready to serve.

CCP: Hold at 41 degrees F or below

You can serve any of the following muffins with your yogurts

557970 - blueberry

557981 - banana

558011 - apple cinnamon

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	236.67
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	188.33mg
Carbohydrates	40.67g
Fiber	2.00g
Sugar	23.33g
Protein	7.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 146.67mg	Iron 0.84mg

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

Nutrition - Per 100g

No 100g Conversion Available

Ham Bean Soup

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22846

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	2 Tablespoon		732900
ONION DCD 1/4 2-5 RSS	4 Ounce		198307
CARROT SHRD MED 2-5 RSS	2 Ounce		313408
CELERY STIX 4-3 RSS	1/2 Cup	Finely chopped	781592
SPICE GARLIC POWDER 6 TRDE	1/2 Teaspoon		513857
HAM DCD W/A 1/4 3-4 GCHC	16 Ounce		199834
BASE CHIX 12-1 GCHC	4 Teaspoon		439606
Cold Water	4 Cup		0000
SPICE BAY LEAF WHOLE 2Z TRDE	2 Each		273937
BEAN VEGETARIAN 6-10 COMM	8 Cup		120530

Preparation Instructions

- 1.) Make your chicken stock according to the chicken base recipe. Use 1 tsp chicken base for ever 8 fl. oz of water.
- 2.) In a large pot or saucepan, heat oil over medium-high heat. Add onion, carrots and celery.
- 3.) Add the ham and garlic. Cook for a couple mins, then pour in the chicken stock. Add the bay leaves. Bring to boil, reduce heat and simmer for 5 mins. to combine all of the flavors together.
- 4.) Stir in the beans along with the liquid from the can and season with pepper. Let simmer for 2 mins.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	1.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	427.15
Fat	7.25g
SaturatedFat	0.25g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	1300.00mg
Carbohydrates	63.04g
Fiber	10.47g
Sugar	16.58g
Protein	21.68g
Vitamin A 1188.89IU	Vitamin C 0.43mg
Calcium 11.33mg	Iron 0.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Vegetarian Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22853
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
CARROT SHRD MED 2-5 RSS	2 Ounce		313408
PEPPERS ASST COLORS 4-6CT P/L	2 Ounce		644562
BROCCOLI FLORET BITE SIZE 2-3 RSS	1 Cup		732451
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250
CUCUMBER SELECT 6CT MRKN	1 Cup		592323
DRESSING BTRMLK RNCH 4- 1GAL BRTHARB	2 Tablespoon		222380

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	1.375
RedVeg	0.000
OtherVeg	0.750
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	501.57
Fat	28.92g
SaturatedFat	9.08g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	679.77mg
Carbohydrates	46.63g
Fiber	7.36g
Sugar	8.60g
Protein	15.05g
Vitamin A 9400.41IU	Vitamin C 129.75mg
Calcium 385.62mg	Iron 2.81mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mexican Brown Rice

Servings:	25.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23022
School:	Veterans Elementary School at Mundell		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	1 Package		576280
Cold Water	7 Cup		0000
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Tablespoon		299405

Preparation Instructions

Conventional Oven: Preheat oven to 350 degrees F. Combine 7 cups of boiling water, 1/4 cup of butter or margarine, rice, and contents of seasoning pouch in a full size steam table pan. Stir well. Cover and bake for approximately 30-40 minutes or until most of the liquid is absorbed. Keep warm (160 degrees F). Stove Top: Combine 7 cups of water, and 1/4 cup of butter or margarine in a stockpot. Bring to a boil. Stir in rice and contents of seasoning pouch. Reduce heat to a gentle boil (simmer); cook covered for approximately 20-30 minutes or until most of the liquid has been absorbed, stirring occasionally. Stir well and transfer to a serving pan. Keep warm (160 degrees F). Fluff with a fork before serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	117.32
Fat	2.77g
SaturatedFat	1.12g
Trans Fat	0.00g
Cholesterol	4.80mg
Sodium	151.98mg
Carbohydrates	21.28g
Fiber	1.01g
Sugar	0.00g
Protein	4.05g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 20.74mg	Iron 0.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Wings & Rings

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23521
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK GLDNCRSP WGRAIN 4-7.5	250 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10-12 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes.	561301
ONION RING BRD WGRAIN 6-5#TASTY BRAND	250 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 450°F. Place frozen breaded onion rings on a baking sheet lined with parchment paper. Heat for 12-14 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 425°F. Place frozen breaded onion rings on a parchment lined baking sheet and heat for 10-11 minutes. Hold up to 1 hour in a dry warmer at 145°F	234061

Preparation Instructions

Prepare ingredients according to Prep Instructions.

In a boat serve 5 wings and 5 onion rings

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	400.00
Fat	17.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	530.00mg
Carbohydrates	41.00g
Fiber	6.00g
Sugar	6.00g
Protein	21.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 100.00mg	Iron 2.08mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sausage & Waffle Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23568
School:	Joan Martin Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WGR Waffle flatbread with maple flavor	2 Each	HEAT_AND_SERVE	399743
SAUSAGE PTY CKD IQF 1.5Z 12 GFS	1 Each		112620

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.750
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	386.67		
Fat	24.00g		
SaturatedFat	8.67g		
Trans Fat	0.00g		
Cholesterol	31.67mg		
Sodium	526.67mg		
Carbohydrates	33.00g		
Fiber	2.00g		
Sugar	9.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.33mg	Iron	1.64mg

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23571
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	1/2 Cup		256760
BLUEBERRIES FZ WILD IQF 30 COMM	1/2 Cup		764740
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
Apple Jacks Cereal Pouch	1 Each	READY_TO_EAT	11469
Froot Loops Cereal Pouch	1 Each	READY_TO_EAT	11467

Preparation Instructions

Layer fruit and yogurt in a 9 oz cup (#792220) (lid #792201)

Serve with a cereal packet on the side.

Meal Components (SLE)

Amount Per Serving

Meat	1.490
Grain	1.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	266.94
Fat	1.75g
SaturatedFat	0.87g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	223.20mg
Carbohydrates	59.13g
Fiber	4.00g
Sugar	33.42g
Protein	5.73g
Vitamin A 150.00IU	Vitamin C 1.80mg
Calcium 134.33mg	Iron 0.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fish Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23832
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK BRD RECT WGRAIN MSC 3.6Z 18	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN:TO BAKE: Place frozen portions on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 375°F and bake for 15- 17 minutes.CONVENTIONAL OVEN: Preheat oven to 425°F and bake for20-22 minutes.NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	643142
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	310.00
Fat	8.50g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	450.00mg
Carbohydrates	41.00g
Fiber	4.00g
Sugar	5.00g
Protein	17.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fish Sandwich - MS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23833
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN 10 HILNR	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	310.00
Fat	8.50g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	760.00mg
Carbohydrates	41.00g
Fiber	5.00g
Sugar	5.00g
Protein	15.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 2.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Burrito

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26568

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Cup		882700
PORK CRMBL CKD 35/Z 3-5 FONT	1 Cup		148644
EGG SCRMBD CKD BTR 12-1.85 TBLRDY	1/2 Cup		481492
CHEESE AMER 160CT SLCD 6-5 COMM	1 Cup		150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.150
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	453.80
Fat	26.24g
SaturatedFat	9.23g
Trans Fat	0.00g
Cholesterol	232.10mg
Sodium	1020.60mg
Carbohydrates	38.14g
Fiber	5.50g
Sugar	5.32g
Protein	20.60g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 204.02mg	Iron 4.22mg

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

Nutrition - Per 100g

No 100g Conversion Available

Maple Waffle Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26574
School:	This is a test school for Hobart		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WGR Waffle flatbread with maple flavor	2 Cup	HEAT_AND_SERVE	399743
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Cup		592625
CHEESE AMER 160CT SLCD 6-5 COMM	1 Cup		150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	335.00
Fat	16.50g
SaturatedFat	6.50g
Trans Fat	0.00g
Cholesterol	107.50mg
Sodium	545.00mg
Carbohydrates	34.00g
Fiber	2.00g
Sugar	8.50g
Protein	10.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 119.50mg	Iron 1.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Asian Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY KIT ORANGE CHIX 6-7 MINH	3 Ounce	BAKE Chicken PLACE 1 BAG OF CHICKEN ONTO A LARGE SHEET PAN LINED WITH PARCHMENT PAPER. COOK IN A PRE-HEATED CONVECTION OVEN AT 350°F, FOR 15-20 MINUTES. Sauce - Stove Top BRING A LARGE POT OF WATER TO BOIL. SUBMERGE ONE BAG IN BOILING WATER AND BOIL FOR 20 MINUTES IF FROZEN OR 15 MINUTES IF REFRIGERATED. Sauce - Steam PLACE FROZEN SAUCE IN A 2-INCH STEAMABLE PAN. STEAM SAUCE FOR APPROXIMATELY 5 MINUTES IN COMBI OVEN. MIX: USE 1 BAG OF BAKED CHICKEN TO 1 BAG OF HEATED SAUCE. SERVE IMMEDIATELY.	509730
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

Preparation Instructions

Place 1 cup of prepared Brown Rice in a bowl top with 2.80 oz Orange Chicken.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Bowl

Amount Per Serving

Calories	810.00		
Fat	10.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	200.00mg		
Carbohydrates	155.00g		
Fiber	4.00g		
Sugar	7.00g		
Protein	26.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	4.70mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Burrito w/Queso

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27270

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 Ounce	BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	1/2 Cup	Prepare rice according to packaging	576280
SAUCE CHS WHT QUESO 4-5 BIB JTM	2 Ounce		701201

Preparation Instructions

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	662.18
Fat	27.26g
SaturatedFat	14.66g
Trans Fat	0.18g
Cholesterol	123.29mg
Sodium	2037.91mg
Carbohydrates	67.76g
Fiber	2.53g
Sugar	7.76g
Protein	36.42g
Vitamin A 600.00IU	Vitamin C 2.40mg
Calcium 436.67mg	Iron 2.48mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hot Pretzel w/Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27723

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce		135261
PRETZEL SFT KING SIZE 5Z 50CT J&J	1 Each		424714

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	490.00
Fat	11.00g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	790.00mg
Carbohydrates	79.00g
Fiber	2.00g
Sugar	2.00g
Protein	18.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 307.00mg	Iron 5.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Blueberries w/Whipped Topping

Servings:	50.00	Category:	Fruit
Serving Size:	50.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28375
School:	Early Learning Center at George Earle Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BLUEBERRIES FZ WILD IQF 30 COMM	1/2 Cup		764740
TOPPING WHIP I/BG 12-16Z ONTOP	1 Tablespoon	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED	330442

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 50.00 Each

Amount Per Serving

Calories	1.05		
Fat	0.02g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.04mg		
Carbohydrates	0.22g		
Fiber	0.06g		
Sugar	0.12g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Deli Shaved Turkey & Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28448
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
Turkey Breast Deli	3 Ounce		100121
Sliced American Cheese	1/2 Ounce		100018

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories	320.66		
Fat	10.77g		
SaturatedFat	4.89g		
Trans Fat	0.00g		
Cholesterol	65.33mg		
Sodium	747.55mg		
Carbohydrates	30.89g		
Fiber	2.00g		
Sugar	3.50g		
Protein	26.48g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Cereal Variety

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28515
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	115.30
Fat	1.63g
SaturatedFat	0.08g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	149.80mg
Carbohydrates	23.50g
Fiber	1.95g
Sugar	7.50g
Protein	1.65g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 108.80mg	Iron 2.84mg

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

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Donuts

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28521
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package		738201
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package		738181

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Package

Amount Per Serving	
Calories	295.00
Fat	13.50g
SaturatedFat	6.75g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	300.00mg
Carbohydrates	41.50g
Fiber	2.50g
Sugar	19.00g
Protein	4.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 29.00mg	Iron 1.50mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Pizza

Servings:	112.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28593
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN SLCD 3-3CT	112 slice (5.13 oz)		444115
SAUCE HOT REDHOT 12-23FLZ FRNKS	34 1/2 Ounce		557609
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Pound		299405
SPICE GARLIC GRANULATED 7.25 TRDE	1 1/2 Teaspoon		514047
DRESSING RNCH 4-1 GAL KE	1/2 Cup		631430
Chicken, diced, cooked, frozen	10 Pound		100101

Preparation Instructions

Day 1

Pull the diced chicken out of the freezer 2 days before you are serving Buffalo Chicken Pizza. Remove from wrapping and place the frozen, diced chicken in a steam-table pan with holes that is inside of a non-hole steam-table pan. Place in cooler to thaw overnight.

Day 2

Melt butter.

Add Hot Sauce and Garlic to Butter.

Put thawed and drained chicken into a 4" full size pan and pour all of the marinade on chicken.

Toss well, cover and store in cooler overnight.

Day 3 (serving day)

Preheat oven to 350°F

Spread 8 oz of the Buffalo Chicken on Pizza

Add a "swirl" of Ranch Dressing

Bake for 10 mins rotate pan and bake an additional 10 mins.

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 112.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	428.21
Fat	19.27g
SaturatedFat	9.04g
Trans Fat	0.00g
Cholesterol	74.55mg
Sodium	844.88mg
Carbohydrates	35.02g
Fiber	4.00g
Sugar	6.02g
Protein	26.57g
Vitamin A 349.31IU	Vitamin C 0.00mg
Calcium 380.43mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hawaiian Pizza

Servings:	112.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28594
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN SLCD 3-3CT	112 slice (5.13 oz)		444115
Ham, Cubed Frozen	10 Pound		100188-H
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	1 #10 CAN	READY_TO_EAT	612464
SAUCE SWT HABANERO 29FLZ GSIG	2 Cup		114701

Preparation Instructions

Day 1

Pull the diced ham out of the freezer 2 days before you are serving Hawaiian Pizza. Place the frozen, diced ham in a steam-table pan with holes that is inside of a non-hole steam-table pan. Place in cooler to thaw overnight.

Day 2

Combine 10lbs Diced Ham, 1-#10 Can of Pineapple Tidbits (drained) and 2 cups of Sweet Habenero Sauce. Mix Well.

Spray 2 sheet pans and spread the mixture out on the pans.

Roast in a 400°F oven for 10 minutes. Stir and Toss ham. Roast for another 10 minutes (optional)

Cool and Store in Cooler overnight to marinate.

Day 3 (serving day)

Preheat oven to 350°F

Top each 16" Pizza with 8 oz of mixture.

Add a "swirl" of the Sweet Chili Sauce to finish.

Bake for 10 minutes turn pan and Bake for another 10 minutes.

Meal Components (SLE)

Amount Per Serving

Meat	3.171
Grain	2.000
Fruit	0.115
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 112.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	427.95
Fat	17.17g
SaturatedFat	9.17g
Trans Fat	0.00g
Cholesterol	61.08mg
Sodium	753.81mg
Carbohydrates	43.50g
Fiber	4.17g
Sugar	13.01g
Protein	23.85g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 381.21mg	Iron 2.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Baja Fish Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28626
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLAW HEART-Y 4-2 RSS	1 Ounce		680752
DRESSING ASIAN SESM GINGR 4-1GAL GFS	1 Tablespoon		166722
TORTILLA FLOUR 10 12- 12CT GRSZ	1 Each	READY_TO_EAT	713340
POLLOCK BRD STIX NACH MSC 1Z 20	4 Piece	BAKE COOKING INSTRUCTIONS: Cook from Frozen State. Preheat Oven.Conventional Oven: Bake at 425°F for 16-18 Minutes. Convection Oven: Bake at 400°F for 12-14 Minutes.NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F.	715051

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	481.25
Fat	20.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	867.50mg
Carbohydrates	58.25g
Fiber	2.50g
Sugar	4.00g
Protein	16.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 79.25mg	Iron 3.17mg

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Tacos, Revamped

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28636

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	318 Ounce	4 bags	722330
CHIP TORTL RND YEL 5-1.5 KE	100 Ounce	10 chips	163020

Preparation Instructions

Pull the taco meat out of the freezer 1-2 days before you are serving Walking Taco.

—
Cook taco meat as directed on packaging.
Warm cheese sauce as directed.

—
In a boat, place 10 tortilla chips, 3.17oz by weight of taco meat.

—
CCP: Heat to 165 degrees F or higher for 15 seconds.
CCP: Hold at 135 degrees F or higher for hot service.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	233.46
Fat	9.32g
SaturatedFat	2.31g
Trans Fat	0.29g
Cholesterol	34.11mg
Sodium	371.63mg
Carbohydrates	25.02g
Fiber	4.01g
Sugar	2.01g
Protein	14.84g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 83.16mg	Iron 2.99mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28645

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Ounce		150250
TOMATO GRAPE SWT 10 MRKN	3 Each		129631
CUCUMBER SLCD 1/4 2-3 RSS	2 Each		329517
DRESSING RNCH PKT 120-1.5FLZ BRTHARB	1 Each		222540
Buffalo Chicken	3 Serving	In a large bowl, add granulated garlic, Frank's Redhot sauce and melted butter. Whisk to combine. Add diced chicken to the bowl of wing sauce. Toss until sauce is evenly coating the diced chicken. Place spicy chicken into a steam-table pan or Cambro container. Cover and place in the refrigerator to marinate over night. Stir the spicy chicken before you use it. CCP: Chill to 41 degrees F or lower within 4 hours	R-7605

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	12.000
Grain	0.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.150
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	874.48
Fat	53.19g
SaturatedFat	16.72g
Trans Fat	0.00g
Cholesterol	331.00mg
Sodium	3710.28mg
Carbohydrates	8.15g
Fiber	0.49g
Sugar	4.11g
Protein	82.88g
Vitamin A 3222.13IU	Vitamin C 4.81mg
Calcium 305.40mg	Iron 0.11mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles with Mashed Potatoes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28647

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mashed Potatoes	1/2 Serving	Boil water, boil more than you actually need. Add 1 package of butter buds to your container of mashed potatoes. Put 1/2 of your boiling water into your mixing bowl before you add your dry mashed potatoes. Using whip attachment, set mixer on low speed. Slowly add your potato mixture into your mixing bowl over the boiled water. Add remaining boiling water. Scrape down the bowl and whip on high speed until fluffy. (3-5 minutes). Transfer potatoes to 4" steamtable pans.	R-8956
Chicken & Noodles	1 Serving	1. Heat chicken stock to boiling. Slowly stir in noodles, onions, and carrots. Boil, uncovered for 6 minutes. DO NOT DRAIN! 2. Melt butter. Add flour and stir until smooth. 3. Add flour mixture, milk, pepper, and diced chicken to noodles. Stir gently to combine. 4. Cook over medium heat, stirring occasionally until thickened, 6-8 minutes. 5. Pour into serving pans. Hold for 30 minutes on a 180-190 degree F steamtable to allow sufficient time for mixture to set up properly. 6. Portion with #10 disher (1 cup). _ CCP: Heat to 165 degrees F or higher for at least 15 seconds. CCP: Hold for hot service at 135 degrees F or higher.	R-11927

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.040
Grain	0.800
Fruit	0.000
GreenVeg	0.000
RedVeg	0.040
OtherVeg	0.000
Legumes	0.000
Starch	0.250

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	254.42
Fat	5.15g
SaturatedFat	1.33g
Trans Fat	0.00g
Cholesterol	69.20mg
Sodium	165.25mg
Carbohydrates	30.68g
Fiber	1.79g
Sugar	2.68g
Protein	18.26g
Vitamin A 856.40IU	Vitamin C 0.43mg
Calcium 41.01mg	Iron 1.03mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles with Pierogies

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-28648

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken & Noodles	1 Serving	1. Heat chicken stock to boiling. Slowly stir in noodles, onions, and carrots. Boil, uncovered for 6 minutes. DO NOT DRAIN! 2. Melt butter. Add flour and stir until smooth. 3. Add flour mixture, milk, pepper, and diced chicken to noodles. Stir gently to combine. 4. Cook over medium heat, stirring occasionally until thickened, 6-8 minutes. 5. Pour into serving pans. Hold for 30 minutes on a 180-190 degree F steambath to allow sufficient time for mixture to set up properly. 6. Portion with #10 disher (1 cup). _ CCP: Heat to 165 degrees F or higher for at least 15 seconds. CCP: Hold for hot service at 135 degrees F or higher.	R-11927
PIEROGI POT AMER CHS 4-3.25 MRS T	4 Each		176902

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.540
Grain	2.050
Fruit	0.000
GreenVeg	0.000
RedVeg	0.040
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	323.61		
Fat	8.49g		
SaturatedFat	3.33g		
Trans Fat	0.00g		
Cholesterol	102.53mg		
Sodium	305.15mg		
Carbohydrates	36.49g		
Fiber	3.07g		
Sugar	2.68g		
Protein	22.82g		
Vitamin A	856.40IU	Vitamin C	1.23mg
Calcium	100.46mg	Iron	2.01mg

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberries w/Whipped Topping

Servings:	50.00	Category:	Fruit
Serving Size:	50.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28649

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOPPING WHIP I/BG 12-16Z ONTOP	1 Tablespoon	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED	330442
STRAWBERRIES SLCD IQF 6-5# COMM	1/2 Cup		105302

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 50.00 Each

Amount Per Serving			
Calories	0.25		
Fat	0.02g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.02g		
Fiber	0.00g		
Sugar	0.02g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

California Avocado Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28650

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Slice		244190
TURKEY HAM SLCD 12-1 JENNO	3 Slice		556121
CHEESE SWS 120CT SLCD PROC 4-5 GCHC	1 Slice		311405
LETTUCE ROMAINE HRYS 7-6CT MRKN	1/2 Cup		211782
TOMATO ROMA DCD 3/8 2-5 RSS	1/2 Cup		786543
TORTILLA FLOUR 12 12-12CT GRSZ	1 Each		713370
Avocado Spread	1 Serving	Mix all the ingredients together.	R-28653

Preparation Instructions

- Lay out sheets of parchments.
- Lay tortillas on the parchment.
- Smear with Avocado Spread.
- Add lettuce, turkey, ham, diced tomatoes, and cheese.
- Roll and fold tortilla.
- Cut in half on a diagonal.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	552.29
Fat	25.34g
SaturatedFat	9.89g
Trans Fat	0.00g
Cholesterol	78.10mg
Sodium	1294.92mg
Carbohydrates	55.99g
Fiber	3.51g
Sugar	6.10g
Protein	26.79g
Vitamin A 6.72IU	Vitamin C 0.46mg
Calcium 207.40mg	Iron 4.01mg

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

Nutrition - Per 100g

No 100g Conversion Available

Avocado Spread

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.50 Tablespoon	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28653

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE HVY DUTY 4-1GAL KE	1 Cup		693911
DRESSING RNCH 4-1 GAL KE	1 Cup		631430
AVOCADO GRN 12CT P/L	1 Cup		592331

Preparation Instructions

Mix all the ingredients together.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.50 Tablespoon

Amount Per Serving

Calories	61.76		
Fat	6.59g		
SaturatedFat	1.14g		
Trans Fat	0.00g		
Cholesterol	5.60mg		
Sodium	49.92mg		
Carbohydrates	0.88g		
Fiber	0.31g		
Sugar	0.20g		
Protein	0.09g		
Vitamin A	6.72IU	Vitamin C	0.46mg
Calcium	1.09mg	Iron	0.04mg

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

Nutrition - Per 100g

No 100g Conversion Available

Firehouse Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28683
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
CHEESE PEPR JK SLCD 6-1.5	1 Slice		777587
PEPPERS JALAP SLCD 6-.5GAL GRSZ	1 Ounce		499943

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	415.00
Fat	21.50g
SaturatedFat	9.50g
Trans Fat	0.00g
Cholesterol	80.00mg
Sodium	710.00mg
Carbohydrates	26.00g
Fiber	4.00g
Sugar	4.00g
Protein	29.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 175.00mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hot Pretzel w/Chili and Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28738
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce		135261
PRETZEL SFT KING SIZE 5Z 50CT J&J	1 Each		424714
CHILI BEEF W/BEAN 6-5 COMM	6 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.380
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	642.00
Fat	16.00g
SaturatedFat	7.70g
Trans Fat	0.00g
Cholesterol	61.00mg
Sodium	1020.00mg
Carbohydrates	94.00g
Fiber	6.00g
Sugar	7.00g
Protein	31.00g
Vitamin A 1252.00IU	Vitamin C 19.00mg
Calcium 358.00mg	Iron 8.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Breakfast Bar

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Bar	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28740
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST BAN CHOC CHNK IW 48-2.5Z	1 Each		875860
BAR BKFST APPL CINN BENEFIT 48-2.5Z	1 Each		879671
BAR BKFST OATML CHOC CHP BNFT 48-2.5Z	1 Each		240721

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Bar

Amount Per Serving

Calories	283.33
Fat	8.33g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	230.00mg
Carbohydrates	47.67g
Fiber	3.00g
Sugar	21.67g
Protein	5.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 23.33mg	Iron 1.87mg

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

Nutrition - Per 100g

No 100g Conversion Available

Maple Waffle Sandwich with Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28769

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WGR Waffle flatbread with maple flavor	2 Each	HEAT_AND_SERVE	399743
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Cup		592625
CHEESE AMER 160CT SLCD 6-5 COMM	1 Cup		150260
SAUSAGE PTY CKD IQF 2Z 12 GFS	1 Each		112630

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	555.00
Fat	37.50g
SaturatedFat	13.50g
Trans Fat	0.00g
Cholesterol	147.50mg
Sodium	975.00mg
Carbohydrates	35.00g
Fiber	2.00g
Sugar	9.50g
Protein	17.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 119.50mg	Iron 1.76mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mini Pancakes w/ Sausage Links

Servings:	1.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28886
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	1 Package	READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220
SAUSAGE LNK CKD SKNLS IQF .8Z 12 GFS	2 Each		112600

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.150
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 set

Amount Per Serving

Calories	400.00		
Fat	22.67g		
SaturatedFat	6.50g		
Trans Fat	0.00g		
Cholesterol	33.33mg		
Sodium	603.33mg		
Carbohydrates	37.67g		
Fiber	2.00g		
Sugar	11.67g		
Protein	9.33g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	83.33mg	Iron	1.74mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28887
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving	
Calories	340.00
Fat	15.50g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	310.00mg
Carbohydrates	25.00g
Fiber	3.00g
Sugar	4.00g
Protein	24.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Romaine Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28888
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lettuce FR Romaine US #1, 24 CT 35 LB CS- Graves County Schools	1 Each		16P33
TOMATOES FR GRAPE 12/1 PT CO 8 LB CS	1/2 Pint	READY_TO_EAT	18B19
CUCUMBER SELECT 24CT MRKN	1 Cup		418439

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	15.20
Fat	0.10g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	3.50mg
Carbohydrates	3.50g
Fiber	1.30g
Sugar	1.50g
Protein	0.80g
Vitamin A 3804.60IU	Vitamin C 3.26mg
Calcium 18.32mg	Iron 0.51mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mini Corn Dogs w/Mac & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28889
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX MINI WGRAIN CN 2-5	6 Each		497360
ENTREE MACAR & CHS JTM 54-8Z	1 Package		753071

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.500
Grain	3.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 set

Amount Per Serving	
Calories	693.00
Fat	33.00g
SaturatedFat	15.65g
Trans Fat	0.00g
Cholesterol	106.00mg
Sodium	1519.00mg
Carbohydrates	67.00g
Fiber	3.50g
Sugar	11.50g
Protein	29.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 565.00mg	Iron 3.25mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28890
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	4 Slice		150260
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each		710650

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving	
Calories	360.00
Fat	20.00g
SaturatedFat	10.00g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	1100.00mg
Carbohydrates	28.00g
Fiber	4.00g
Sugar	4.00g
Protein	18.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 406.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Applesauce Cup Variety

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29325
School:	Hobart Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE CHERRY CUP 96-4.5Z ZZ	1 Each		726570
APPLESAUCE MXD FRT CUP 96-4.5Z COMM	1 Each		726580
APPLESAUCE STRWB BAN CUP 96-4.5Z	1 Package		250012
APPLESAUCE WTRMLN CUP 96-4.5Z	1		276161
APPLESAUCE PLN R/S CUP 96-4.5Z	1 Ounce		276171

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	70.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	18.40g		
Fiber	1.00g		
Sugar	15.40g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pork Carnitas

Servings:	12.00	Category:	Entree
Serving Size:	2.00 TACO	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29360
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pulled Pork	24 Ounce		110730*
LIME 48CT MRKN	2 Each		197963
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	3 Each		198021
TORTILLA FLOUR 6 24-12CT GRSZ	24 Each		713320
SPICE GARLIC POWDER 6 TRDE	2 Teaspoon		513857
SEASONING TACO SLT FR 19.5Z TRDE	2 Teaspoon		605062

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.250
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 2.00 TACO

Amount Per Serving

Calories	268.04
Fat	9.08g
SaturatedFat	4.01g
Trans Fat	0.00g
Cholesterol	36.00mg
Sodium	523.88mg
Carbohydrates	32.13g
Fiber	0.96g
Sugar	2.17g
Protein	15.32g
Vitamin A 57.33IU	Vitamin C 14.16mg
Calcium 56.69mg	Iron 2.17mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pizzaburger on Roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29364

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	6 1/2 Pound		100158
ONION DEHY CHPD 15 P/L	9 Tablespoon		263036
SPICE GARLIC POWDER 6 TRDE	2 1/2 Teaspoon		513857
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon		225037
TOMATO PASTE 26% 6-10 REDG	2 Pound	READY_TO_EAT None	773549
Tap Water for Recipes	2 Quart	UNPREPARED	000001WTR
SEASONING PIZZA ITAL MIX 12Z TRDE	9 Tablespoon		413461
Shredded Mozzarella Cheese, Part Skim	2 Pound		100021
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	50 Each		517810

Preparation Instructions

1. Brown ground beef. Drain.
2. Add onions, garlic powder, pepper, tomato paste, water and italian seasoning. Mix. Simmer for 15 mins.
3. Place split rolls on sheet pan.
4. Portion meat mixture with No. 24 scoop (2 2/3 Tbsp) onto each roll half. Top each half with 1/4 oz shredded cheese.
5. Bake until heated through and cheese melted:
Conventional Oven: 400°F for 8 mins.
Convection Oven: 350°F for 5 mins.
6. Serve 2 open-faced halves per serving or, if preferred, serve as a closed sandwich.

Meal Components (SLE)

Amount Per Serving

Meat	2.051
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.009
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	316.21
Fat	14.31g
SaturatedFat	5.60g
Trans Fat	1.55g
Cholesterol	52.84mg
Sodium	401.85mg
Carbohydrates	26.43g
Fiber	3.10g
Sugar	4.61g
Protein	19.95g
Vitamin A 7.00IU	Vitamin C 0.08mg
Calcium 31.20mg	Iron 1.19mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sloppy Joe on a Roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29369

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine 85/15	9 Pound		100158
ONION DEHY CHPD 15 P/L	1/2 Cup		263036
SPICE GARLIC POWDER 6 TRDE	1 Tablespoon		513857
TOMATO PASTE 26% 6-10 REDG	1 Tablespoon	READY_TO_EAT None	773549
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 Pound		100129
Tap Water for Recipes	6 Cup	UNPREPARED	000001WTR
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	1 1/2 Cup		629640
SPICE MUSTARD DRY 1 COLMANS	2 Tablespoon		400018
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon		225037
SUGAR BROWN LT 12-2 P/L	6 Tablespoon		860311
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	50 Each		517810

Preparation Instructions

1. Brown ground beef. Drain.
1. Add onions and garlic powder. Cook for 5 mins. Add tomato paste, ketchup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 mins.
3. Pour ground beef mixture into serving pans.
4. Portion with No. 12 scoop (1/3 cup) onto bottom half of each bun. Cover with top half of roll.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	318.67		
Fat	13.87g		
SaturatedFat	4.12g		
Trans Fat	2.06g		
Cholesterol	53.58mg		
Sodium	237.89mg		
Carbohydrates	27.02g		
Fiber	3.06g		
Sugar	5.65g		
Protein	20.48g		
Vitamin A	4.01IU	Vitamin C	0.05mg
Calcium	30.74mg	Iron	1.02mg

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

Nutrition - Per 100g

No 100g Conversion Available

Homemade Taco Meat

Servings:	45.00	Category:	Entree
Serving Size:	0.33 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29425

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100158 - Beef, Find Ground, 85/15, Frozen	10 Pound	UNPREPARED	100158
SEASONING TACO SLT FR 19.5Z TRDE	2 1/2 Cup		605062
Tap Water for Recipes	7 1/2 Cup	UNPREPARED	000001WTR

Preparation Instructions

Brown meat and drain excess fat.

Add 7.5 cups of water and 2.25 cups of Taco Seasoning.

Simmer 10-15 mins.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 45.00

Serving Size: 0.33 Cup

Amount Per Serving

Calories	241.58		
Fat	15.92g		
SaturatedFat	5.31g		
Trans Fat	2.65g		
Cholesterol	0.00mg		
Sodium	90.34mg		
Carbohydrates	4.80g		
Fiber	1.20g		
Sugar	0.00g		
Protein	18.57g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Totchos w/Beef

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29426

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Homemade Taco Meat	1 Serving	Brown meat and drain excess fat. Add 7.5 cups of water and 2.25 cups of Taco Seasoning. Simmer 10-15 mins.	R-29425
POTATO TATER TOTS 6-5 OREI	3 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	141510
Cheese, Mozzarella, Part Skim, Shredded	1 Ounce		100021
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1 Ounce	UNPREPARED	100012

Preparation Instructions

Cook Tater Tots and Taco Meat according to directions.

In a boat put cooked tater tots, taco meat and sprinkle shredded cheese on top.

Meal Components (SLE)

Amount Per Serving

Meat	7.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	551.58		
Fat	34.92g		
SaturatedFat	15.31g		
Trans Fat	2.65g		
Cholesterol	45.00mg		
Sodium	570.34mg		
Carbohydrates	22.80g		
Fiber	3.20g		
Sugar	1.00g		
Protein	33.57g		
Vitamin A	0.00IU	Vitamin C	3.60mg
Calcium	0.00mg	Iron	1.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Homemade Meatballs

Servings:	30.00	Category:	Entree
Serving Size:	1.00 Meatball	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-29429

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	1 Pound		100158
ONION DEHY CHPD 15 P/L	2 Tablespoon		263036
BREAD CRUMB FINE UNSEAS 20 GCHC	1/2 Cup	UNPREPARED See Package Instructions	175671
SPICE GARLIC POWDER 21Z TRDE	1/2 Teaspoon		224839
EGG WHL LIQ 6-5 GCHC	1/2 Cup		284122
CHEESE BLND PARM GRTD 4-5 P/L	1/2 Cup		186891
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	3 Tablespoon		100129
SPICE PEPR BLK REG FINE GRIND 16Z	1/2 Teaspoon		225037
SPICE PARSLEY FLAKES 11Z TRDE	1 Tablespoon		513989

Preparation Instructions

1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray.
2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl.
3. Add in ground beef and mix gently until combined. Do not overwork. Form into 1-inch balls and place on prepared cookie sheet.
4. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.

Meal Components (SLE)

Amount Per Serving

Meat	0.431
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 1.00 Meatball

Amount Per Serving

Calories	46.49		
Fat	2.83g		
SaturatedFat	0.98g		
Trans Fat	0.40g		
Cholesterol	19.03mg		
Sodium	56.78mg		
Carbohydrates	1.40g		
Fiber	0.05g		
Sugar	0.45g		
Protein	3.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.02mg	Iron	0.06mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/Homemade Meatballs

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29439

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Homemade Meatballs	3 Serving	1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray. 2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl. 3. Add in ground beef and mix gently until combined. Do not overwork. Form into 1-inch balls and place on prepared cookie sheet. 4. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.	R-29429
SAUCE SPAGHETTI FCY 6-10 REDPK	6 Ounce		852759
PASTA SPAGHETTI 100 WHLWHE 2-5 GCHC	1 Cup		654590

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.293
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.250
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Bowl

Amount Per Serving	
Calories	569.46
Fat	11.49g
SaturatedFat	2.94g
Trans Fat	1.19g
Cholesterol	57.09mg
Sodium	810.35mg
Carbohydrates	99.20g
Fiber	17.15g
Sugar	15.35g
Protein	28.57g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 96.05mg	Iron 4.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pulled Pork Sandwich

Servings:	160.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29651
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pork, Pulled, Cooked, Frozen	640 Ounce	HEAT_AND_SERVE	110730-1
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	160 Each		517810

Preparation Instructions

4 ounces of meat on a hamburger bun.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	324.00
Fat	11.50g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	72.00mg
Sodium	584.00mg
Carbohydrates	25.00g
Fiber	3.00g
Sugar	4.00g
Protein	28.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

BeneFit Bar Variety

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Bar	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-29759
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST APPL CINN BENEFIT 48-2.5Z	1 Each		879671
BAR BKFST BAN CHOC CHNK IW 48-2.5Z	1 Each		875860
BAR BKFST OATML CHOC CHP BNFT 48-2.5Z	1 Each		240721

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Bar

Amount Per Serving

Calories	283.33
Fat	8.33g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	230.00mg
Carbohydrates	47.67g
Fiber	3.00g
Sugar	21.67g
Protein	5.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 23.33mg	Iron 1.87mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Pizza

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-29768
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Each	BAKE	503640
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432
PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x1 2" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	503660

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	210.00
Fat	7.67g
SaturatedFat	2.67g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	340.00mg
Carbohydrates	24.67g
Fiber	2.67g
Sugar	5.00g
Protein	9.67g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 158.00mg	Iron 1.73mg

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

Nutrition - Per 100g

No 100g Conversion Available

Veggie Cup (Carrots & Tomatoes)

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29771
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE SWT 10 MRKN	1/2 Cup	4 Tomatoes	129631
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup	6 Carrots	768146

Preparation Instructions

After rinsing the vegetables place 4 grape tomatoes and 6 carrots in a bag and seal.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	16.77
Fat	0.10g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	16.92mg
Carbohydrates	3.75g
Fiber	1.22g
Sugar	2.25g
Protein	0.57g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 11.17mg	Iron 0.12mg

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

Nutrition - Per 100g

No 100g Conversion Available

Nacho Doritos w/ Refried Beans

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29772
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	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.	456090
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	4 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	183910

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	561.14
Fat	8.59g
SaturatedFat	2.20g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1756.89mg
Carbohydrates	94.25g
Fiber	25.95g
Sugar	1.00g
Protein	25.95g
Vitamin A 1.68IU	Vitamin C 2.37mg
Calcium 174.01mg	Iron 6.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Celery w/Wow Butter

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29774
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	4 Ounce		781592
SPREAD SOY BTR 100-1.12Z WOWBTR	1 Each		889638

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	224.00
Fat	15.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	228.00mg
Carbohydrates	12.80g
Fiber	6.20g
Sugar	6.20g
Protein	8.60g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 104.00mg	Iron 1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Riptides

Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29775
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE PARADS PNCH 100 JCE 60-4FLZ	1 Each	READY_TO_EAT Freeze for 3 to 5 days before serving remove from freezer 10 to 15 minutes before consuming	671801
SLUSHIE BLUE RASPB 100 JCE 60-4FLZ	1 Each	READY_TO_EAT Freeze for 3 to 5 days before serving remove from freezer 10 to 15 minutes before consuming	671771

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	15.00mg		
Carbohydrates	15.50g		
Fiber	0.00g		
Sugar	12.00g		
Protein	0.00g		
Vitamin A	275.00IU	Vitamin C	60.00mg
Calcium	0.00mg	Iron	1.98mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fresh Fruit Salad

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29776
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPE GREEN SDLSS 5 MRKN	1 Ounce		596922
GRAPE RED SDLSS 5 MRKN	1 Ounce		596914
STRAWBERRY 8 MRKN	1 Ounce		212768
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	1 Ounce		612464

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.361
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	61.93
Fat	0.23g
SaturatedFat	0.04g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.51mg
Carbohydrates	15.94g
Fiber	1.30g
Sugar	13.53g
Protein	0.63g
Vitamin A 50.80IU	Vitamin C 21.83mg
Calcium 12.78mg	Iron 0.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grape Variety

Servings:	4.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-30017
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPE RED SDLSS 5 MRKN	1/2 Cup		596914
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup		280895
GRAPES RED SDLSS 18AVG MRKN	1/2 Cup		197831
GRAPE GREEN SDLSS 5 MRKN	1/2 Cup		596922

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	69.48
Fat	0.21g
SaturatedFat	0.06g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.63mg
Carbohydrates	18.08g
Fiber	0.84g
Sugar	15.92g
Protein	0.69g
Vitamin A 68.40IU	Vitamin C 6.00mg
Calcium 11.76mg	Iron 0.39mg

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

Nutrition - Per 100g

No 100g Conversion Available

Frozen Treat

Servings:	7.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30018
School:	Summer Feeding		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BLUE RASPB 100 JCE 60-4FLZ	1 Each	READY_TO_EAT Freeze for 3 to 5 days before serving remove from freezer 10 to 15 minutes before consuming	671771
SLUSHIE PARADS PNCH 100 JCE 60-4FLZ	1 Each	READY_TO_EAT Freeze for 3 to 5 days before serving remove from freezer 10 to 15 minutes before consuming	671801
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each		863890
SLUSHIE CHERRY SMTH 84-4.4FLZ	1 Each	READY_TO_EAT Thaw for 15 minutes before serving Smooth-frozen for effortless spoonability	824040
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	667911
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.286
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.071
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	82.86		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	26.43mg		
Carbohydrates	20.57g		
Fiber	0.00g		
Sugar	17.14g		
Protein	0.00g		
Vitamin A	900.00IU	Vitamin C	60.00mg
Calcium	57.14mg	Iron	0.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Juice Cup Variety

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-30834
School:	Joan Martin Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each		135440
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460
JUICE ORNG 100 FZ 72-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	135450

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	63.33		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	15.00g		
Fiber	0.00g		
Sugar	14.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	20.00mg
Calcium	10.40mg	Iron	0.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Crispy Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30927
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD BRD WGRAIN 1.41Z 4-7.7	3 Piece		533830
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
Shredded Cheddar Cheese	1 Ounce		100003
DRESSING RNCH 4-1 GAL KE	1 Tablespoon		631430

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	3.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories	610.05		
Fat	33.50g		
SaturatedFat	12.00g		
Trans Fat	0.00g		
Cholesterol	82.50mg		
Sodium	1040.00mg		
Carbohydrates	44.51g		
Fiber	2.51g		
Sugar	5.51g		
Protein	29.51g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.09mg	Iron	3.50mg

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

Nutrition - Per 100g

No 100g Conversion Available

Meatball Sub w/Homemade Meatballs

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31053

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
Homemade Meatballs	4 Serving	1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray. 2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl. 3. Add in ground beef and mix gently until combined. Do not overwork. Form into 1-inch balls and place on prepared cookie sheet. 4. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.	R-29429
SAUCE MARINARA A/P 6-10 REDPK	1 Cup	READY_TO_EAT None	592714

Preparation Instructions

Pull the sub buns out of the freezer and place into the cooler the day before you are going to make the subs.

—
Prepare meatballs as stated in the Homemade Meatball recipe.

CCP: Heat to 165 degrees F or higher.

Heat spaghetti sauce.

CCP: Heat to 140 degrees F or higher.

—
Fill each Sub Bun with...

4 meatballs

—
Wrap tray of subs and place in warmer until ready to serve.

CCP: Hold for hot service at 135 degrees F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	3.724
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	445.95
Fat	16.83g
SaturatedFat	4.41g
Trans Fat	1.59g
Cholesterol	76.11mg
Sodium	1247.13mg
Carbohydrates	49.60g
Fiber	6.19g
Sugar	14.80g
Protein	23.76g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 120.07mg	Iron 4.23mg

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

Nutrition - Per 100g

No 100g Conversion Available

Orange Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31057

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ORNG SESM 8-2 INNOVASIAN	1/2 Cup		341113
CHIX BRST CHNK GLDNCRSP WGRAIN 4-7.5	5 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10-12 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes.	561301

Preparation Instructions

Prepare the chicken according to the package.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	228.00		
Fat	9.20g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	379.00mg		
Carbohydrates	19.50g		
Fiber	3.00g		
Sugar	7.00g		
Protein	18.15g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.84mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Field Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31268
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING POPPYSEED 4-1GAL PMLL	2 Tablespoon		850942
ONION RD SLIVERED 1/8 2-3 RSS	1 Ounce		313157
STRAWBERRY 8 MRKN	1 Ounce		212768
CHEESE FETA CRMBL 4-2.5 P/L	1 Ounce		716685
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 1/2 Ounce	BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
SPRING MIX SWT 1-3 RSS	2 Cup		701570

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.100
GreenVeg	2.000
RedVeg	0.000
OtherVeg	0.100
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	381.07
Fat	16.59g
SaturatedFat	5.50g
Trans Fat	0.00g
Cholesterol	89.00mg
Sodium	1041.29mg
Carbohydrates	34.72g
Fiber	11.24g
Sugar	20.17g
Protein	30.87g
Vitamin A 153.40IU	Vitamin C 16.67mg
Calcium 295.20mg	Iron 5.45mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Enchiladas

Servings:	44.00	Category:	Entree
Serving Size:	1.00 enchilada	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31284
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Fajita Strips, Cooked, Frozen	5 Pound		100117
SAUCE ENCHILADA MILD 4-1GAL GRSZ	32 Ounce		598461
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	32 Ounce		722110
TOMATO DCD PETITE 6-10 GCHC	36 Ounce		498871
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	20 Ounce	UNPREPARED	100012
TORTILLA FLOUR ULTRGR 8 18-12CT	44 Each		882700

Preparation Instructions

1. Preheat Oven to 400°F or Convection Oven and 350°F for a Deck Oven.

Place frozen chicken fajita strips in a single layer on sheet pans. Cook for about 20 mins. Heat to an internal temperature of 165°F for 15 seconds.

2. Portion 34 oz (4.25 cups) of enchilada sauce with diced tomatoes in each hotel pan to coat bottom.

3. Portion 1.7 oz of chicken in the center of 8" tortillas.

4. Roll tortillas leaving ends open and portion 22 enchiladas in each hotel pan.

5. Ladle 18oz of Queso Blanco over each pan of enchiladas evenly.

6. Sprinkle 10 oz of shredded cheddar cheese over each pan.

7. Bake at 350° oven until cheese is melted.

Recipe yields 44 servings.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 enchilada

Amount Per Serving

Calories	371.12
Fat	14.85g
SaturatedFat	8.67g
Trans Fat	0.00g
Cholesterol	86.91mg
Sodium	896.77mg
Carbohydrates	33.65g
Fiber	4.22g
Sugar	4.42g
Protein	27.17g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 125.07mg	Iron 2.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Dip, Updated

Servings:	60.00	Category:	Entree
Serving Size:	1.00 #16 Scoop	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31343

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	5 Pound		100101
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	5 Pound		722110
SAUCE HOT REDHOT 12-23FLZ FRNKS	1 Cup		557609
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	60 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.	696871

Preparation Instructions

Prep Time: 45 Mins

Heating Instructions for Queso Blanco & Buffalo Sauce:

1. Place unopened pouches in a full-size perforated pan.
2. Heat approximately 30-45 mins and check for internal temp of 145 °F
3. Once the product has reached internal temp, place on serving line or hold hot unit until ready to use.

Chicken Heating:

1. Heat frozen diced or shredded chicken accordingly to the manufacture heating instructions

Assemble

In a mixing bowl, combine the Queso Blanco and 1 cup of Buffalo Style sauce; mix until fully blended.

In a fill size 2" deep pan, toss chicken with the buffalo queso mixture and blend thoroughly

Portion:

1. In a bowl, portion 2.9 oz by weight or #16 scoop of buffalo chicken

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 #16 Scoop

Amount Per Serving

Calories	239.07
Fat	10.23g
SaturatedFat	3.73g
Trans Fat	0.01g
Cholesterol	47.33mg
Sodium	605.36mg
Carbohydrates	19.67g
Fiber	1.07g
Sugar	0.00g
Protein	14.47g
Vitamin A 160.03IU	Vitamin C 0.00mg
Calcium 170.00mg	Iron 0.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sweet Chili Meatballs

Servings:	30.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31351

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE THAI SPCY SWT CHILI 6-.5GAL	60 Ounce		640183
Homemade Meatballs	1 Serving	1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray. 2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl. 3. Add in ground beef and mix gently until combined. Do not overwork. Form into 1-inch balls and place on prepared cookie sheet. 4. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.	R-29429

Preparation Instructions

Make and Cook Meatballs according to recipe.

Mix Meatballs and Sweet Chili Sauce and heat until product is at least 135°F

Serve 4 meatballs with sauce over 1/2 cup of brown rice.

Meal Components (SLE)

Amount Per Serving

Meat	2.931
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 1.00 Bowl

Amount Per Serving			
Calories	107.59		
Fat	2.93g		
SaturatedFat	0.98g		
Trans Fat	0.40g		
Cholesterol	19.03mg		
Sodium	369.08mg		
Carbohydrates	16.40g		
Fiber	0.25g		
Sugar	14.45g		
Protein	3.29g		
Vitamin A	84.53IU	Vitamin C	2.59mg
Calcium	10.01mg	Iron	0.13mg

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

Nutrition - Per 100g

No 100g Conversion Available

Blue Cheese Buffalo Balls

Servings:	30.00	Category:	Entree
Serving Size:	4.00 Meatballs	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31356

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BUFF WNG 4-1GAL SWTBRAY	60 Ounce		886640
DRESSING BLEU CHS CHNKY 4-1GAL PMLL	7 1/2 Cup		726125
Homemade Meatballs	1 Serving	1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray. 2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl. 3. Add in ground beef and mix gently until combined. Do not overwork. Form into 1-inch balls and place on prepared cookie sheet. 4. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.	R-29429

Preparation Instructions

Prepare and Cook meatballs according to recipe.

Place meatballs in a pan and cover with buffalo sauce. Cover pan and bake for about 30 mins at 375°F until the temperature reached 145°F.

Serve 4 meatballs and sauce with 1/4 cup of bleu cheese dressing.

Meal Components (SLE)

Amount Per Serving

Meat	0.431
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 4.00 Meatballs

Amount Per Serving

Calories	306.49
Fat	28.83g
SaturatedFat	5.98g
Trans Fat	0.40g
Cholesterol	39.03mg
Sodium	1456.78mg
Carbohydrates	7.40g
Fiber	0.05g
Sugar	2.45g
Protein	5.19g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 67.02mg	Iron 0.06mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hand Rolled Burritos

Servings:	25.00	Category:	Entree
Serving Size:	1.00 BURRITO	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31358

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound		722330
RICE BRN PARBL WGRAIN 25 GCHC	2 1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
TORTILLA FLOUR 12 12- 12CT GRSZ	25 Each		713370
Cheese, Cheddar Reduced fat, Shredded	12 1/2 Ounce		100012

Preparation Instructions

Cook Rice and Meat according to the directions on the package.

Steam/Heat tortilla. Portion 1/2 cup of cooked rice on the center of the tortilla.

Portion 3.17 oz (by weight), #10 scoop or 3/8 cup of taco meat in the center of the tortilla.

Sprinkle a half ounce of shredded cheese over meat and rice.

Fold burrito. Wrap burrito in foil to hold hot.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 BURRITO

Amount Per Serving

Calories	522.17
Fat	16.45g
SaturatedFat	7.82g
Trans Fat	0.29g
Cholesterol	44.32mg
Sodium	978.50mg
Carbohydrates	70.95g
Fiber	4.42g
Sugar	5.02g
Protein	25.02g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 132.47mg	Iron 5.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Soft Shell Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 TACO	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31435

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 6 24-12CT GRSZ	1 Each		713320
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/2 Ounce		722330

Preparation Instructions

Prepare taco meat according to instructions. Place the 3.17 oz serving of taco meat in taco shell.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 TACO

Amount Per Serving

Calories	193.10
Fat	6.80g
SaturatedFat	2.80g
Trans Fat	0.29g
Cholesterol	34.00mg
Sodium	455.70mg
Carbohydrates	19.00g
Fiber	2.00g
Sugar	3.00g
Protein	14.80g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 72.00mg	Iron 2.98mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Bowl w/Sausage Gravy

Servings:	45.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31536

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY SAUS PORK 4-5 JTM	5 Pound		751322
EGG SCRMBD CKD BTR 12-1.85 TBLRDY	45 Ounce		481492
HASHBROWN CUBES SEAS CRISPY 6-6 LAMB	90 Ounce		504122
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	24 Ounce	UNPREPARED	100012
DOUGH BISC STHRN STYL 216-2.25Z RICH	45 Each		133493

Preparation Instructions

Heat the individual items according to the directions on the package.

Place 2.91 ounces of Crispy Cubes in a bowl, top with 2 ounces of sausage gravy, 1 ounce scrambled eggs and garnish with 1 tsp of shredded cheese. Serve with a whole grain biscuit on the side.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 45.00

Serving Size: 1.00 Bowl

Amount Per Serving

Calories	891.98
Fat	55.87g
SaturatedFat	30.49g
Trans Fat	0.50g
Cholesterol	139.65mg
Sodium	2455.36mg
Carbohydrates	67.36g
Fiber	3.10g
Sugar	3.16g
Protein	25.38g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 130.92mg	Iron 4.43mg

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

Nutrition - Per 100g

No 100g Conversion Available

Salisbury Steak

Servings:	100.00	Category:	Entree
Serving Size:	1.00 PATTY	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31538

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup		299405
FLOUR H&R A/P 2-25 GCHC	2 1/2 Cup		227528
TOMATO CRSHD A/P 6-10 REDPK	2 Cup	READY_TO_EAT None	248096
SPICE ONION POWDER 19Z TRDE	1 1/2 Tablespoon		126993
SPICE PEPR BLK 30 MESH REG GRIND 5	2 Tablespoon		225045
BASE CHIX 12-1 GCHC	1 1/2 Gallon		439606
MUSTARD DIJON XTRA STRONG 2-11 ROLN	1/2 Cup	READY_TO_EAT Roland Extra Strong Dijon is ready to use from the tub. It holds up well under heat and can be added to a variety of sauces, marinades, glazes, etc.	661619
Beef, Fine Ground 85/15, Frozen	6 1/2 Pound		100158
OATS QUICK HOT CEREAL 50 P/L	3 Quart		284386
EGG WHITES LIQ CHOLEST FR 6-5 GCHC	2 Cup		677922
BASE BEEF 12-1 GCHC	2 Cup		439584
MILK PWD INST FF 50 P/L	1 Cup		113336
ONION DEHY CHPD 15 P/L	1 1/2 Quart		263036
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Cup		513989

Preparation Instructions

Directions:

Gravy: Melt margarine in a large stock pot.

Add flour. Cook uncovered over medium heat for 8-10 minutes. Stir frequently until golden brown. Recommended to cook in batches of 25.

Add tomatoes, onion powder, 1/2 tsp pepper, and 1/2 tsp salt. Cook for 2 minutes.

Slowly add chicken stock, and bring to a boil. Reduce heat to medium.

Add dijon mustard, stirring constantly until thickened. Set aside for step 13.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Critical Control Point: Hold for hot service at 135 °F or higher.

Pour remaining salt, remaining pepper, ground turkey, ground beef, oats, egg whites, beef broth, dry milk, onions, and parsley into a commercial mixer (batch as needed). using a paddle attachment, mix on low speed for 4 minutes. DO NOT OVERMIX.

Using a No. 10 scoop, portion 1/4 cup 3 Tbsp (about 4 oz) meat patties onto a sheet pan (18" x 26" x 1"). Flatten 25 meat patties into oval patties in each pan.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 350 °F for 25-30 minutes. Convection oven: 300 °F for 15-25 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Transfer steaks to a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Pour 1 qt (about 1 lb 11 oz) gravy over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Serve one steak.

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: 1 steak provides 2 oz equivalent meat/meat alternate and .25 oz equivalent grains.

5: CACFP Crediting Information: 1 steak provides 2 oz meat/meat alternate and .25 serving grains/bread.

6: Skip to nutrition information

7: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

8: Cooking Process #2: Same Day Service

9: Serving

10: NSLP/SBP Crediting Information: 1 steak provides 2 oz equivalent meat/meat alternate and .25 oz equivalent grains.

11: CACFP Crediting Information: 1 steak provides 2 oz meat/meat alternate and .25 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

Meat	0.776
Grain	0.357
Fruit	0.000
GreenVeg	0.000
RedVeg	0.020
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 PATTY

Amount Per Serving

Calories	275.39
Fat	12.20g
SaturatedFat	2.78g
Trans Fat	0.78g
Cholesterol	25.16mg
Sodium	7507.52mg
Carbohydrates	20.21g
Fiber	1.28g
Sugar	9.27g
Protein	17.11g
Vitamin A 0.20IU	Vitamin C 0.06mg
Calcium 31.32mg	Iron 0.58mg

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

Nutrition - Per 100g

No 100g Conversion Available

Lasagna

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31903

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA LASGN RIDG CURLY 2 1/8 10 GFS	24 Each		108197
SAUCE SPAGHETTI FCY 6-10 REDPK	8 Cup		852759
BEEF CRMBL CKD 6-5 SMRTPCKS	4 Cup	MICROWAVE To thaw: product must be heated from a thawed state. To thaw, place product under refrigeration overnight. Microwave: heat thawed product in 5 pound bag on high power for 6-8 minutes on each side or until internal temperature reaches 165degrees f. Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.	674312
CHEESE MOZZ SHRD 4-5 LOL	6 Cup		645170

Preparation Instructions

Preheat oven to 350°

Spray a 4" deep full steam table pan with pan spray.

Place 2 cups of sauce on the bottom.

Place 8 uncooked lasagna noodles, followed by 2 cups of sauce, 2 cups of beef crumbles, and 2 cups of cheese.

Repeat layers.

Place 8 noodles on top followed by 2 cups of sauce and the rest of the cheese.

Cover with foil and cook for about 60-75 mins

Let stand uncovered for 15 mins.

Cut each pan 4x6

Meal Components (SLE)

Amount Per Serving

Meat	1.750
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	233.04
Fat	7.08g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	17.08mg
Sodium	499.69mg
Carbohydrates	29.26g
Fiber	3.42g
Sugar	6.84g
Protein	13.75g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 226.94mg	Iron 0.99mg

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

Nutrition - Per 100g

No 100g Conversion Available

Homemade Salisbury Steak

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Meat Patty	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31905

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	1 Pound		100158
ONION DEHY CHPD 15 P/L	2 Tablespoon		263036
BREAD CRUMB FINE UNSEAS 20 GCHC	1/2 Cup	UNPREPARED See Package Instructions	175671
SPICE GARLIC POWDER 21Z TRDE	1/2 Teaspoon		224839
EGG WHL LIQ 6-5 GCHC	1/2 Cup		284122
CHEESE BLND PARM GRTD 4-5 P/L	1/2 Cup		186891
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 1/2 Tablespoon		100129
SPICE PEPR BLK REG FINE GRIND 16Z	1/2 Teaspoon		225037
SPICE PARSLEY FLAKES 11Z TRDE	1 Tablespoon		513989

Preparation Instructions

1. Preheat oven to 400°F. Spray a large cookie sheet with cooking spray.
2. Mix together onion, bread crumbs, garlic, egg, cheese, ketchup, pepper and parsley in a large mixing bowl.
3. Add in ground beef and mix gently until combined. Do not overwork.
4. Using a #8 Scoop, place on baking sheet and shape into oval. You should be able to fit about 24 on tray.
5. Bake in preheated oven for 15-20 minutes or until meatballs are browned and cooked through.
6. Place in a 2" deep steam table pan and cover in brown gravy.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Meat Patty

Amount Per Serving

Calories	46.49		
Fat	2.83g		
SaturatedFat	0.98g		
Trans Fat	0.40g		
Cholesterol	19.03mg		
Sodium	56.78mg		
Carbohydrates	1.40g		
Fiber	0.05g		
Sugar	0.45g		
Protein	3.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.02mg	Iron	0.06mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey and Dressing Supreme

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31922

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Cup		299405
CELERY CROSS CUT 1/4 2-5 RSS	2 Quart		261394
ONION DCD 1/4 2-5 RSS	1 1/2 Pound		198307
PEPPER BELL GRN ORGNC 50-55CT P/L	3 Cup		254851
FLOUR H&R A/P 2-25 GCHC	4 Cup		227528
MILK PWD INST FF 50 P/L	1 Quart		113336
BASE CHIX LO SOD 12-1 LEGO	1 Gallon		130869
SEASONING POULTRY 10Z TRDE	1 1/2 Tablespoon		273996
SPICE PEPR BLK REST GRIND 5 TRDE	1 Tablespoon		242179
GARLIC MINCED IN WTR 12-32Z	3 Tablespoon		907713
SPICE SAGE GRND 8Z TRDE	1 1/2 Tablespoon		513911
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	9 Pound	CONVECTION	100125

Description	Measurement	Prep Instructions	DistPart #
Cornbread	100 Serving	<p>Directions: Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed. Combine eggs, milk, and oil in a large bowl. Stir well. Add egg mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVERMIX. For 50 servings, mix for 2-3 minutes on medium speed. For 100 servings, mix for 2-3 minutes on medium speed. Pour batter on a sheet pan lightly coated with pan release spray. For 50 servings, pour 4 lb 8 oz (1 qt 3 1/2 cups) batter on 1 half-sheet pan (18" x 13" x 1"). For 100 servings, pour 9 lb (3 qt 3 cups) batter on 1 full sheet pan (18" x 26" x 1"). Bake until lightly browned: Conventional oven: 400 °F for 30-35 minutes. Convection oven: 350 °F for 20-25 minutes. Remove from oven. Cool for 10 minutes. Portion: For 50 servings, cut each pan 5 x 10 (50 pieces per pan). For 100 servings, cut each pan 10 x 10 (100 pieces per pan). Variation: Add peppers and corn to step 3. Continue with step 4. Notes: 1: *See Marketing Guide for purchasing information on foods on that will change during preparation or when a variation of the ingredients is available. 2: Cooking Process #2: Same Day Service 3: Serving 4: NSLP Crediting Information: 1 piece provides 1 oz equivalent grains. 5: CACFP Crediting Information: 1 piece provides 1 serving grains/bread.</p>	R-31923

Preparation Instructions

Directions:

See B-09 for recipe ingredients and directions.

Crumble cornbread. Set aside for step 7.

In a medium stock pot, add margarine, celery, onions, and bell peppers. Saute uncovered for 2-3 minutes over high heat, stirring constantly.

Turn heat down to medium. Add flour stirring constantly. Onion mixture will have a pasty consistency.

Add milk and chicken broth. Continue stirring to avoid lumps.

Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2-3 minutes. Set aside for step 7.

Combine crumbled cornbread, chicken broth mixture, and turkey in a large bowl. Stir well.

Spread 1 gal (about 7 lb 3 oz) cornbread stuffing evenly into a half steam table pan (12" x 10" x 2 1/2") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 350 °F for 30-40 minutes. Convection oven: 300 °F for 20-30 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4" square).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP/SBP Crediting Information: One piece provides 1.5 oz equivalent meat/meat alternate, 1/8 cup additional vegetable, and 1.25 oz equivalent grains.

5: CACFP Crediting Information: One piece provides 1.5 oz meat/meat alternate, 1/8 cup vegetable, and 1.25 servings grains/bread.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	101.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	11188.98
Fat	65.30g
SaturatedFat	18.01g
Trans Fat	0.00g
Cholesterol	1455.09mg
Sodium	23291.26mg
Carbohydrates	2183.35g
Fiber	52.11g
Sugar	876.74g
Protein	523.61g
Vitamin A 2160.56IU	Vitamin C 57.76mg
Calcium 13924.27mg	Iron 53.77mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cornbread

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31923

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R A/P 2-25 GCHC	1 1/2 Quart		227528
CORNMEAL YEL CRSE 50 P/L	2 Pound		535443
SUGAR BEET GRANUL 25 GCHC	2 Cup		108588
BAKING POWDER 6-5 CLABBER GIRL	1/2 Cup		361032
SALT IODIZED 25 CARG	1 Tablespoon		108286
EGG WHL LIQ 6-5 GCHC	1 1/2 Cup		284122
MILK PWD INST FF 50 P/L	2 Quart		113336
OIL CANOLA 9-48FLZ P/L	1 Cup		330252
CORN WHL KERNEL FCY GRADE 6-10 GCHC	2 1/2 Cup	BAKE	118966

Preparation Instructions

Directions:

Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed.

Combine eggs, milk, and oil in a large bowl. Stir well.

Add egg mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVERMIX.

For 50 servings, mix for 2-3 minutes on medium speed. For 100 servings, mix for 2-3 minutes on medium speed.

Pour batter on a sheet pan lightly coated with pan release spray.

For 50 servings, pour 4 lb 8 oz (1 qt 3 1/2 cups) batter on 1 half-sheet pan (18" x 13" x 1"). For 100 servings, pour 9 lb (3 qt 3 cups) batter on 1 full sheet pan (18" x 26" x 1").

Bake until lightly browned:

Conventional oven: 400 °F for 30-35 minutes. Convection oven: 350 °F for 20-25 minutes.

Remove from oven. Cool for 10 minutes.

Portion:

For 50 servings, cut each pan 5 x 10 (50 pieces per pan). For 100 servings, cut each pan 10 x 10 (100 pieces per pan).

Variation: Add peppers and corn to step 3. Continue with step 4.

Notes:

1: *See Marketing Guide for purchasing information on foods on that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Serving

4: NSLP Crediting Information: 1 piece provides 1 oz equivalent grains.

5: CACFP Crediting Information: 1 piece provides 1 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	109.26
Fat	0.54g
SaturatedFat	0.14g
Trans Fat	0.00g
Cholesterol	13.74mg
Sodium	223.36mg
Carbohydrates	21.61g
Fiber	0.52g
Sugar	8.66g
Protein	5.02g
Vitamin A 21.25IU	Vitamin C 0.57mg
Calcium 138.57mg	Iron 0.54mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sweet & Spicy Pickles

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31931

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PICKLE DILL SLCD HAMB 4-1GAL GCHC	1 Gallon		149195
SUGAR BEET GRANUL 25 GCHC	4 Cup		108588
SAUCE HOT REDHOT 12-23FLZ FRNKS	1 1/2 Tablespoon		557609
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839
SPICE PEPR RED CRUSHED 3.75 TRDE	2 Teaspoon		513768

Preparation Instructions

1. Drain and discard the pickling juice from the dill pickles.
2. Mix all ingredients in bowl and pour back into pickle container.
3. Refrigerate for 3 days before use.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Ounce

Amount Per Serving

Calories	57.61		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	24.70mg		
Carbohydrates	15.36g		
Fiber	0.00g		
Sugar	15.36g		
Protein	0.00g		
Vitamin A	18.00IU	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

Nutrition - Per 100g

Calories	203.21		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	87.13mg		
Carbohydrates	54.19g		
Fiber	0.00g		
Sugar	54.19g		
Protein	0.00g		
Vitamin A	63.49IU	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

Sweet & Spicy Pickles

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31932

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PICKLE DILL SLCD HAMB 4-1GAL GCHC	1 Gallon		149195
SUGAR BEET GRANUL 25 GCHC	4 Cup		108588
SAUCE HOT REDHOT 12-23FLZ FRNKS	1 1/2 Tablespoon		557609
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839
SPICE PEPR RED CRUSHED 3.75 TRDE	2 Teaspoon		513768

Preparation Instructions

1. Drain and discard the pickling juice from the dill pickles.
2. Mix all ingredients in bowl and pour back into pickle container.
3. Refrigerate for 3 days before use.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Ounce

Amount Per Serving

Calories	57.61		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	24.70mg		
Carbohydrates	15.36g		
Fiber	0.00g		
Sugar	15.36g		
Protein	0.00g		
Vitamin A	18.00IU	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

Nutrition - Per 100g

Calories	203.21		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	87.13mg		
Carbohydrates	54.19g		
Fiber	0.00g		
Sugar	54.19g		
Protein	0.00g		
Vitamin A	63.49IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Sausage Gravy and Biscuit Dippers

Servings:	20.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-31933

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY SAUS PORK 4-5 JTM	5 Pound		751322
DOUGH BISC STICK 250-1.25Z RICH	40 Each	BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.	149070

Preparation Instructions

Prepare Sausage Gravy

1. Place unopened bags of gravy in a perforated full size pan.
2. Heat for approximately 45 mins and check for an internal temp of 145°F
3. Once the product has reached internal temperature, carefully open bags and place gravy on the serving line or hold bags of gravy hot until ready to use.

Prepare Biscuits

1. Preheat conventional oven to 350°F or convection oven to 375°F
2. Pan the frozen biscuit sticks on lined sheet pans. Place dough in a preheated oven.
3. Bake for 10-12 minutes or until sticks are light golden brown.
4. Remove from oven and brush sticks with melted butter.
5. Place baked sticks in warmer at 145°F until ready to serve.

Serving Suggestions

1. Portion the heated Sausage Gravy into 4 oz. soufflé cups or on a tray/boat/bowl and serve with 2 baked biscuit sticks.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 set

Amount Per Serving

Calories	1428.60
Fat	94.10g
SaturatedFat	53.90g
Trans Fat	1.12g
Cholesterol	128.00mg
Sodium	4238.60mg
Carbohydrates	96.50g
Fiber	1.60g
Sugar	2.50g
Protein	38.60g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 210.00mg	Iron 4.68mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mummy Dog

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32166
School:	Veterans Elementary School at Mundell		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	25 Each	BAKE	265039
DOUGH BISC STICK 250-1.25Z RICH	25 Each	BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.	149070

Preparation Instructions

- 1.) Dethaw hot dogs completely.
- 2.) Remove frozen breadstick dough and place on parchment lined sheet pan. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil and thaw at room temperature for 20-30 mins/
- 3.) Stretch each dough piece to 18" long (the length of a half sheet pan or width of a full-size sheet pan.)
- 4.) Wrap the thawed piece of dough in a spiral around the hot dog and tuck the ends of the dough under the hot dog.
- 5.) Place wrapped hot dogs 1" apart on a full sized sheet pan.
- 6.) Place pans on a rack in a proofer set at 100° and 85% humidity or cover the pans with plastic wrap and place rack in a warm area of the kitchen to allow dough to rise.
- 7.) When dough covers most of the hot dog remove plastic wrap and spray doughs with warm water.
- 8.) Bake in a 325° convection oven until bread is light golden brown and the hot dogs' interior reaches 155°. Place in warmer and hold at 140° until ready to serve.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	307.50		
Fat	22.25g		
SaturatedFat	9.75g		
Trans Fat	0.50g		
Cholesterol	35.00mg		
Sodium	962.50mg		
Carbohydrates	17.25g		
Fiber	0.00g		
Sugar	1.25g		
Protein	8.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.89mg	Iron	1.67mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pumpkin Fluff

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32283

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING MIX VAN INST 12-24Z GCHC	48 Ounce		106666
PUMPKIN FCY 6-10 GCHC	4 Pound		186244
SPICE PUMPKIN PIE 16Z TRDE	2 Tablespoon		514195
TOPPING WHIP PRE-WHIPPED 12-16Z RICH	2 Quart		313165
CRUMB CRACKER GRAHAM 10 KEEB	6 1/2 Cup		109568
1 % White Milk	1 Gallon		

Preparation Instructions

Mix instant pudding and milk together until slightly thickened. Add pumpkin and pumpkin pie spice and mix. Then fold in whipped topping.

Place 1 tablespoon of graham cracker crumb on a bottom of a 5.5 oz cup.

Using a #10 scoop portion the pumpkin mixture on top.

Service with a dollop of whipped topping.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.500
Fruit	0.150
GreenVeg	0.000
RedVeg	0.750
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	86.79
Fat	2.11g
SaturatedFat	1.20g
Trans Fat	0.00g
Cholesterol	2.40mg
Sodium	113.25mg
Carbohydrates	14.37g
Fiber	0.49g
Sugar	8.78g
Protein	1.86g
Vitamin A 1.60IU	Vitamin C 0.32mg
Calcium 40.98mg	Iron 0.43mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo Flatbread Pizza

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Flatbread	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32413
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	8 Ounce		100101
SAUCE ALFREDO FZ 6-5 JTM	16 Ounce		155661
Cheese, Mozzarella, Part Skim, Shredded	8 Ounce		100021
FLATBREAD W/GRAIN 4 192-1Z RICH	12 Each		959048
PEPPERS RED RSTD 117CT 6-10 GCHC	4 Ounce		793469

Preparation Instructions

- Heat Alfredo Sauce until it is 145°
- Portion the alfredo sauce over flatbread.
- Sprinkle cheese over alfredo sauce.
- Portion chicken and roasted peppers around flatbread.
- Bake at 450° for 4-5 mins, serve immediately.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 1.00 Flatbread

Amount Per Serving

Calories	237.91
Fat	10.98g
SaturatedFat	5.52g
Trans Fat	0.00g
Cholesterol	44.51mg
Sodium	657.83mg
Carbohydrates	19.64g
Fiber	1.67g
Sugar	5.52g
Protein	15.37g
Vitamin A 161.12IU	Vitamin C 0.03mg
Calcium 163.59mg	Iron 0.88mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fresh Baked Sub Sandwich

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32414
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL SUB WHT 60-7.5Z RICH	1 Each		133558
Turkey Breast Deli	3 Ounce		100121
Ham, 97% Fat Free, Cooked , Water Added, Sliced	3 Ounce		100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Ounce		100036

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	388.32		
Fat	9.85g		
SaturatedFat	3.67g		
Trans Fat	0.00g		
Cholesterol	56.05mg		
Sodium	979.02mg		
Carbohydrates	51.40g		
Fiber	2.00g		
Sugar	4.73g		
Protein	25.64g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	3.00mg

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

Nutrition - Per 100g

No 100g Conversion Available
