

Cookbook for Hamilton Heights Elementary School

Created by HPS Menu Planner

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Baked Beans

Servings:	114.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31589

Ingredients

Description	Measurement	DistPart #
BEAN VEGTAR 6-10 GCHC	4 #10 CAN	298913
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1 #10 CAN	100129
SAUCE BBQ 4-1GAL SWTBRAY	1 Quart	655937
SUGAR BROWN LT 12-2 P/L	1 Package	860311
ONION DEHY SUPER TOPPER 6-2 P/L	2 Cup	223255

Preparation Instructions

1. Wipe all lids with sanitizing cloth prior to opening. Spray foil pans with non-stick vegetable spray. Drain cans of beans and place 2 cans in one foil pan.
2. Add 1/2 can ketchup, 2 cups BBQ sauce, 1 cup dehydrated onions and 1/2 bag of brown sugar to each pan of beans (2 cans) and evenly distribute items. Can mix with gloved hands.
3. Cover with foil and bake in 325 degree oven for 1.5 hours or until at least 135 degrees, stirring at least once.
4. Hold in warmer for hot service at 135 degrees or warmer.

CCP: Heat to 135 degrees or higher

CCP: Hot for hot service at 135 degrees or higher

Green Beans

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-31597
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV 6-10 KE	3 #10 CAN	156337
ONION DEHY SUPER TOPPER 6-2 P/L	1 Ounce	223255
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Ounce	299405

Preparation Instructions

No Preparation Instructions available.

Cocoa Puff Cereal Bar w/ String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31599
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	265901
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

No Preparation Instructions available.

Trix Cereal Bar w/ String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31600
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

No Preparation Instructions available.

Chocolate Muffin w/ String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31602
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	1 Each	557991
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

No Preparation Instructions available.

Blueberry Muffin w/ String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31603
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each	557970
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

No Preparation Instructions available.

Assorted Fruits

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31609

Ingredients

Description	Measurement	DistPart #
APPLESAUCE SWT 6-10 GCHC	1/2 Cup	278971
FRUIT COCKTAIL IN JCE 6-10 GCHC	0 Cup	610232
ORANGES MAND WHL L/S 6-10 GCHC	0 Cup	117897
PEACH DCD XL/S 6-10 P/L	0 Cup	256760
PEACH SLCD XL/S 6-10 P/L	0 Cup	256770
PEAR DCD XL/S 6-10 P/L	0 Cup	268862
PEAR SLCD XL/S 6-10 GCHC	0 Cup	262706
PINEAPPLE TIDBITS IN JCE 6-10 DOLE	0 Ounce	509221

Preparation Instructions

No Preparation Instructions available.

Assorted 100% Fruit Juice

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31628
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each	118921
JUICE GRP 100 FRSH 72-4FLZ SNCUP	0 Each	118940
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	0 Each	118930

Preparation Instructions

No Preparation Instructions available.

Ala Carte Items

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31645

Ingredients

Description	Measurement	DistPart #
BAR CHOC CHIP OATML 144-1.24Z BTTYCR	50 Each	194031
BAR DBL CHOC OATML 144-1.24Z BTTYCR	50 Each	262103
BAR GRANOLA CKYS & CRM 125-1.37Z	50 Each	393393
SNACK CHS BKD WGRAIN 104-SSV CHEETOS	50 Package	191090
SNACK CHS PUFF CHED R/F 72-.7Z CHTOS	50 Package	537871
SNACK CHILI CHS FANTASTIX 104-SSV	50 Package	256371
SNACK HOT FANTASTIX 104-SSV CHEETOS	50 Package	256363
SNACK CHS BKD HOT 104-SSV CHEETOS	50 Package	338670
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce	282422
SNACK MIX CHEX CHED WGRAIN 60-.92Z	1 Each	599282
CHIP POT CHED SR CRM BKD 60-.8Z RUFF	1 Package	405983
CHIP POT BBQ BKD LAYS KC MP 60-.875Z	1 Package	575570
CHIP POT REG CRISP BKD 60-.875Z LAYS	1 Package	714230
CHIP POT SOUR CRM BKD LAYS 60-.875Z	1 Package	192331
SNACK ONIO WGRAIN 104-.75Z FUNYUN	1 Each	865601
CHIP FLAMAS SPCY LIM R/F 72-1Z DORITO	1 Package	737611
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	541502
CHIP WHT NACHO R/F 72-1Z DORITO	1 1 oz bag	163431
CHIP POT APPL KTTL 64-LSSV LAYS	1 Each	134733
CHIP POT KTTL JALAP CHED R/F 64-LSSV	1 Package	600331
CHIP POT KTTL ORIG R/F 64-LSSV LAYS	1 Package	600322

Description	Measurement	DistPart #
CHIP POT KTTL S&V R/F 64-LSSV LAYS	1 Package	600360
SNACK BITES BLUEB VAN MINI 80-1Z GRAM	1 Package	161872
CRACKER GRHM STCK SCOOPY 210-1Z	1 Package	859550
DOUGH CKY CARNIVAL WGRAIN 240-1.5Z	1 Each	179801
DOUGH CKY CHOC CHP WGRAIN 240-1.5Z	1 Each	806661
COOKIE CHOC CHP WGRAIN MINI 80-1.22Z	1 Package	903334
BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN	1 Each	209741
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each	498170
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each	209761
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece	695880
PASTRY POP-TART WGRAIN FUDG 120-1CT	1 Each	452062
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece	695890
PUDDING CUP CHOC 48-3.75Z KOZY SHACK	1 Each	650942
PUDDING CUP VAN 48-3.75Z KOZY SHACK	1 Each	650962
TREAT RICE KRISPIE WGRAIN 80CT	1 Each	618862
YOGURT STRAWB TUBE 2Z 6-16CT GOGURT	1 Each	895090

Preparation Instructions

No Preparation Instructions available.

Salad Chicken BLT

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31748
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
Lettuce Romaine Chop 1" x 1" 6x2#	1 Cup (.47oz)	05185
Spinach Baby 4lb	1/2 Cup (30g)	7030
Tomato Dice 3/8" Gar-Cut 5# Tray	1/4 Cup (100g)	00082
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
BACON TOPPING 3/8 DCD 2-5 HRML	1 Tablespoon	104396
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	1 Each	501861
Cracker Wheat IW 100/1.6oz CFS 2GB	1 Bag (1.6oz)	74131

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
- Place 2.5 cups salad mix into container.
- Slice one breaded chicken patty and place on lettuce.
- Place other ingredients in piles on top of lettuce.
- Add 1 pack of 2GB crackers.

Salad Cobb

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31750
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
Lettuce Romaine Chop 1" x 1" 6x2#	1 Cup (.47oz)	05185
Spinach Baby 4lb	1/2 Cup (30g)	7030
TURKEY BRST DCD 2-5	3 11/12 Ounce	451300
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
Tomato Dice 3/8" Gar-Cut 5# Tray	1/4 Cup (100g)	00082
BACON TOPPING 3/8 DCD 2-5 HRML	1 Tablespoon	104396
EGG HRD CKD DCD IQF 4-5 GCHC	3 Tablespoon	192198
Cracker Wheat IW 100/1.6oz CFS 2GB	1 Bag (1.6oz)	74131

Preparation Instructions

Place 2.5 cups of lettuce into container.

Add other ingredients in rows across lettuce.

Add 1 pack of 2GB crackers

Assorted Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31762
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
1% Chocolate Milk	1 cup	13875
1% White Milk	0 Cup	13871

Preparation Instructions

No Preparation Instructions available.

Spicy Southwest Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31767
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	525490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
Lettuce Romaine Chop 1" x 1" 6x2#	1 Cup (.47oz)	05185
Spinach Baby 4lb	1/2 Cup (30g)	7030
SALSA 103Z 6-10 REDG	1/8 Cup	452841
CHIP TORTL TRI-COLOR STRIP 10-1 GFS	3/4 Ounce	403573
Cracker Wheat IW 100/1.6oz CFS 2GB	1 Bag (1.6oz)	74131

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.

Pre-Prep:

1. Heat chicken patty at 325 degrees until internal temperature reaches 135 or higher. Slice chicken patty into strips (cut on bias).
2. Place one ounce of salsa into 2 oz souffle cup with lid.

Prep:

1. Blend romaine and spinach together and place in container.
2. Place chicken and cheese on top of lettuce mix in their own individual piles making presentation appealing to the eye. Sprinkle tortilla chips over salad.
3. Place salsa in one small compartment and tortilla strips in the other compartment.
4. Place crackers into container.
4. Close lid. CCP: Hold for cold service at 41 degrees or colder.

Soy Butter & Jelly Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32338
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
SOY BUTTER NUT FREE 2-4.41 WOWBTR	4 Tablespoon	544231
JELLY GRP 200-.5Z SMUCK	2 Each	254975
Aunt Millie's Whole Grain Vegan Bread (34g)	2 Slice (34g)	2380

Preparation Instructions

Wash hands thoroughly.

Wear gloves and change (washing hands again) as needed.

Pre-cup 4 TBSP of Soy Butter using #16 dipper into 4oz soufflé cup with lid.

Pre-cup 2 TBSP using #30 dipper of Jelly into 2 oz soufflé cup with lid.

Keep in walk-in cooler. Pull out first thing in morning so soy butter is spreadable.

Place 1 soufflé cup of Soy Butter and 1 soufflé cup of jelly (or 2 packets of jelly) into quart sized baggie.

Place 2 slices of bread into baggie and place 1 plastic spoon in baggie.

DO NOT FREEZE.

Place unused portions in cooler overnight.

Breaded Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32497
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	1 Each	501861
Aunt Millie's Hamburger Bun, 4", Whole Grain White, 12ct (57g)	1 Each (57g)	3159

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.
1. Place 24 breaded chickens patties on full size baking sheet with parchment paper.
2. Bake uncovered at 325° for 20 minutes or until chicken reaches internal temperature of 135° or warmer.
3. Place in rows, upstanding, in 4" steamtable pan.
4. Place in warmer, uncovered and hold for hot service CCP at 135° or warmer.

Sidekick - Cheese & Yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32498
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	680130
Cracker Wheat IW 100/1.6oz CFS 2GB	1 Bag (1.6oz)	74131
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Serving	885750

Preparation Instructions

Place 1 pack of colby jack cheese cubes, 1 container of yogurt and 1 bag of chips into serving container.

Turkey Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32499
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 11/12 Ounce	689541
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	3159

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
 1. Place four slices of turkey on bun.
 2. Place in container and mark for date. DO NOT HOLD MORE THAN 2 DAYS.
 3. Hold for cold service at 40° or colder.
- (May use saddlebags if needed)

French Toast Sticks

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32500
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX WGRAIN 6-2 RICH	3 Each	652370

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
 1. Place French Toast Sticks on lined large baking sheet. 20 servings per tray (60 pieces).
 2. Bake at 325° for 15-20 minutes or temps at 140°.
 3. Cover and hold for hot service at 135° or warmer.
- For Elementary serve 3 sticks.
Serve with 2 Sausage Links for M/MA component.

Sausage Links

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32501
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
SAUSAGE TKY LNK BKFST CKD 160-1.025Z	2 Each	352740

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands as needed).
1. Place 100 links (50 servings) on unlined large baking sheet making sure there is no overlap.
2. Bake at 325° for 20 - 25 minutes turning pans at least once.
3. Heat to 140° or warmer.
4. Place links in a 4 inch steam table pan with grate for drainage.
5. Cover and hold for hot service at 135° or warmer.

Tritaters

Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32502
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
POTATO TRIANGLES 2Z 6-5 LAMB	2 Each	265659

Preparation Instructions

1. Place one bag of potato triangles on lined large baking. Spread out evenly with no overlaps.
2. Bake at 350° for 10 - 12 minutes. Turn sheets and bake for another 10-12 minutes making sure they do not burn. Also make sure they have a crispiness to them.
3. All fries do better holding for hot service in an oven set at 140°. Keeps them from getting soggy..

Classic Rectangle Cheese Pizza

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32503
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 4X6 WGRAIN 100 96-4.5Z	16 Each	153650

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.
1. Use 2 sheets of parchment paper to cover large baking sheet.
2. Place 2 sections of pizza (16 pieces on tray).
3. Bake at 325° for 10 minutes.
4. Turn and bake ~10 more minutes or until lightly brown. Do not overbake. Temp to 135° or warmer. Cut into 16 pieces with pizza cutter.
5. Hold for hot service uncovered at 135° or warmer.

Mini Corn Dogs

Servings:	39.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32504
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
CORN DOG TKY MINI .67Z 6-5 JTM	234 Each	722301

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
- *2 bags of mini corn dogs equals 1 case. 1 case = ~40 servings
1. Place 1 bag of mini corn dogs on a lined sheet tray. Make sure there is no overlap.
 2. Bake at 325° for 12-15 minutes or until internal temperature reaches 135° or higher
 3. Hold for hot service at 135° or higher.
 4. 6 Mini Corn Dogs per Serving

Bosco Sticks (Cheese)

Servings:	72.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32506
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	144 Each	235411

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.
1. Thaw overnight in walk-in.
2. Place 40 breadsticks (20 servings) on a lined baking sheet.
3. Bake at 325° for 10 - 15 minutes or internal temperature reaches 135° or warmer.
4. Hold for hot service at 135° or warmer.

DO NOT OVERBAKE.

Serving size = 2 Bosco Sticks

Case = 72 servings

Case = 144 pieces

Bosco Sticks (Pizza)

Servings:	36.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32507
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
BREADSTICK PIZZA STFD WGRAIN 7 72CT	72 Each	518691

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.
1. Thaw overnight in walk-in.
2. Place 40 breadsticks (20 servings) on a lined baking sheet.
3. Bake at 325° for 10 - 15 minutes or internal temperature reaches 135° or warmer.
4. Hold for hot service at 135° or warmer.

DO NOT OVERBAKE.

Serving size = 2 Bosco Sticks

Case = 72 servings

Case = 144 pieces

Pulled Pork BBQ Sandwich

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32511
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	320 Ounce	498702
4" WG HAMBURGER BUN, AUNT MILLIES	80 bun	3159

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.

Thaw BBQ Pork overnight in walk-in.

1. Open bags of bbq pork and place in sprayed hotel pans and steam for 30 minutes or until internal temperature reaches 165°. Stir well.
2. Cover and place in warmer holding for hot service at 135° or warmer.
3. Serve 1/2 cup on bun using a #8 dipper.

1 case = 20 lbs = 80 servings

Chicken Stix

Servings:	146.00	Category:	Entree
Serving Size:	8.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32518
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	1168 Each	283562

Preparation Instructions

CHICKEN STICKS:

Place 1 bag on lined baking sheet. Count servings (get about 20 per bag). Convection Oven 6-8 minutes at 375°F from frozen state.

Students receive 8 sticks per serving.

Onion Rings

Servings:	178.00	Category:	Grain
Serving Size:	5.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32519
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
ONION RING BRD WGRAIN 6-5#TASTY BRAND	890 Each	234061

Preparation Instructions

ONION RINGS

Keep frozen until ready to prepare

- 1.Preheat convection oven to 425°F (conventional oven to 450°F).
- 2.Place 2 bags frozen breaded onion rings on parchment lined full sheet pan.
- 3.Bake onion rings for 10 11 minutes until crispy (bake in conventional oven for 12 14 minutes). Note: cooking equipment, Count servings in one bag. Students get 5 rings.
- 4.Remove from oven. Serve.
- 5.Holding: Hold for up to 1 hour in a dry warmer at 145°F.

ONION RINGS COUNT AS 1 GB, NOT A VEGGIE.

Chicken Parmesan

Servings:	142.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32521
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
SAUCE PIZZA W/BASL 6-10 REDPK	2 #10 CAN	256013
SAUCE SPAGHETTI FCY 6-10 REDPK	3 #10 CAN	852759
SPICE OREGANO WHL 24Z TRDE	1/8 Cup	518351
SPICE BASIL LEAF 26Z TRDE	1/8 Cup	518341
CHEESE MOZZ SHRD 4-5 LOL	2 Pound	645170
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	142 Each	501861

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
 1. In a 4" full size hotel pan mix together the tomato sauce, spaghetti sauce and spices.
 2. Heat in combi oven until an internal temperature of 135 degrees. Cover with lid and place in warming until until ready to serve.
 3. Bake chicken at 375 degrees for 20-25 minutes or an internal temperature of 165 degrees. Remove from oven and place in a 4" full size hotel pan. Cover and place in warming unit until ready to serve.
- Hold for hot service at 135° or warmer.
- 1.. Place 1 chicken patty on top of spaghetti on serving platter.
 2. Using a 4 oz spoodle, place 1/2 c. of sauce over the chicken.
 3. Sprinkle with 1 tablespoon of mozzarella cheese and serve.

Crispitos w/ Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32522
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
TAQUITO CHIX&CHS WGRAIN 140-2.75Z	2 Each	454494
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each	528690

Preparation Instructions

No Preparation Instructions available.

Chicken and Noodles

Servings:	426.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32523
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
CHIX DCD STRPS 1/2 30 GLDKST	40 Pound	187791
PASTA NOODL KLUSKI 1/8 2-5 GCHC	20 Pound	270385
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Pound	299405
BASE CHIX RSTD NO ADDED MSG 6-1 GSIG	3 Pound	110601
Tap Water for Recipes	15 Gallon	000001WTR

Preparation Instructions

1. Wash hands thoroughly.
 2. Wear glove and change (washing hands again) as needed.
 1. Put water in skillet
 2. Add butter and chicken bases. Bring to boil
 3. Add chicken and bring to boil again.
 4. Add noodles. Bring to boil again and then turn down heat to 300 degrees and let simmer for 1/2 hour or until noodles are done, stirring often
 5. Dip into full size 6" pans. Cover with plastic and hold for hot service at 135 degrees or warmer
- One 4oz spoodle weighs 6 oz

Pizza Ripper (Cheese)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32525
School:	Hamilton Heights School Corporation		

Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS WGRAIN 105-4Z	1 Each	723880

Preparation Instructions

No Preparation Instructions available.

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32537
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
Lettuce Romaine Chop 1" x 1" 6x2#	1 1/2 Cup (.47oz)	05185
TOMATO GRAPE 12-1PT P/L	1 Ounce	473160
CUCUMBER 1-24CT MARKON	3 Slice	238653
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each	853800
TURKEY HAM DCD 2-5 JENNO	1 1/2 Ounce	202150
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
CARROT MATCHSTICK SHRED 2-3 RSS	1/4 Cup	198161
Cracker Wheat IW 100/1.6oz CFS 2GB	1 Bag (1.6oz)	74131
DRESSING RNCH BTRMLK PKT 500-12GM PPI - Portion Pac - M	2 Each	771730

Preparation Instructions

1. Wash hands thoroughly.
2. Wear glove and change (washing hands again) as needed.
Have 2 oz souffle cups already cupped with cheese, lidded and in walk-in.
Have fresh veggies rinsed, drained and in cambros with lids.
1. Thoroughly wash and drain romaine lettuce.
2. Place 1.5 cups of romaine in 6 x 6 plastic flip lid container.
3. Place preportion cups of cheese and turkey ham on salad.
4. Place fresh veggies on lettuce
5. Place two packages of ranch dressing and one package of 2 GB crackers into salad container making sure these have not been available to students for dip as they will be contaminated if students have had access to them.
6. Close lid. Place 15 salads on large baking sheet. Hold for cold service at 41 degrees or colder.

TO BE DISCARDED AFTER TWO DAYS. YOU MAY PULL THE DRESSING, CRACKERS AND CHEESE OFF AND SAVE BUT DISCARD ROMAINE, MEAT, EGG AND VEGGIES.

Assorted Veggies

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32541
School:	Hamilton Heights Elementary School		

Ingredients

Description	Measurement	DistPart #
Celery Sticks 5lb	1/2 Cup	20038
Pepper Green Large 6ct	1/2 Cup	26029
Broccoli Mini Floret 3# Bag	1/2 Cup	20016
CUCUMBER 1-24CT MARKON	1/2 Cup	238653
TOMATO GRAPE 12-1PT P/L	1/2 Cup	473160

Preparation Instructions

No Preparation Instructions available.