Cookbook for Lakeland Primary

Created by HPS Menu Planner

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Ham Sandwich

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14304
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 1/2 Ounce		100187
3.5 WG Hamburger Bun	1 Each		3354

Preparation Instructions

Meat	2.000
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 Pe	r Serving		
Calories		195.82	
Fat		5.60g	
SaturatedFa	at	2.05g	
Trans Fat		0.00g	
Cholesterol		36.89mg	
Sodium		615.41mg	
Carbohydra	ntes	25.10g	
Fiber		2.00g	
Sugar		5.05g	
Protein		15.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.00mg
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^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Turkey Sandwich

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14307
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	2 3/4 Ounce		100121
3.5 WG Hamburger Bun	1 Each	READY_TO_EAT	3354

Preparation Instructions

Meat	1.750
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 Pe	r Serving		
Calories		216.86	
Fat		4.96g	
SaturatedFa	at	1.73g	
Trans Fat		0.00g	
Cholesterol		48.43mg	
Sodium		605.25mg	
Carbohydra	ntes	22.73g	
Fiber		2.00g	
Sugar		3.00g	
Protein		20.57g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.00mg

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Nutrition - Per 100g

Chicken Taco

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14347
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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
Shredded Cheddar Cheese	1 Ounce		100003
TORTILLA FLOUR 8 24-12CT GRSZ	1 Each		713330

Preparation Instructions

	,
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: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		337.65	
Fat		15.53g	
SaturatedFa	at	9.26g	
Trans Fat		0.00g	
Cholestero		95.29mg	
Sodium		954.71mg	
Carbohydra	ates	22.76g	
Fiber		1.00g	
Sugar		2.76g	
Protein		24.88g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	32.00mg	Iron	1.00mg

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Nutrition - Per 100g

Peanut Butter & Jelly Sandwich w/Cheese Stick



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14864
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JELLY APPLE-GRAPE 6-10 GCHC	2 1/4 Pound	Spread 1 T. Jelly on a Slice of Bread.	100927
PEANUT BUTTER CRMY 6-4 JIF	3 7/11 Pound	Spread 2 Tbsp. of Peanut Butter on other slice of bread.	241851
380 - Aunt Millie's WG Honey White Bread	100 Each	Place the 2 slices together.	380
CHEESE STRING MOZZ LT IW 168- 1Z LOL	1 Each		786801

Preparation Instructions

Cheese Stick must be offered with sandwich to meet the weekly M/MA requirement.

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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 Each

Amount Per Serving	
Calories	342.82
Fat	11.38g
SaturatedFat	2.08g
Trans Fat	0.00g
Cholesterol	0.20mg
Sodium	415.73mg
Carbohydrates	51.93g
Fiber	5.16g
Sugar	18.98g
Protein	10.22g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 17.86mg	Iron 12.58mg

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Nutrition - Per 100g

Bologna & Cheese Sandwich

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29516
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
3.5 WG Hamburger Bun	1 Each	READY_TO_EAT	3354
BOLOGNA STICK 2-6 KENTQ	1 1/2 Ounce		330493

Preparation Instructions

Spead out the bottoms of hamburger buns on cuting board or sheet pan paper. Place 2 oz. of bologna and 1 slice of cheese on each bun. Place the top of the bun on cheese.

Place sandwich in baggy or layer the sandwiches in pan with a piece of paper inbetween each layer of sandwiches.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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		295.00		
Fat		16.00g		
SaturatedFa	at	6.00g		
Trans Fat		0.00g		
Cholesterol		33.75mg		
Sodium		722.50mg		
Carbohydrates		24.25g		
Fiber		2.00g		
Sugar		5.00g		
Protein		12.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	8.44mg	Iron	8.44mg	

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Nutrition - Per 100g

Bosco sticks and marinara sauce



Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32440
School:	Lakeland Primary		

Ingredients

Description Measurement Prep Instructions DistPart #

BREADSTICK CHS STFD 108- 3Z BOSC	2 Each	CONVECTION Convection Oven 1. Preheat oven to 400° F. 2. Place Bosco Stick breadsticks on a baking sheet. 3. THAWED: 6-8 minutes. 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! 1. Oven temperatures may vary. Adjust baking time and or temperature as necessary. 2. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. DEEP_FRY Deep Fry 1. Preheat oil to 350° F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! 1. Oven temperatures may vary. Adjust baking time and or temperature as necessary. 2. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. THAW Thawing Instructions 1. Thaw before baking. 2. Keep Bosco Stick breadsticks covered while thawing. 3. Bosco Stick breadsticks may be thawed in packaging. 4. Bosco Stick breadsticks have 8 days shelf life when refrigerated. 1. Oven temperatures may vary. Adjust baking time and or temperature as necessary. 2. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.	432180
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

Preparation Instructions

	<u> </u>
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

Amount Pe	r Serving		
Calories		493.90	
Fat		15.20g	
SaturatedF	at	6.20g	
Trans Fat		0.03g	
Cholestero	I	30.00mg	
Sodium		859.70mg	
Carbohydra	ates	64.00g	
Fiber		2.00g	
Sugar		8.00g	
Protein		25.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	428.00mg	Iron	4.70mg

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Nutrition - Per 100g

Turkey Lunchable

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32969
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SMKD COIN 1.75 SLCD 6-2	2 Ounce		394123
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	BAKE	680130
CRACKER GLDFSH XTRA WGRAIN 300- .75Z	1 Package		745481

Preparation Instructions

	<u> </u>
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 Each

Amount Pe	r Serving		
Calories		240.79	
Fat		11.41g	
SaturatedF	at	4.80g	
Trans Fat		0.00g	
Cholestero	ı	50.40mg	
Sodium		677.87mg	
Carbohydra	ates	15.00g	
Fiber		1.00g	
Sugar		0.00g	
Protein		21.77g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	214.00mg	Iron	0.92mg

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Nutrition - Per 100g

Teriyaki Chicken bowl



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-32982
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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
SAUCE TERYK 4-1GAL GCHC	1 Tablespoon		895868
RICE BRN PARBL WGRAIN 25 GCHC	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

Preparation Instructions

Meat	2.059
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 Pe	r Serving		
Calories		490.59	
Fat		7.12g	
SaturatedF	at	2.06g	
Trans Fat		0.00g	
Cholestero	l	76.18mg	
Sodium		1013.82mg	
Carbohydra	ates	80.06g	
Fiber		2.00g	
Sugar		6.06g	
Protein		27.53g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	2.00mg

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Nutrition - Per 100g

Chicken Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32991
School:	Lakeland Primary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 15-20 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	501861
3.5 WG Hamburger Bun	1 Each	READY_TO_EAT	3354

Preparation Instructions

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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	r Serving		
Calories		320.00	
Fat		11.50g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		540.00mg	
Carbohydra	ites	34.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.80mg

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Nutrition - Per 100g