Cookbook for NEW PRAIRIE HIGH SCHOOL

Created by HPS Menu Planner

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Apple & Eve Juice Box

Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22769

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX APPLE 100 40CT 125ML	1 Each		733220
JUICE BOX PNCH 100 125ML 40CT	1 Each		733230
JUICE BOX ORNG TANGR 100 125ML 40CT	1 Each		733240
JUICE BOX STRAWB KIWI 100 40-4.23FLZ	1 Each		659731

Preparation Instructions

Note: 1 Per juice box counts as 1/2 cup of fruit. If serving juice at lunch make sure that not exceeding amount for the week.

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: 1.00 Each				
Amount Pe	r Serving			
Calories		57.50		
Fat		0.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholesterol 0.00mg				
Sodium		12.50mg		
Carbohydrates 14.00g				
Fiber		0.00g		
Sugar		12.00g		
Protein		0.00g		
Vitamin A	250.00IU	Vitamin C	30.00mg	
Calcium	15.00mg	Iron	0.00mg	
	of TransFat is	for information oses	only, and is	

Nutrition - Per 100g

Cereal Kit

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-32854
School:	ROLLING PRAIRIE ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS MULTIGR BKFST KIT60CT	1 Package		585321
CEREAL TRIX RS BKFST KIT 60CT	1 Each		525340
CEREAL FRSTD FLKS RS BKFST KIT 44CT	1 Package		872040
CEREAL COCO PUFFS BKFST KIT R/S 60CT	1 Package		533130
CEREAL CINN TST RS BKFST KIT 2-36CT	1 Each		150471
CEREAL LUCKY CHARMS BKFST KIT 60CT	1 Each		525290

Preparation Instructions

Ready to Eat

Note: Student should be able to take additional fruit item, but not a second juice.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 6.00 Serving Size: 1.00 Kit

Amount Pe	r Serving		
Calories		208.33	
Fat		3.58g	
SaturatedF	at	0.08g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		187.50mg	
Carbohydra	ates	42.83g	
Fiber		2.50g	
Sugar		19.83g	
Protein		2.67g	
Vitamin A	366.67IU	Vitamin C	44.90mg
Calcium	88.50mg	Iron	4.64mg

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

Nutrition - Per 100g

Breakfast Bar Kit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-32855
School:	ROLLING PRAIRIE ELEMENTARY SCHOOL		

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CEREAL COKRPY BAR BKFST KIT 56CT
 1 Package
 676242

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.500	
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 Kit

COI THING CIE	01 1100 Tut		
Amount Pe	er Serving		
Calories		330.00	
Fat		8.00g	
SaturatedF	at	2.50g	
Trans Fat		0.00g	
Cholestero	ol	0.00mg	
Sodium		225.00mg	
Carbohydr	ates	62.00g	
Fiber		6.00g	
Sugar		30.00g	
Protein		4.00g	
Vitamin A	1000.00IU	Vitamin C	60.00mg
Calcium	300.00mg	Iron	1.44mg

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Nutrition - Per 100g

Pop Tart Kit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-32856
School:	ROLLING PRAIRIE ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART CINN BKFST KIT 56CT	1 Package		676222

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
0.000		
2.250		
0.500		
0.000		
0.000		
0.000		
0.000		
0.000		

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Kit

Amount Pe	r Serving		
Calories		350.00	
Fat		5.50g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		335.00mg	
Carbohydr	ates	72.00g	
Fiber		5.00g	
Sugar		36.00g	
Protein		4.00g	
Vitamin A	800.00IU	Vitamin C	63.60mg
Calcium	200.00mg	Iron	4.50mg

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Nutrition - Per 100g

Meatless Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33225
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SEED SUNFLWR KERN 200-1Z KARS	1 Ounce	1 oz. = 1 oz. eq. meat/meat alternate	504180
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	1 oz. weight = 2 fluid ounces = 1/4 cup = 1 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200-1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	1 pkg. = 1 oz. eq. whole grain DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
SAUCE RNCH DIPN CUP 100-1Z PPI	2 Each		182265
Homemade Croutons	4/5 Ounce		

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.000
Grain	2.000
Fruit	1.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		852.45	
Fat		47.45g	
SaturatedF	at	11.05g	
Trans Fat		0.00g	
Cholestero	ol	40.00mg	
Sodium		1089.50mg	1
Carbohydr	ates	88.75g	
Fiber		10.60g	
Sugar		49.00g	
Protein		20.80g	
Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	169.00mg	Iron	3.30mg

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Nutrition - Per 100g

Ham Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33226
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, Cubed Frozen	2 1/2 Ounce	To equal 2 oz. eq. meat/meat alternate need the following: 2.5 oz. weight USDA diced ham 3.25 oz. weight USDA turkey breast 3.5 oz. weight USDA chicken fajita	100188-H
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200- 1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
Homemade Croutons	4/5 Ounce		
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	1 pkg. = 1 oz. eq. whole grain DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
SAUCE RNCH DIPN CUP 100-1Z PPI	2 Each		182265

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

	,
Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		718.27	
Fat		31.50g	
SaturatedF	at	9.10g	
Trans Fat		0.00g	
Cholester	ol	66.89mg	
Sodium		1419.91mg	1
Carbohydr	ates	87.35g	
Fiber		8.60g	
Sugar		50.05g	
Protein		21.55g	
Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	149.00mg	Iron	2.22mg

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Nutrition - Per 100g

PB & J Combo

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33227
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	Or Strawberry- GFS 536012	527462
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each	OR Cheddar GFS 786830 OR String Cheese GFS 786580 OR Sunflower seeds GFS 504180	786510
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	Or Goldfish GFS 736280 DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.000
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	621.00
Fat	25.50g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	684.00mg
Carbohydrates	78.50g
Fiber	9.00g
Sugar	40.50g
Protein	19.50g
Vitamin A 749.70IU	Vitamin C 32.33mg
Calcium 386.00mg	Iron 1.97mg

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Nutrition - Per 100g

Yogurt Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33228
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Each	Can also use other varieties of 4 oz. yogurt.	885750
PEANUT BUTTER 120-1.1Z JIF	1 Each	Or 2 Tbsp. peanut butter	794301
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package		636402
JUICE BOX FRT PNCH 100 40-6.75FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698340
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	1/2 Cup	0.50 cup = 1 oz. eq. grain	711664
SNACK MIX STRAWB YOG WGRAIN 60- 1.03Z	1 Package		266020

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.000
Grain	2.250
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	871.00
Fat	27.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	491.00mg
Carbohydrates	120.50g
Fiber	10.00g
Sugar	85.50g
Protein	18.50g
Vitamin A 749.70IU	Vitamin C 12.33mg
Calcium 145.00mg	Iron 3.15mg

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Nutrition - Per 100g

Cougar Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33231
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEANUT BUTTER 120-1.1Z JIF	1 Each	OR 2 Tbsp. Peanut Butter	794301
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	Or 1 oz. string cheese or cheese stick	680130
CHIP GARDEN SALSA 64-LSSV SUNCHIP	1 Package	OR GFS 712440 OR GFS 712431	712270
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package		473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.000
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		611.00	
Fat		31.00g	
SaturatedF	at	8.00g	
Trans Fat		0.00g	
Cholestero	l	20.00mg	
Sodium		574.00mg	
Carbohydr	ates	68.50g	
Fiber		8.00g	
Sugar		32.50g	
Protein		18.50g	
Vitamin A	749.70IU	Vitamin C	32.33mg
Calcium	279.00mg	Iron	2.25mg
	•		

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Nutrition - Per 100g

Ham Sub Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33233
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 Ounce	weight commodity/brown box	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each		276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
ONION SLCD 3/16 2-5 RSS	1 Slice		591122
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Directions:

Place 2 oz of ham and 1 slices of cheese on each hoagie bun

If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap

CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

	5
Meat	2.000
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	408.21
Fat	8.33g
SaturatedFat	3.65g
Trans Fat	0.00g
Cholesterol	37.01mg
Sodium	815.45mg
Carbohydrates	68.15g
Fiber	6.53g
Sugar	32.51g
Protein	20.15g
Vitamin A 937.13IU	Vitamin C 35.41mg
Calcium 112.25mg	Iron 2.40mg

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Nutrition - Per 100g

Turkey Sub Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33235
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	3 1/4 Ounce		100121
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
ONION SLCD 3/16 2-5 RSS	1 Slice		591122
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Directions:

Place 2 oz of ham and 1 slices of cheese on each hoagie bun

If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap

CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		462.02	
Fat		9.14g	
SaturatedF	at	4.06g	
Trans Fat		0.00g	
Cholestero	l	64.73mg	
Sodium		984.97mg	
Carbohydr	ates	66.92g	
Fiber		6.53g	
Sugar		30.88g	
Protein		30.35g	
Vitamin A	937.13IU	Vitamin C	35.41mg
Calcium	112.25mg	Iron	2.40mg

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Nutrition - Per 100g

Turkey Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33337
School:	NEW PRAIRIE HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	3 1/4 Ounce	To equal 2 oz. eq. meat/meat alternate need the following: 2.5 oz. weight USDA diced ham 3.25 oz. weight USDA turkey breast 3.5 oz. weight USDA chicken fajita	100121
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200- 1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
Homemade Croutons	4/5 Ounce		
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	1 pkg. = 1 oz. eq. whole grain DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
SAUCE RNCH DIPN CUP 100-1Z PPI	2 Each		182265

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		756.92	
Fat		33.54g	
SaturatedF	at	9.09g	
Trans Fat		0.00g	
Cholestero	ol	87.23mg	
Sodium		1494.34mg	1
Carbohydr	ates	85.29g	
Fiber		8.60g	
Sugar		48.00g	
Protein		29.70g	
Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	149.00mg	Iron	2.22mg

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

Nutrition - Per 100g

Chicken Fajita Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33338

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 1/2 Ounce	To equal 2 oz. eq. meat/meat alternate need the following: 2.5 oz. weight USDA diced ham 3.25 oz. weight USDA turkey breast 3.5 oz. weight USDA chicken fajita	100117
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200- 1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each		662512
SAUCE RNCH DIPN CUP 100-1Z PPI	1 Each		182265
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meal Components (SLE)

Amount Per Serving

	ū
Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.500
RedVeg	1.000
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	716.09
Fat	25.32g
SaturatedFat	7.11g
Trans Fat	0.00g
Cholesterol	96.18mg
Sodium	1338.82mg
Carbohydrates	85.56g
Fiber	9.10g
Sugar	50.06g
Protein	27.83g
Vitamin A 1499.40IU	Vitamin C 24.66mg
Calcium 74.00mg	Iron 1.45mg

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

Nutrition - Per 100g

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33339

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200-1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
SAUCE RNCH DIPN CUP 100-1Z PPI	1 Each		182265
SALSA CUP 84- 3Z REDG	1 Each	READY_TO_EAT None	677802

Description	Measurement	Prep Instructions	DistPart #
Ground Beef Taco Meat	1 Serving	1. Thaw ground beef in cooler on bottom shelf in roasting pan. 2. Break up ground beef in slotted steamtable pan. 3. Place water in bottom of solid steamtable pan. 4. Place slotted pan with meat into solid pan and brown in oven (stirring and breaking up meat with paddle occassionally) until product temperature reaches 155 degrees. CCP: Heat to 155 degrees F or higher for at least 15 seconds. 5. Add 1/4 cup Mexican Spice mix to meat while cooking. 6. Remove meat from oven once appropriate temperature is reached. Break up any remaining chunks with paddle. 7. Lift slotted pan to drain water and grease. 8. Pour into solid pan and add additional 1/2 cup Mexican Spice mix and 1 quart water. Mix well. Place back in oven and heat to 165 degrees.	R-32858

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Also offer milk.

Meal Components (SLE) Amount Per Serving		
Meat	2.500	
Grain	2.000	
Fruit	1.000	
GreenVeg	0.500	
RedVeg	1.000	
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	854.75	
Fat	35.73g	
SaturatedFat	9.17g	
Trans Fat	2.06g	
Cholesterol	73.53mg	
Sodium	6672.20mg	
Carbohydrates	113.88g	
	113.88g 15.62g	
Carbohydrates		
Carbohydrates Fiber	15.62g	
Carbohydrates Fiber Sugar	15.62g 56.64g	
Carbohydrates Fiber Sugar Protein	15.62g 56.64g 25.88g	

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

Nutrition - Per 100g

Pulled Pork Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33340

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK BBQ SHRD W/VNGR MRND 8-5	2 1/2 Ounce		675222
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200- 1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
Homemade Croutons	4/5 Ounce		
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	1 pkg. = 1 oz. eq. whole grain DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
SAUCE RNCH DIPN CUP 100-1Z PPI	2 Each		182265

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

	,
Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.500
RedVeg	0.500
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		828.45	
Fat		41.45g	
SaturatedF	at	11.25g	
Trans Fat		0.00g	
Cholestero	ol	94.00mg	
Sodium		1218.50mg	1
Carbohydrates		84.25g	
Fiber		8.60g	
Sugar		51.00g	
Protein		27.30g	
Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	149.00mg	Iron	2.22mg

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

Nutrition - Per 100g

Breaded Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	12 Each		327120
Cheese, Cheddar Reduced fat, Shredded	1/2 Ounce	0.50 oz. weight = 1 fluid ounces = 1/8 cup = 2 Tbsp. 0.50 oz. eq. meat/meat alternate	100012
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
Variety of Fresh Vegetables	1/2 Cup		
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CRANBERRY DRIED STRAWB 200- 1.16Z	1 Package		531681
JUICE BOX FRT PNCH 100 40- 4.23FLZ	1 Each	Other flavors 4.23 z. juice box also acceptable	698240
Homemade Croutons	4/5 Ounce		
CRACKER CHEEZ-IT WGRAIN IW 17575Z	1 Package	1 pkg. = 1 oz. eq. whole grain DO NOT SUB GRAHAM SNACKS (They count as dessert grain.)	282422
SAUCE RNCH DIPN CUP 100-1Z PPI	2 Each		182265

Preparation Instructions

Package all items together.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.000
Fruit	1.000
GreenVeg	0.500
RedVeg	0.500
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	893.36
Fat	43.63g
SaturatedFat	9.78g
Trans Fat	0.00g
Cholesterol	51.82mg
Sodium	1326.32mg
Carbohydrates	98.52g
Fiber	11.87g
Sugar	49.09g
Protein	26.57g
Vitamin A 1499.40IU	Vitamin C 24.66mg
Calcium 185.00mg	Iron 4.40mg

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

Nutrition - Per 100g

Turkey Bacon Ranch Sandwich Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33343

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	3 Ounce	Weigh	100121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BACON TKY CKD 12-50CT JENNO	1 Slice		834770
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each		276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/8 Cup		451730
DRESSING RNCH LT LO SOD 200-12GM GCHC	1 Each		699981
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	В	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each		698240

Preparation Instructions

Directions:

Place 3 oz of turkey, 1 slice of cheese, and 1 slice bacon on each hoagie bun

If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap

CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	488.03	
Fat	12.23g	
SaturatedFat	4.00g	
Trans Fat	0.00g	
Cholesterol	71.49mg	
Sodium	1176.79mg	
Carbohydrates	65.50g	
Fiber	6.40g	
Sugar	30.75g	
Protein	31.06g	
Vitamin A 937.13IU	Vitamin C 35.41mg	
Calcium 207.17mg	Iron 2.37mg	

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

Nutrition - Per 100g

Ham & Turkey Sub Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33345

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 Ounce		100187
Turkey Breast Deli	2 Ounce		100121
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
ONION SLCD 3/16 2-5 RSS	1 Slice		591122
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Directions:

Place ham, turkey, and 1 slices of cheese on each hoagie bun

If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap

CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	478.65
Fat	10.84g
SaturatedFat	4.91g
Trans Fat	0.00g
Cholesterol	72.23mg
Sodium	1153.82mg
Carbohydrates	69.41g
Fiber	6.53g
Sugar	32.51g
Protein	31.47g
Vitamin A 937.13IU	Vitamin C 35.41mg
Calcium 112.25mg	Iron 2.40mg

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

Nutrition - Per 100g

Turkey Combo Sub Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33347

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	6 Slice	2 slices each- bologna, ham, & salami	236012
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
ONION SLCD 3/16 2-5 RSS	1 Slice		591122
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Directions:

Place 2 slices each meat (ham, salami, bologna) and 1 slice of cheese on each hoagie bun If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	486.57
Fat	14.20g
SaturatedFat	4.55g
Trans Fat	0.00g
Cholesterol	70.55mg
Sodium	1106.31mg
Carbohydrates	65.89g
Fiber	6.53g
Sugar	30.88g
Protein	24.15g
Vitamin A 937.13IU	Vitamin C 35.41mg
Calcium 166.48mg	Iron 3.49mg

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

Nutrition - Per 100g

Italian Turkey Sub Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33348

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY ITAL COMBO SLCD 12-1 JENNO	6 Slice	2 slices each meat	199721
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4 5 RSS	1 Slice		786535
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
ONION SLCD 3/16 2-5 RSS	1 Slice		591122
CARROT BABY WHL PETITE 4-5 RSS	1/2 Cup		768146
Variety of Fresh Vegetables	1/2 Cup		
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	Other flavors 4.23 oz. juice box also acceptable	698240

Preparation Instructions

Directions:

Place 2 slices each meat (ham, salami, pepperoni) and 1 slice of cheese on each hoagie bun If sandwiches are assembled in advance cover trays with plastic or wrap indv in wrap CCP: Hold for cold service at 41° F or lower.

Package sandwich with other items.

Reimbursable meal by itself.

Offer all vegetables on the menu for the day to ensure meeting weekly subgroups.

	,
Meat	2.500
Grain	2.000
Fruit	1.000
GreenVeg	0.000
RedVeg	0.500
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	474.25
Fat	12.05g
SaturatedFat	4.21g
Trans Fat	0.00g
Cholesterol	65.50mg
Sodium	978.43mg
Carbohydrates	66.88g
Fiber	6.53g
Sugar	30.88g
Protein	24.95g
Vitamin A 937.13IU	Vitamin C 35.41mg
Calcium 138.92mg	Iron 3.36mg

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

Nutrition - Per 100g