

# **Cookbook for KATHY'S TEST SCHOOL**

**Created by HPS Menu Planner**

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**Turkey & Cheese Bagel**

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**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

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**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Ham & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel**

**Turkey & Cheese Bagel**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

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**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**Turkey Sandwich**

**Turkey & Cheese Bagel**

**Turkey & Cheese Bagel Sandwich**

**Turkey & Cheese Bagel Sandwich**

**GFS Pizza Crust**

**Turkey & Cheese Bagel Sandwich**



# Beans Green Sesame MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-59

## Ingredients

Description	Measurement	DistPart #
BEAN GREEN BUSHEL 26 P/L	30 Cup	857424
OIL SESAME PURE 10-56Z ROLN	1 1/4 Tablespoon	348630
OIL OLIVE PURE 4-3LTR GCHC	1 1/4 Tablespoon	432061
SALT SEA 36Z TRDE	2 Teaspoon	748590
SPICE SESAME SEED HULLED 19Z TRDE	1 1/4 Tablespoon	513806

## Preparation Instructions

WASH HANDS.

,1. Blanche green beans in boiling water, just until the water comes back to a boil. Meanwhile add oils, salt and seeds together.

,2. Drain the beans really well and place in 1 large hotel pan and toss with the oil mixture.

, CCP: Hot hold for service at 135°F or above.

, Note: Boil beans within 1 hour of service.

, They tend to overheat and turn grey after 1 hour

, School Meal Pattern info (NSLP): 1/4 c. serving = 1/4 c. "other" vegetable

# Hamburger Deluxe MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-60
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GCHC	100 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810
TOMATO 6X6 LRG 10 MRKN	20 Cup	199001
LETTUCE ICEBERG FS 4-6CT MRKN	100 Ounce	307769
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720
MAYONNAISE LT 4-1GAL GFS	1 3/5 Quart	429406

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

,1. Cook beef patty as directed on package.

,2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll. 3. Serve.

,1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

,Updated October 2013

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# Beans Baked

<b>Servings:</b>	150.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-65

## Ingredients

Description	Measurement	DistPart #
SAUCE BBQ 4-1GAL GCHC	3 Cup	734136
BEAN BAKED 6-10 BUSH	6 Gallon	520098

## Preparation Instructions

WASH HANDS.

1. Open can and pour beans into steam table pan(s).
2. Heat through.
3. Serve.

, CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135oF.

, Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

, Updated December 2013

# Sandwich Bagel Turkey & Chs MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-68

## Ingredients

Description	Measurement	DistPart #
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	100 Slice	271411
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	20 Cup	702595
TOMATO RANDOM 2 25 MRKN	20 Each	508616
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	12 1/2 Pound	211729

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

- ,1. Slice turkey.
- ,2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
- ,3. Place other half of bagel over top.
- ,4. Serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

,Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

,Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

# Salad Mixed Green MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-70

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE 24CT MRKN	10 1/2 Pound	305812
TOMATO 6X6 LRG 10 MRKN	8 1/2 Cup	199001
CUCUMBER SELECT SUPER 45 MRKN	30 Cup	198587

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

- ,1. Place washed lettuce into a mixing bowl.
- ,2. Core and dice tomatoes.
- ,3. Slice cucumbers into 1/4" slices.
- ,4. Combine tomatoes and cucumbers.
- ,5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41oF.

,Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable Updated October 2013

# Fajita Turkey Honey Lime MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-74
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
TURKEY BRST OVN RST 2-8AVG BRICK	18 3/4 Pound	848786
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Cup	292702
HONEY 4-6 GCHC	1/2 Cup	225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup	541711
SPICE CHILI POWDER MILD 16Z TRDE	1 1/3 Tablespoon	331473
SPICE GARLIC POWDER 21Z TRDE	1 1/3 Tablespoon	224839
ONION SPANISH COLOSS 50 MRKN	20 Ounce	198706
PEPPERS GREEN LRG 5 MRKN	5 Cup	592315
TORTILLA FLOUR ULTRGR 6 30-12CT	200 Each	882690

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE & DRAIN WELL.

- ,1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
  - ,2. Place turkey strips into steam table pan.
  - ,3. Add oil, honey, lime juice, chili powder, & garlic powder.
  - ,4. Mix well to combine.
  - ,5. Cover & marinate in the refrigerator for 2-3 hours.
  - ,6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.
- ,CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.
- ,7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
  - ,8. Warm tortillas in a warmer or steamer.
  - ,9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

,CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

,Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

,Updated October 2013

# Carrot-Raisin Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-76
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
CARROT DCD 30 GCHC	2 Gallon	285640
RAISINS DRD GOLDEN 1-5	2 1/2 Quart	559970
MILK PWD FF INST 6-5 P/L	1 Cup	311065
MAYONNAISE 4-1GAL HELM	1 Quart	106933
SALT IODIZED 24-26Z GFS	1 Teaspoon	108308
SPICE NUTMEG GRND 16Z TRDE	1 Teaspoon	224944
LEMON JUICE 100 12-30FLZ MINMD	1/4 Cup	270989

## Preparation Instructions

Directions:

Place carrots and raisins in large bowl.

In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional).

Pour dressing over carrots and raisins. Mix lightly. Spread 6 lb (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until service.

Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).

Notes:

1: Comments:

2: \*See Marketing Guide.

3: A new nutrient analysis will be coming.

4: Updated July 2014. Restandardization in progress.



# breakfast pizza

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-80
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
128-2.85Z PIZZA BKFST EGG&BCN 63564	1 Serving	663905
BANANA 40	1 Each	609540
1% Lowfat White Milk	1 1 carton	51796

## Preparation Instructions

No Preparation Instructions available.

# Kevin's Hamburger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-83

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/MUSHRM 2.46Z 6-5 JTM	100 Each	657101
BUN BRIOCHE 4.25" 12-8CT TUR	1 Serving	704101

## Preparation Instructions

No Preparation Instructions available.

# Kevin's Yellow Jacket Dog

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-91
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720
BUN HOT DOG JMBO SLCD 4-6CT GCHC	1 Each	195563
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	100 Each	304913

## Preparation Instructions

WASH HANDS.

,1. Place 1 hot dog in each bun.

,Convection oven: 350°F

,Conventional oven: 400°F

,CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

,2. Serve within 3 hours.

,3. Serve with ketchup packet (optional).

,CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

,Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

,Updated January 2016

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# Bowl Asian Mashed Potato

<b>Servings:</b>	150.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-112

## Ingredients

Description	Measurement	DistPart #
POTATO MASH CRMY DELUX 4-5 RESER	300 3/4 Cup	498842
BEEF DIPPERS WONDER BITE 400-.7Z PIER	601 Ounce	770817
PEPPERS RED DCD 3/8 2-3 RSS	2 1/3 Ounce	581992
BROCCOLI FLORETS 12-2 GFS	4 7/8 Gallon	673366

## Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the beef according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Steam or saute the bell peppers until tender.
4. Place 1 cup potatoes in a 16oz container. Evenly place 4 pieces of beef over potatoes. Add 1/2 cup broccoli and 1/4 cup peppers.
5. Serve warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1/4 c. red/orange vegetable, and 1/2 c. dark green vegetable

Source: Basic American Foods, [www.baf.com](http://www.baf.com)

Notes:

# Spartan Chicken or Turkey Taco

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-142

## Ingredients

Description	Measurement	DistPart #
CORN SUPER SWT 30 GCHC	2 3/4 Cup	358991

## Preparation Instructions

### Directions:

Combine onions, corn, garlic powder, salt, pepper, tomato paste, water, and seasonings in a large stock pot. Heat uncovered over medium heat for 5 minutes. Stir well. Bring to a boil.

Add chicken. Reduce heat and simmer for 25-30 minutes, stirring occasionally.

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

Critical Control Point: Hold for hot service at 140 °F or higher.

See B-03 for recipe ingredients and directions. Set rice aside for step 9.

For topping: Combine lettuce and tomatoes. Toss slightly. Set mixture aside for step 12.

Set cheese aside for step 13.

Assembly (2 tacos per serving):

First layer: Using a No. 8 scoop, divide equally between two tacos, 1/2 cup (about 4 oz) rice on bottom of taco shells.

Second layer: Using a No. 30 scoop, spread 1/8 cup (about 1 1/2 oz) chicken mixture in each taco shell.

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

For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Third layer: Using a No. 10 scoop, divide equally between two tacos, 3/8 cup (about 1 1/2 oz) lettuce and tomato mixture on top of chicken mixture.

Fourth layer: Using a No. 40 scoop, divide equally between two tacos, 1 Tbsp 1 tsp (about 1/3 oz) shredded cheese on top of lettuce and tomato mixture.

OR

Instruct students to "build" their own tacos.

Serve each student:

2 tacos; 3/8 cup (about 1 1/2 oz - use No. 10 scoop) lettuce and tomato mixture in individual souffle cups; 1 Tbsp 1 tsp (about 1/3 oz - use No. 40 scoop) shredded cheese in individual souffle cups.

Notes:

1: \*Remove salt from B-03 Cooking Rice ingredients when including dish in D-13C Chicken or Turkey Taco Recipe.

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

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 2 tacos provide 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, 1/8 cup additional vegetable, and 2 oz equivalent grains.

6: CACFP Crediting Information: 2 tacos provide 2 oz meat/meat alternate, 3/8 cup vegetable, and 2 servings grains/bread.

# Spartan Beef or Pork Taco

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-150

## Ingredients

Description	Measurement	DistPart #
TURKEY GROUND RAW 85% LEAN 4-5#	6 3/8 Pound	256322

## Preparation Instructions

Directions:

Brown ground beef or pork. Drain. Continue immediately.

Add onions, granulated garlic, pepper, tomato paste, water, chili powder, cumin, paprika, and onion powder Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. CCP: Heat to 165 ° F or higher.

CCP: Hold for hot service at 140° F or warmer.

Topping: Reserve cheese for step 5. Combine tomatoes and lettuce. Toss lightly and reserve for step 5.

Portion is 2 tacos.

Notes:

1: \* See Marketing Guide

2: Serving suggestions:

3: A. Before serving, fill each taco shell with a

4: No. 30 scoop (2 Tbsp) meat mixture. On

5: each plate serve 2 tacos, No. 10 scoop

6: (

7:

8: cup) lettuce and tomato mixture, and

9: ½ oz

10: (2 Tbsp) shredded cheese.

11: OR

12: B1. Pre-portion No. 10 scoop (

13:

14: cup) lettuce-

15: tomato mixture and ½ oz (2 Tbsp)

16: shredded cheese into individual soufflé

17: cups. Refrigerate until service.

18: B2. Transfer meat mixture and taco shells to

19: steamtable pans or place on tables.

20: For each child, serve 2 unfilled taco shells,

- 21: 2 No. 30 scoops (¼ cup ½ tsp) meat
- 22: mixture, 1 pre-portioned soufflé cup of
- 23: lettuce-tomato mixture, and 1 pre-portioned
- 24: soufflé cu
- 25: p of shredded cheese. Instruct
- 26: children to "build" their own tacos.



# Spartan Fajita Turkey Honey Lime

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-151

## Ingredients

Description	Measurement	DistPart #
TURKEY BRST OVN RST 2-8AVG BRICK	18 3/4 Pound	848786
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Cup	292702
HONEY 4-6 GCHC	1/2 Cup	225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup	541711
SPICE CHILI POWDER MILD 16Z TRDE	1 1/3 Tablespoon	331473
SPICE GARLIC POWDER 21Z TRDE	1 1/3 Tablespoon	224839
ONION SPANISH COLOSS 50 MRKN	20 Ounce	198706
PEPPERS GREEN LRG 5 MRKN	5 Cup	592315
TORTILLA FLOUR ULTRGR 6 30-12CT	200 Each	882690

## Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE & DRAIN WELL.

1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
2. Place turkey strips into steam table pan.
3. Add oil, honey, lime juice, chili powder, & garlic powder.
4. Mix well to combine.
5. Cover & marinate in the refrigerator for 2-3 hours.
6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.

CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
8. Warm tortillas in a warmer or steamer.
9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

Updated October 2013

# Spartan Taco Walking

<b>Servings:</b>	150.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-355

## Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	150 Package	696871
TURKEY TACO MEAT FC 4-7 JENNO	18 3/4 Pound	768230
CHEESE CHED MLD SHRD FINE 4-5 GCHC	9 3/8 Cup	191043
SALSA 103Z 6-10 REDG	10 1/2 Pound	452841
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/3 Gallon	451730
SOUR CREAM CUP 100-1Z PAULY	150 Each	126400

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

# Turkey and Cheese Tuesday Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-356

## Ingredients

Description	Measurement	DistPart #
ROLL PRETZEL WGRAIN 120-2.2Z J&J	1 Each	500162
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Ounce	244190
American Cheese Sliced RF	1/2 Ounce	666204

## Preparation Instructions

Assemble bagel sandwich place 2 oz. sliced turkey and 1 slice of American Cheese on a pretzel bun.

# Opening Day Footlong Dog

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-357

## Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT FOOTLONG 6/ 2-5 GFS	1 Each	194263
BUN HOT DOG FOOTLONG SLCD 12-6CT GCHC	1 Each	586854

## Preparation Instructions

dfjhdsjfhkjd

# Sandwich Chicken Patty MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-487

## Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

1. Cook chicken patty as directed on package.
2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

# Aggie's Walking Taco

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-807

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	200 Cup	451730
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	200 Package	696871
TURKEY TACO MEAT FC 4-7 JENNO	25 Pound	768230
CHEESE CHED MLD SHRD FINE 4-5 GCHC	12 1/2 Cup	191043
SALSA 103Z 6-10 REDG	14 Pound	452841

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

# Panther Walking Taco

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-919

## Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Package	696871
Turkey Taco Meat	12 1/2 Pound	722450
CHEESE CHED MLD SHRD FINE 4-5 GCHC	6 1/4 Cup	191043
SALSA 103Z 6-10 REDG	7 Pound	452841
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 5/9 Ounce	242489
ONION DCD 1/2 2-5 RSS	1 Cup	426059

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:



# Eggs Scrambled USDA

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 #16 Scoop	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-1663
<b>School:</b>	Test High School 4 day		

## Ingredients

Description	Measurement	DistPart #
EGG SHL LRG A GRD 6-30CT GCHC	100 Each	206539
MILK PWD FF INST 6-5 P/L	6 1/2 Ounce	311065

## Preparation Instructions

Directions:

WASH HANDS.

1. Beat eggs thoroughly.
2. Add milk and salt. Mix until well blended.
3. Pour 3 lb 12 oz (1 qt 3 1/4 cups) egg mixture into each steamtable pan (12"x20"x2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
4. Bake:

Conventional oven: 350 degrees F for 20 minutes. Stir once after 15 minutes.

Convection oven: 300 degrees F for 15 minutes. Stir once after 10 minutes.

DO NOT OVERCOOK

CCP: HEAT TO 145 DEGREES F FOR 3 MINUTES.

5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance.
6. Add 1 1/4 oz (2 Tbsp 1 1/2 tsp) margarine or butter (optional) to each pan. Stir. (For 50 servings)
7. CCP: HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER.

Sprinkle 7 oz (1 3/4 cups) cheese (optional) over each pan. (For 50 servings)

8. Portion with No. 16 scoop (1/4 cup). For best results, serve within 15 minutes.

CHILD NUTRITION: 1/4 cup (No. 16 scoop) provides= 2 oz meat alternate.

YIELD:

50 servings: 2 steamtable pans

100 servings: 4 steamtable pans

VOLUME:

50 servings: about 3 quarts 1/2 cup

100 servings: about 1 gallon 2 1/4 quarts

SPECIAL TIPS:

For 50 servings, use 1 lb 9 oz (2 qt 1/3 cup) dried whole eggs and 2 qt 1/3 cup water in place of fresh eggs.

For 100 servings, use 3 lb 2 oz (1 gal 2/3 cup) dried whole eggs and 1 gal 2/3 cup water in place of fresh eggs.

Updated October 2013

Notes:

# Hamburger Deluxe MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-2149
<b>School:</b>	Test Elementary School		

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GCHC	100 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810
TOMATO 6X6 LRG 10 MRKN	20 Cup	199001
LETTUCE ICEBERG FS 4-6CT MRKN	100 Ounce	307769
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720
MAYONNAISE LT 4-1GAL GFS	1 3/5 Quart	429406

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

,1. Cook beef patty as directed on package.

,2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll. 3. Serve.

,1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

,Updated October 2013

,

# Sandwich Turkey Burger MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-2150
<b>School:</b>	Test Elementary School		

## Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810
TURKEY BRGR FLAMEBR 90-2.5Z ADV	100 Each	897690
TOMATO 6X6 LRG 10 MRKN	20 Cup	199001
LETTUCE ICEBERG FS 4-6CT MRKN	1 Ounce	307769

## Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

- ,
- ,1. Cook chicken patty as directed on package.
  - ,2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
  - ,3. Serve.
  - ,4. Allow student to select condiment of choice.

,Child Nutrition: 1 Each provides= 2 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

,Updated October 2013

# Marinated Cole Slaw

<b>Servings:</b>	150.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-2151
<b>School:</b>	Test Elementary School		

## Ingredients

Description	Measurement	DistPart #
VINEGAR APPLE CIDER 5 4-1GAL GCHC	10 Cup	430795
OIL SALAD VEG CLR NT 35 GCHC	7 1/2 Cup	107999
SUGAR CANE GRANUL XTRA FINE 25#	7 1/2 Cup	151343
SEASONING SALT 32Z BADIA	10 Teaspoon	430947
SPICE PEPR BLK GRND TABLE 16Z BADIA	10 Tablespoon	430989
SPICE MUSTARD GRND 14Z TRDE	10 Teaspoon	224928
SPICE CELERY SEED WHOLE 16Z TRDE	10 Teaspoon	224677
CABBAGE GREEN SHRD 5-3	100 Cup	607740
ONION RED MED/LRG 5-10	7 1/2 Cup	414951
PEPPERS GREEN 12CT P/L	7 1/2 Cup	100995

## Preparation Instructions

Place thinly sliced cabbage, onion and green pepper in a large bowl.

Be sure the bowl has a lid to cover for marinating.

In a large saucepan, bring vinegar, vegetable oil, sugar, salt, pepper, ground mustard and celery seed to a boil.

Pour over cabbage mixture and stir well to combine.

COVER immediately and allow to reach room temperature.

Refrigerate for at least 24 hours and serve.

# Fries Sweet Potato Crinkle MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-2152
<b>School:</b>	Test Elementary School		

## Ingredients

Description	Measurement	DistPart #
FRIES SWT POT DP GROOVE 7/16 6-2.5	19 3/4 Pound	628100

## Preparation Instructions

Directions:

- 1: Wash hands.
- 2: Bake french fries according to manufacturer's instructions.
- 3: 17 oz svg = 1/2 c. red/orange vegetable

# Walking Taco

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-4692

## Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Each	696871
BEEF CRMBL CKD IQF 6-5# JTM	12 1/2 Pound	661940
CHEESE CHED MLD SHRD FINE 4-5 GCHC	6 1/4 Pound	191043

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

# Creamy Cucumber Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 servin	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7913

## Ingredients

Description	Measurement	DistPart #
MAYONNAISE LT 4-1GAL GFS	7 1/2 Quart	429406
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	2 1/2 Cup	629640
SPICE PEPR WHITE GRND 17Z TRDE	2 1/2 Teaspoon	513776
SPICE ONION MINCED 12Z TRDE	1 1/4 Cup	513997
SUGAR CANE GRANUL 25 GCHC	12 1/2 Ounce	108642
CUCUMBER SELECT SUPER 45 MRKN	55 Pound	198587
SPICE DILL WEED 5Z TRDE	1 Teaspoon	513938

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL.

1. Pour salad dressing into a clean bowl.
2. Add vinegar to dressing and blend.
3. Add dill weed, white pepper, and chopped onion to dressing.
4. Sprinkle sugar over dressing and mix well.
5. Place sliced cucumbers in a bowl and pour dressing over cucumbers. Coat well.

Serve immediately.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 6z spoodle provides= 5/8 cup "other" vegetable

Updated October 2013

Notes:



# Hot Dog on a Bun

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7934

## Ingredients

Description	Measurement	DistPart #
BUN HOT DOG WHEAT WHL 12-12CT GCHC	100 Each	517830
FRANK TKY/BEEF R/SOD 8/ 4-5 KE	100 Each	570662
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720

## Preparation Instructions

Directions:

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

Notes:

# Spartan Cheeseburger

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8030
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
Aunt Millie's 4" Whole Grain Hamburger Bun	1 bun	3159
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each	785850
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260

## Preparation Instructions

1. Heat burgers according to package directions. CCP: Hold hot at 135F
2. Place cooked burger on top of hamburger bun
3. Add one slice american cheese

# Spartan - Chicken Alfredo

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8031
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
PASTA ROTINI 2-10 KE	1/2 Cup	635511
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
CHIX STRP FAJT DK MT FC 6-5 TYS	1 1/2 Ounce	860390

## Preparation Instructions

1. Cook chicken according to directions. CCP: Hold hot at 135F or higher
2. Cook pasta until al dente
3. Heat sauce according to directions. CCP: Hold hot at 135F or higher
4. Top 1/2 cup cooked pasta with 1.5 oz chicken & 1/4 cup alfredo sauce
5. Offer with garlic toast

# Spartan Grilled Breakfast Burrito

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8033
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	713340
TURKEY HAM DCD 2-5 JENNO	1 1/2 Ounce	202150
CHEESE CHED SHRD 6-5 COMM	1/4 Cup	199720
EGG SCRMBD CKD FZ 4-5 CARG	1 Ounce	192330

## Preparation Instructions

1. Cook egg according to directions. CCP: Hold hot at 135F or higher
2. Add egg, ham & one cheese off cheese to 10" tortilla.
3. Fold in side and wrap like a burrito
4. Grill & serve hot.

# Spartan Bacon Cheeseburger

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8034
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
Aunt Millie's 4" Whole Grain Hamburger Bun	1 bun	3159
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each	785850
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
BACON CKD 3-100CT FAST N EASY	1 Slice	125141

## Preparation Instructions

1. Heat burgers according to package directions. CCP: Hold hot at 135F
2. Heat bacon according to directions. CCP: Hold hot at 135F
3. Place cooked burger on top of hamburger bun
4. Add one slice american cheese & 1 slice of bacon

# Spartan Spicy Chicken Tenders

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8036
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
CHIX TNR HOT & SPCY WG FC 1.13Z 4-8	3 Each	281731
Whole Grain Dinner Rolls	1 Roll	4372

## Preparation Instructions

1. Cook chicken tenders according to directions:  
Convection Oven 6-8 minutes at 375°F from frozen.  
CCP: Hold hot at 135 F or higher
2. Serve with dinner roll

# Spartan - Chicken Patty Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8038
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
Aunt Millie's 4" Whole Grain Hamburger Bun	1 bun	3159
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	525480

## Preparation Instructions

1. BAKE Appliances vary, adjust accordingly.

CONVECTION Appliances vary, adjust accordingly.

Convection Oven

Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.

CCP: Hold hot at 135F

2. Place cooked patty on top of bun & serve

# Spartan Walking Taco in a Bag

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8039
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	722330
CHEESE CHED MLD SHRD 4-5 LOL	3 Tablespoon	150250
SALSA 103Z 6-10 REDG	1/4 Cup	452841
SAUCE TACO PKT 500-9GM SALSA DEL SOL	1 Each	612855
SOUR CREAM L/F 4-5 RGNLBRND	2 Tablespoon	534331
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/8 Cup	678791
CHIP TORTL TOP N GO WGRAIN 21-1.4Z	1 Package	865622

## Preparation Instructions

1. Cook meat according to directions. CCP: Hold hot at 135 F or higher
2. Cut open "taco in a bag" chips.
2. Portion #16 scoop of meat, #20 scoop of cheese inside bag.
3. Offer with lettuce, salsa. taco sauce & sour cream



# Spartan- Chef Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8040
<b>School:</b>	Sample School (Do not Alter Menu)		

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 RSS	3/4 Cup	182570
SPINACH BABY CLND 2-2 RSS	3/4 Cup	560545
Grape Tomatoes	3 Each	749041
CHEESE CHED MLD SHRD 4-5 LOL	3 Tablespoon	150250
TURKEY BRST DCD 2-5	3 Ounce	451300
CROUTON HMSTYL SEAS 10-2# GCHC	6 Piece	748500
Whole Grain Dinner Rolls	1 1 roll	4372

## Preparation Instructions

1. Cut romaine
2. Place 3/4 cup romaine, 3/4 cup spinach in clam shell
3. Top with cherry tomatoes, turkey, croutons & cheese
4. Offer with dressing & dinner roll

CCP: Hold at 41F or lower

If being held for over 24 hours date mark 3 days

# Tangerine stir fry

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9354

## Ingredients

Description	Measurement	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	1 Ounce	791710
6-25.6Z RICE BROWN ASIAN LO SOD 45533	1	238491

## Preparation Instructions

No Preparation Instructions available.

## 2 - Bosco Sticks

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9774

### Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD 108-3Z BOSC	2 Each	432180
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721

### Preparation Instructions

THAW PRODUCT FULLY BEFORE BAKING. KEEP PRODUCT COVERED WHILE THAWING. 72 HOURS SHELF LIFE WHEN REFRIGERATED.

PLACE PRODUCT ON A PAN. BAKE AT 400 DEGREES FOR 8-10 MINUTES.

# mashed potato Weakley ,Primary

<b>Servings:</b>	500.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15364
<b>School:</b>	SEAN test		

## Ingredients

Description	Measurement	DistPart #
BASE CHIX LO SOD 12-1 LEGO	192 Teaspoon	130869
MARGARINE SLD 30-1 GCHC	480 Tablespoon	733061
BUTTER SUB 24-4Z BTRBUDS	96 Tablespoon	209810
POTATO GRANULES COMPLETE 6-5.31 GCHC	489 3/10 Ounce	118516
Prairie Farms 1% Low Fat White Milk	6 Carton	

## Preparation Instructions

No Preparation Instructions available.

# Milk Variety

<b>Servings:</b>	1.00	<b>Category:</b>	Milk
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18878
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Skim - White Milk	1/3 Cup	UD White Skim
1% Milk - White	1/3 Cup	UD 1% White
Chocolate Skim Milk	1/3 Cup	UD Chocolate Skim

## Preparation Instructions

No Preparation Instructions available.

# Yogurt

<b>Servings:</b>	3.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18880
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	186911
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	551770
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	551760

## Preparation Instructions

No Preparation Instructions available.

# Cereal

<b>Servings:</b>	10.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18881
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	509396
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL REESE'S PUFFS WGRAIN 96CT GENM	1 Package	264761
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL FRSTD MINI WHE BWL 96CT KELL	1 Each	662186
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190
CEREAL GLDN GRAHAMS BWL 96CT GENM	1 Each	509434

## Preparation Instructions

No Preparation Instructions available.

# Stuffed Crust Pizza

<b>Servings:</b>	3.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18882
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
PIZZA SAUS WDG WGRAIN STFD 72CT MAX	1 Each	134686
PIZZA CHS WGRAIN STFD 72-4.84Z MAX	1 Each	261680
PIZZA PEPP WDG WGRAIN STFD 72-4.87Z	1 Each	259910

## Preparation Instructions

THE MAX STUFFED CRUST PIZZA FITS 14 TO A BAKING PAN OR CAN BE DISPLAYED AS A 16" PIZZA PIE AND FIT 12 TO A PAN.

CONVECTION OVEN: BAKE AT 375 DEGREES F FOR 9 TO 11 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CONVENTIONAL OVEN: BAKE AT 400 DEGREES F FOR 14 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CCP: Heat to 165 degrees or higher

CCP: Hold for service at 140 degrees or higher



# Juice Variety

<b>Servings:</b>	2.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18884
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
100% Apple Juice	4 Ounce	
100% Orange Juice	4 Ounce	

## Preparation Instructions

No Preparation Instructions available.

# Fruit

<b>Servings:</b>	20.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18885
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
GRAPES RED LUNCH BUNCH 21AVG MRKN	1 Cup	280895
APPLE DELICIOUS RED 163CT MRKN	1 Each	540005
PEACH DCD IN JCE 6-10 GFS	1 Cup	610372
Sliced Peaches 6-10	1 Cup	100219
APPLE FRSH SLCD 100-2Z P/L	1 Package	473171
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Cup	198021
ORANGES MAND WHL L/S 6-10 GCHC	1 Cup	117897
BANANA TURNING 40 P/L	1 Each	200999
Sliced Pears 6-10	1 Cup	100224
Wild Blueberries fzn	1 Cup	100243
Strawberries, diced, Cups, frozen	1 Cup	100256
Peaches, diced, cups, Frozen	1 Cup	100241
APPLESAUCE UNSWT 6-10 GCHC	1 Cup	271497
RAISIN SELECT 1.5Z BOXES 24-6CT P/L	1 Each	544426
Apples, Gala	1 Each	14J93
Grapes	1	14P36
Pear, fresh	1	14P12
Oranges, whole	1 Each	16W62

# Preparation Instructions

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No Preparation Instructions available.

# Ketchup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18886
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
KETCHUP PKT LO SOD 1000-9GM HNZ	1 Tablespoon	603842

## Preparation Instructions

No Preparation Instructions available.

# Mustard

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18887
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
MUSTARD PKT 1000-1/5Z HNZ	1 Teaspoon	302112

## Preparation Instructions

No Preparation Instructions available.

# Poptart Variety- 2 Count

<b>Servings:</b>	3.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18893
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package	123081
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082

## Preparation Instructions

No Preparation Instructions available.

# Poptart Variety- 1 Count

<b>Servings:</b>	3.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18894
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece	695890
PASTRY POP-TART WGRAIN CINN 120-1CT	1 Piece	695880
PASTRY POP-TART WGRAIN FUDG 120-1CT	1 Each	452062

## Preparation Instructions

No Preparation Instructions available.

# Cereal Variety

<b>Servings:</b>	8.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18895
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each	283611
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	264702
CEREAL FRSTD FLKS CHOC WGRAIN 96CT	1 Each	618902
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	265803
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782

## Preparation Instructions

No Preparation Instructions available.



# Taco Meat

<b>Servings:</b>	500.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18896
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
100158 - Beef, Find Ground, 85/15, Frozen	60 Pound	100158
Salsa, Low-Sodium, Canned	6 #10 CAN	100330
TOMATO PUREE 1.045 6-10 GCHC	3 #10 CAN	100242
TOMATO PASTE 26 6-10 GCHC	2 #10 CAN	100196
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	6 Package	183910
ONION DEHY CHPD 15 P/L	2 1/8 Cup	263036
SPICE CHILI POWDER MILD 16Z TRDE	1 Cup	331473
STARCH CORN 24-1 ARGO	2/3 Cup	108413
SPICE PEPR RED CRUSHED 12Z TRDE	2/3 Cup	430196
SPICE GARLIC POWDER 6 TRDE	2/3 Cup	513857
SPICE CUMIN GRND 15Z TRDE	2/3 Cup	273945
SPICE OREGANO GRND 12Z TRDE	5 Tablespoon	513725
SPICE PAPRIKA SPANISH 5 TRDE	5 Tablespoon	273988

## Preparation Instructions

No Preparation Instructions available.

# PBJ Option- High School

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18897
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z	1 Each	516761

## Preparation Instructions

No Preparation Instructions available.

# Choice of Juice

<b>Servings:</b>	3.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18898
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Fresh Fruit Variety

<b>Servings:</b>	5.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18899
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	1 Each	597481
BANANA TURNING SNGL 150CT 40 P/L	1 Each	197769
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each	198021
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup	280895
APPLE FRSH SLCD 100-2Z P/L	1 Package	473171

## Preparation Instructions

No Preparation Instructions available.

# Oatmeal

<b>Servings:</b>	17.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18900
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
OATS QUICK HOT CEREAL 12-42Z GCHC	1 1/2 Pound	240869
Tap Water for Recipes	16 Cup	000001WTR
SUGAR BROWN MED 25 GCHC	2 Cup	108626
FLAVORING VANILLA IMIT 1-1GAL KE	1 1/2 Teaspoon	110744

## Preparation Instructions

No Preparation Instructions available.

# Cereal Bar Variety

<b>Servings:</b>	9.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18901
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BAR CHOC CHIP OATML 144-1.24Z BTTYCR	1 Each	194031
BAR DBL CHOC OATML 144-1.24Z BTTYCR	1 Each	262103
BAR BTRSCOTCH OATML 144-1.24Z BTTYCR	1 Each	194041
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	265901
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	268690
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 1.42 oz	265891
BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z	1 Each	265921
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each	498170
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each	209761

## Preparation Instructions

No Preparation Instructions available.

# Toast with Butter

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18902
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Bread, Whole Grain Texas Toast 22 oz/16 sl	1 Slice	6369
MARGARINE SLD ZT 30-1 GFS	1 Tablespoon	557482

## Preparation Instructions

No Preparation Instructions available.

# Yogurt Variety

<b>Servings:</b>	4.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-18903
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	551770
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	186911
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	551760
YOGURT VAR PK L/F RASPB/PCH 48-4Z	1 Each	551741

## Preparation Instructions

No Preparation Instructions available.



# Mashed Potatoes

<b>Servings:</b>	400.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18904
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	10 Package	613738
MARGARINE SLD 30-1 GCHC	5 Pound	733061
SALT IODIZED 25 CARG	2 1/2 Cup	108286

## Preparation Instructions

No Preparation Instructions available.

# Corn-Liberty Elem

<b>Servings:</b>	108.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18905
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Corn fzn	54 Cup	100348
BUTTER SUB 24-4Z BTRBUDS	1 1/8 Cup	209810

## Preparation Instructions

No Preparation Instructions available.

# Chicken Gravy

<b>Servings:</b>	2560.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18906
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	1 Pound	733061
SEASONING LIQ 12-1QT KITCHEN BOUQUET	1/2 Cup	442704
STARCH CORN 24-1 ARGO	5 Pound	108413
BASE CHIX 12-1 KE	2 Pound	160790

## Preparation Instructions

No Preparation Instructions available.

# Famous HPS Cheeseburger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22533
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	100 Each	203260
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

## Preparation Instructions

No Preparation Instructions available.

# HPS Chicken Breast Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23429
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Each	786520
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

## Preparation Instructions

No Preparation Instructions available.

# HPS Taco Soup

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23430
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Beef, Fine 85/15	8 1/2 Pound	100158
SPICE CHILI POWDER HOT 17Z TRDE	1 Cup	224707
SPICE CUMIN GRND 15Z TRDE	1 1/4 Cup	273945
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup	224839
SPICE ONION POWDER 19Z TRDE	2 2/3 Tablespoon	126993
SPICE PEPR RED CRUSHED 3.75 TRDE	1 1/3 Tablespoon	513768
SPICE PEPR BLK REST GRIND 16Z TRDE	2 2/3 Tablespoon	225061
ONION DCD 1/2 2-5 RSS	5 Pound	426059
Tap Water for Recipes	1 Gallon	000001WTR
DRESSING MIX RNCH 18-3.2Z HVALL	1 Cup	192716
TOMATO CRSHD 6-10 ANGM	23 3/10 Cup	444588
Salsa, Low-Sodium, Canned	2 Quart	100330
CORN WHL KERNEL STD GRADE 6-10 KE	10 Cup	244805
BEAN KIDNEY 6-10 COMM	25 9/10 Cup	173860

## Preparation Instructions

Directions:

Brown ground beef uncovered over medium high heat in a large stock pot.

Add spices. Stir well.

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

Remove beef mixture and set aside for step 7.

Using the same pot, cook onions uncovered over medium heat for 5-7 minutes or until soft. Reduce heat to low. Add water, ranch dressing mix, crushed tomatoes, salsa, corn, and beans. Stir well. Simmer uncovered over low heat for 2 minutes.

Add seasoned beef and stir. Simmer uncovered for an additional 15-20 minutes.

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

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

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

Serve immediately or cover and place in a warmer until ready for service.

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

Portion with 8 fl oz spoodle (1 cup).

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: .

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides:

6: Legume as Meat Alternate: 2 oz equivalent meat/meat alternate, ¼ cup

7: red/orange vegetable, and ¼ cup additional

8: vegetable.

9: Legume as Vegetable: 1 oz equivalent meat/meat

10: alternate, ¼ cup legume vegetable, ¼ cup red/orange vegetable, and

11: ¼ cup additional vegetable.

12: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides:

13: Legume as Meat Alternate: 2 oz meat/meat alternate and ½ cup

14: vegetable.

15: Legume as Vegetable: 1 oz meat/meat alternate and ¾

16: cup vegetable.

17: How to Cook Dry Beans

18: Special tip for preparing dry beans:

19: SOAKING BEANS

20: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

21: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and

22: boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

23: COOKING BEANS

24: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

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

26: OR

27: Chill for later use.

28: Critical Control Point: Cool to 70 °F within 2 hours and to 41 °F or lower within 4 hours.

29: 1 lb dry kidney beans = about 2 ½ cups dry or 6 ¼ cups cooked beans.

# HPS Daily Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23431
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	100 Cup	735787
CUCUMBER 1-24CT MARKON	25 Cup	238653
TOMATO 6X6 LRG 25 MRKN	25 Cup	199036

## Preparation Instructions

No Preparation Instructions available.



# HPS Tuna and Noodles

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23439
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	4 Gallon	000001WTR
PASTA NOODL EGG 1/4 MED 2-5 KE	4 1/2 Pound	654541
MARGARINE SLD 30-1 GCHC	2 Cup	733061
CELERY JUMBO 16-24CT 40 MARKON	1 1/2 Quart	198536
ONION SPANISH JUMBO 50 MRKN	1 3/4 Pound	200778
PEPPERS GREEN XL 40-50CT 20 MRKN	1 1/8 Quart	147192
WHOLE WHEAT FLOUR STONE GROUND 50	1 Quart	330094
MILK WHT FF 4-1GAL RGNLBRND	1 Gallon	557862
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037
PARSLEY CALIF CLND 4-1 RSS	1 Ounce	272396
TUNA CHNK WHT ALBA 6-66.5Z GCHC	266 Ounce	244473
CORN WHL KERNEL R/SOD 6-10 P/L	1 1/4 Quart	222011
LEMON JUICE 100 12-32FLZ GCHC	1 1/3 Cup	311227
BROTH CHIX 12-5 COLLEGE INN	16 Cup	264865

## Preparation Instructions

Directions:

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 6 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 6.

Heat margarine in a large stock pot. Add celery, onions, and bell peppers. Cook uncovered over medium heat for 5-6 minutes.

Add flour and stir until smooth.

Add milk, broth, pepper, and parsley. Cook uncovered over medium heat. Stir occasionally for 8-10 minutes to thicken mixture.

Add cooked pasta, tuna, corn, and lemon juice. Stir gently. Cook uncovered over medium heat for 6-8 minutes.

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

Transfer tuna mixture to a steam table pan (12" x 20" x 4").

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

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

Portion with 8 fl oz spoodle (1 cup).

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 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/8 cup vegetable, and 1 serving grains/bread.

# HPS Orange Glazed Sweet Potatoes

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23440
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	2 Cup	733061
GINGER CHPD IN OIL 12-4.25Z	1 Cup	464310
JUICE ORNG CONC 3+1 12-32FLZ GRPRD	1 Quart	119997
SUGAR BROWN LT 12-2 P/L	6 Cup	860311
SPICE CINNAMON GRND 15Z TRDE	2 2/3 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	2 2/3 Tablespoon	224944
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
FLAVORING VANILLA IMIT 1-QT KE	1 Ounce	110736
POTATO SWT DCD 3/4 2-5 P/L	16 1/2 Pound	869351
STARCH CORN 24-1 ARGO	1/4 Cup	108413
Tap Water for Recipes	1 1/4 Quart	000001WTR
CRANBERRY DRIED SWTND 10 OCSPR	1 Quart	350882

## Preparation Instructions

### Directions:

In a large stock pot, add margarine, ginger, orange juice concentrate, brown sugar, cinnamon, nutmeg, salt, vanilla, and water. Bring to a boil for 2-3 minutes. Remove from heat and set aside for step 2.

Combine 1 cup (about 9 2/3 oz) ginger mixture and sweet potatoes in a large bowl. Spread evenly. Recommended to cook in batches of 25. Set remaining ginger mixture aside for step 6.

Place 2 qt (about 4 lb 2 oz) sweet potatoes on a steam table pan (12" x 20" x 2 1/2"). Cover tightly.

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

Bake:

Conventional oven: 375 °F for 20-25 minutes. Convection oven: 350 °F for 15-20 minutes.

Critical Control Point: Heat to 135 °F or higher.

While sweet potatoes are baking, pour remaining ginger mixture into a large stock pot. Heat uncovered over medium-high heat. Bring to a boil.

Add cornstarch and water. Simmer for 1 minute or until mixture thickens. Stir well.

Add cranberries. Simmer uncovered for 1 minute. Stir well. Set aside for step 9.

After removing sweet potatoes from oven, pour 2 cups (about 1 lb 2 oz) glaze over each pan.

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

Portion with No. 12 scoop (1/3 cup).

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: 1/3 cup (No. 12 scoop) provides 3/8 cup red/orange vegetable and 1/8 cup fruit.

5: CACFP Crediting Information: 1/3 cup (No. 12 scoop) provides 3/8 cup vegetable and 1/8 cup fruit.

# HPS Turkey and Beef Macaroni

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23441
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	6 Gallon	000001WTR
SALT SEA 36Z TRDE	2 2/3 Tablespoon	748590
PASTA ELBOW MACAR 51 WGRAIN 2-10	6 1/4 Pound	229941
TURKEY GROUND RAW 4-5# PERD	10 Pound	202060
ONION DCD 1/4 2-5 RSS	1 3/4 Pound	198307
TOMATO PASTE 26% 6-10 REDG	2 3/5 Quart	773549
TOMATO DCD NSA 6-10 ANGELA MIA	3 1/16 Quart	827614
BASE BEEF NO MSG LO SOD 6-1 MINR	1 Gallon	580562
SPICE PEPR BLK 30 MESH REG GRIND 5	1 Tablespoon	225045
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon	224839
SPICE CHILI POWDER MILD 16Z TRDE	1/4 Cup	331473
SPICE CUMIN GRND 15Z TRDE	3 Tablespoon	273945
SPICE PAPRIKA 16Z TRDE	1 Tablespoon	518331
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
Beef, Fine Ground 85/15, Frozen	6 Pound	100158

## Preparation Instructions

Directions:

Heat water to a rolling boil.

Add salt.

Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 8.

Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done.

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

Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.

Add onions. Heat uncovered for 5 minutes.

Add tomato paste, diced tomatoes, beef stock, spices, and macaroni. Heat uncovered over medium heat for 5-10 minutes.

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

Pour 1 gal 3 qt 2 cups (about 11 lb 10 oz) turkey and beef macaroni into a steam table pan (12" x 20" x 2 1/2").

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

(Optional) Sprinkle 1 3/4 cups (about 7 oz) shredded cheese evenly over each pan.

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

Portion with 8 fl oz spoodle (1 cup).

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: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/2 cup red/orange vegetable, and 1 oz equivalent grains.

7: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/2 cup vegetable, and 1 serving grains/bread.

# HPS Brown Rice Pilaf

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23448
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
ONION DCD 1/2 2-5 RSS	2 Pound	426059
PEPPERS GREEN DCD 1/4 2-3 RSS	2 Pound	198331
GARLIC MINCED IN WTR 12-32Z	2 2/3 Tablespoon	907713
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Teaspoon	225061
SPICE CELERY SALT 32Z TRDE	1 1/3 Tablespoon	231517
MUSHROOM SLCD 1/16 10 MRKN	1 1/4 Quart	444823
THYME FRESH 8Z MRKN	1 1/3 Tablespoon	562726
BROTH CHIX NO MSG 12-5 HRTSTN	1 1/2 Gallon	261564
TOMATO PASTE 26 6-10 GCHC	50 Tablespoon	100196
RICE BRN PARBL WGRAIN 25 GCHC	6 1/2 Pound	516371
SPINACH 12-8Z	13 Cup	560712
CRANBERRY DRIED SWTND 10 OCSPR	1 Quart	350882
CHEESE PARM SHVD 2-5 PG	2 1/2 Cup	140560
PARSLEY CALIF CLND 4-1 RSS	1/2 Cup	272396

## Preparation Instructions

Directions:

Place onions, peppers, and garlic in a food processor. Blend ingredients until minced. Place onion mixture in a medium stock pot uncovered over medium heat for 1 minute.

Add salt, pepper, celery salt, mushrooms, and thyme. Continue cooking one additional minute stirring constantly. Add chicken broth and tomato paste to onion mixture. Stir well. Bring to a boil. Reduce heat to low and stir occasionally. Set aside for step 5.

Place 1 qt brown rice (1 lb 9 oz) in each steam table pan (12" x 20" x 4").

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

Pour 2 qt 1 cup (about 4 lb 10 oz) chicken broth mixture in each steam table pan. Stir. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

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

Remove rice from oven. Set aside for step 9.

Combine spinach, cranberries, and parmesan cheese in a large bowl. Fold 1 qt 1 cup (about 15 oz) spinach mixture into rice.

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

Garnish with parsley.

Portion with No. 8 scoop (1/2 cup).

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: 1/2 cup (No. 8 scoop) provides 1/8 cup red orange vegetable, 1/8 cup dark green vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 3/8 cup vegetable, and 1 serving grains/breads.



# HPS Barbecue Chicken Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23450
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
ONION YELLOW WHL PLD 30 RSS	16 Ounce	438261
SPICE PAPRIKA 16Z TRDE	1/4 Cup	518331
SPICE CHILI POWDER MILD 16Z TRDE	2 Tablespoon	331473
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	2 7/8 Quart	100129
SPICE GARLIC POWDER 6 TRDE	2 Teaspoon	513857
SUGAR BROWN LT 12-2 P/L	1 1/2 Pound	860311
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 Cup	109843
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/3 Tablespoon	225061
SPICE BLND ORIG 3-21Z MDASH	1/2 Cup	265103
CHIX DCD 1/2 WHT CKD 2-5 GCHC	12 3/4 Pound	599697
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
ONION GREEN DCD 1/4 2-3 P/L	1 3/5 Pound	319228
ONION RED DCD 1/4 2-5 RSS	2 Pound	429201
CELERY DCD 1/2 2-5 RSS	52 Ounce	503924
LETTUCE ICEBERG PREM 6CT MRKN	40 Ounce	162170
TOMATO SLCD 1/4 5 RSS	60 Ounce	786535

## Preparation Instructions

Directions:

See E-19 for recipe ingredients and directions. Set ranch dressing aside for step 4.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) ranch dressing. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz)

ranch dressing.

Barbecue sauce: Combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning in a large stock pot. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally.

For 50 servings, use 2 1/2 cups (about 1 lb 4 oz) barbecue sauce. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) barbecue sauce.

Set barbecue sauce aside for step 4.

Combine chicken, ancho chili powder, green onions, red onions, diced celery, barbecue sauce, and ranch dressing in a large bowl. Stir well.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) barbecued chicken salad from a steam table pan (12" x 20" x 2 1/2") lined with parchment paper. Recommendation: 25 scoops per pan.

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

Place barbecued chicken salad on plated lettuce.

Place tomato on top of barbecued chicken salad.

(Optional) If desired, serve on a whole-grain roll. Using a No. 8 scoop, portion 1/2 cup (about 3.8 oz) on bottom of roll, top with lettuce, then tomato, then top of roll.

Critical Control Point: Hold at 41 °F or lower.

Portion with No. 12 scoop (1/2 cup).

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: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and 1/4 cup other vegetable.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 2 oz meat/meat alternate and 1/4 cup vegetable.

6: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

7: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

# HPS Spaghetti and Meat Sauce (Ground Beef and Ground Pork)

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23451
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
ONION DCD 1/2 2-5 RSS	6 Pound	426059
PEPPERS GREEN DCD 1/4 2-3 RSS	10 Ounce	198331
SPICE GARLIC POWDER 6 TRDE	3 Tablespoon	513857
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Tablespoon	225061
TOMATO PUREE 1.045 6-10 GCHC	1 1/2 Gallon	100242
SALT IODIZED 25 CARG	2 2/3 Tablespoon	108286
BROTH BF NO MSG 12-49Z HRTHSTN	2 Quart	504599
SPICE PARSLEY FLAKES 2Z TRDE	1/2 Cup	259195
SPICE BASIL GRND 12Z TRDE	1/4 Cup	513636
SPICE OREGANO LEAF 8.5 TRDE	1/4 Cup	228443
SPICE MARJORAM LEAF 3.5Z TRDE	2 Tablespoon	513709
SPICE THYME GRND 12Z TRDE	1 Tablespoon	513822
CARROT SHRD MED 2-5 RSS	2 1/2 Pound	313408
Tap Water for Recipes	12 Gallon	000001WTR
PASTA SPAG 51 WGRAIN 2-10	6 1/4 Pound	221460
Beef, Fine 85/15	11 Pound	100158
PORK GRND 80/20 2-6 HALP	6 Pound	579042

# Preparation Instructions

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## Directions:

Brown ground beef and ground pork uncovered over medium high heat in a large stock pot. Stir often.

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

Drain meat. Return to stock pot.

Add onions and bell peppers. Stir well. Simmer uncovered over low heat for 5 minutes.

Add garlic powder, black pepper, tomato puree, salt, beef broth, water, parsley, basil, oregano, marjoram, thyme, and carrots. Stir well. Cover and simmer for 1 hour. Stir occasionally.

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

Set aside beef/pork mixture for step 10.

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.

Combine pasta and beef/pork mixture in stock pot. Stir well.

Transfer to a steam table pan (12" x 20" x 4") lightly coated with pan release spray.

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

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

Portion with 8 fl oz spoodle (1 cup).

## 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: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 3/8 cup red/orange vegetable, and 1 oz equivalent grains.

4: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

# HPS Peanut Butter and Jelly Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23452
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z	200 Each	710650
JELLY APPLE-GRAPE 6-10 GCHC	100 Tablespoon	100927
PEANUT BUTTER SMOOTH 35 GFS	200 Tablespoon	279013

## Preparation Instructions

No Preparation Instructions available.

# HPS Black Bean Hummus

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23453
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEAN BLK TRTL DRY LOW SOD 6-10 COMM	50 Cup	518551
BEAN GARBANZO LO SOD 6-10 P/L	50 Cup	597991
LEMON JUICE 100 12-32FLZ GCHC	2 1/4 Quart	311227
GARLIC WHL FRSH 5	1 1/3 Quart	907673
OIL BLND SOY/POM OLV 90/10 6-1GAL KE	3/4 Cup	524948
SALT IODIZED 25 CARG	1 Tablespoon	108286
SPICE CUMIN GRND 5 TRDE	1/4 Cup	777072
SPICE PEPR WHITE GRND 17Z TRDE	2 Tablespoon	513776
CILANTRO CLEANED 4-1 RSS	2 5/8 Quart	219550

## Preparation Instructions

### Directions:

Combine black beans, garbanzo beans, lemon juice, garlic, oil, salt, cumin, and pepper in a food processor. Puree on medium speed for 1-2 minutes until beans have a smooth consistency. DO NOT OVERMIX.

Using a rubber spatula, scrape black bean mixture into a large bowl.

Add cilantro. Stir well.

Transfer 3 qt 1/2 cup (about 7 lb 5 oz) black bean hummus to a steam table pan (12" x 20" x 2 1/2"). Cover pans tightly.

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

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or lower.

(Optional) Serve with chips.

Portion with No. 8 scoop (1/2 cup).

### 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: 1/2 cup (No. 8 scoop) provides:

5: Legume as Meat/Meat Alternate: 2 oz equivalent meat/meat alternate.

6: OR

7: Legume as Vegetable: 1/2 cup legume vegetable.

8: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides:

9: Legume as Meat/Meat Alternate: 2 oz meat/meat alternate.

10: OR

11: Legume as Vegetable: 1/2 cup vegetable.

12: How to Cook Dry Beans

13: Special tip for preparing dry beans:

14: SOAKING BEANS

15: OVERNIGHT METHOD: Add 1  $\frac{3}{4}$  qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

16: QUICK-SOAK METHOD: Boil 1  $\frac{3}{4}$  qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

17: COOKING BEANS

18: Once the beans have been soaked, add 1  $\frac{3}{4}$  qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

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

20: OR

21: Chill for later use.

22: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

23: 1 lb dry black beans = about 2  $\frac{1}{4}$  cups dry or 4  $\frac{1}{2}$  cups cooked beans.

24: 1 lb dry garbanzo beans or chickpeas = about 2  $\frac{1}{2}$  cups dry or 6  $\frac{1}{4}$  cups cooked beans.

# HPS Marinated Black Bean Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23454
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEAN BLK TRTL DRY LOW SOD 6-10 COMM	1 3/5 Gallon	518551
JUICE LIME 4-1GAL REALIME	1 Cup	199028
SPICE PARSLEY FLAKES 2Z TRDE	1 Cup	259195
SPICE CUMIN GRND 5 TRDE	2 Tablespoon	777072
GARLIC WHL FRSH 5	7/8 Cup	907673
SEASONING ANCHO CHILI 21Z TRDE	1/4 Cup	748570
CILANTRO CLEANED 4-1 RSS	2 5/8 Quart	219550
OIL BLND SOY/POM OLV 90/10 6-1GAL KE	1/2 Cup	524948
HONEY SQZ BTL 16Z 4-3CT GCHC	2 Cup	217523
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 Cup	430795
CORN CUT IQF 30 GCHC	3 1/4 Cup	285620
PEPPERS GREEN DCD 1/4 2-3 RSS	1 1/2 Pound	198331
PEPPERS RED DCD 3/8 2-3 RSS	1 1/2 Quart	581992
Salsa, Low-Sodium, Canned	1 5/8 Quart	100330
ONION RED DCD 1/4 2-5 RSS	2 Cup	429201
PEPPERS JALAP SLCD 128CT 4-1GAL GRSZ	4 Ounce	466240
CHEESE CHED SHRD 6-5 COMM	2 Pound	199720

## Preparation Instructions



Directions:

Dressing: Combine lime juice, parsley, cumin, garlic, ancho chili powder, cilantro, olive oil, honey, and apple cider vinegar. Stir well. Set aside for step 3.

Combine black beans, corn, green peppers, red peppers, salsa, onions, and jalapenos in a large bowl. Stir well. Set aside for step 3.

Pour 1 1/2 cups (about 14 oz) dressing over 3 qt (about 5 lb 3 oz) vegetables. Stir well.

Transfer 3 qt 1 1/2 cups (about 5 lb 13 oz) bean salad to a steam table pan (12" x 20" x 2 1/2").

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

Sprinkle 2 cups (about 8 oz) cheese over each pan.

Critical Control Point: Cool to 41 °F or lower within 4 hours.

Critical Control Point: Hold at 41 °F or below.

Portion with No. 8 scoop (1/2 cup).

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 #1: No Cook

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:

7: Legume as Meat/Meat Alternate: 1 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable

8: OR

9: Legume as Vegetable: .25 oz equivalent meat /meat alternate, 1/8 cup legume vegetable, 1/8 cup red/orange vegetable, 1/8 cup starchy vegetable, and 1/8 cup additional vegetable.

10: CACFP Crediting Information: 1/2 cup (No. 8 scoop) portion provides:

11: Legume as Meat/Meat Alternate: 1 oz meat/meat alternate and 3/8 cup vegetable

12: OR

13: Legume as Vegetable: .25 oz meat/meat alternate and 1/2 cup vegetable.

14: How to Cook Dry Beans

15: Special tip for preparing dry beans:

16: SOAKING BEANS

17: OVERNIGHT METHOD: Add 1 3/4 qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

18: QUICK-SOAK METHOD: Boil 1 3/4 qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

19: COOKING BEANS

20: Once the beans have been soaked, add 1 3/4 qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

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

22: OR

23: Chill for later use.

24: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

25: 1 lb dry black beans = about 2 1/4 cups dry or 4 1/2 cups cooked beans.

# HPS Hamburger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23455
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
PICKLE DILL SLCD HAMB 2900CT 5GAL	50 Ounce	149209
BEEF STK PTY CKD 2.45Z 6-5 JTM	100 Each	661851
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	200 Teaspoon	100129
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810

## Preparation Instructions

No Preparation Instructions available.

# HPS Kati-Kati Baked Chicken

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23456
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup	224839
SUGAR CANISTER 24-20Z GCHC	1/2 Cup	449237
SPICE CINNAMON GRND 15Z TRDE	1/4 Cup	224723
SPICE ALLSPICE GRND 16Z TRDE	1/4 Cup	513601
SPICE PAPRIKA 16Z TRDE	1/4 Cup	518331
SALT IODIZED 25 CARG	3 Tablespoon	108286
SPICE PEPR RED CRUSHED 12Z TRDE	2 Teaspoon	430196
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/3 Tablespoon	225061
SPICE PEPR RED CAYENNE GRND 16Z TRDE	2 Teaspoon	225088
SPICE TURMERIC GRND 15Z TRDE	2 Tablespoon	514187
SPICE CUMIN GRND 15Z TRDE	1/2 Cup	273945
OIL CANOLA 9-48FLZ P/L	3/4 Cup	330252
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Piece	786520
PARSLEY CALIF CLND 4-1 RSS	2 Ounce	272396

## Preparation Instructions

### Directions:

Combine garlic powder, sugar, cinnamon, allspice, paprika, salt, red pepper flakes, black pepper, cayenne pepper, turmeric, cumin, and oil in a small bowl. Stir well.

Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.

Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.

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

Bake:

Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-12 minutes.

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

Remove from oven.

Garnish with parsley.

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

(Optional) Serve with Baked Jollof Rice and Sauteed Spinach and Tomatoes. See B-28 and I-25 for recipe ingredients and directions.

Serve 1 chicken breast (2 oz).

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 chicken breast provides 2 oz equivalent meat/meat alternates.

5: CACFP Crediting Information: 1 chicken breast provides 2 servings meat/meat alternates.

# HPS Vegetable Chili

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23457
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
OIL LIQ CORN NT 6-1GAL GFS	1/2 Cup	107662
ONION DCD 1/2 2-5 RSS	2 1/2 Pound	426059
PEPPERS GREEN DCD 1/2 2-3 RSS	3 3/4 Cup	283959
SPICE CHILI POWDER HOT 17Z TRDE	1 1/2 Cup	224707
SPICE CUMIN GRND 5 TRDE	1/2 Cup	777072
SPICE GARLIC GRANULATED 24Z TRDE	2 2/3 Tablespoon	513881
SPICE ONION POWDER 19Z TRDE	1 1/3 Tablespoon	126993
SAUCE HOT 4-1GAL CRWNCOLL	1/2 Cup	264471
SUGAR BROWN MED 25 GCHC	1 Cup	108626
TOMATO CRSHD 6-10 ANGM	23 3/10 Cup	444588
TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M	1 1/16 Quart	501031
BEAN KIDNEY RED LT 6-10 GCHC	27 1/2 Cup	118788
Tap Water for Recipes	1 Cup	000001WTR
YOGURT PLN FF NAT 6-32Z YOPL	2 Quart	705850
CHEESE CHED MLD SHRD 4-5 LOL	3 Quart	150250
No. 3 Bulgur Wheat	12 1/4 Cup	12291968KD

## Preparation Instructions

Directions:

Heat the oil in a steam-jacketed kettle.

Add the onions and sauté 3 minutes, until translucent.

Add the green peppers and sauté 2 minutes, until tender.

Add the chili powder, cumin, granulated garlic, onion powder, hot sauce (optional), brown sugar, and tomatoes. Simmer 15 minutes, uncovered.

Add the kidney beans, bulgur, and water. Simmer 15 minutes, uncovered.

Add yogurt and stir to blend. Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. CCP: Heat to 140° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher. Portion with 6 oz ladle (¾ cup).

Sprinkle ¼ cup of Cheddar cheese on top of each portion when served.

Notes:

1: Comments:

2: \*See Marketing Guide.

3: Serving Information:

4: ¾ cup (6 oz ladle) provides:

5: Legume as Meat Alternate: 2 oz equivalent meat alternate, ¼ cup red/orange vegetable, and ¼ oz equivalent grains.

6: OR

7: Legume as Vegetable: 1 oz equivalent meat alternate, 1/8 cup legume vegetable, ¼ cup red/orange vegetable, 1/8 cup other vegetable, and ¼ oz equivalent grains.

8: Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously.

9: Special Tip:

10: This dish can be used as a filling in Tacos (D-13), Taco Salad (E-10), or Burritos (D-12).

11: A new nutrient analysis will be coming. Updated July 2014. Restandarization in progress.

# HPS Vegetable Sticks

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23458
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	25 Cup	510637
CUCUMBER SELECT 24CT MRKN	25 Cup	418439
CELERY STIX 4-3 RSS	3 1/2 Pound	781592

## Preparation Instructions

No Preparation Instructions available.

# HPS Sauteed Spinach and Tomatoes

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23459
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
MARGARINE SLD 30-1 GCHC	3/4 Cup	733061
PEPPERS RED DCD 3/8 2-3 RSS	1 1/2 Quart	581992
GARLIC MINCED IN WTR 12-32Z	1/2 Cup	907713
GINGER FRSH 5 P/L	1/2 Cup	552321
SPICE PEPR RED CRUSHED 12Z TRDE	1 1/3 Tablespoon	430196
SPINACH LEAF FLAT CLND 4-2.5 RSS	6 1/2 Quart	329401
TOMATO PASTE 26 6-10 GCHC	3 1/2 Cup	100196
SALT IODIZED 25 CARG	2 Tablespoon	108286
ONION DCD IQF 6-4 GCHC	12 Cup	261521

## Preparation Instructions

Directions:

Heat margarine over medium heat in a large stock pot.

Add onions, bell peppers, garlic, ginger, and red pepper flakes. Saute uncovered for 3 minutes over medium heat until tender and translucent. Stir frequently.

Add spinach in batches (1 lb per batch). Add additional batch once current batch begins to wilt.

Add tomato paste before adding the last batch of spinach. Add salt. Stir well. Heat uncovered for an additional 5 minutes or more until spinach reduces.

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

Transfer to a steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.

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

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

Portion with No. 16 scoop (1/3 cup).

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: 1/3 cup (No. 16 scoop) provides 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable, and 1/8 cup other

5: vegetable

6: CACFP Crediting Information: 1/3 cup (No. 16 scoop) provides 3/8 cup vegetable.

# HPS Jollof Rice

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23460
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
OIL CANOLA 9-48FLZ P/L	1 Cup	330252
ONION DCD 1/2 2-5 RSS	2 1/4 Pound	426059
SPICE GINGER GRND 16Z TRDE	1 1/3 Tablespoon	513695
GARLIC MINCED IN WTR 12-32Z	1/4 Cup	907713
PEPPERS RED DCD 3/8 2-3 RSS	1 1/4 Quart	581992
TOMATO DCD IN JUICE 6-10 REDG - Red Gold - M	3 7/8 Cup	501031
SAUCE TOMATO MW 6-10 GCHC	3 5/8 Cup	306347
SALT IODIZED 25 CARG	1 1/3 Tablespoon	108286
SPICE PEPR RED CAYENNE GRND 16Z TRDE	1/2 Teaspoon	225088
SPICE PAPRIKA 16Z TRDE	1/2 Teaspoon	518331
SPICE CURRY POWDER 17Z TRDE	1/4 Cup	224804
BASE VEG LO SOD 12-1 KNOR	1 Gallon	157686
RICE BRN PARBL WGRAIN 25 GCHC	7 1/2 Pound	516371
PEAS & CARROT 12-2.5 GCHC	2 2/5 Quart	119458
CILANTRO CLEANED 4-1 RSS	1 3/4 Quart	219550

## Preparation Instructions

Directions:

Heat oil in a large stock pot.

Add onions, ginger, garlic, and bell peppers. Saute uncovered over medium heat for about 3 minutes or until translucent.

Add diced tomatoes, tomato sauce, salt, pepper, paprika, and curry powder. Heat uncovered over medium heat for 5 minutes, or until liquid is reduced and tomatoes begin to soften, stirring frequently.

Add stock. Stir well. Set aside for step 6.

Place 1 qt 2 Tbsp 1 1/2 tsp brown rice (1 lb 10 oz) in each steam table pan (12" x 20" x 2 1/2").

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

Pour 2 qt (about 4 lb) tomato mixture over each pan. Stir well. Cover pans tightly.

Bake:

Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.

Critical Control Point: Heat to 135 °F or higher.

Remove from oven. Fluff rice. Set aside for step 11.

Steam vegetables for 1 minute to ensure that peas are bright in color.

Fold 2 1/3 cups 1 Tbsp (about 12 oz) vegetables in rice mixture.

Hold for hot service at 135 °F or higher.

Garnish with cilantro.

Portion with No. 8 scoop (1/2 cup).

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: 1/2 cup (No. 8 scoop) provides 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/4 cup vegetable and 1 serving grains/breads.

# HPS Cornbread

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23461
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
WHOLE WHEAT FLOUR STONE GROUND 50	1 1/2 Quart	330094
CORNMEAL WHT SELF RISING 25 GENM	1 2/3 Quart	198060
SUGAR CANE GRANUL 25 GCHC	2 Cup	108642
BAKING POWDER DBL ACTION 6-5 RDSTR	1 Ounce	683700
SALT IODIZED 25 CARG	1 Tablespoon	108286
EGG WHL LIQ 6-5 GCHC	1 1/3 Cup	284122
MILK PWD INST FF 50 P/L	1 3/4 Quart	113336
OIL CANOLA 9-48FLZ P/L	1 Cup	330252
PEPPERS RED DCD 3/8 2-3 RSS	3 Cup	581992
CORN WHL KERNEL R/SOD 6-10 P/L	2 1/2 Cup	222011

## 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.

# HPS Gingerbread

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23462
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
WHOLE WHEAT FLOUR STONE GROUND 50	1 7/8 Quart	330094
FLOUR WHEAT HI-GLUTEN UNBLCHD 50	1 13/16 Pound	683491
BAKING SODA 36Z GCHC	2 2/3 Tablespoon	513849
SPICE GINGER GRND 16Z TRDE	3/8 Cup	513695
SPICE CINNAMON GRND 15Z TRDE	2 2/3 Tablespoon	224723
SPICE CLOVES GRND 16Z TRDE	2 Teaspoon	224774
MARGARINE SLD 30-1 GCHC	1 1/3 Cup	733061
SUGAR BROWN MED 25 GCHC	3 Cup	108626
MOLASSES 4-1GAL P/L	1 1/3 Quart	234303
Tap Water for Recipes	1 1/3 Quart	000001WTR
EGG WHL LIQ 6-5 GCHC	2 2/3 Cup	284122

## Preparation Instructions

### Directions:

Place flour, baking soda, ginger, cinnamon, and cloves in a commercial mixer (batch as needed). Using a paddle attachment, mix on low speed for 1 minute. Leave dry ingredients in mixer. Set aside for step 4.

Combine margarine, sugar, molasses, and boiling water in a large bowl. Stir until margarine is melted.

Add eggs.

Add molasses mixture to dry ingredients and stir until lumps are removed.

(Optional) Add lemon or orange zest.

Pour 1 qt 2 cups (about 3 lb) batter 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 until edges are dark and middle is firm to touch:

Conventional oven: 350 °F for 35-45 minutes. Convection oven: 325 °F for 30-35 minutes.

Portion: Cut each pan 5 x 5 (25 pieces per pan).

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 piece provides 1 oz equivalent grains.

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

# Famous HPS Cheeseburger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23953

## Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Each	517810
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260

## Preparation Instructions

No Preparation Instructions available.



# Turkey Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-24509

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	13 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# HUMMUS & PRETZELS

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-24629
<b>School:</b>	Test Middle School		

## Ingredients

Description	Measurement	DistPart #
HUMMUS ORIG 4-.5GAL GREC	200 Ounce	209902
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	100 Package	893711

## Preparation Instructions

No Preparation Instructions available.

# Choice of Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-24630
<b>School:</b>	Test Middle School		

## Ingredients

Description	Measurement	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each	118940

## Preparation Instructions

No Preparation Instructions available.

# Spartan Turkey Bagel Sandwich

<b>Servings:</b>	150.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-24830

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	150 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	18 3/4 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	151 1/2 Slice	189071

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Side Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-25151
<b>School:</b>	HPS High School - test		

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE 24CT MRKN	100 Cup	305812
TOMATO 6X6 LRG 10 MRKN	25 Cup	199001
CUCUMBER SELECT SUPER 45 MRKN	25 Cup	198587

## Preparation Instructions

No Preparation Instructions available.

# Deluxe Hamburger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-25161
<b>School:</b>	HPS High School - test		

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GCHC	100 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	100 Cup	517810
TOMATO 6X6 LRG 10 MRKN	100 Cup	199001
LETTUCE ICEBERG FS 4-6CT MRKN	12 Cup	307769
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Cup	571720
MUSTARD PKT 500-5.5GM GCHC	100 Cup	700051
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Cup	189071

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

1. Cook beef patty as directed on package.
2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll.
3. Serve.

1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

Updated October 2013

Notes:

# Choice of Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-25285
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each	118940

## Preparation Instructions

No Preparation Instructions available.

# Bowl Asian Mashed Potato MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-25851
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEEF DIPPERS WONDER BITE 400-.7Z PIER	400 7/10 Ounce	770817
PEPPERS RED DCD 3/8 2-3 RSS	1 5/9 Gallon	581992
BROCCOLI 16-1# MKTDAY	3 1/4 Gallon	613180
Mashed potatoes	200 1/2 Cup	066159

## Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the beef according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Steam or saute the bell peppers until tender.
4. Place 1 cup potatoes in a 16oz container. Evenly place 4 pieces of beef over potatoes. Add 1/2 cup broccoli and 1/4 cup peppers.
5. Serve warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1/4 c. red/orange vegetable, and 1/2 c. dark green vegetable

Source: Basic American Foods, [www.baf.com](http://www.baf.com)

Notes:



# Side Salad

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-25857
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE 24CT MRKN	100 Cup	305812
TOMATO 6X6 LRG 10 MRKN	25 Cup	199001
CUCUMBER SELECT SUPER 45 MRKN	25 Cup	198587

## Preparation Instructions

No Preparation Instructions available.

# Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-26179

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Chicken Alfredo

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-26189
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	100 Each	152121
SAUCE ALFREDO FZ 6-5 JTM	183 Ounce	155661
PASTA PENNE RIGATE 100 WHLWHE 2-5	50 Cup	654571

## Preparation Instructions

No Preparation Instructions available.

# Turkey Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-26304

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Chs Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-26443

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Sandwich Bagel Turkey & Chs MTG

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-26589

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Eggs Scrambled USDA

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-26954
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
EGG SHL LRG A GRD 6-30CT GCHC	100 Each	206539
MILK PWD FF INST 6-5 P/L	6 1/2 Ounce	311065
Cold Water	2 Quart	0000

## Preparation Instructions

Directions:

WASH HANDS.

1. Beat eggs thoroughly.
2. Add milk and salt. Mix until well blended.
3. Pour 3 lb 12 oz (1 qt 3 1/4 cups) egg mixture into each steamtable pan (12"x20"x2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
4. Bake:

Conventional oven: 350 degrees F for 20 minutes. Stir once after 15 minutes.

Convection oven: 300 degrees F for 15 minutes. Stir once after 10 minutes.

DO NOT OVERCOOK

CCP: HEAT TO 145 DEGREES F FOR 3 MINUTES.

5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance.
6. Add 1 1/4 oz (2 Tbsp 1 1/2 tsp) margarine or butter (optional) to each pan. Stir. (For 50 servings)
7. CCP: HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER.

Sprinkle 7 oz (1 3/4 cups) cheese (optional) over each pan. (For 50 servings)

8. Portion with No. 16 scoop (1/4 cup). For best results, serve within 15 minutes.

CHILD NUTRITION: 1/4 cup (No. 16 scoop) provides= 2 oz meat alternate.

YIELD:

50 servings: 2 steamtable pans

100 servings: 4 steamtable pans

VOLUME:

50 servings: about 3 quarts 1/2 cup

100 servings: about 1 gallon 2 1/4 quarts

**SPECIAL TIPS:**

For 50 servings, use 1 lb 9 oz (2 qt 1/3 cup) dried whole eggs and 2 qt 1/3 cup water in place of fresh eggs.

For 100 servings, use 3 lb 2 oz (1 gal 2/3 cup) dried whole eggs and 1 gal 2/3 cup water in place of fresh eggs.

Updated October 2013

Notes:



# Turkey & Cheese Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27373

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# zeeland yp

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27414
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	3/4 Cup	711664
YOGURT VAN L/F PARFPR 6-4 YOPL	1 Cup	811500
YOGURT STRAWB L/F PARFPR 6-4 YOPL	1 Cup	811490
BLUEBERRY FREE-FLOW IQF 30 GCHC	1/2 Cup	119873
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1/2 Cup	621420

## Preparation Instructions

You will be using one of each: 20oz cup #672292, Insert 4oz 819340 and Dome 820360

Start by placing 1/2 cup of Yogurt in the bottom of the cup

1/2 cup fruit (either blueberry or strawberry) on top of the yogurt

Then add another 1/2 cup of yogurt and 1/2 cup of fruit (either blueberry or strawberry)

You will measure 3/4 cup of granola into the insert and place it on top of the berries

Finish with placing a dome lid on top

label and keep in the cooler at 41 or below until ready to serve.

# Pizza Sauce - copy plymouth

<b>Servings:</b>	40.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	8.00 Fluid Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27539
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
TOMATO PASTE 6-10 COMM	3 Cup	150580
TOMATO DCD I/JCE CALIF 6-10 GCHC	3 #10 CAN	100366
SPICE OREGANO WHL 24Z TRDE	2 Tablespoon	518351
SPICE BASIL LEAF 5.5Z TRDE	1/4 Cup	513628
SPICE ONION POWDER 19Z TRDE	2 Teaspoon	126993
SPICE PARSLEY FLAKES 11Z TRDE	3 Tablespoon	513989
SPICE GARLIC POWDER 6 TRDE	1 Tablespoon	513857

## Preparation Instructions

Combine all ingredients and use immersion blender to puree until smooth.

# Turkey & Cheese Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27563

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27612

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# TEST ZEELAND Breakfast Sandwich: Sausage Egg and Cheese on Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27668
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY CKD 250-1.2Z COMM	1 Each	109000
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	1 Each	592625
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264

## Preparation Instructions

Cook Sausage as directed until internal temperature reaches 168 degrees

Open bagel up and place on the work surface

Place one Egg patty on the bottom part of the bagel

Take one slice of American Cheese and put on top of the Egg patty

Add one Sausage patty to the slice of cheese

Place the top of bagel on the sandwich

Wrap in a paper wrapper and keep in warmer at 140 degrees or higher until ready to serve

# Graves Tasty Tidbits

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27706
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	2 Each	786580
APPLESAUCE BLUE RASPB CUP 96-4.5Z	1 Each	753881
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512

## Preparation Instructions

LunchBox- 344612

# Graves Salsa

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27707
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
SALSA 103Z 6-10 REDG	4 Ounce	452841

## Preparation Instructions

Ready to eat.



# HPS Turkey Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28061

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28142

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	13 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	100	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28180

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28304

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel

<b>Servings:</b>	75.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28562

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	75 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	9 3/4 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	75 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	75	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Chicken Patty Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28565

## Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	327080
3.5 WG Hamburger Bun	1 Each	3354

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28679
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
MAYOCHUP BLND PKT 200-.43Z HEINZ	1 Each	203355

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28744

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:



# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28809

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	50 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	6 1/2 Pound	211729
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	50 Slice	271411
DRESSING HNY MSTRD PKT 100-1FLZ	50 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Sandwich Bagel Turkey & Chs MTG

<b>Servings:</b>	75.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29127

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	75 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	9 3/4 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	75 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	75 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	75.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29154

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	75 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	9 3/4 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	75 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	75 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29162
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	200 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	26 Pound	211729
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	202 Slice	271411
DRESSING HNY MSTRD PKT 100-1FLZ	200 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29449

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	500.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29528

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	500 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	65 Pound	211729
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	500 Slice	271411
DRESSING HNY MSTRD PKT 100-1FLZ	500 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	650.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29554

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	650 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	84 1/2 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	650 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	650 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29598

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:



# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	250.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29660

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	250 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	32 1/2 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	250 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	250 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	300.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29710

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	300 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	39 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	300 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	300 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Ham & Cheese Bagel Sandwich

<b>Servings:</b>	300.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29713

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	300 Each	230264
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	300 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	300 Each	492932
Low Sodium Sliced Turkey Ham	1	120951

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel

<b>Servings:</b>	250.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29742

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	250 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	32 1/2 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	250 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	250 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel

<b>Servings:</b>	120.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29777

## Ingredients

Description	Measurement	DistPart #
100% WG Whole Wheat Bagel, 3.0 oz, 6 pack	120	120758
4-5 TURKEY BRST SHRD CKD 220120	120	689470
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	120 Slice	189071

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29789

## Ingredients

Description	Measurement	DistPart #
100% Whole Wheat Bagel, 2.5 oz, IW	1	120757
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
All Natural Smoked Turkey Breast	1 Slice	257412

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29933

## Ingredients

Description	Measurement	DistPart #
100% WG Whole Wheat Bagel, 3.0 oz, 6 pack	1	120758
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
6-2 PREM SMKD SLCD TURKEY 8482	1	572632

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	150.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30160

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	150 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	19 1/2 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	150 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	150 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:



# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30204

## Ingredients

Description	Measurement	DistPart #
100% Whole Wheat Bagel, 2.5 oz, IW	1	120757
6-2 PREM SMKD SLCD TURKEY 8482	1	572632
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

## Preparation Instructions

No Preparation Instructions available.

# Katherine Delamater

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 sw	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30360

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GCHC	1 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	75.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31041

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	75 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	9 3/4 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	75 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	75 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese,
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31629

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	13 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	100 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31630
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	13 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	100 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	100 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31755

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31761

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-32410

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:



# Turkey & Cheese Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-32749

## Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	1/8 Pound	211729
CHEESE AMER YEL 160CT SLCD 4-5 GCHC	1 Slice	271411
DRESSING HNY MSTRD PKT 100-1FLZ	1 Each	492932

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33275
<b>School:</b>	Kathy's test school		

## Ingredients

Description	Measurement	DistPart #
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## Preparation Instructions

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Directions:

WASH HANDS

1. Cook beef patty as directed on package
2. Layer patty and cheese over bottom of bun. Top with remaining bun.
3. Serve

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33276
<b>School:</b>	Kathy's test school		

## Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GCHC	1 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	189071

## Preparation Instructions

No Preparation Instructions available.

# GFS Pizza Crust

<b>Servings:</b>	310.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33626
<b>School:</b>	KATHY'S TEST SCHOOL		

## Ingredients

Description	Measurement	DistPart #
FLOUR HI-GLUTEN ENRICHED 2-25 PG	25 Pound	227439
SUGAR BEET GRANUL 50 GCHC	1 Cup	224413
SALT IODIZED 25 CARG	1 Cup	108286
YEAST INST 20-1 LESAFFRE	2 Ounce	155630
OIL SALAD CANOLA NT 6-1GAL GCHC	1 Cup	393843

## Preparation Instructions

No Preparation Instructions available.

# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33633

## Ingredients

Description	Measurement	DistPart #
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## Preparation Instructions

No Preparation Instructions available.