Cookbook for CREEKSIDE ELEM SCHL

Created by HPS Menu Planner

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Beef Soft Taco w/ chips & salsa

Servings:	75.000	Category:	Entree
Serving Size:	3.17 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30703

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	14 Pound	14# = 2 bags	722330
TORTILLA FLOUR ULTRGR 6 30-12CT	75 Each	75= 6 pkgs + 3	882690
CHEESE CHED MLD SHRD 4-5 LOL	2 1/2 Pound		150250
SALSA CUP 84-3Z REDG	75 Each		677802
CHIP TORTL RND R/F 104- .88Z TOSTIT	75 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	284751

Preparation Instructions

1. Place bags of taco meat into a steam table pan. Steam.

CCP: Heat for 30-35 minutes until product reaches a min internal temperature of 140 for at least 15 seconds.

2. Cut open bags and pour into serving pans. Cover.

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

To serve: Use a #12 scoop of taco meat (should be about 3.17 oz), 1 soft shell, and 2 T (0.5 oz) cheese. Serve with a bag of chips and salsa cup.

Meal Components (SLE) Amount Per Serving

5	
Meat	2.430
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.620
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 75.000 Serving Size: 3.17 Ounce

eering ein			
Amount Pe	r Serving		
Calories		405.50	
Fat		16.90g	
SaturatedF	at	7.45g	
Trans Fat		0.27g	
Cholestero	I	48.30mg	
Sodium		747.12mg	
Carbohydrates		38.25g	
Fiber		5.88g	
Sugar		5.88g	
Protein		19.86g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	202.01mg	Iron	2.87mg

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

Nutrition - Per 100g

		<u> </u>	
Calories		451.22	
Fat		18.81g	
SaturatedF	at	8.29g	
Trans Fat		0.30g	
Cholestero	l	53.75mg	
Sodium		831.35mg	
Carbohydrates		42.57g	
Fiber		6.55g	
Sugar		6.55g	
Protein		22.09g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	224.79mg	Iron	3.19mg

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Meat Lovers Stromboli Roll-up

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30708
Ingredients			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STROMBOLI MT & CHS 72-4.2Z S&F	50 Each	For best results, allow to thaw prior to cooking. Do not refreeze. Cook for 8-10 minutes in a 380 degree F Convection oven. Cook before eating to an internal temperature of 165 degree F as measured by a food thermometer.	474964
SAUCE MARINARA DIPN CUP 100-1Z GCHC	50 Each		130834

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts Servings Per Recipe: 50.000 Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	305.00		
Fat	11.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium 830.00			
Carbohydrates	34.00g		
Fiber	0.00g		
Sugar	7.00g		
Protein 16.00g			
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 153.00mg	Iron	2.00mg	

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli with Cheese Sauce

Servings:	32.000	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22620

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GCHC	4 Pound		610902
SAUCE CHS CHED POUCH 6-106Z LOL	1 Quart		135261

Preparation Instructions

1. Place vegetables in covered steamtable pan or microwaveable pan, or heat in combi, oven or microwave to 140 ° F - 160° F. DO NOT OVERCOOK!

- 2. Prepare Sauce according to the directions.
- 3. Pour Sauce over drained, cooked vegetables.
- 4: CCP: Hold for hot service at 135 ° For higher.

Meal Components (SLE)

Amount Per Serving

Meat	0.042
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts Servings Per Recipe: 32.000 Serving Size: 0.50 Cup			
Amount Per Serving			
Calories		22.08	
Fat		0.42g	
SaturatedFat		0.25g	
Trans Fat		0.00g	
Cholesterol		1.25mg	
Sodium		32.92mg	
Carbohydrates		3.54g	
Fiber		2.00g	
Sugar		0.67g	
Protein		2.29g	
Vitamin A 0.0	0IU	Vitamin C	0.00mg
Calcium 35	.29mg	Iron	0.67mg

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

Nutrition - Per 100g

No 100g Conversion Available