

Cookbook for All Elementary Schools

Created by HPS Menu Planner

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CHEESY CHICKEN & RICE

Servings:	100.00	Category:	Entree
Serving Size:	1.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21203
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Ounce		722110
CHIX STRP FAJT GRLLD 6-5 GLDKST	2 7/15 Ounce		903490
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

Preparation Instructions

DIRECTIONS:

COOK MEXICAN RICE ACCORDING TO RECIPE ON BOX

PLACE DICED CHICKEN IN PAN AND SPINKLE THE TACO SEASONING ON CHICKEN AND PUT IN STEAMER FOR 45 MINUTES OR UNTIL 165 DEGREES.

HEAT CHEESE TO PROPER INTERNAL TEMPERATURE

DURING SERVING PLACE 1 CUP OF RICE ON TRAY, TOP WITH CHICKEN AND QUESO.

SERVING INSTRUCTIONS: SERVE RICE WITH 8OZ. (1CUP) SLOTTED PORTION SERVER

SERVE CHICKEN WITH 8# (1/2 CUP) SLOTTED PORTION SERVER

SERVE CHEESE WITH 2OZ. (1/4 CUP) SOLID PORTION SERVER

Meal Components (SLE)

Amount Per Serving

Meat	0.026
Grain	0.080
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.75 Cup

Amount Per Serving

Calories	9.09		
Fat	0.18g		
SaturatedFat	0.06g		
Trans Fat	0.00g		
Cholesterol	0.95mg		
Sodium	10.95mg		
Carbohydrates	1.48g		
Fiber	0.04g		
Sugar	0.00g		
Protein	0.39g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.38mg	Iron	0.05mg

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

Nutrition - Per 100g

No 100g Conversion Available

Beefy Mac

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21392
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS STRAT NOODL 6-5	6 Ounce	BAKE Pre-heat oven to 390 degrees F. Remove desired product from case and place on paper-lined sheet pan. Leave 1 1/2" between products. Return case to freezer. Do not thaw. Bake for 18-20 minutes until golden brown. Remove from oven. Let cool for 15 minutes. Decorate with icing.	561302
BEEF CRMBL CKD IQF 6-5# JTM	1 Ounce		661940
SPICE CHILI POWDER 38Z MEXENE	1/4 Teaspoon		847171

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 serving

Amount Per Serving

Calories	380.47
Fat	20.82g
SaturatedFat	11.04g
Trans Fat	0.33g
Cholesterol	63.21mg
Sodium	870.42mg
Carbohydrates	26.41g
Fiber	0.41g
Sugar	4.00g
Protein	20.43g
Vitamin A 0.00IU	Vitamin C 0.69mg
Calcium 369.02mg	Iron 1.90mg

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Nutrition - Per 100g

No 100g Conversion Available

Ham & Swiss on Croissant

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21934
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE SWS 160CT SLCD PROC 4-5 GCHC	2 Slice	2 slices = 1 oz	164348
HAM SMKD SLCD 5 10/ 2-5 GFS	3 Slice	3 slices = 4.8 ounces divided by 2 (water added=2.4	757845
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172

Preparation Instructions

Assemble sandwich and heat to warm ham and melt cheese

Meal Components (SLE)

Amount Per Serving

Meat	3.400
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	435.00
Fat	22.25g
SaturatedFat	9.50g
Trans Fat	0.00g
Cholesterol	97.50mg
Sodium	2170.00mg
Carbohydrates	30.00g
Fiber	2.00g
Sugar	5.00g
Protein	29.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 185.00mg	Iron 2.58mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Dip

Servings:	40.00	Category:	Entree
Serving Size:	4.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22441
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CREAM LOAF 10-3 GCHC	3 1/3 Pound		163562
SAUCE HOT 4-1GAL CRWNCOLL	30 Ounce		264471
DRESSING RNCH LT 4-1GAL GCHC	3 1/3 Tablespoon		472999
CHEESE CHED MLD SHRD FINE 4-5 GCHC	3 1/3 Pound		191043
CHIX STRP FAJT GRLLD 6-5 GLDKST	10 Cup		903490
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512

Preparation Instructions

Place thawed diced chicken into full sized 6" hotel pan.

In separate bowl, cut up cream cheese in cubes.

Add shredded cheese, hot sauce, and ranch.

Pour mixture over chicken.

Cover with foil.

Bake at 350 F for 30 minutes and heat internally 165F.

Place chips in 1# boat, top with 4 oz of chicken dip.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 4.00 1

Amount Per Serving

Calories	96.17
Fat	6.94g
SaturatedFat	3.69g
Trans Fat	0.00g
Cholesterol	27.90mg
Sodium	321.15mg
Carbohydrates	2.22g
Fiber	0.08g
Sugar	0.08g
Protein	5.82g
Vitamin A 12.49IU	Vitamin C 0.90mg
Calcium 136.53mg	Iron 0.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Ravoli

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22755
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	700 Each	place in bowls to thaw the day prior and store in refrigerator	524650
SAUCE SPAGHETTI 6-10 GCHC	100 Cup	Heat and place over ravioli	144207
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	6 1/4 Pound	top with cheese and place container in warmer.	780995

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	302.50
Fat	4.25g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	21.25mg
Sodium	1230.00mg
Carbohydrates	43.25g
Fiber	7.00g
Sugar	15.00g
Protein	15.25g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 186.25mg	Iron 2.88mg

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Nutrition - Per 100g

No 100g Conversion Available

Lima Bean

Servings:	27.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23179
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN LIMA BABY 30 GCHC	5 Pound		285580
SALT IODIZED 25 CARG	1 Teaspoon		108286
SPICE PEPR BLK REG FINE GRIND 16Z	1/2 Teaspoon		225037
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon		209810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 27.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	101.45		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	170.24mg		
Carbohydrates	20.31g		
Fiber	6.07g		
Sugar	1.01g		
Protein	5.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.66mg	Iron	1.32mg

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Nutrition - Per 100g

No 100g Conversion Available

Pretzel Deli Club

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23181
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL PRTZL WGRAIN 120-2.2Z J&J	1 Each		500162
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1 1/2 Ounce	2 slices (1.5 oz) = 1 M	689541
TURKEY HAM SLCD 12-1 JENNO	2 Slice	3 slices = 1 M	556121
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	1 slc= 0.5 M/MA	189071

Preparation Instructions

1. Assemble sandwich. Begin by layering 2 slices of ham and 2 slices of turkey on bun.

CCP: Keep at 41 F or below.

*Allergens: Wheat, Milk, Soy

Meal Components (SLE)

Amount Per Serving

Meat	2.842
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	321.74
Fat	8.79g
SaturatedFat	3.49g
Trans Fat	0.00g
Cholesterol	67.41mg
Sodium	676.48mg
Carbohydrates	34.00g
Fiber	3.00g
Sugar	5.00g
Protein	26.96g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 108.50mg	Iron 2.87mg

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Nutrition - Per 100g

No 100g Conversion Available

Ball Park Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23187
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 64-1.45Z TOSTIT	4 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
SAUCE CHS CHED DIP CUP 140-3Z LOL	2 Each		528690
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

Preparation Instructions

cup cheese in 4 ounce containers and put with chips in a red white food container

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 serving

Amount Per Serving

Calories	1209.30
Fat	48.00g
SaturatedFat	16.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	1970.50mg
Carbohydrates	144.00g
Fiber	12.00g
Sugar	23.00g
Protein	32.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 826.00mg	Iron 2.40mg

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Nutrition - Per 100g

No 100g Conversion Available

Blackeyed Peas

Servings:	27.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23246
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE PEPR BLK REG FINE GRIND 16Z	1/2 Teaspoon		225037
BASE HAM NO ADDED MSG 12-1 GCHC	1 Tablespoon		686691
PEAS BLACK-EYED FCY 6-10	1 #10 CAN		202507

Preparation Instructions

simmer beans and seasonings

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 27.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	95.85		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	433.42mg		
Carbohydrates	17.25g		
Fiber	2.87g		
Sugar	1.92g		
Protein	6.71g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.74mg	Iron	2.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Greens

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23247
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GREENS MXD CHPD 6-10 ALLENS	12 1/2 Cup		106810
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon		225037
BASE HAM NO ADDED MSG 12-1 GCHC	1/2 Teaspoon		686691
ONION DEHY CHPD 15 P/L	2 Tablespoon		263036

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 25.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	25.95
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	50.73mg
Carbohydrates	3.24g
Fiber	2.03g
Sugar	1.02g
Protein	2.03g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 150.38mg	Iron 0.73mg

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

Nutrition - Per 100g

No 100g Conversion Available

Funnel Cake

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23248
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	1 Each		607351
SUGAR POWDERED 10X 12-2 PION	1/2 Teaspoon		859740

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	360.00		
Fat	13.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	350.00mg		
Carbohydrates	58.00g		
Fiber	3.00g		
Sugar	26.50g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hot Ham & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23710
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	2 Slice		189071
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	3 Slice		680656

Preparation Instructions

Prepare sandwich and heat to proper temp. Hold at proper temp

Store products under freezer or dry storage until time for prep:

Standard:

Maintain hot potentially hazardous food at 140°F/60°C or above during display/service.

Monitoring:

Check hot potentially hazardous food temperatures at least once every 1 to 2 hours with an approved thermometer.

Record these temperatures.

Check temperatures of all hot potentially hazardous foods removed from warmer or brought from kitchen for display/service.

These temperatures do not have to be recorded.

Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.

Corrective Action:

Reheat food that has been held below 140°F/60°C for 2 hours or less to 165°F/74°C.

Discard food that has been held below 140°F/60°C for more than 2 hours.

Record-Keeping:

Maintain Temperature Log or equivalent

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	247.50		
Fat	6.63g		
SaturatedFat	2.88g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	690.00mg		
Carbohydrates	27.75g		
Fiber	3.00g		
Sugar	6.75g		
Protein	19.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	227.00mg	Iron	1.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Graham Cracker/Blueberry Muffin

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-25948
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	1 Each		198472
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving			
Calories	310.00		
Fat	10.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	225.00mg		
Carbohydrates	49.00g		
Fiber	3.00g		
Sugar	22.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

fresh broccoli w/ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26570
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/2 Cup		732451
DRESSING RNCH LT LO SOD 200-12GM GCHC	1 Each		699981

Preparation Instructions

The cold holding temperature for TCS foods must be at 40 degrees Fahrenheit or below. Here are some tips to properly hold cold foods so they don't fall into the danger zone:

Ensure your cold-holding equipment keeps foods at 40 degrees Fahrenheit and below.

Any cold food held without refrigeration is safe for up to 6 hours, starting from the time it was removed from refrigeration at 40 degrees Fahrenheit and below.

Check the temperature of cold foods every 2 hours and discard any cold food that reaches a temperature of 70 degrees Fahrenheit or higher.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	45.45
Fat	2.65g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	70.00mg
Carbohydrates	5.00g
Fiber	1.20g
Sugar	2.00g
Protein	1.30g
Vitamin A 283.47IU	Vitamin C 40.59mg
Calcium 29.39mg	Iron 0.33mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cheese and Crackers

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27637
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER WHT 160CT SLCD 6-5 LOL	4 Slice		861940
CRACKER SALTINE 300-4CT ZESTA	4 Package		270644

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	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 serving

Amount Per Serving			
Calories	420.00		
Fat	22.00g		
SaturatedFat	10.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1600.00mg		
Carbohydrates	40.00g		
Fiber	0.00g		
Sugar	2.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	314.00mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Soft Pretzel Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28803
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL SFT PREBKD 2.5Z 4-25CT GCHC	1 Each		764362
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each		528690
Grapes	1/2 Cup	UNSPECIFIED NONE	
DRESSING RNCH LT LO SOD 200-12GM GCHC	1 Each		699981
CARROTS BABY PLD 72-3Z P/L	1 Package		241541
CHEESE STRING MOZZ IW 1Z 4-36CT GCHC	1 Each		714960

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	504.60
Fat	19.00g
SaturatedFat	9.50g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	1033.50mg
Carbohydrates	60.00g
Fiber	3.70g
Sugar	16.00g
Protein	22.70g
Vitamin A 11627.72IU	Vitamin C 69.77mg
Calcium 567.58mg	Iron 0.24mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chili Cheese Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28815
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
CHEESE CHED MLD SHRD FINE 4-5 GCHC	2 Ounce		191043
beef, tomato products, beans, seasonings	1 Serving		R-19101

Preparation Instructions

Heat chili to proper temperature, place 5 ounces of chili in bowl, serve with cheese cup and bag of chips

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 serving

Amount Per Serving

Calories	571.96
Fat	28.00g
SaturatedFat	10.50g
Trans Fat	0.70g
Cholesterol	72.00mg
Sodium	1867.40mg
Carbohydrates	51.41g
Fiber	9.77g
Sugar	6.96g
Protein	27.21g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 304.81mg	Iron 4.76mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger on Bun Ele

Servings:	1.00	Category:	Entree
Serving Size:	5.50 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29384
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	2 1/4 Ounce		517810
CHEESE AMER 160CT SLCD 6-5 COMM	1/2 Ounce		150260
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	2 1/4 Ounce		655482

Preparation Instructions

Store products under freezer or dry storage until time for prep:

Standard:

Maintain hot potentially hazardous food at 140°F/60°C or above during display/service.

Monitoring:

Check hot potentially hazardous food temperatures at least once every 1 to 2 hours with an approved thermometer.

Record these temperatures.

Check temperatures of all hot potentially hazardous foods removed from warmer or brought from kitchen for display/service.

These temperatures do not have to be recorded.

Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.

Corrective Action:

Reheat food that has been held below 140°F/60°C for 2 hours or less to 165°F/74°C.

Discard food that has been held below 140°F/60°C for more than 2 hours.

Record-Keeping:

Maintain Temperature Log or equivalent

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.50 1 sandwich

Amount Per Serving

Calories	844.75
Fat	49.39g
SaturatedFat	20.05g
Trans Fat	2.61g
Cholesterol	174.50mg
Sodium	1153.80mg
Carbohydrates	33.63g
Fiber	6.98g
Sugar	5.00g
Protein	67.80g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 205.25mg	Iron 7.61mg

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

Nutrition - Per 100g

No 100g Conversion Available

Bacon Turkey Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29423
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice		244190
CHEESE AMER 160CT SLCD 6-5 COMM	2 Slice		150260
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
BACON CKD MED SLCD 3-100CT GFS	1 Slice		314196

Preparation Instructions

Be sure to heat bacon

Assemble meats and cheese and wrap

Keep cold

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 wrap

Amount Per Serving

Calories	437.50
Fat	20.75g
SaturatedFat	9.30g
Trans Fat	0.01g
Cholesterol	74.00mg
Sodium	1278.45mg
Carbohydrates	34.00g
Fiber	1.00g
Sugar	3.00g
Protein	28.70g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 213.00mg	Iron 2.45mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29610
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Ounce	PLACE SEALED BAGS IN A STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. CAUTION SHOULD BE TAKEN WHEN OPENING BAGS TO AVOID BEING BURNED.	722110
CHIP TORTL RND WGRAIN 8-16Z TOSTIT	2 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh	739741
SEASONING FAJITA MIX 6-8.9Z LAWR	1/4 Teaspoon		518298
CHIX STRP FAJT GRLLD 6-5 GLDKST	2 7/15 Ounce		903490

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	511.13
Fat	24.48g
SaturatedFat	8.42g
Trans Fat	0.01g
Cholesterol	94.87mg
Sodium	1407.67mg
Carbohydrates	45.04g
Fiber	4.10g
Sugar	0.00g
Protein	27.17g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 278.23mg	Iron 1.58mg

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt/Goldfish Graham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-30271
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH CINN 300-2CT PEPPFM	1 Package		194510
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving	
Calories	190.00
Fat	4.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	195.00mg
Carbohydrates	33.00g
Fiber	1.00g
Sugar	17.00g
Protein	5.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 200.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

2 - Bosco Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30583
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry1. Preheat oil to 350° F.2. THAWED ONLY: 1-2 minutes.3. Let stand 2 minutes before serving.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time and or temperature as necessary.Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411

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.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	300.00
Fat	10.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	440.00mg
Carbohydrates	34.00g
Fiber	4.00g
Sugar	2.00g
Protein	20.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 444.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Lasagna Roll Ups

Servings:	180.00	Category:	Entree
Serving Size:	180.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30584
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	180 Each		234041
Tap Water for Recipes	18 Cup	UNPREPARED	000001WTR
SAUCE SPAGHETTI 6-10 GCHC	5 #10 CAN		144207

Preparation Instructions

Spray 2 inch counter pan with pan spray

Place 1/4 can of spaghetti sauce in bottom of pan

Place 18 roll ups in the pan

Cover with 1/4 can of sauce

Cover with foil or lid and bake in convection over or combi oven to an internal temperature of 165 degree

Serve immediately or hot hold in 135 degree or above hot holding cabinet

Batch cook as needed.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.360
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 180.00

Serving Size: 180.00 Each

Amount Per Serving

Calories	297.48
Fat	6.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	749.26mg
Carbohydrates	39.06g
Fiber	4.16g
Sugar	10.03g
Protein	17.16g
Vitamin A 400.00IU	Vitamin C 6.00mg
Calcium 314.37mg	Iron 1.86mg

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

Nutrition - Per 100g

No 100g Conversion Available

Crispy Beef & Mac & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30930
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK CNTRY FRD 104-2.4Z ADV	1 Each	DEEP_FRY Deep fryer: deep fry at 350 degrees f for 2 1 2 to 3 1 2 minutes conventional oven: from the frozen state, bake at 400 degrees f in conventional oven for 13-15 minutes. Convection oven: from the frozen state, bake at 375 degrees f in convection oven for 11-14 minutes.	485573
ENTREE MACAR & CHS WGRAIN 6-5# JTM	6 Ounce	BAKE See Package Instructions	150731
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	1 Each		536890

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	677.30
Fat	33.40g
SaturatedFat	14.90g
Trans Fat	0.64g
Cholesterol	81.00mg
Sodium	1329.00mg
Carbohydrates	71.00g
Fiber	10.10g
Sugar	14.00g
Protein	29.20g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 390.00mg	Iron 2.52mg

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

Nutrition - Per 100g

No 100g Conversion Available

cereal bar and yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-31027
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to eat cereal bars	265891

Preparation Instructions

Chilling foods to proper temperatures is one of the best ways to slow the growth of these bacteria. To ensure that your refrigerator is doing its job, it's important to keep its temperature at 40 °F or below; the freezer should be at 0 °F.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	230.00		
Fat	3.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	175.00mg		
Carbohydrates	44.00g		
Fiber	3.00g		
Sugar	18.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	330.00mg	Iron	1.70mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger on Bun Elementary

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31046
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	2 1/4 Ounce		517810
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each		655482

Preparation Instructions

Standard:

Maintain hot potentially hazardous food at 140°F/60°C or above during display/service.

Monitoring:

Check hot potentially hazardous food temperatures at least once every 1 to 2 hours with an approved thermometer.

Record these temperatures.

Check temperatures of all hot potentially hazardous foods removed from warmer or brought from kitchen for display/service.

These temperatures do not have to be recorded.

Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.

Corrective Action:

Reheat food that has been held below 140°F/60°C for 2 hours or less to 165°F/74°C.

Discard food that has been held below 140°F/60°C for more than 2 hours.

Record-Keeping:

Maintain Taste Temperature Log or equivalent record.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	298.00
Fat	11.29g
SaturatedFat	3.90g
Trans Fat	0.58g
Cholesterol	36.00mg
Sodium	363.90mg
Carbohydrates	29.13g
Fiber	4.18g
Sugar	4.50g
Protein	19.65g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 53.75mg	Iron 2.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Southwest Salad w/cheddar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31047
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE 24CT MRKN	2 Cup		305812
TOMATO GRAPE SWT 10 MRKN	6 Each	Sliced in half.	129631
CHIP TORTL RND YEL 5-1.5 KE	2 Ounce		163020
CORN CUT IQF 30 KE	1/4 Cup		283730
CHIX STRP FAJT GRLLD 6-5 GLDKST	2 7/15 Ounce	Steam chicken	903490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250

Preparation Instructions

Assemble all ingredients in this order:

Lettuce

Tomatoes

corn

chips

Cheese (Bag)

Chicken

in clear container and label accordingly. Seal.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.500
Fruit	0.000
GreenVeg	1.000
RedVeg	0.380
OtherVeg	0.000
Legumes	0.000
Starch	0.250

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	524.18
Fat	21.28g
SaturatedFat	7.86g
Trans Fat	0.00g
Cholesterol	95.87mg
Sodium	1002.04mg
Carbohydrates	58.92g
Fiber	7.83g
Sugar	5.38g
Protein	31.07g
Vitamin A 562.28IU	Vitamin C 9.25mg
Calcium 313.48mg	Iron 3.68mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad w/honey mustard

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31063
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grape Tomatoes	1/4 Cup		749041
CROUTON CHS GARL WGRAIN 250-.5Z	2 Package		661022
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012
HAM DCD W/A 1/4 3-4 GCHC	2 Ounce		199834
CARROT SHRD MED 2-5 RSS	1/4 Cup		313408
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
PEPPERS RED DOMESTIC 23 MRKN	1/4 Cup		560715
DRESSING HNY MSTRD FF PKT60-1.5Z MARZ	2 Each		589349
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce		282422

Preparation Instructions

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

1. Rinse cucumbers, peppers and tomatoes under cool running water and drain. Slice cucumbers 1/4 inch thick. If whole tomatoes are used, slice tomatoes in wedges to yield 8 wedges per tomato.
 2. Wash and drain green leaf lettuce and finely chop. If greens are not prewashed, wash and thoroughly drain them. Combine all greens. Fill 9 x 5 salad tray with 3 cups of mixed greens.
 4. If using cherry tomatoes (give 3 cherry or 5 grape for 1/4 cup) wash and put in corner of tray or place 2 tomato wedges in top right corner and 2 in front center of salad tray. Also add cucumbers, peppers and 1/4 c shredded carrots.
 5. Add 2 oz. weight of diced ham and 1 oz. of cheese in portion cups and place in tray.
 6. In bottom left corner, place a
- packets of salad dressing or have a variety of approved dressing at cashier's stand for cashier to provide at request.
9. Also add 2 packages whole grain croutons and 2-4ct saltines to each container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Hold in refrigerator or refrigerated serving unit throughout service time. Cover, label, and date any leftovers.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving	
Calories	541.95
Fat	16.22g
SaturatedFat	5.33g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	2057.11mg
Carbohydrates	74.35g
Fiber	5.46g
Sugar	30.59g
Protein	28.15g
Vitamin A 4901.90IU	Vitamin C 59.56mg
Calcium 210.05mg	Iron 4.56mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Spice Baked Apples

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 .50 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31531
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD W/P 6-10 GCHC	5 #10 CAN	Do NOT drain	117773
BUTTER SUB 24-4Z BTRBUDS	2 Ounce	To make 1 lb. of butter sauce: add 2 oz (1/2 pkt) to 2 cups of warm water and stir.	209810
SPICE CINNAMON GRND 15Z TRDE	3 Tablespoon		224723

Preparation Instructions

1. Pour apple cans into full steam-table pans.
2. Prepare butter sauce as directed.
3. Mix ground cinnamon into butter bud sauce.
4. Pour mixture over the apples, evenly divided, into each of the steam-table pans.
5. Bake at 350 F for ~30 minutes, or until warm and water mostly evaporated.

**Allergens: Milk

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 .50 cup

Amount Per Serving

Calories	60.04		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	17.55mg		
Carbohydrates	14.44g		
Fiber	2.38g		
Sugar	10.69g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31532
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD CN 1.5Z 10 JDF	100 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1/2 - 4 minutes if frozen, 3 - 3 1/2 minutes if thawed.	466891
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	100 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG PTY RND 4 100-2Z PAP	100 Each	we will use commodity egg patty lay flat on pan and heat at 325 degrees heat egg for 5 minutes -do not overcook	158400

Preparation Instructions

After cooking eggs and sausage assemble on muffin with cheese and place in warmer.

140 °F

Hot foods should be kept at an internal temperature of 140 °F or warmer. Use a food thermometer to check. Serve or keep food hot in chafing dishes, slow cookers, and warming trays.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	5.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	445.00
Fat	30.00g
SaturatedFat	10.00g
Trans Fat	0.00g
Cholesterol	197.50mg
Sodium	955.00mg
Carbohydrates	25.00g
Fiber	1.00g
Sugar	2.50g
Protein	20.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 200.50mg	Iron 2.96mg

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Nutrition - Per 100g

No 100g Conversion Available

Croissant Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-31533
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD CN 1.5Z 10 JDF	100 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1//2 - 4 minutes if frozen, 3 - 3 1//2 minutes if thawed.	466891
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
EGG PTY RND 4 100-2Z PAP	100 Each	we will use commodity egg patty lay flat on pan and heat at 325 degrees heat egg for 5 minutes -do not overcook	158400
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	100 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172

Preparation Instructions

After cooking eggs and sausage assemble on muffin with cheese and place in warmer.

140 °F

Hot foods should be kept at an internal temperature of 140 °F or warmer. Use a food thermometer to check. Serve or keep food hot in chafing dishes, slow cookers, and warming trays.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	5.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	525.00
Fat	36.50g
SaturatedFat	13.00g
Trans Fat	0.00g
Cholesterol	202.50mg
Sodium	935.00mg
Carbohydrates	32.00g
Fiber	2.00g
Sugar	5.50g
Protein	19.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 130.50mg	Iron 2.86mg

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Nutrition - Per 100g

No 100g Conversion Available

Egg, Sausage, Biscuit

Servings:	300.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31534
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Round Egg Patty	300 Each	BAKE Per heat convection oven to 325 degrees. place patty's singled layer on a full sheet pan sprayed with non-stick cooking spray or parchment and bake frozen for 8-10 min. Bake thawed for 5-6 min until internal temp reaches 165 degrees.	072433
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	300 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	300 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	866920

Preparation Instructions

After cooking eggs and sausage assemble on warmed biscuit and place in warmer.

140 °F

Hot foods should be kept at an internal temperature of 140 °F or warmer. Use a food thermometer to check. Serve or keep food hot in chafing dishes, slow cookers, and warming trays.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 1

Amount Per Serving

Calories	359.00
Fat	18.00g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	26.00mg
Sodium	690.00mg
Carbohydrates	26.00g
Fiber	1.00g
Sugar	2.00g
Protein	10.00g
Vitamin A 56.00IU	Vitamin C 0.00mg
Calcium 136.00mg	Iron 1.60mg

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Nutrition - Per 100g

No 100g Conversion Available

Romaine Lettuce & Tomato Cup Elementary

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33138
School:	All Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CLND 2-5 RSS	1/2 Cup	1/2 cup dished is equal to 1/4 cup. Wash, drain, and chop 1 pound of romaine lettuce	702609
TOMATO 5X6 XL 25 MRKN	1/4 Cup	Wash, drain, and slice	206032

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	13.10
Fat	0.10g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	3.25mg
Carbohydrates	2.75g
Fiber	1.05g
Sugar	1.75g
Protein	0.90g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 12.50mg	Iron 0.30mg

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

Nutrition - Per 100g

No 100g Conversion Available
