

Cookbook for Secondary Campus

Created by HPS Menu Planner

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Side Salad



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34775

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Romaine, Chopped	1 Cup		15D44
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250
TOMATO GRAPE SWT 10 MRKN	3 Each		129631
LETTUCE SALAD SEP BAGS 4-5 RSS	1 Cup		242071
CUCUMBER ENG SDLSS 12-1CT P/L	1 Ounce		532312
CARROT SHRD MED 2-5 RSS	1 Ounce		313408

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.250
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	152.69
Fat	9.13g
SaturatedFat	6.03g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	248.02mg
Carbohydrates	9.72g
Fiber	2.67g
Sugar	3.99g
Protein	7.85g
Vitamin A 5144.06IU	Vitamin C 8.26mg
Calcium 228.74mg	Iron 0.16mg

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

Nutrition - Per 100g

No 100g Conversion Available

All American Cheese Burger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33776

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each		661851
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260

Preparation Instructions

No Preparation Instructions available.

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 Serving

Amount Per Serving

Calories	360.00
Fat	18.00g
SaturatedFat	7.30g
Trans Fat	0.80g
Cholesterol	61.50mg
Sodium	591.00mg
Carbohydrates	27.00g
Fiber	4.00g
Sugar	4.50g
Protein	21.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 132.50mg	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

Breaded Chicken Patty Sandwich



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33779

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	200 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 15-20 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	501861
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	200 Each	ready to eat, no baking necessary	517810

Preparation Instructions

To Prepare:

place bottom of hamburger bun on tray, add cooked chicken patty and place top of bun on top of chicken patty

Condiments- choice of one

1 ketchup packet

1 mustard packet

1 mayo packet

1 BBQ sauce cup

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	340.00
Fat	11.50g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	580.00mg
Carbohydrates	38.00g
Fiber	5.00g
Sugar	4.00g
Protein	21.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 50.00mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Breaded Chicken Patty Sandwich-Spicy



Servings:	128.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33781

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	128 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	Ready to eat, Keep frozen until ready to use. Thaw at room temperature 3-4 hours before needed.	517810

Preparation Instructions

To prepare:

place bottom of hamburger bun on tray, add spicy chicken patty, then add top of bun

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	201.09		
Fat	10.01g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	331.41mg		
Carbohydrates	9.20g		
Fiber	1.02g		
Sugar	1.03g		
Protein	19.05g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.23mg	Iron	1.01mg

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad Chicken



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33790

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 RSS	1 Cup		182570
CHIX DCD 1/2 60WHT CKD 2-5 GCHC	2 Ounce		313262
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1 Ounce		100012
DRESSING ITAL FF PKT 200-12GM GCHC	1 Each		187194
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each		159791
LETTUCE SALAD SEP BAGS 4-5 RSS	1/2 Cup		242071
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER ENG SDLSS 12-1CT P/L	1/4 Cup		532312
CARROT SHRD MED 2-5 RSS	1 Ounce		313408

Preparation Instructions

Wash hands. Put on gloves.

Place lettuce in container.

Top with chicken and other toppings and cheese.

Offer 2 rolls or cornbread

CCP: store and keep at 40 degrees or below until service.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.250
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	390.79
Fat	13.93g
SaturatedFat	5.06g
Trans Fat	0.00g
Cholesterol	80.33mg
Sodium	401.80mg
Carbohydrates	39.07g
Fiber	4.09g
Sugar	21.41g
Protein	29.34g
Vitamin A 5144.06IU	Vitamin C 8.26mg
Calcium 65.38mg	Iron 2.05mg

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad Egg



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34777

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 RSS	1 Cup		182570
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1 Ounce		100012
DRESSING ITAL FF PKT 200-12GM GCHC	1 Each		187194
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each		159791
LETTUCE SALAD SEP BAGS 4-5 RSS	1/2 Cup		242071
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER ENG SDLSS 12-1CT P/L	1/4 Cup		532312
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
EGG HARD CKD PLD 25 GCHC	1 Each		711160
SPINACH BABY CLND 2-2 RSS	1/2 Cup		560545

Preparation Instructions

Wash hands. Put on gloves.

Place lettuce in container.

Top with egg and other toppings and cheese.

Offer 2 rolls or cornbread

CCP: store and keep at 40 degrees or below until service.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	1.000
Fruit	0.000
GreenVeg	0.750
RedVeg	0.250
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	389.42
Fat	17.13g
SaturatedFat	6.03g
Trans Fat	0.00g
Cholesterol	220.00mg
Sodium	445.76mg
Carbohydrates	40.57g
Fiber	4.59g
Sugar	22.41g
Protein	18.77g
Vitamin A 5144.06IU	Vitamin C 8.26mg
Calcium 102.83mg	Iron 3.02mg

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad Ham



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34776

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 RSS	1 Cup		182570
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	1 Ounce		100012
DRESSING ITAL FF PKT 200-12GM GCHC	1 Each		187194
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each		159791
LETTUCE SALAD SEP BAGS 4-5 RSS	1/2 Cup		242071
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER ENG SDLSS 12-1CT P/L	1/4 Cup		532312
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
TURKEY HAM DCD 2-5 JENNO	2 Ounce		202150

Preparation Instructions

Wash hands. Put on gloves.

Place lettuce in container.

Top with Ham and other toppings and cheese.

Offer 2 rolls or cornbread

CCP: store and keep at 40 degrees or below until service.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.250
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	380.01
Fat	15.45g
SaturatedFat	5.52g
Trans Fat	0.00g
Cholesterol	71.54mg
Sodium	692.20mg
Carbohydrates	39.07g
Fiber	4.09g
Sugar	21.41g
Protein	21.58g
Vitamin A 5144.06IU	Vitamin C 8.26mg
Calcium 62.83mg	Iron 2.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait



Servings:	1.00	Category:	Entree
Serving Size:	9.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-34773

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CUP 96-4.5Z COMM	1/2 Cup		655010
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	1 Ounce		812821
YOGURT VAN L/F 4-5 GCHC	4 Ounce		881161

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.750
Fruit	0.250
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 9.00 1

Amount Per Serving

Calories	231.57
Fat	2.43g
SaturatedFat	0.75g
Trans Fat	0.00g
Cholesterol	7.46mg
Sodium	106.34mg
Carbohydrates	47.57g
Fiber	2.49g
Sugar	29.15g
Protein	6.84g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 154.48mg	Iron 0.54mg

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Nutrition - Per 100g

No 100g Conversion Available

Italian Sub



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34810

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Slice		244190
TOMATO 5X6 XL 5 MRKN	1/8 Cup		438197
LETTUCE ROMAINE HRTS 2-7.5 RSS	1/4 Cup		182570
PEPPERS BAN RING MILD 4-1GAL GCHC	4 Slice		466220
CHEESE MOZZ SHRD 4-5 LOL	2 Tablespoon		645170
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
PEPPERONI TKY SLCD 15/Z 8-2.25 JENNO	1 Ounce		276662
MEAT COMBO PK SLCD 12-1 JENNO	4 Slice		236012

Preparation Instructions

Wash Hands Put on gloves

Place open bun in boat Layer Turkey, Ham and Salami & Pepperoni

Top with lettuce, tomato, cheese and peppers

Close bun, wrap in plastic wrap and label

Keep refrigerated at 40 degrees or below for storage and service.

Meal Components (SLE)

Amount Per Serving

Meat	3.253
Grain	2.000
Fruit	0.000
GreenVeg	0.125
RedVeg	0.130
OtherVeg	0.133
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	387.39
Fat	15.40g
SaturatedFat	5.04g
Trans Fat	0.00g
Cholesterol	84.53mg
Sodium	1166.63mg
Carbohydrates	32.85g
Fiber	2.80g
Sugar	5.90g
Protein	27.26g
Vitamin A 194.92IU	Vitamin C 3.21mg
Calcium 221.33mg	Iron 3.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Sub

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34809

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT after Thawing	276142
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/4 Cup		678791
TOMATO 5X6 XL 5 MRKN	2 Ounce		438197
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	1 Slice		726532

Preparation Instructions

Place all items onto bun

Wrap in plastic wrap or container provided.

Keep at 40 degrees or below for service and storage.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.275
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	324.17
Fat	9.64g
SaturatedFat	4.54g
Trans Fat	0.00g
Cholesterol	56.38mg
Sodium	839.24mg
Carbohydrates	31.43g
Fiber	2.86g
Sugar	5.63g
Protein	29.06g
Vitamin A 412.34IU	Vitamin C 6.78mg
Calcium 218.45mg	Iron 2.13mg

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Taco



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	10 Pound		722330
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	50 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.	696871
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 3/5 Pound		242489
Cheese, Cheddar Reduced fat, Shredded	50 Ounce		100012

Preparation Instructions

Wash hands. Refer to our Standard Operation Procedures (SOP).

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3.17 oz taco meat, 1 bag of tortilla scoops, 1/2 oz lettuce, and 1 oz shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

NOTE: Turkey taco filling can also be used.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.200
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	306.51		
Fat	13.35g		
SaturatedFat	5.82g		
Trans Fat	0.29g		
Cholesterol	54.32mg		
Sodium	624.67mg		
Carbohydrates	25.51g		
Fiber	3.25g		
Sugar	2.25g		
Protein	21.92g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	82.81mg	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

Orange Chicken



Servings:	42.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34811

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	10 Pound		327120
ORANGES MAND WHL L/S 6-10 GCHC	3 Cup		117897
SAUCE ORNG GINGR 4-.5GAL ASIAN	32 Ounce		802860

Preparation Instructions

Place 5# of popcorn chicken on each of 2 full size sheet pans. Bake at 350 degrees for 10 minutes or until temperature reaches 165 degrees minimum. Pour all of the chicken into a 6 steamtable pan. Add oranges and sauce. Mix thoroughly.

CCP: Keep warm for service at least 140 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
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: 42.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	324.15
Fat	16.30g
SaturatedFat	3.14g
Trans Fat	0.00g
Cholesterol	25.08mg
Sodium	489.87mg
Carbohydrates	26.51g
Fiber	3.76g
Sugar	9.30g
Protein	17.70g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 45.10mg	Iron 2.65mg

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

Nutrition - Per 100g

No 100g Conversion Available

BBQ Rib Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34812

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each	READY_TO_EAT No baking necessary.	676151
PORK RIB SHAPE BNLS CLSC 40-4Z GCHC	1 Each		287849
SAUCE BBQ 4-1GAL GCHC	1 Tablespoon	READY_TO_EAT This ready-to-use sauce simplifies back-of-house prep, making it easy to create signature barbecue dishes featuring a slow-smoked flavor.	734136
Water	2 Tablespoon	READY_TO_DRINK	Water

Preparation Instructions

Line baking sheet with parchment liner

BAKE

Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.

Mix BBQ sauce and water, heat on stove to over 140 degrees, hold at 140 degrees. Pour over panned up riblets. Keep warm at 140 degrees or higher for storage and service.

Put on Bun and Serve.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	319.05
Fat	10.05g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	897.35mg
Carbohydrates	33.00g
Fiber	5.15g
Sugar	12.00g
Protein	26.15g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 60.00mg	Iron 1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Bacon Cheeseburger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33778

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BACON TKY CKD 12- 50CT JENNO	1 Slice	BAKE in oven according to package instructions	834770
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
BEEF PTY 85/15 RAW IQF 228-2.8Z COMM	1 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 12 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 8 minutes. Times given are approximate. Ovens vary. Adjust accordingly.	548062

Preparation Instructions

Bake burgers and bacon according to package instructions.

Keep warm at at least 140 degrees for storage and service.

Assemble on Line at service: Bun, Burger, Cheese and Bacon if desired.

Keep cheese at 40 degrees or below for storage.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
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	467.00
Fat	23.50g
SaturatedFat	8.25g
Trans Fat	1.00g
Cholesterol	96.50mg
Sodium	1063.00mg
Carbohydrates	26.00g
Fiber	3.00g
Sugar	4.50g
Protein	34.50g

Vitamin A	0.00IU	Vitamin C	0.00mg
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Calcium	126.00mg	Iron	1.36mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Taco



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34813

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 Ounce	UNSPECIFIED Not currently available	570533
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Tablespoon		704229
LETTUCE SHRD 3/8 CUT 4-5 RSS	2 Ounce		678791
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
TORTILLA FLOUR ULTRGR 10 8-24CT	1 Each		651003

Preparation Instructions

Combine: diced chicken and buffalo sauce. Cook in steam kettle till 165 degrees is reached. Keep warm at 140 degrees for storage and service.

For Service:

Layer on each tortilla:

3 oz chicken mixture (1/2 c.)

1 oz shredded cheese

2 oz shredded lettuce

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 Each

Amount Per Serving

Calories	415.40		
Fat	19.00g		
SaturatedFat	10.50g		
Trans Fat	0.00g		
Cholesterol	85.00mg		
Sodium	1028.21mg		
Carbohydrates	31.48g		
Fiber	4.24g		
Sugar	2.24g		
Protein	29.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	47.40mg	Iron	2.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Black Bean Salad



Servings:	75.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34814

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BLACK 6-10 GRSZ	3 #10 CAN	ready to use	557714
CORN WHL KERNEL FCY GRADE 6-10 GCHC	1 #10 CAN	ready to use	118966
Premium Taco Seasoning Mix- Reduced Sodium	1 1/2 Cup		876805
TOMATO DCD PETITE 6-10 GCHC	2 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	498871

Preparation Instructions

1. Drain and rinse black beans and corn in a colander.
2. In a large bowl, add drained corn, black beans, diced tomatoes and taco seasoning.

3. Stir well, cover and can refrigerate overnight.

CCP: Hold for at 41° F or lower.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.400
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	188.95
Fat	0.34g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	717.81mg
Carbohydrates	35.03g
Fiber	8.23g
Sugar	4.83g
Protein	9.66g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 77.95mg	Iron 3.49mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pasta Meat Sauce



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34815

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100158 - Beef, Find Ground, 85/15, Frozen	40 Pound	UNPREPARED	100158
SPICE ONION MINCED 12Z TRDE	1 Cup		513997
SAUCE SPAGHETTI FCY 6-10 REDPK	9 #10 CAN		852759
SPICE GARLIC POWDER 21Z TRDE	1/8 Cup		224839
PASTA PENNE RIGATE 100 WHLWHE 2-5	30 Pound		654571
SPICE OREGANO LEAF 5Z TRDE	1 Cup		513733

Preparation Instructions

Brown beef to temperature of 155 degrees. Drain. Add sauce, onion, and garlic and other seasonings. Let simmer for 2 hours. Keep warm at least 140 degrees for storage and service.

Boil pasta according to package instructions.

Combine meat sauce with pasta just prior to service. 25 servings per hotel pan.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.400
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	467.49		
Fat	16.13g		
SaturatedFat	4.78g		
Trans Fat	2.39g		
Cholesterol	0.00mg		
Sodium	568.72mg		
Carbohydrates	60.89g		
Fiber	11.18g		
Sugar	10.35g		
Protein	20.69g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.84mg	Iron	2.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Garlic Breadstick



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35266

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1Z 12-20CT	1 Each	1 stick= 1 G	406321
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171
SEASONING GARLIC BREAD 20Z TRDE	1/4 Teaspoon		655279

Preparation Instructions

1. Arrange frozen breadsticks on large sheet pan, lining or spraying sheet as necessary.
2. Spray each breadstick with ButterBuds Spray.
3. Immediately sprinkle 1/4 tsp garlic seasoning on each breadstick.
4. Bake according to manufacturer's instructions, or until soft and warm.

**Allergens: Milk, Wheat, Soy

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	80.00		
Fat	1.50g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	195.00mg		
Carbohydrates	14.00g		
Fiber	1.00g		
Sugar	2.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Baked Potato Bar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35128

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER FOIL WRPD 100CT P/L	1 Each	Can sub Diced Potatoes if needed (GFS#178522)	246859
BACON BIT REAL FAST N EASY 4-5 HRML	1 Tablespoon		437735
CHEESE AMER SHRD R/F 4-5 LOL	1/4 Cup	READY_TO_EAT Preshredded. Use cold or melted	861950
SOUR CREAM 4-5 GCHC	2 Tablespoon	READY_TO_EAT Served as a topping on a hot or cold meal	285218
MARGARINE CUP SPRD 600-5GM PROMISE	1 Each		462608
CHIX DCD 1/2 60WHT CKD 2-5 GCHC	2 Ounce		313262
SEASONING CHIX MONTREAL 23Z	1 Ounce		392792
BROCCOLI FZ 30 COMM	1/2 Cup		549292

Preparation Instructions

Bake potatoes on baking sheet in oven at 350 degrees for 1 hour or until fork tender and 155 degrees (CCP), keep warm for service over 140 degrees.

Heat chicken in tilt skillet with seasonings until temperature of 165 degrees is obtained, keep warm for service over 140 degrees (CCP)

Steam broccoli as per package directions to reach temperature over 150 degrees, keep warm for service over 140 degrees (CCP)

Place sour cream, bacon bits, shredded cheese, and margarine in cold wells for service, keep at 45 degrees or below. (CCP)

Chicken, potatoes and broccoli placed in hot well for service, maintain temperatures above 140 degrees during service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	511.07
Fat	16.30g
SaturatedFat	8.03g
Trans Fat	0.00g
Cholesterol	90.33mg
Sodium	782.93mg
Carbohydrates	57.00g
Fiber	7.80g
Sugar	4.00g
Protein	36.67g
Vitamin A 22.72IU	Vitamin C 21.76mg
Calcium 280.55mg	Iron 3.01mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fish Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35130

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK BRD PRTN 10GRAIN 4Z 10	1 Each	BAKE COOKING INSTRUCTIONS:* KEEP FROZEN UNTIL READY TO COOK. THAWING IS NOT RECOMMENDED, COOK FROM FROZEN. CONVENTIONAL OVEN: PREHEAT TO 425°F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 20 TO 24 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS. CONVECTION OVEN: PREHEAT TO 400° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 11 TO 13 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS. MICROWAVE COOKING IS NOT RECOMMENDED. * COOKING TIMES AND TEMPERATURES MAY VARY SUBSTANTIALLY. INTERNAL TEMPERATURE SHOULD BE AT LEAST 165°F. WE STRIVE TO PRODUCE A FULLY /u201CBONELESS/u201D PRODUCT. AS WITH ALL FISH, HOWEVER, OCCASIONAL BONES MAY STILL BE PRESENT.	846911
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

Pan up fish.

Bake at 400 degrees for 12-15 minutes. Ensure temperature of 165 degrees (CCP)

Use warmer to keep fish warm while making sandwiches, at 140 degrees or above (CCP)

Use one piece of fish and 1 hamburger bun per serving.

Tartar sauce available as condiment.

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	380.00		
Fat	12.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	600.00mg		
Carbohydrates	46.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.00mg	Iron	3.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cole Slaw



Servings:	270.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35139

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW DCD WCARRT 1/4 4-5 RSS	20 Pound		293148
DRESSING COLE SLAW 4-1GAL GCHC	1 Gallon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Customize this dressing by adding more herbs and spices for a savory taste. Mix with shredded cabbage to create a new signature coleslaw side.	106992

Preparation Instructions

1. Gradually toss coleslaw dressing with cabbage and mix until well coated.
*Only use as much dressing as necessary; may not need to use full amount.
CCP: Hold at 41 F or below.
2. For smaller batches (~65 servings), use 1- 5# bag of cabbage to ~1 qt. dressing.
**Allergens: Egg

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 270.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	62.79		
Fat	3.66g		
SaturatedFat	0.61g		
Trans Fat	0.00g		
Cholesterol	4.07mg		
Sodium	105.58mg		
Carbohydrates	7.27g		
Fiber	0.79g		
Sugar	6.07g		
Protein	0.40g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.04mg	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

Soft Taco Supreme



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35131

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	1.5 GB	882700
TACO FILLING BEEF REDC FAT 6-5 COMM	1/2 Cup		722330
CHEESE AMER SHRD R/F 4-5 LOL	3 Tablespoon	.75 MA	861950
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/2 Cup	.25 Other vegetable	242489
SAUCE TACO MILD PKT 200-9GM GCHC	1 Each		192007
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

Preparation Instructions

Warm meat to 165 degrees and keep warm at 140 or above for service (CCP)

Cold items on cold bar for service (cheese, lettuce, sour cream), keep at 40 degrees or below (CCP)

Tortillas room temp for service, add meat, cheese and lettuce. Sour cream and taco sauce upon request.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	435.21
Fat	19.43g
SaturatedFat	10.65g
Trans Fat	0.37g
Cholesterol	74.15mg
Sodium	955.12mg
Carbohydrates	40.81g
Fiber	8.02g
Sugar	6.77g
Protein	27.40g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 289.59mg	Iron 4.50mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Spinach Alfredo over Pasta



Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33866
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 100 WHLWHE 2-5 GCHC	4 Pound	Can Sub Penne. FOR EACH POUND OF PASTA, BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING.	867850
SPICE PEPR WHITE GRND 17Z TRDE	2 Teaspoon		513776
SPICE GARLIC POWDER 21Z TRDE	1 Teaspoon		224839
CHEESE PARM GRTD 4-5 PG	1 1/2 Quart		445401
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	6 1/2 Pound	Keep chicken frozen until ready to use	570533
SAUCE PESTO BASIL 2-30Z PG	1 Cup	HIS PRODUCT IS A READY TO USE BASIL PESTO.	844761

Description	Measurement	Prep Instructions	DistPart #
SOUP CRM OF CHIX 12-5 HLTHYREQ	2 #5 CAN	UNPREPARED Mix Soup + 1 2 Can Water (25 Oz.) + 1 2 Can Milk (25 Oz.) With Whisk. Stove: Heat, Stirring Occasionally.	695513
SPICE PARSLEY FLAKES 11Z TRDE	10 Teaspoon	used for garnish upon serving	513989
Tap Water for Recipes	4 Gallon	1 gallon for each pound of pasta	000001WTR
GREENS COLLARD CHPD IQF 6-3 GCHC	18 Pound	1 case	416574

Preparation Instructions

Directions:

Pour into steam table pans (12 x 20 x 4). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Critical Control Point: Hold pasta at 140 °F or higher

Instructions:

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 soup, pesto, pepper, garlic, Parmesan cheese, Greens and chicken. Cook over medium heat for 10-15 minutes, stirring often.

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

Combine noodles and sauce immediately before serving.

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

Portion with 8 fl oz spoodle (1 cup).

garnish with parsley flakes

Notes:

1: Keep noodles and sauce separate until serving time. Sauce will thicken upon standing.

Meal Components (SLE)

Amount Per Serving

Meat	2.392
Grain	1.280
Fruit	0.000
GreenVeg	0.360
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving

Calories	326.96
Fat	11.69g
SaturatedFat	4.68g
Trans Fat	0.00g
Cholesterol	42.79mg
Sodium	461.00mg
Carbohydrates	34.90g
Fiber	6.07g
Sugar	1.85g
Protein	25.26g
Vitamin A 142.03IU	Vitamin C 0.00mg
Calcium 270.60mg	Iron 2.30mg

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

Nutrition - Per 100g

Calories	144.16
Fat	5.15g
SaturatedFat	2.06g
Trans Fat	0.00g
Cholesterol	18.87mg
Sodium	203.27mg
Carbohydrates	15.39g
Fiber	2.68g
Sugar	0.81g
Protein	11.14g
Vitamin A 62.62IU	Vitamin C 0.00mg
Calcium 119.31mg	Iron 1.02mg

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

Sloppy Joe



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35137
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 5/8 Ounce	132-3.63Z SERVINGS PER CASE. Place bags on pan to defrost 2 days before serve.	564790
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	Remove from freezer day before. Place amount needed for day in plastic container to be ready for service	517810

Preparation Instructions

Directions:

Place bags in boiling water until internal temperature of 165 degrees is reached (CCP)

Pour ground beef mixture into full size hotel pan For 50 servings.

Portion is 1 sandwich.

Use 4 oz ladle for each sandwich (2M/MA)

Notes:

1: * See Marketing Guide

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
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	285.10
Fat	7.30g
SaturatedFat	2.20g
Trans Fat	0.00g
Cholesterol	44.00mg
Sodium	848.80mg
Carbohydrates	35.00g
Fiber	3.80g
Sugar	12.00g
Protein	19.30g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 60.00mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Broccoli Salad



Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35123

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING SALAD 4-1GAL GFS	1 1/2 Quart	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or use as a custom base to your own signature sauce.	107042
SUGAR BEET GRANUL 50 GCHC	1 Quart		224413
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	1 Cup		629640
1 % White Milk	1 1/3 Cup		
BROCCOLI FLORET BITE SIZE 2-3 RSS	3 5/9 Gallon		732451
ONION RED DCD 1/4 2-5 RSS	12 Ounce		429201
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 1/7 Gallon		636402

Preparation Instructions

Directions:

Dressing: Combine mayonnaise, sugar, vinegar, and milk in a medium bowl. Stir well. Set aside for step 3.

Combine broccoli, onions, and dried cranberries in a large bowl. Toss lightly. Set aside for step 3.

Pour 3 cups (about 1 lb 8 oz) dressing over 1 gal (about 3 lb 1 oz) vegetable mixture. Stir well.

Transfer 3 qt (about 4 lb 8 oz) broccoli 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.

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: Serving

4: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/2 cup dark green vegetable and 1/8 cup fruit.

5: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable and 1/8 cup fruit.

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: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	103.82		
Fat	5.10g		
SaturatedFat	0.84g		
Trans Fat	0.08g		
Cholesterol	7.88mg		
Sodium	140.28mg		
Carbohydrates	13.83g		
Fiber	1.39g		
Sugar	10.32g		
Protein	1.68g		
Vitamin A	332.92IU	Vitamin C	46.27mg
Calcium	26.83mg	Iron	0.41mg

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

Nutrition - Per 100g

No 100g Conversion Available

Beef Nachos



Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35147

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5# JTM	3 Gallon		210780
CHIP TORTL RND YEL 5-1.5 KE	7 1/2 Pound		163020
SAUCE CHS CHED 6-5 JTM	2 Gallon		271081

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds.

CCP: Hold at hot holding for 140°F or higher

Heat cheese sauce according to manufacturer direction in steamer or hot water bath. CCP: Heat cheese to 165°F or higher for 15 seconds

CCP: Hold at 140°F or higher.

To assemble, place 2z tortilla chips in single serve bowl. Top with 1/2 cup taco meat and 1/4 cup cheese sauce.

Other condiments available: Guacamole, salsa, lettuce, jalapenos, sour cream.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	373.06		
Fat	22.15g		
SaturatedFat	7.03g		
Trans Fat	0.00g		
Cholesterol	39.27mg		
Sodium	810.62mg		
Carbohydrates	31.19g		
Fiber	4.56g		
Sugar	2.07g		
Protein	19.02g		
Vitamin A	768.37IU	Vitamin C	6.19mg
Calcium	91.33mg	Iron	3.31mg

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

Nutrition - Per 100g

No 100g Conversion Available

Apple Crisp



Servings:	50.00	Category:	Fruit
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33777

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R SLF RISING 25 PILLS	3 1/4 Cup	BAKE Use as an ingredient in baking.	605441
Oats, Rolled, Whole	9 Ounce		100466
SUGAR BROWN MED 25 GCHC	2 Cup	UNSPECIFIED	108626
SPICE CINNAMON GRND 15Z TRDE	6 Teaspoon		224723
SPICE NUTMEG GRND 16Z TRDE	4 1/2 Teaspoon		224944
SALT IODIZED 18-2.25 GCHC	1/2 Teaspoon		350732
MARGARINE SLD 30-1 GCHC	1 Pound		733061
Apple Slices, Canned, Unsweetened	1 #10 CAN		100206
SUGAR BEET GRANUL 25 GCHC	1 1/2 Cup		108588
LEMON JUICE 100 12-32FLZ GCHC	1/4 Cup		311227

Preparation Instructions

For Topping:

1. Combine flour, rolled oats, brown sugar, 4 1/2 teaspoons of cinnamon, nutmeg (optional), salt, and butter. Mix until crumbly. Set aside for step 6.

For filling:

2. Drain apples, reserving juice. Add enough water to juice make 1 1/2 cups liquid. Set liquid aside for step 5.

3. Place apples into steam table pan.

4. Sprinkle sugar, 1 1/2 tsp. cinnamon and 1/4 cup lemon juice over apples in steam table pan. Stir to combine.

5. Pour 1 1/2 cups liquid over apples in pan.

6. Sprinkle topping evenly over apples in steam table pan.

7. Bake until topping is browned and crisp:

Conventional oven: 425 degrees for 35 to 45 minutes

Convection oven 350 degrees for 25 to 35 minutes.

8. Cool. Cut each pan 5 X 10 (50 pieces per pan).

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: 50.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	181.21		
Fat	7.40g		
SaturatedFat	2.88g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	201.47mg		
Carbohydrates	27.63g		
Fiber	1.65g		
Sugar	18.10g		
Protein	1.06g		
Vitamin A	480.00IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	0.34mg

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

Nutrition - Per 100g

No 100g Conversion Available

Caesar Salad



Servings:	20.00	Category:	Vegetable
Serving Size:	1.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35141

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	5 Pound		735787
CHEESE PARM GRTD 12-1 PG	2 1/2 Cup		164259
DRESSING CAESAR CRMY 6-32Z KENS	30 Ounce	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	783120
Whole Grain Garlic Butter Croutons	20 Package		111212

Preparation Instructions

Mix lettuce, cheese and dressing together right before service. Serve package of croutons on the side.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.750
Fruit	0.000
GreenVeg	0.750
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.50 Cup

Amount Per Serving

Calories	300.00
Fat	21.50g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	22.50mg
Sodium	695.00mg
Carbohydrates	20.00g
Fiber	3.00g
Sugar	4.50g
Protein	7.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 138.00mg	Iron 0.72mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken Sandwich



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35151

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	200 Each	ready to eat, no baking necessary	517810
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	200 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes. MICROWAVE Appliances vary, adjust accordingly.	152121

Preparation Instructions

Bake Chicken to 165 degrees (CCP); hold at 140 degrees or above until service.

To Prepare:

place bottom of hamburger bun on tray, add cooked chicken and place top of bun on top of chicken.

Condiments- choice of one

1 ketchup packet

1 mustard packet

1 mayo packet

1 BBQ sauce cup

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: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	260.00		
Fat	4.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	60.00mg		
Sodium	500.00mg		
Carbohydrates	26.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	28.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.00mg	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

Italian Meatball Sub



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33637

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL BF CKD .5Z 4-5 GCHC	4 Each	PULL FROM FREEZER AND PORTION INTO 6 PANS	869929
SAUCE MARINARA 6-10 REDPK	1/4 Cup	READY_TO_EAT None	502181
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	THAW PER DIRECTIONS ON BOX	564053

Preparation Instructions

MEATBALLS WITH SAUCE: (1) THAW MEATBALLS; (2) ADD MEATBALLS TO SAUCE AND HEAT IN OVEN AT 400 F FOR 40 MINUTES. IF MEATBALLS ARE FROZEN, ALLOW APPROXIMATELY 5 TO 10 MINUTES ADDITIONAL TIME. MEATBALLS WITHOUT SAUCE: (1) 400 F OVEN FOR 5 MINUTES (2) MICROWAVE 50 SECONDS FOR EACH 6 MEATBALLS.

CCP: Cook meatballs to an internal temp of 165 degrees, hot hold at 140 or above.

ASSEMBLY: OPEN BUN, PLACE 4 MEATBALLS WITH SAUCE ON BUN, ENSURING 1/4 CUP SAUCE ON EACH. SPRINKLE WITH 1/4 CUP SHREDDED MOZZ CHEESE.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.250
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 Each

Amount Per Serving

Calories	430.00
Fat	22.08g
SaturatedFat	8.83g
Trans Fat	0.67g
Cholesterol	41.67mg
Sodium	872.50mg
Carbohydrates	36.33g
Fiber	7.33g
Sugar	7.67g
Protein	22.33g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 284.17mg	Iron 3.46mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajitas



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-33820

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX FAJT 30 COMM	13 Pound		154900
SPICE PEPR BLK REG FINE GRIND 16Z	2 2/3 Tablespoon		225037
SPICE GARLIC POWDER 21Z TRDE	2 2/3 Tablespoon		224839
SPICE CHILI POWDER MILD 16Z TRDE	1/4 Cup		331473
SPICE CUMIN GRND 15Z TRDE	1/4 Cup		273945
SPICE OREGANO LEAF 5Z TRDE	1 1/3 Tablespoon		513733
PEPPERS & ONION FLME RSTD 6-2.5	3 Cup		847208
CORN SWT FZ 30 COMM	3 1/8 Quart		120490
TOMATO DCD I/JCE CALIF 6-10 GFS	3 6/13 Cup		100366
SALSA 103Z 6-10 REDG	2 Pound	READY_TO_EAT None	452841
SUGAR BEET GRANUL 50 GCHC	1/4 Cup		224413
OIL SALAD CANOLA NT 6-1GAL GCHC	1 Cup		393843
SPICE PAPRIKA 16Z TRDE	1 1/3 Tablespoon		518331
JUICE LIME PLAS 12-1LTR ROSE	1 Cup		214795

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 6 30-12CT	100 Each		882690

Preparation Instructions

Directions:

Combine chicken, pepper, garlic powder, chili powder, cumin, oregano, and ancho chili powder in a large bowl. Stir well. Cover tightly. Allow chicken mixture to marinate for 12-24 hours.

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

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

Place marinated chicken in braiser. Cook uncovered over medium-high heat for 2 minutes.

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

In braiser, add peppers and onions. Cook uncovered over medium-high heat until onions are translucent.

In braiser, add corn, tomatoes, salsa, sugar, oil, paprika, and lime juice. Simmer uncovered for 5 minutes. Stir occasionally.

Combine everything.

Using a No. 8 scoop, portion 1/2 cup 2 1/3 tsp (about 4.2 oz) chicken mixture on a tortilla. Spread filling on half of tortilla, and fold in other half like a taco. Place 25 fajitas on each steam table pan (12" x 20" x 2 1/2").

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

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

Serve 1 fajita.

NSLP/SBP Crediting Information: One fajita provides 2 oz equivalent meat/meat alternate, 1/8 cup starchy vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.

Cooking Process #3: Complex Food Preparation

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.100
OtherVeg	0.125
Legumes	0.000
Starch	0.125

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	197.17		
Fat	10.37g		
SaturatedFat	3.97g		
Trans Fat	0.00g		
Cholesterol	54.07mg		
Sodium	590.92mg		
Carbohydrates	32.40g		
Fiber	2.15g		
Sugar	4.28g		
Protein	14.29g		
Vitamin A	34.60IU	Vitamin C	0.83mg
Calcium	26.18mg	Iron	3.82mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spanish Rice



Servings:	35.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35155
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE SPANISH 6-36Z GCHC	36 Ounce	1 Box	834850
BUTTER PRINT SLTD GRD AA 36-1 GCHC	1/2 Cup		191205
Tap Water for Recipes	11 Cup	Boiling	000001WTR

Preparation Instructions

Conventional Oven:

1. Preheat oven to 350 degrees
2. Combine 11 cups of boiling water, 1/2 cup of butter or margarine, rice, and contents of seasoning pouch in a full

size steam table pan. Stir well.

3. Cover and bake for approximately 35 minutes or until most of the liquid is absorbed. Stir well. Keep warm over 140 degrees (CCP).

Stove Top:

1. Combine 11 cups of water and 1/2 cup of butter or margarine in a stockpot. Bring to a boil.
2. Stir in rice and contents of seasoning pouch. Reduce heat to a gentle boil (simmer); cook covered for approximately 20-25 minutes or until most of the liquid has been absorbed, stirring occasionally.
3. Stir well and transfer to a serving pan. Keep warm as above. Fluff with fork before serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 35.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	126.20
Fat	2.77g
SaturatedFat	1.60g
Trans Fat	0.00g
Cholesterol	6.86mg
Sodium	284.08mg
Carbohydrates	22.73g
Fiber	0.52g
Sugar	1.55g
Protein	2.58g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 19.63mg	Iron 1.03mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33782

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each	BAKE	265039
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	Ready to eat. Thaw for 4 hours or overnight before using.	564053

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.750
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	300.00		
Fat	18.00g		
SaturatedFat	6.00g		
Trans Fat	0.50g		
Cholesterol	35.00mg		
Sodium	625.00mg		
Carbohydrates	26.00g		
Fiber	5.00g		
Sugar	3.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.89mg	Iron	2.77mg

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

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans



Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33789

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN PINTO 6-10 GCHC	1 #10 CAN		261475
Baked Beans Sauce	1 Serving	<p>Wash hands thoroughly. Mix all ingredients in mixer or by hand. Refrigerate until ready to use but store no longer than 30 days. CCP: Store at 41 degrees or below until use. SAUCE FOR: 1 CAN 2 CANS 3 CANS 4 CANS 5 CANS 6 CANS DEHYDRATED ONION 1/3 OZ. 2/3 OZ. 1 OZ. 1 1/3 OZ. 1 2/3 OZ. 2 OZ. CHICKEN BASE 1 T. 2 T. 3 T. 4 T. 5 T. 6 T. BROWN SUGAR 3/4 CUP 1 1/2 CUP 2 1/4 CUP 3 CUP 3 3/4 CUP 4 1/2 CUP CATSUP 3/4 CUP 1 1/2 CUP 2 1/4 CUP 3 CUP 3 3/4 CUP 4 1/2 CUP PREPARED MUSTARD 1 tsp. 1 1/2 tsp. 2 1/2 tsp. 3 tsp. 3 1/2 tsp. SALT 3/4 tsp. 1 1/2 tsp. 2 1/4 tsp. 3 tsp. 3 3/4 tsp. 4 1/2 tsp.</p>	R-33788

Preparation Instructions

Distribute mixed beans and sauce into hotel pans, heat to 165°F and hold in warmer at a minimum of 140°F. CCP

1. Spray steamtable pan with Cooking Spray.
2. Pour Beans into pan.
3. Add sauce per recipe and mix well.
4. Bake at 325* for 1 1/4 hours.
5. Serve 1/2 cup Legume, in portion souffle cups.

Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Critical Control Point: Hold for hot service at 135 °F or higher. Portion with 4 fl oz slotted spoodle (1/2 cup).

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: 25.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	146.99
Fat	0.05g
SaturatedFat	0.02g
Trans Fat	0.00g
Cholesterol	0.44mg
Sodium	182.51mg
Carbohydrates	27.56g
Fiber	5.17g
Sugar	6.82g
Protein	7.37g
Vitamin A 0.00IU	Vitamin C 0.01mg
Calcium 43.65mg	Iron 2.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cheesy Potatoes



Servings:	200.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-35221

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUR CREAM 4-5 GCHC	7 Pound	READY_TO_EAT Served as a topping on a hot or cold meal	285218
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	8 Pound	UNPREPARED	100012
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	4 Pound	READY_TO_EAT Ready to use.	840860
POTATO RDSKN UNSEAS 6-2.5 RSTWRK	45 Pound	BAKE Food Safety Statement: FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS TO ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165°F. CONVECTION OVEN Bake potatoes at 375°F for 12-17 minutes in a single layer on a greased sheet pan. FLAT TOP GRILL Heat ¼ cup oil. Cook a single layer of potatoes for 15-18 minutes at 375°F, turning as needed.	850675

Preparation Instructions

Bake potatoes as directed, let cool a bit, then

Mix:

Diced Redskins

sour cream

shredded cheddar cheese

melted margarine

Carefully stir all together -then put in a Half pan, COVER and bake @ 375 degrees for 45 minutes. Stir gently and continue baking until 165 degrees (CCP).

USE 3 OVENS- 3 PANS PER OVEN.

Keep warm above 140 degrees (CCP) for service

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	168.04
Fat	13.44g
SaturatedFat	7.23g
Trans Fat	0.00g
Cholesterol	23.05mg
Sodium	96.04mg
Carbohydrates	5.19g
Fiber	0.39g
Sugar	1.22g
Protein	5.58g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 28.33mg	Iron 0.10mg

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

Nutrition - Per 100g

No 100g Conversion Available

Gyro w/Lettuce, Onion, Tomato



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-35224

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RING RED 1/4 2-5 RSS	1 Ounce		429198
GYRO BEEF/LAMB CKD SLCD 2-5 OLYMP	3 Ounce	PREPARED Product can be thawed or cooked from frozen. Place desired amount of gyros slices on a flattop grill, griddle, convection oven, steam table, microwave, etc. Heat to desired temperature. Be careful not to overcook as slices are already fully cooked.	199963
BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	1 Each	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	696831
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/4 Cup		242489
TOMATO ROMA DCD 3/8 2-5 RSS	1 Ounce		786543

Preparation Instructions

Sanitize work area

Wash hands and put on gloves

Lay out the flat breads on your work area (follow thawing instructions above)

Warm gyro meat as instructed, to 165 degrees, and hold at 140 degrees for service (CCP)

For service: Use one flatbread, and top with meat, lettuce, tomato and onions

Tzaiki sauce for condiment.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.330
OtherVeg	0.125
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	476.35
Fat	27.00g
SaturatedFat	6.00g
Trans Fat	0.75g
Cholesterol	48.75mg
Sodium	961.25mg
Carbohydrates	35.98g
Fiber	7.15g
Sugar	2.98g
Protein	21.87g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 136.17mg	Iron 4.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey and Beef Macaroni



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34807

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	6 Gallon	UNPREPARED	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	11 Pound		202060
ONION DCD 1/4 2-5 RSS	1 3/4 Pound		198307
TOMATO PASTE 26% 6-10 REDG	2 3/5 Quart	READY_TO_EAT None	773549
TOMATO DCD NSA 6-10 ANGELA MIA	3 1/16 Quart		827614
BASE BEEF NO MSG LO SOD 6-1 MINR	1 Gallon	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp base + 1 cup water or 1 Tbsp base + 1 quart water or 1 lb base (1 container) + 6 gallons water	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

Description	Measurement	Prep Instructions	DistPart #
SPICE CUMIN GRND 15Z TRDE	3 Tablespoon		273945
SPICE PAPRIKA 16Z TRDE	1 Tablespoon		518331
SPICE ONION POWDER 19Z TRDE	1 Tablespoon		126993
BEEF GRND 40 COMM	6 Pound		110520

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: NSLP 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.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
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	259.45		
Fat	8.33g		
SaturatedFat	2.53g		
Trans Fat	0.72g		
Cholesterol	56.03mg		
Sodium	297.73mg		
Carbohydrates	28.50g		
Fiber	4.15g		
Sugar	5.83g		
Protein	19.22g		
Vitamin A	122.40IU	Vitamin C	2.20mg
Calcium	38.99mg	Iron	2.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Soft Taco



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35336
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 Ounce	UNSPECIFIED Not currently available	570533
LETTUCE SHRD 3/8 CUT 4-5 RSS	2 Ounce		678791
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
TORTILLA FLOUR ULTRGR 10 8-24CT	1 Each		651003
SEASONING TACO MIX 2-5 GRSZ	1 Teaspoon		427446

Preparation Instructions

Combine: diced chicken and Taco Seasoning; may need a bit of water depending on meat moisture. Cook in steam kettle till 165 degrees is reached. Keep warm at 140 degrees for storage and service.

For Service:

Layer on each tortilla:

3 oz chicken mixture (1/2 c.)

1 oz shredded cheese

2 oz shredded lettuce

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 Each

Amount Per Serving

Calories	422.07		
Fat	19.00g		
SaturatedFat	10.50g		
Trans Fat	0.00g		
Cholesterol	85.00mg		
Sodium	671.53mg		
Carbohydrates	32.81g		
Fiber	4.24g		
Sugar	2.24g		
Protein	29.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.73mg	Iron	2.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tuna Noodle Casserole



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34741

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	5 Gallon	UNPREPARED	000001WTR
CELERY STIX 4-3 RSS	2 Cup	Diced celery- 2 cups	781592
ONION RED DCD 1/4 2-5 RSS	2 Cup	Diced onion- 2 cups	429201
PEPPERS GREEN LRG 60-70CT MRKN	2 Cup	Diced green pepper- 2 cups	198757
1 % White Milk	2 1/4 Quart		
SPICE PEPR BLK REST GRIND 5 TRDE	1 Tablespoon		242179
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Cup		513989
LEMON JUICE 100 12-32FLZ GCHC	3 Tablespoon		311227
PASTA EGG NOODL HMSTYL WIDE 4-3	5 Pound		120902
TUNA CHNK LT IN WTR 6-66.5Z GCHC	196 Ounce	3 cans (65.5 oz each)	852103

Description	Measurement	Prep Instructions	DistPart #
SOUP CRM OF MUSHRM LO SOD 12-5 CAMP	1 #5 CAN		514802
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Cup	1/2 for cooking vegetables; rest for crumb topping	299405
CHEESE MOZZ SHRD 4-5 LOL	2 Cup	for topping	645170
BREAD WGRAIN SLCD 1/2 7-32Z GCHC	4 Slice	dried and crumbled for breadcrumbs for topping	231053

Preparation Instructions

1. Heat water to a rolling boil.
 2. 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.
 3. Heat butter in a large stock pot. Add celery, onions, and bell peppers. Cook uncovered over medium heat for 5-6 minutes.
 4. Add Mushroom Soup and stir until smooth.
 5. Add milk, pepper, and parsley. Cook uncovered over medium heat. Stir occasionally for 8-10 minutes to thicken mixture.
 6. Add cooked pasta, tuna, 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.
 7. 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.
 8. Topping Mixture: Mix melted butter (1/2 cup butter with 1 cup breadcrumbs and 1 cup shredded mozz) for each pan.
 9. Sprinkle with topping mixture (Bread Crumbs, melted butter and mozzarella cheese); Bake in 350 degree oven for 5 minutes or until cheese mostly melted.
Critical Control Point: Hold for hot service at 135 °F or higher.
- Portion with 8 fl oz spoodle (1 cup).

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	302.69		
Fat	6.15g		
SaturatedFat	3.36g		
Trans Fat	0.00g		
Cholesterol	120.11mg		
Sodium	773.34mg		
Carbohydrates	9.20g		
Fiber	0.76g		
Sugar	2.71g		
Protein	54.44g		
Vitamin A	23.18IU	Vitamin C	5.02mg
Calcium	50.35mg	Iron	3.11mg

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

Nutrition - Per 100g

No 100g Conversion Available

Salisbury Steak with Gravy



Servings:	30.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33786

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX BEEF 12-15Z GCHC	7 1/2 Ounce	follow directions on package	822861
BEEF STK SALISBURY CHARB 59-2.7Z ADV	30 Each	BAKE Conventional Oven Preheat oven to 375 degrees f. Heat frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f. CONVECTION Convection Oven Preheat oven to 350 degrees f. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f. GRILL Flat Grill Preheat flat to 350 degrees f. Heat frozen product for 2-4 minutes per side or until internal temperature reaches 165 degrees f. MICROWAVE Microwave Heat frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.	571730

Preparation Instructions

Make gravy according to package directions.

Pour 1/2 gallon gravy over each pan of 30 Salisbury Steaks.

CCP: Heat in 350 degree oven till internal temp of 165 degrees is reached.

CCP: Hot hold at 135 degrees or above for max of 4 hours.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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: 30.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	186.25		
Fat	13.13g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	292.50mg		
Carbohydrates	4.25g		
Fiber	1.00g		
Sugar	1.00g		
Protein	14.00g		
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

Swedish Meatballs & Noodles



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35338
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL BF CKD .5Z 4-5 GCHC	300 Each	NSLP: 6 meatballs = 2 oz Meat Heat through to 165 degrees (CCP)	869929
GRAVY MIX BEEF 12-15Z GCHC	75 Ounce	Mix according to package instructions.	822861
PASTA NOODL EGG 1/2 XTRA WD 2-5	50 Ounce	Serving size for recipe is 1/2 cup. Served with an 4 oz spoodle.	292346
SOUR CREAM 4-5 GCHC	1 Quart	READY_TO_EAT Served as a topping on a hot or cold meal	285218
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Tablespoon		651171

Preparation Instructions

Cook all ingredients according to package directions.

Put Egg Noodles roughly 25 servings of egg noodles in 2" pan sprayed with Butter mist.

Mix heated Meatballs and heated Gravy together in a pan; slowly add sour cream until creamy. CCP (Keep at 140 degrees or warmer for max of 4 hours)

6 meatballs per serving

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	455.89		
Fat	25.20g		
SaturatedFat	10.49g		
Trans Fat	1.00g		
Cholesterol	75.30mg		
Sodium	1221.99mg		
Carbohydrates	36.78g		
Fiber	3.00g		
Sugar	3.28g		
Protein	18.64g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	81.99mg	Iron	2.39mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Teriyaki



Servings:	42.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35341
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	10 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
SAUCE TERIYAKI 4-1GAL KIKK	32 Ounce		246506

Preparation Instructions

Place 5# of popcorn chicken on each of 2 full size sheet pans. Bake at 350 degrees for 10 minutes or until temperature reaches 165 degrees minimum. Pour all of the chicken into a 6 steam table pan. Add teriyaki sauce. Mix thoroughly.

CCP: Keep warm for service at least 140 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
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: 42.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	299.86
Fat	16.30g
SaturatedFat	3.14g
Trans Fat	0.00g
Cholesterol	25.08mg
Sodium	903.68mg
Carbohydrates	19.08g
Fiber	3.76g
Sugar	2.78g
Protein	18.32g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 41.38mg	Iron 2.51mg

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

Nutrition - Per 100g

No 100g Conversion Available

Italian Sausage on Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35345
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	564053
SAUSAGE ITAL LNK CKD 5/ 2-5 GFS	1 Each	FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F.	113140

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 Each

Amount Per Serving

Calories	400.00		
Fat	26.00g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	60.00mg		
Sodium	895.00mg		
Carbohydrates	27.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	32.67mg	Iron	3.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Croissant



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35421

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/4 Cup		678791
TOMATO 5X6 XL 5 MRKN	2 Ounce		438197
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	1 Slice		726532
CROISSANT BUTTER SLCD 3Z 6-8CT SIENNA	1 Each	READY_TO_EAT Thaw and Serve	504851

Preparation Instructions

Place all items onto croissant

Wrap in plastic wrap or container provided.

Keep at 40 degrees or below for service and storage.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.275
OtherVeg	0.125
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	454.17
Fat	20.14g
SaturatedFat	12.04g
Trans Fat	0.50g
Cholesterol	91.38mg
Sodium	939.24mg
Carbohydrates	38.43g
Fiber	1.86g
Sugar	6.63g
Protein	30.06g
Vitamin A 412.34IU	Vitamin C 6.78mg
Calcium 206.45mg	Iron 2.13mg

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

Nutrition - Per 100g

No 100g Conversion Available

Polish Sausage on Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35342
School:	Secondary Campus		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE POLISH CKD 8/ 2-5 GFS	1 Each	HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F	225347
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	564053

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.250
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	300.00		
Fat	17.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	645.00mg		
Carbohydrates	26.00g		
Fiber	5.00g		
Sugar	3.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.06mg
Calcium	28.49mg	Iron	2.59mg

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

Nutrition - Per 100g

No 100g Conversion Available