

Cookbook for WE

Created by HPS Menu Planner

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Whole Grain Cereal Assortment

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34276 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| CEREAL CINN TOAST R/S BWL 96CT GENM | 7 Each | | 365790 |
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 7 Package | | 265811 |
| CEREAL APPLCINN WGRAIN BWL 96CT GENM | 6 Each | | 266052 |
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 6 Each | | 270401 |
| CEREAL FROOT LOOPS R/S BWL 96-1Z KELL | 6 Each | | 283620 |
| CEREAL TRIX R/S WGRAIN BWL 96CT GENM | 6 Package | | 265782 |
| CEREAL APPLE JACKS R/S BWL 96-1Z KELL | 6 Each | | 283611 |
| CEREAL KIX BWL 96CT GENM | 6 Each | | 600407 |

Preparation Instructions

No Preparation Instructions available.

Yogurt Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34279 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 10 Each | | 186911 |
| YOGURT STRAWB BAN BASH L/F 48-4Z TRIX | 10 Each | | 551760 |
| YOGURT VAR PK L/F 48-4Z YOPL | 10 Each | | 551751 |
| YOGURT RASPB RNBW L/F 48-4Z TRIX | 10 Each | | 551770 |
| YOGURT VAR PK L/F RASPB/PCH 48-4Z | 10 Each | | 551741 |

Preparation Instructions

No Preparation Instructions available.

juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34280 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| JUICE BOX APPL 100 40-4.23FLZ | 10 Each | | 698744 |
| JUICE BOX ORNG TANGR 100 40-4.23FLZ | 5 Each | | 698251 |
| JUICE STRAWB KIWI 100 40-4.23FLZ | 5 Each | | 214534 |
| JUICE SUN SPLASH 100 VEG 40-4.23FLZ | 5 Each | | 214513 |
| JUICE CRAN RASPB 100 40-4.23FLZ | 5 Each | | 214524 |
| JUICE BOX FRT PNCH 100 40-4.23FLZ | 5 Each | | 698240 |
| JUICE BOX VERY BRY 40-4.23FLZ | 5 Each | | 698391 |
| JUICE BOX PARADS PNCH 40-4.23FLZ | 5 Each | | 698261 |
| JUICE BOX GRP 100 40-4.23FLZ | 5 Each | | 698211 |

Preparation Instructions

No Preparation Instructions available.

Sliced Apples

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-34260 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|----------------------|------------|
| APPLE FRSH SLCD 100-2Z P/L | 50 Package | BAKE READY_TO_EAT | 473171 |

Preparation Instructions

PACKAGING: 2OZ POLY BAGS IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE IS 34 -40 F. PREPARATION: OPEN AND SERVE.

Grilled Cheese

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31733 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|----------------|-------------------|------------|
| BREAD WHL WHE PULLMAN SLCD 12-22Z | 2 Slice | Ready to eat | 710650 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 4 Slice | Ready to eat | 150260 |
| MARGARINE SLD 30-1 GCHC | 1/2 Tablespoon | | 733061 |

Preparation Instructions

Spread margarine on bottom slice of bread, add 2 slices of cheese, top with another slice of bread, spread margarine on top slice of bread. Bake

Peanut Butter and Jelly Sandwich W/Yogurt and Pretzels

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34933 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|------------------------------|------------|
| BREAD WHL WHE PULLMAN SLCD 12-22Z | 1 Each | | 710650 |
| JELLY APPLE-GRAPE 6-10 GCHC | 1 Tablespoon | | 100927 |
| PEANUT BUTTER SMOOTH 35 GFS | 2 Tablespoon | | 279013 |
| YOGURT DANIMAL STRAWB N/F 48-4Z DANN | 1 Each | READY_TO_EAT READY_TO_EAT | 885750 |
| PRETZEL HEARTZELS 104-0.7Z ROLD GOLD | 1 Package | READY_TO_EAT Ready to Eat | 893711 |

Preparation Instructions

No Preparation Instructions available.

Tomato Soup

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 150.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31734 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| SOUP TOMATO 12-5 CAMP | 11 #5 CAN | | 101427 |
| MILK WHT 2 4-1GAL RGNLBRND | 2 Gallon | | 504602 |

Preparation Instructions

No Preparation Instructions available.

Dark Green Side Salad

| | | | |
|----------------------|--------------------------|-----------------------|-----------|
| Servings: | 0.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31754 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|--|------------|
| LETTUCE ROMAINE CLND 2-5 RSS | 1 Cup | Wash, Drain, and chop 4 pounds of romaine lettuce and place 1 cup in an 8 oz tray | 702609 |
| TOMATO 5X6 XL 25 MRKN | 1/4 Cup | Wash and dice 2 pounds of tomatoes adding 1/4 of a cup to lettuce | 206032 |
| CARROT BABY WHL MED 12-2 GCHC | 1/8 Cup | Wash, drain, and chop 1.1 pounds of carrots and add 1/8 of a cup to lettuce and tomato | 273902 |
| CUCUMBER SLCD 1/4 2-3 RSS | 1/8 Ounce | | 329517 |
| PEPPERS GREEN STRP 3/4 2-3 RSS | 1 Ounce | | 849995 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/8 Ounce | | 150250 |

Preparation Instructions

Measures/Weights/Servings were calculated according to the Food Buying Guide. Critical temperature: 40*

Blushing Chilled Pears

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31736 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| PEAR DCD 6-10 COMM | 2 #10 CAN | | 110690 |
| GELATIN MIX STRAWB 12-24Z GCHC | 1/4 Cup | | 524581 |

Preparation Instructions

1. Pour canned pears and juice into serving line pans.
2. Sprinkle gelatin over pears to give blushing color.
3. Cover and chill.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

4. Portion two pear halves and juice per serving.

Waffle Fries

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 23.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-32839 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|--|------------|
| FRIES WAFFLE 6-4.5 MCC | 4 1/2 Pound | CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES. | 201081 |

Preparation Instructions

- Do not over crowd pan or potatoes will not crisp.
- Batch cook, leaving in warming cabinet too long will cause sogginess.
- Do not cover in pans because product will become soggy.
- Serve with gloved hand.

Peaches

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-32810 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| PEACH DCD XL/S 6-10 GCHC | 1/2 Cup | | 268348 |

Preparation Instructions

No Preparation Instructions available.

Fresh Apple

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-35027 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| APPLE, RED DELICIOUS, FRESH | 50 Each | READY_TO_EAT | 100514 |

Preparation Instructions

No Preparation Instructions available.

Fresh Orange

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 4.00 Piece | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-32812 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| ORANGES NAVEL/VALENCIA FCY 138CT MRKN | 1/2 Cup | | 198021 |

Preparation Instructions

No Preparation Instructions available.

Fresh Banana

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-35029 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------|-------------|-------------------|------------|
| BANANA 13-3# P/L | 50 Each | | 644482 |

Preparation Instructions

No Preparation Instructions available.

Chicken Alfredo

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 36.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31747 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| Tap Water for Recipes | 72 Ounce | HOT | 000001WTR |
| SAUCE ALFREDO FZ 6-5 JTM | 5 Pound | | 155661 |
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 3 1/2 Pound | For best results: Thaw chicken under refrigeration over nite. | 100117 |
| CHEESE MOZZ SHRD 4-5 LOL | 10 Ounce | | 645170 |
| PASTA ROTINI 51 WGRAIN 2-10 DAKOTA | 3 Pound | | 229951 |

Preparation Instructions

Preheat convection oven to 300°F.

Lightly spray bottom and sides of SS 4 inch deep hotel pan with oil or non-stick cooking spray.

To assemble dish:

Cut open bag of thawed JTM Alfredo Sauce and place in the center of pan.

Add hot water to pan and blend using wire whisk.

Add dry pasta to mixture and blend using a rubber spatula.

Cover pan with foil and transfer to preheated oven.

Remove from oven after 30 minutes and blend in chicken fajita and mozzarella cheese.

Cover and place back into oven for an additional 10 to 15 minutes.

Buttered Corn

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31735 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|--------------|-------------------|------------|
| CORN CUT IQF 30 GCHC | 1 Cup | BAKE | 285620 |
| BUTTER SUB 24-4Z BTRBUDS | 1 Tablespoon | | 209810 |

Preparation Instructions

No Preparation Instructions available.

Mashed Potatoes

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 42.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34226 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| POTATO PRLS EXCEL 12-28Z BAMER | 1 Package | | 613738 |

Preparation Instructions

- 1) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN.
- 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION.
- 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE.
- 4)RE-FRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.

Serve 4 ounces per serving.

Side dish- put in 6 ounce squat #272248

Corn

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-32806 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| CORN SUPER SWT 30 GCHC | 1/2 Cup | | 358991 |

Preparation Instructions

No Preparation Instructions available.

Strawberries and Blueberries

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34935 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| STRAWBERRY IQF 6-5 COMM | 1/4 Cup | | 128272 |
| BLUEBERRIES FZ WILD IQF 30 COMM | 1/4 Cup | | 764740 |

Preparation Instructions

thaw and combined

Fresh Orange

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-35028 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------|-------------|-------------------|------------|
| Oranges, Fresh | 50 HALF-CUP | | 100283 |

Preparation Instructions

No Preparation Instructions available.

Teriyaki Beef Dippers

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-35066 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF RIBLETS BNLS HNY BBQ SCE 400CT | 150 Each | BAKE From frozen state, bake in preheated convection oven at 350 for 6-8 minutes or in preheated conventional oven at 350 for 8-10 minutes. Microwave on high for about 1 minute. | 153061 |

Preparation Instructions

No Preparation Instructions available.

Italian Flat Bread

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-35068 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH | 1 Each | | 644182 |

Preparation Instructions

READY_TO_EAT

1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature
Notes: . To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature . Thawing in refrigerator or near sources of heat causes moisture loss . Thawed flatbread may be held at ambient temperature up to five (5) days 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the Fold

Ham and Cheese Sandwich

| | | | |
|----------------------|---------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-34742 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--------------------------|------------|
| TURKEY HAM UNCURED 6-2 JENNO | 3 Slice | Thaw ham in refrigerator | 690041 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| BUN HAMB GOURM WGRAIN 4 10-12CT | 1 Each | | 263191 |

Preparation Instructions

1. Layout bread
2. Place 3 slices of ham on bread
3. Place 1 slice of cheese on top of ham
4. Top with bread
5. Hold in cooler until service

Jello w/ Peaches

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34448 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| PEACH DCD 6-10 COMM | 2 #10 CAN | | 110700 |
| GELATIN MIX ORNG 12-24Z GCHC | 2 Package | | 524638 |

Preparation Instructions

No Preparation Instructions available.

Chicken Honey Lime Fajita

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-35070 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| CHIX STRP FAJT DK MT FC 6-5 TYS | 18 3/4 Pound | | 860390 |
| OIL SALAD VEG SOY CLR NT 6-1GAL GCHC | 1 Cup | | 292702 |
| HONEY 4-6 GCHC | 1/2 Cup | | 225614 |
| JUICE LIME FRSH 1-32FLZ NAT BRANDS | 1/2 Cup | | 541711 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 1/3 Tablespoon | | 331473 |
| SPICE GARLIC POWDER 21Z TRDE | 1 1/3 Tablespoon | | 224839 |
| ONION SPANISH COLOSS 50 MRKN | 20 Ounce | | 198706 |
| PEPPERS GREEN LRG 5 MRKN | 5 Cup | | 592315 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 200 Each | | 882690 |

Preparation Instructions

WASH HANDS.

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

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

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

Refried Beans

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-32805 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| BEAN REFRD 6-10 P/L | 1/2 Cup | | 293962 |

Preparation Instructions

No Preparation Instructions available.

Fruit Smoothie w/ Bagel

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-34509 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| YOGURT VAN FF PRO 4-6 DANN | 50 Cup | | 673261 |
| STRAWBERRY WHL IQF 4-5 GCHC | 38 Cup | | 244630 |
| BANANA TURNING SNGL 150CT 40 P/L | 25 Each | | 197769 |
| BAGEL WHT WGRAIN IW 72-2Z LENDER | 50 Each | | 217911 |
| CHEESE CREAM LT CUP 100-1Z P/L | 50 Each | | 549762 |

Preparation Instructions

Smoothie:

1. Remove ingredients from refrigerator.
2. Place yogurt and fruit (25 cup strawberry) in blender. Blend until smooth.
3. Place ingredients in a 9oz cup (GFS# - 792220) Lid (GFS# - 792201)
4. Return items to refrigerator top with remaining strawberry before serving.
5. Serve item with Bagel.

HACCP=1

Cheesy Chicken Bacon Ranch Dip w/ Warm Pretzel Bites

| | | | |
|----------------------|-----------------------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-31402 |
| School: | DeMotte Elementary Schho | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------------|---|------------|
| SAUCE CHS WHT BLND 6-106Z LOL | 6 1/4 Cup | | 235631 |
| DRESSING MIX RNCH 18-3.2Z FTHLL | 12 1/2 Tablespoon | 2 Tbl = 3 tsp | 473308 |
| BACON CRUMBLES CKD 12-1 GCHC | 12 1/2 Tablespoon | THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE 6 Tbl = 3/8 Cup | 357220 |
| CHIX PULLED WHT & DRK BLND 2-5 TYS | 112 1/2 Ounce | Item Yield 1 Case = 160 Ounces (2 x 80 Ounces per Bag) of Chicken, Pulled, White and Dark, Blended Thawing Instructions Cook from frozen. Shelf Life Frozen = Use by expiration date Basic Preparation Fully cooked. Simply use or heat and use. | 467802 |
| Shredded Cheddar redu fat/sodium | 12 1/2 Cup | | 344721 |
| PRETZEL SFT NUGGET WGRAIN 330-.5Z J&J | 200 Piece | 1 Case = 330 Pretzels, Whole Grain, Nuggets, Frozen, 0.5 Ounce Thawing Instructions OVEN: PREHEAT TO 350-400 DEGREES F, PREPARE THEN BAKE FOR 3-5 MINUTES. MICROWAVE: PREPARE THEN HEAT ON HIGH FOR 20-40 SECONDS. HEATING TIMES AND TEMPERATURES MAY VARY, ADJUST ACCORDINGLY. Shelf Life FROZEN = 365 DAYS FROM DATE OF PRODUCTION Basic Preparation LIGHTLY MIST FROZEN SOFT PRETZELS WITH WATER. SPRINKLE WITH SALT IF DESIRED. | 500171 |

Preparation Instructions

Cooking Instructions

1. Preheat the oven to 325°F and lightly grease a 4" Steamtable pan
2. Reserve about 1/2 cup shredded cheddar cheese set aside to sprinkle evenly on top prior to baking
3. Combine the LOL White Cheese blend, salad dressing mix, and thawed and chopped chicken with the remaining cheese and bacon. Mix well. Pour the mixture into the prepared steamtable pan and sprinkle the top with the reserved cheese.
4. Bake uncovered for about 20 minutes or until the cheese has melted and the dip has heated through.
5. Place in a black square bowl. 4oz portion using #8 scoop. Top with 1/4 oz of bacon bits.
6. Serve with 4 each warm pretzel bites.

Cole Slaw

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34780 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| COLE SLAW DCD W/CARRT 1/4 4-5 RSS | 3 7/10 Pound | | 293148 |
| DRESSING POPPYSEED 4-1GAL PMLL | 3/16 Gallon | | 850942 |

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

Candied Carrots

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 384.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31781 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| HONEY 4-6 GCHC | 6 Cup | | 225614 |
| SPICE CINNAMON GRND 15Z TRDE | 1/2 Cup | | 224723 |
| CARROT FZ 30 COMM | 30 Pound | | 150390 |
| MARGARINE SLD 30-1 GCHC | 1 1/2 Cup | | 733061 |

Preparation Instructions

1. Steam carrots until tender. CCP: Cook to minimum internal temperature of 135 F.
2. Drain remaining water
3. Drizzle honey, cubed margarine, and ground cinnamon over carrots. Stir until well mixed and carrots are evenly coated.
4. Serve warm. CCP: Hold for hot service at 135 F or higher.

**Allergens: Milk

Turkey, Ham and Cheese Lunch Kit

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-35079 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| LUNCH KIT TURKEY HAM & CHS 48-4.41Z | 50 Each | | 588400 |

Preparation Instructions

No Preparation Instructions available.

Strawberry Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 50.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-35078 |
| School: | WE | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| STRAWBERRY CUP 96-4.5Z COMM | 50 Each | | 655010 |

Preparation Instructions

No Preparation Instructions available.