Cookbook for CREEKSIDE ELEM SCHL

Created by HPS Menu Planner

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Applesauce Cups, asst. flavors

Chicken Biscuit Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22379
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	BAKE Appliances vary, adjust accordingly.Conventional Oven10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly.Convection Oven6-8 minutes at 375°F from frozen.	645080
BISCUIT BTRMLK WGRAIN 6- 25CT BKCHEF	1 Each	*Order biscuit #237390 if this one is out of stock.*	126962

Preparation Instructions

- 1. Split biscuits and place one chicken patty onto each biscuit.
- 2. Place sandwiches in well and cover with lid; hold for service.

CCP: Hold for hot service at 140° or higher.

Meal Components (SLE) Amount Per Serving

Meat	1.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		265.00	
Fat		10.50g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero		12.50mg	
Sodium		535.00mg	
Carbohydra	ates	31.00g	
Fiber		3.50g	
Sugar		3.00g	
Protein		11.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	61.00mg	Iron	2.44mg
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^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Breakfast Egg Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22381
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hawaiian Roll	1 Ounce		149052
EGG PTY FRD HMSTYL CRKD PEPR 168-1.5Z	1 Each	Recommended to cook from frozen, but can be thawed in a single layer on a covered sheet pan, in a cooler for 24 hours.	635671

Preparation Instructions

Cook egg at 250 until temperature reaches 135 degree. Assemble and serve.

Meal Components (SLE) Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Servings Per Recipe: 1	.00	
Serving Size: 1.00 Eac	h	
Amount Per Serving		
Calories	200.00	
Fat	10.00g	
SaturatedFat	2.50g	
Trans Fat	0.00g	
Cholesterol	125.00mg	
Sodium	285.00mg	
Carbohydrates	19.00g	
Fiber	1.00g	
Sugar	4.00g	
Protein	9.00g	
Vitamin A 0.00IU	Vitamin C	0.00mg

Nutrition Facts

Calcium

Iron

1.90mg

29.00mg

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Nutrition - Per 100g

Spicy Chicken & Ranch Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25891
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR HOT & SPCY WG FC 1.13Z 4-8	4 Each	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.	281731
TORTILLA FLOUR LO SOD 9 16-12CT	1 Each	Lay shells out on a flat surface	523610
DRESSING RNCH DISPNSR PK 2- 1.5GAL HNZ	1 Tablespoon	spread with ranch dressing	676210
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	Sprinkle with cheese	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup	Top with shredded romaine, Roll tightly and cut in half.	451730

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat	3.167
Grain	3.583
Fruit	0.000
GreenVeg	0.011
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 1 each

Amount Pe	r Serving		
Calories		631.77	
Fat		35.00g	
SaturatedF	at	10.33g	
Trans Fat		0.00g	
Cholestero		53.33mg	
Sodium		887.00mg	
Carbohydra	ates	54.19g	
Fiber		8.01g	
Sugar		3.84g	
Protein		28.01g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	196.67mg	Iron	4.67mg

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Nutrition - Per 100g

1% Milk

Servings:	1.00	Category:	Milk
Serving Size:	8.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25895

Ingredients

Description Measurement Prep Instructions DistPart #

1% Low Fat White Milk 1 Carton 13871

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 8.00 1 each

Amount Pe	r Serving		
Calories		100.00	
Fat		2.50g	
SaturatedF	at	1.50g	
Trans Fat		0.00g	
Cholestero	l	15.00mg	
Sodium		120.00mg	
Carbohydrates		11.00g	
Fiber		0.00g	
Sugar		11.00g	
Protein		8.00g	
Vitamin A	10.00IU	Vitamin C	2.00mg
Calcium	30.00mg	Iron	0.00mg
Cholestero Sodium Carbohydra Fiber Sugar Protein Vitamin A	ates 10.00IU	15.00mg 120.00mg 11.00g 0.00g 11.00g 8.00g Vitamin C	

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Nutrition - Per 100g

Chocolate 1% Milk

Servings:	1.00	Category:	Milk
Serving Size:	8.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25898
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chocolate 1% Milk	1 Cup	READY_TO_DRINK	13875

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)		
Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 8.00 Ounce

Amount Pe	r Serving		
Calories		150.00	
Fat		2.50g	
SaturatedF	at	1.50g	
Trans Fat		0.00g	
Cholestero	I	10.00mg	
Sodium		230.00mg	
Carbohydra	ates	24.00g	
Fiber		0.00g	
Sugar		22.00g	
Protein		8.00g	
Vitamin A	173.00IU	Vitamin C	0.00mg
Calcium	277.00mg	Iron	0.00mg

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

Nutrition - Per 100g			
Calories		66.14	
Fat		1.10g	
SaturatedF	at	0.66g	
Trans Fat		0.00g	
Cholestero	I	4.41mg	
Sodium		101.41mg	
Carbohydra	ates	10.58g	
Fiber		0.00g	
Sugar		9.70g	
Protein		3.53g	
Vitamin A	76.28IU	Vitamin C	0.00mg
Calcium	122.14mg	Iron	0.00mg

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Shredded BBQ Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25899
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Cup		498702
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 Cup	READY_TO_EAT	

Preparation Instructions

No Preparation Instructions available.

l leat	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 Pe	r Serving		
Calories		380.00	
Fat		10.00g	
SaturatedF	at	2.50g	
Trans Fat		0.00g	
Cholestero	l	65.00mg	
Sodium		460.00mg	
Carbohydra	ates	43.00g	
Fiber		2.00g	
Sugar		4.00g	
Protein		27.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	71.00mg	Iron	2.00mg

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Nutrition - Per 100g

Elementary Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25911
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY TACO MEAT FC 4- 7 JENNO	3 Ounce		768230
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 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
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce		150250
SOUR CREAM PKT FF 100- 1Z LOL	1 Each		853190
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730

Preparation Instructions

To serve:

Use 1 #12 scoop of taco meat, 1 bag of chips and 2 Tbsp shredded cheese. Serve shredded lettuce and sour cream packet on the side.

CCP: Hold for hot service at 140° or higher.

Meal Components (SLE) Amount Per Serving

Meat	2.493
Grain	1.250
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		299.74	
Fat		11.98g	
SaturatedF	at	4.50g	
Trans Fat		0.00g	
Cholestero	I	69.82mg	
Sodium		568.94mg	
Carbohydra	ates	25.51g	
Fiber		1.01g	
Sugar		2.01g	
Protein		21.96g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	209.60mg	Iron	1.38mg

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Nutrition - Per 100g

Elem Fresh Fruit Friday

Servings:	4.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28512
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	1 Each		597481
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021
PEAR 95-110CT MRKN	1 Each		198056
BANANA TURNING SNGL 150CT 40 P/L	1 Each		197769

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.750	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Serving Size	e: 0.50 Cup		
Amount Pe	r Serving		
Calories		90.70	
Fat		0.28g	
SaturatedF	at	0.05g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		1.13mg	
Carbohydra	ates	23.50g	
Fiber		4.18g	
Sugar		11.00g	
Protein		1.13g	
Vitamin A	139.66IU	Vitamin C	25.87mg
Calcium	26.40mg	Iron	0.25mg

not used for evaluation purposes

Nutrition - Per 100g

Turkey and Cheese Sandwich

Servings:	32.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29408
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	4 Pound		689541
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	2 Pound		247822
Whole Grain Hamburger Bun, 3.5"	32 Each	READY_TO_EAT	3227

Preparation Instructions

Lay buns out on a lined sheet pan. Take off tops.

Place 4 slices turkey on each bun bottom.

Add 2 slices cheese.

Place top of bun on each sandwich.

Bag or wrap each sandwich.

CCP: Hold for cold service at 41° or lower.

Meal Components (SLE) Amount Per Serving

Meat	2.500
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: 32.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		245.17	
Fat		8.19g	
SaturatedF	at	3.84g	
Trans Fat		0.00g	
Cholestero	I	42.59mg	
Sodium		780.34mg	
Carbohydra	ates	22.00g	
Fiber		2.00g	
Sugar		4.00g	
Protein		23.41g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	207.00mg	Iron	0.00mg

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Nutrition - Per 100g

Turkey and Cheese Wrap

Servings:	32.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29659
School:	NORTHWOOD ELEMENTARY		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	4 Pound		689541
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	2 Pound		247822
TORTILLA FLOUR LO SOD 9 16-12CT	32 Each	Ready to Eat	523610

Preparation Instructions

Lay Wraps out

Place 4 slices turkey on each wrap

Add 2 slices cheese.

Role wrap up

Bag or wrap each Turkey/Cheese Wrap

CCP: Hold for cold service at 41° or lower.

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: 32.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		305.17	
Fat		11.19g	
SaturatedF	at	6.84g	
Trans Fat		0.00g	
Cholestero	I	42.59mg	
Sodium		737.34mg	
Carbohydra	ates	32.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		24.41g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	252.00mg	Iron	2.00mg

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Nutrition - Per 100g

Chicken Nuggets w/ Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30421
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUGGET BRD CKD WGRAIN .6Z 6-5	5 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	501851
Whole Grain Dinner Roll	11	READY_TO_EAT Ready to eat	3920

Preparation Instructions

CCP: Hold nuggets for hot service at 135° or higher. Serve 5 nuggets and 1 roll together as an entree.

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

r Serving		
	280.00	
	11.00g	
at	2.00g	
	0.00g	
	35.00mg	
Sodium		
Carbohydrates		
	3.00g	
	2.00g	
	18.00g	
0.00IU	Vitamin C	0.00mg
60.00mg	Iron	2.52mg
		280.00 11.00g at 2.00g 0.00g 35.00mg 535.00mg 28.00g 3.00g 2.00g 18.00g 0.00IU Vitamin C

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

Nutrition - Per 100g

Egg & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33846
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	Use biscuit #237290 if this one is unavailable.	126962
Egg Patty	1 Each		110931
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

Use commodity egg patties and commodity cheese slices whenever possible.

1. Place single layer of egg patties in a lightly sprayed steam table pan. Cook according to package directions.

CCP: Heat to 165F for at least 15 seconds.

CCP: Hold for hot service at 135F or higher

- 2. Pan the biscuits on a paper-lined sheet pan. Bake until lightly brown at 325 F for approx 10- 14 minutes.
- 3. Assemble egg patty onto a biscuit and top with 1 slice of cheese.

Bag or wrap sandwich and hold for hot service at 135F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
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	295.00
Fat	16.50g
SaturatedFat	8.00g
Trans Fat	0.00g
Cholesterol	137.50mg
Sodium	655.00mg
Carbohydrates	27.00g
Fiber	2.00g
Sugar	3.50g
Protein	10.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 121.50mg	Iron 1.44mg

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Nutrition - Per 100g

Mac & Cheese Bowl w/ garlic breadstick

Servings:	80.00	Category:	Grain
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34029
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MAC and CHS WGRAIN 6-5# LOL	30 Pound		527582
BREADSTICK WGRAIN 1Z 6-54CT ULTR LOCO	80 Each		512723

Preparation Instructions

Meal Components (SLF)

No Preparation Instructions available.

Starch

its (OLL)
2.836
2.289
0.000
0.000
0.000
0.000
0.000

0.000

Nutrition Facts

Servings Per Recipe: 80.00 Serving Size: 6.00 Ounce

COLUMN CIE	5. 0.00 Oanoc		
Amount Pe	r Serving		
Calories		482.81	
Fat		17.00g	
SaturatedF	at	8.25g	
Trans Fat		0.00g	
Cholestero	ı	41.25mg	
Sodium		1111.24mg	
Carbohydra	ates	56.34g	
Fiber		3.06g	
Sugar		9.28g	
Protein		27.78g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	633.90mg	Iron	1.79mg

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

Nutrition - Per 100g			
Calories		283.84	
Fat		9.99g	
SaturatedF	at	4.85g	
Trans Fat		0.00g	
Cholestero	I	24.25mg	
Sodium		653.30mg	
Carbohydra	ates	33.12g	
Fiber		1.80g	
Sugar		5.46g	
Protein		16.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	372.67mg	Iron	1.05mg

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

Chicken Biscuit Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34271
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	BAKE Appliances vary, adjust accordingly.Conventional Oven10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly.Convection Oven6-8 minutes at 375°F from frozen.	645080
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	DO NOT OPEN BAG BEFORE BAKING . BAKE IN CONVECTION OVEN AT 375 DEGREES F FOR 16-18 MINUTES FROM FROZEN; 8-10 MINUTES FROM THAWED. BAKE IN CONVENTIONAL OVEN AT 400 DEGREES F FOR 20-22 MINUTES FROM FROZEN; 10-12 MINUTES FROM THAWED. MICROWAVE: 1 BISCUIT FOR 15 SECONDS.	126962

Preparation Instructions

- 1. Split biscuits and place one chicken patty onto each biscuit.
- 2. Individually wrap sandwiches.

CCP: Hold for hot service at 140° or higher.

Meal Components (SLE) Amount Per Serving

Meat	1.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		265.00	
Fat		10.50g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero		12.50mg	
Sodium		535.00mg	
Carbohydra	ates	31.00g	
Fiber		3.50g	
Sugar		3.00g	
Protein		11.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	61.00mg	Iron	2.44mg
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Nutrition - Per 100g

Animal Crackers & PB Cup

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-34403
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER ANIMAL WGRAIN 150-1Z KEEB	1 Package		682840
Peanut Butter, Smooth USDA Commodity 100396	2 Tablespoon	READY_TO_EAT	100396

Preparation Instructions

Portion 2T commodity peanut butter into a cup with lid. Serve with package of animal crackers.

Meal Components (SLE) Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories		320.00		
Fat		19.50g		
SaturatedFa	at	4.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		275.00mg		
Carbohydrates		30.00g		
Fiber		4.00g		
Sugar		11.00g		
Protein		9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.80mg	

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

Nutrition - Per 100g

Applesauce Cups, asst. flavors

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35474
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT CUP 96-4.5Z P/L	1 Each		753911
APPLESAUCE CINN CUP 96-4.5Z P/L	1 Each		753921
APPLESAUCE STRAWB UNSWT 96-4.5Z P/L	1 Each		753931

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories		50.00		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		0.00mg		
Carbohydrates		14.00g		
Fiber		1.00g		
Sugar		12.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	5.00mg	Iron	0.00mg	

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

Nutrition - Per 100g