

Cookbook for New Paris Elementary School

Created by HPS Menu Planner

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Doritos or Cheetos

Graham Snack

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Ice Cream Cup

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Broccoli with Cheese

Variety of Pancakes

Variety of French Toast

Unrustable with String Cheese

Green Beans with bacon

Apple Crisp

BBQ Pork on Bun

Danimal or Trix Yogurt

Assorted Variety of Muffin

Nutri-Grain® Cereal Bar

Assorted Whole Grain Cereals

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 7.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-9688 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| CEREAL APPLE JACKS R/S BWL 96-1Z KELL | 1 Each | | 283611 |
| CEREAL CINN TOAST CRNCH BWL 96CT GENM | 1 Each | N/A | 595934 |
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 1 Each | N/A | 270401 |
| CEREAL FRSTD FLKS R/S BWL 96CT KELL | 1 Each | | 388190 |
| CEREAL FROOT LOOPS R/S BWL 96-1Z KELL | 1 Each | | 283620 |
| CEREAL CHEERIOS HNYNUT BWL 96CT GENM | 1 Each | N/A | 509396 |
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 1 Package | N/A | 265811 |

Preparation Instructions

No Preparation Instructions available.

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: 7.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 108.46 | | |
| Fat | 1.16g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 159.89mg | | |
| Carbohydrates | 23.57g | | |
| Fiber | 1.81g | | |
| Sugar | 8.00g | | |
| Protein | 1.89g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 51.54mg | Iron | 2.24mg |

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

Nutrition - Per 100g

No 100g Conversion Available

100% Fruit Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-9689 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| JUICE APPL 100 FZ 72-4FLZ SNCUP | 1 Each | | 135440 |
| JUICE GRP 100 FZ 72-4FLZ SNCUP | 1 Each | | 135460 |
| JUICE ORNG 100 FZ 72-4FLZ SNCUP | 1 Each | | 135450 |

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 Each

| Amount Per Serving | |
|-------------------------|--------------------------|
| Calories | 63.33 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 10.00mg |
| Carbohydrates | 15.00g |
| Fiber | 0.00g |
| Sugar | 14.00g |
| Protein | 0.00g |
| Vitamin A 0.00IU | Vitamin C 20.00mg |
| Calcium 10.40mg | Iron 0.07mg |

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Nutrition - Per 100g

No 100g Conversion Available

Assorted Fruit

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 10.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-9690 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PEACH DCD XL/S 6-10 GCHC | 1 Cup | | 268348 |
| PINEAPPLE TIDBITS IN JCE 6-10 GCHC | 1 Cup | | 189979 |
| Applesauce cnd | 1 Cup | BAKE | 110541comm |
| FRUIT MIXED 6-10 | 1 Cup | BAKE | 100212 |
| Pear Halves | 1 Cup | BAKE | 100226 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.455 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 58.14 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 4.40mg | | |
| Carbohydrates | 14.59g | | |
| Fiber | 0.95g | | |
| Sugar | 11.74g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 1.04mg | Iron | 0.06mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 48.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9691 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 48 Each | BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. | 203270 |
| CHEESE AMER 160CT SLCD R/F 6- 5 LOL | 48 Slice | READY_TO_EAT Pre-sliced Use Cold or Melted | 722360 |
| BUN HAMB WGRAIN 3.5 10- 12CT GCHC | 48 Each | | 266545 |

Preparation Instructions

Beef Patty:

Pre-heat oven to 350 degrees.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150 degrees.

Keep warm in pass through.

To assemble:

Line 4 inch deep large pan with parchment paper. Put patties on buns with cheese slice. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

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: 48.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 255.00 |
| Fat | 8.50g |
| SaturatedFat | 3.25g |
| Trans Fat | 0.00g |
| Cholesterol | 42.50mg |
| Sodium | 660.00mg |
| Carbohydrates | 21.00g |
| Fiber | 3.00g |
| Sugar | 3.50g |
| Protein | 21.50g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 141.00mg | Iron 2.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

| | | | |
|----------------------|--------------------------------|-----------------------|------------------|
| Servings: | 56.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9692 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--------------------------|------------|
| BEAN BKD K TTL BRN SUGAR 6-10 HRTHSTN | 2 #10 CAN | | 822477 |
| SAUCE BBQ 4-1GAL GCHC | 2 Cup | | 734136 |
| KETCHUP CAN 33 FCY 6-10 CRWNCOLL | 2 Cup | | 100129 |
| SUGAR BROWN LT 12-2 P/L | 1/2 Cup | | 860311 |
| MUSTARD YELLOW PREP 4-1GAL CRWNCOLL | 1/4 Cup | or 12 packets of mustard | 860221 |

Preparation Instructions

Mix all ingredients in a large mixing bowl. Pour into a 4 inch deep pan that has been sprayed with cooking spray. Put pan in oven that has been pre-heated to 350 degrees. Bake for 45 minutes or until minimum temperature of 150 degrees.

Note: Most times will want to do recipes 3 times for 3-4 inch pans of beans for service.

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: 56.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 149.07 | | |
| Fat | 0.49g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 522.01mg | | |
| Carbohydrates | 31.13g | | |
| Fiber | 4.70g | | |
| Sugar | 10.37g | | |
| Protein | 6.55g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 48.04mg | Iron | 1.85mg |

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Nutrition - Per 100g

No 100g Conversion Available

Peas

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 144.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9693 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| PEAS GREEN IQF 30 GCHC | 30 Pound | | 285660 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 111.44 |
| Fat | 7.33g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 268.73mg |
| Carbohydrates | 8.96g |
| Fiber | 2.99g |
| Sugar | 2.99g |
| Protein | 2.99g |
| Vitamin A 500.00IU | Vitamin C 0.00mg |
| Calcium 0.15mg | Iron 0.82mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty Sandwich

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9695 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|---|------------|
| CHIX PTY BRD WGRAIN 3.26Z 4-7.7 | 1 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. | 558061 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | READY_TO_EAT | 266545 |

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 350.00 |
| Fat | 14.50g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 640.00mg |
| Carbohydrates | 34.00g |
| Fiber | 5.00g |
| Sugar | 4.00g |
| Protein | 18.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 60.00mg | Iron 3.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Green Beans

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 286.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9696 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| BEAN GREEN CUT MXD SV 6-10 GCHC | 13 #10 CAN | | 273856 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Place 3-4 inch deep pans on counter. Wipe off and open green beans cans. Dump 1 can undrained beans into each pan.

Drain the rest of the cans of green beans and dived among pans.

Put 1 rounded Tablespoon of salt in each pan.

Sprinkle with pepper on each pan.

Steam in steamer for 25 minutes covered.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans and stir margarine and green beans together.

Store in warmer covered until service.

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: 286.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 57.08 | | |
| Fat | 3.69g | | |
| SaturatedFat | 1.51g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 393.97mg | | |
| Carbohydrates | 3.53g | | |
| Fiber | 2.35g | | |
| Sugar | 1.18g | | |
| Protein | 1.18g | | |
| Vitamin A | 251.75IU | Vitamin C | 0.00mg |
| Calcium | 27.12mg | Iron | 0.45mg |

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Nutrition - Per 100g

No 100g Conversion Available

Corn

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 248.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9702 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| CORN CUT IQF 30 KE | 45 Pound | | 283730 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 35 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 118.55 | | |
| Fat | 4.76g | | |
| SaturatedFat | 1.74g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 161.03mg | | |
| Carbohydrates | 17.96g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 2.99g | | |
| Vitamin A | 290.32IU | Vitamin C | 0.00mg |
| Calcium | 3.48mg | Iron | 0.40mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

| | | | |
|----------------------|-----------------------------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9705 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| Beef, Fine Ground 85/15, Frozen | 40 Pound | | 100158 |
| SEASONING TACO MIX 6-9Z LAWR | 18 Ounce | 2 packages | 159204 |
| BEAN REFRD 6-10 P/L | 4 #10 CAN | | 293962 |
| SOUP CRM OF MUSHRM 12-5 CAMP | 2 #5 CAN | In a 4 quart pot, combine one can of soup and one can of water. Simmer over low heat, stirring often. For extra creamy, in a 4 quart pot combine one can of soup with 1/2 can of water and 1/2 can of milk. Simmer over low heat, stirring often. | 101346 |
| SOUP CRM OF CHIX 12-5 HLTHYREQ | 2 #5 CAN | | 695513 |
| SAUCE CHS CHED BASIC 6-10 CHEFM | 3 #10 CAN | | 565695 |
| SALSA 103Z 6-10 REDG | 3 #10 CAN | READY_TO_EAT None | 452841 |
| Tap Water for Recipes | 1 1/2 Quart | | 000001WTR |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 10 Pound | | 100012 |

Preparation Instructions

Spray tilt skillet with cooking spray. Turn on skillet to 300 degrees and cook ground beef until there is no more visible pink. Drain ground beef into a 5 gal bucket. Sprinkle taco seasoning over drained ground beef. Put in the rest of the ingredients into tilt skillet. Turn temp on tilt skillet to 250 degrees.

Put in the rest of the ingredients except for shredded cheese (cream of mushroom, cream of chicken, cheese sauce, salsa and water).

Mix well, then add shredded cheese. Adjust heat to 200 degrees (to keep from sticking). Heat to 150 degrees.

Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| 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: 300.00

Serving Size: 0.75 Cup

Amount Per Serving

| | |
|--------------------------|-------------------------|
| Calories | 287.92 |
| Fat | 16.80g |
| SaturatedFat | 6.33g |
| Trans Fat | 1.59g |
| Cholesterol | 55.59mg |
| Sodium | 630.77mg |
| Carbohydrates | 15.15g |
| Fiber | 2.51g |
| Sugar | 1.16g |
| Protein | 18.23g |
| Vitamin A 23.67IU | Vitamin C 0.00mg |
| Calcium 25.24mg | Iron 1.50mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9706 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 1 Each | | 203270 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 450.00mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 3.00g | | |
| Sugar | 3.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 45.00mg | 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

Chili

| | | | |
|----------------------|-----------------------------|-----------------------|-------------------|
| Servings: | 315.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9708 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|------------------|-------------------|------------|
| Beef, Fine Ground 85/15, Frozen | 40 Pound | | 100158 |
| ONION DEHY SUPER TOPPER 6-2 P/L | 2 Cup | | 223255 |
| BEAN CHILI HOT 6-10 BROOKS | 9 #10 CAN | | 785024 |
| TOMATO PASTE 6-10 HUNTS | 2 2/3 #10 CAN | | 444707 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 1/2 Cup | | 331473 |
| SPICE GARLIC POWDER 21Z TRDE | 2 1/4 Tablespoon | | 224839 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 2 Tablespoon | | 225061 |
| SUGAR BROWN LT 12-2 P/L | 4 Cup | | 860311 |
| Tap Water for Recipes | 4 3/4 Gallon | UNPREPARED | 000001WTR |

Preparation Instructions

Note: Thaw hamburger in refrigerator 3 days before using.

1. Spray tilt skillet with cooking spray and turn on to 300 degrees
2. Brown 40 lbs of thawed hamburger in tilt skillet until no longer pink
3. Drain grease into 5 gallon bucket
4. Turn heat down to 200 to 250 degrees
5. Add all other ingredients (beside tomato paste and 1 gallon of water) to browned hamburger.
6. Stir tomato paste and 1 gallon of the water together into a large pot
7. Add tomato paste/water mixture to tilt skillet with other ingredients.
8. Stir often so it doesn't stick and heat to upper 150 degrees
9. When hot, use sauce pan to fill large pans. Keep in warmer until serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.255 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.437 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 315.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 246.15 | | |
| Fat | 9.47g | | |
| SaturatedFat | 3.03g | | |
| Trans Fat | 1.52g | | |
| Cholesterol | 39.42mg | | |
| Sodium | 502.82mg | | |
| Carbohydrates | 23.78g | | |
| Fiber | 9.18g | | |
| Sugar | 5.36g | | |
| Protein | 15.96g | | |
| Vitamin A | 221.71IU | Vitamin C | 1.77mg |
| Calcium | 30.11mg | Iron | 2.35mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 120.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9741 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| BEAN REFRD 6-10 P/L | 5 #10 CAN | | 293962 |
| CHEESE MOZZ SHRD 4-5 LOL | 2 Pound | | 645170 |

Preparation Instructions

Wipe off and open cans of refried beans.

Weigh out 2 pounds of shredded mozzarella cheese in bowl.

Spray 2-4 inch deep pans with cooking spray.

Place 2 1/2 cans beans in each pan.

Cover and bake in oven 45 minutes at 350 degrees until at least 150 degrees.

Portion 1/2 cup into Styrofoam 8 ounce bowls and sprinkle with cheese (approximately 1 Tbsp).

Place 4X6 on flat baking sheet. Cover pan with foil, store in warmer.

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: 120.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 174.89 |
| Fat | 3.76g |
| SaturatedFat | 1.47g |
| Trans Fat | 0.00g |
| Cholesterol | 4.00mg |
| Sodium | 619.22mg |
| Carbohydrates | 25.06g |
| Fiber | 6.47g |
| Sugar | 1.34g |
| Protein | 10.49g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 103.17mg | Iron 2.16mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Hot Ham & Cheese Sandwich

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9742 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO | 4 Slice | | 556121 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.750 |
| 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 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 275.72 |
| Fat | 10.04g |
| SaturatedFat | 3.21g |
| Trans Fat | 0.00g |
| Cholesterol | 85.93mg |
| Sodium | 1017.45mg |
| Carbohydrates | 20.00g |
| Fiber | 2.00g |
| Sugar | 3.50g |
| Protein | 25.80g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 121.00mg | Iron 1.94mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Mixed Vegetables

| | | | |
|----------------------|--------------------------------|-----------------------|------------------|
| Servings: | 138.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9743 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| VEG MIXED 5-WAY 30 GCHC | 30 Pound | | 285690 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

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: 138.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 116.29 | | |
| Fat | 7.65g | | |
| SaturatedFat | 3.13g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 295.99mg | | |
| Carbohydrates | 9.34g | | |
| Fiber | 2.34g | | |
| Sugar | 3.11g | | |
| Protein | 1.56g | | |
| Vitamin A | 521.74IU | Vitamin C | 0.00mg |
| Calcium | 0.16mg | Iron | 0.47mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Combo Cookie

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 340.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9744 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|------------------|---|------------|
| SUGAR BROWN LT 12-2 P/L | 6 Cup | | 860311 |
| SUGAR CANE GRANUL 25 GCHC | 6 Cup | | 108642 |
| MARGARINE SLD ZT 30-1 GFS | 6 Cup | 3 pounds | 557482 |
| OIL CORN 2-2.5GAL MAZOLA | 6 Cup | | 433518 |
| EGG SHL LRG A GRD 6-30CT GCHC | 7 Each | | 206539 |
| FLAVORING VANILLA IMIT 1-QT KE | 5 1/3 Tablespoon | 5 Tablespoons and 1 teaspoon or 16 teaspoon | 110736 |
| SALT IODIZED 24-26Z GFS | 2 Tablespoon | | 108308 |
| BAKING SODA 36Z GCHC | 2 Tablespoon | | 513849 |
| SPICE CREAM OF TARTAR 29Z TRDE | 2 Tablespoon | | 513687 |
| FLOUR H&R GOLD MEDAL 14317 2-25 | 20 Cup | | 426253 |
| OATS QUICK HOT CEREAL 12-42Z GCHC | 8 Cup | | 240869 |
| CEREAL RICE KRISPIES 4-27Z KELL | 8 Cup | | 732427 |
| CHOC CHIPS SMISWT MINI 4000/4-4 | 8 Cup | | 283630 |

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter, oil.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, cream of tarter, and flour. Then mix again.

Then fold in the following to cookie dough mixture: oatmeal, rice krispies, and chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

This cookie is not whole grain rich.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.54 | | |
| Fat | 8.90g | | |
| SaturatedFat | 2.78g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 3.89mg | | |
| Sodium | 115.53mg | | |
| Carbohydrates | 14.87g | | |
| Fiber | 0.80g | | |
| Sugar | 7.12g | | |
| Protein | 1.58g | | |
| Vitamin A | 141.18IU | Vitamin C | 0.00mg |
| Calcium | 5.98mg | Iron | 0.95mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles

| | | | |
|----------------------|-----------------------------|-----------------------|-------------------|
| Servings: | 350.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9745 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 60 Pound | | 100101 |
| BROTH CHIX 12-5 COLLEGE INN | 8 #5 CAN | | 264865 |
| SOUP CRM OF CHIX 12-5 HLTHYREQ | 6 #5 CAN | | 695513 |
| BASE CHIX RSTD 25 GCHC | 2 1/2 Pound | | 160830 |
| Tap Water for Recipes | 8 Gallon | UNPREPARED | 000001WTR |
| SPICE PEPR BLK REG FINE GRIND 16Z | 2 Tablespoon | | 225037 |
| MARGARINE SLD 30-1 GCHC | 1 1/4 Pound | | 733061 |
| PASTA LINGUINE 100 WHLWHE 2-5 GCHC | 30 Pound | | 654580 |

Preparation Instructions

Heat up tilt skillet to 275 degrees. Put all ingredients in skillet except for noodles.

Turn to 300 degrees and bring to boil.

Put noodles in to boiling broth with lid vented. Stirring occasionally boil for 15 to 20 minutes or until noodles are about done.

Use a saucepan to scoop out of the skillet and place in sprayed 4" deep pans and cover with lids, Store in the warmer.

Note: This will be kind of "soupie" but will set up in warmer. If it needs to be thinned out when serving used canned broth.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| Grain | 1.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 252.64 | | |
| Fat | 5.70g | | |
| SaturatedFat | 0.64g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 59.43mg | | |
| Sodium | 722.43mg | | |
| Carbohydrates | 29.59g | | |
| Fiber | 4.11g | | |
| Sugar | 2.32g | | |
| Protein | 22.04g | | |
| Vitamin A | 146.58IU | Vitamin C | 0.00mg |
| Calcium | 15.55mg | Iron | 1.37mg |

*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: | 125.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9746 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHIX POPCORN BRD WGRAIN FC .28Z 4-8 | 30 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 ORNG GINGR 4-5GAL ASIAN | 15 Cup | | 802860 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.360 |
| Grain | 1.180 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 353.66 |
| Fat | 16.73g |
| SaturatedFat | 3.22g |
| Trans Fat | 0.00g |
| Cholesterol | 25.74mg |
| Sodium | 575.32mg |
| Carbohydrates | 33.38g |
| Fiber | 3.86g |
| Sugar | 14.73g |
| Protein | 18.02g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 42.48mg | Iron 2.57mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Brown Rice

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 96.00 | Category: | Grain |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9747 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|--|------------|
| RICE BRN PARBL WGRAIN 25 GCHC | 12 Cup | BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed. | 516371 |
| BROTH CHIX 12-5 COLLEGE INN | 4 #5 CAN | | 264865 |

Preparation Instructions

No Preparation Instructions available.

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: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 89.44 | | |
| Fat | 1.05g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 251.50mg | | |
| Carbohydrates | 18.30g | | |
| Fiber | 0.50g | | |
| Sugar | 0.30g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 4.87mg | Iron | 0.50mg |

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

Nutrition - Per 100g

No 100g Conversion Available

California Blend

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 248.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9748 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| VEG BLND CALIF 30 KE | 30 Pound | | 283780 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |

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 | 0.484 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 248.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 54.84 | | |
| Fat | 4.26g | | |
| SaturatedFat | 1.74g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 175.39mg | | |
| Carbohydrates | 3.23g | | |
| Fiber | 1.29g | | |
| Sugar | 1.29g | | |
| Protein | 0.65g | | |
| Vitamin A | 290.32IU | Vitamin C | 0.00mg |
| Calcium | 12.99mg | 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

Sloppy Joe

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9749 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| SLOPPY JOE REDUCED FAT 6-5 COMM | 3 5/8 Ounce | | 564790 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.500 |
| 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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 255.10 | | |
| Fat | 7.30g | | |
| SaturatedFat | 2.20g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.00mg | | |
| Sodium | 848.80mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 2.80g | | |
| Sugar | 11.00g | | |
| Protein | 17.30g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 55.00mg | 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

Turkey Sandwich

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9750 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 6 Slice | | 244190 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 550.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 21.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 25.00mg | Iron | 1.36mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Cake with Frosting

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 400.00 | Category: | Grain |
| Serving Size: | 1.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9751 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|------------------|--------------------------|------------|
| FLOUR ULTRAGRAIN 50 HLCHC | 21 Cup | | 515002 |
| SUGAR CANE GRANUL 25 GCHC | 24 1/2 Cup | | 108642 |
| COCOA PWD BAKING 6-5 GCHC | 16 Cup | | 269654 |
| BAKING SODA 36Z GCHC | 5 3/4 Tablespoon | | 513849 |
| BAKING POWDER 6-5 CLABBER GIRL | 5 3/4 Tablespoon | | 361032 |
| SALT IODIZED 24-26Z GFS | 3 1/2 Tablespoon | | 108308 |
| EGG SHL LRG A GRD 6-30CT GCHC | 28 Each | | 206539 |
| MILK WHT 1 4-1GAL RGNLBRND | 16 3/4 Cup | | 817801 |
| OIL CORN 2-2.5GAL MAZOLA | 98 Tablespoon | 6 cups and 2 Tablespoons | 433518 |
| FLAVORING VANILLA IMIT 1-QT KE | 38 Teaspoon | | 110736 |
| Tap Water for Recipes | 12 1/4 Cup | Boiling | 000001WTR |
| MARGARINE SLD ZT 30-1 GFS | 72 Tablespoon | Softened | 557482 |
| SUGAR POWDERED 10X 12-2 PION | 32 Cup | | 859740 |

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes

5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 172.28 | | |
| Fat | 7.07g | | |
| SaturatedFat | 2.21g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 16.97mg | | |
| Sodium | 236.96mg | | |
| Carbohydrates | 22.80g | | |
| Fiber | 0.57g | | |
| Sugar | 18.44g | | |
| Protein | 4.75g | | |
| Vitamin A | 250.21IU | Vitamin C | 0.00mg |
| Calcium | 118.21mg | Iron | 0.36mg |

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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-9755 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS | 1 Each | | 304913 |
| BUN HOT DOG WGRAIN WHT 1.5Z 12-12CT | 1 Each | | 266536 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 280.00 | | |
| Fat | 17.50g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 750.00mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.00g | | |
| Protein | 10.00g | | |
| Vitamin A | 0.07IU | Vitamin C | 0.00mg |
| Calcium | 60.11mg | Iron | 1.76mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pork BBQ Rib on Bun

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9756 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| PORK RIB PTY CKD BBQ CN 100-2.5Z GCHC | 1 Each | | 100640 |
| BUN HOT DOG WGRAIN WHT 1.5Z 12-12CT | 1 Each | | 266536 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 270.00 | | |
| Fat | 11.50g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 560.00mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 3.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 2.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tenderloin on Bun

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9757 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PORK PTY CHOPPETTE WGRAIN 64-3.75Z | 1 Each | | 100750 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

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 | 380.00 | | |
| Fat | 17.50g | | |
| SaturatedFat | 4.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 570.00mg | | |
| Carbohydrates | 37.00g | | |
| Fiber | 4.00g | | |
| Sugar | 4.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 65.00mg | Iron | 2.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sub Sandwich

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9758 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| MEAT COMBO PK SLCD 12-1 JENNO | 3 Ounce | | 236012 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 284.02 |
| Fat | 12.65g |
| SaturatedFat | 3.79g |
| Trans Fat | 0.00g |
| Cholesterol | 70.55mg |
| Sodium | 1061.19mg |
| Carbohydrates | 21.02g |
| Fiber | 2.00g |
| Sugar | 3.50g |
| Protein | 19.70g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 175.23mg | Iron 2.10mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9759 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| LETTUCE SALAD TINY CHP 55/45 4-5RSS | 1 Cup | | 153121 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/4 Cup | | 150250 |
| Ham, Cubed Frozen | 2 1/2 Ounce | | 100188-H |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.750 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.250 |
| 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 | 191.38 |
| Fat | 11.05g |
| SaturatedFat | 8.05g |
| Trans Fat | 0.00g |
| Cholesterol | 66.89mg |
| Sodium | 665.41mg |
| Carbohydrates | 6.21g |
| Fiber | 0.56g |
| Sugar | 2.60g |
| Protein | 16.80g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 206.22mg | Iron 0.20mg |

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Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese Sandwich

| | | | |
|----------------------|--------------------------------|-----------------------|------------------|
| Servings: | 11.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9760 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|---------------|-------------------|------------|
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 44 Slice | | 722360 |
| MARGARINE SLD ZT 30-1 GFS | 11 Tablespoon | | 557482 |
| BREAD WHL WHE PULLMAN SLCD 12-22Z | 22 Each | | 710650 |

Preparation Instructions

Melt butter

Use pastry brush to butter 1 side of each pieces of bread. Place 4 slices of cheese on each sandwich. Place in arrangement of 4 X 6 on narrow edge large sheet pans.

Grill sandwiches on grill cook top.

Note: 1 loaf of bread makes 11 sandwiches discard heels.

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: 11.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 380.00 |
| Fat | 21.00g |
| SaturatedFat | 10.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 1150.00mg |
| Carbohydrates | 28.00g |
| Fiber | 4.00g |
| Sugar | 4.00g |
| Protein | 20.00g |
| Vitamin A 500.00IU | Vitamin C 0.00mg |
| Calcium 464.00mg | 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

Chocolate Chip Cookie

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 350.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9761 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------------|-------------------|------------|
| MARGARINE SLD ZT 30-1 GFS | 5 Pound | | 557482 |
| SUGAR BROWN LT 12-2 P/L | 1 Pound | | 860311 |
| SUGAR CANE GRANUL 25 GCHC | 8 1/4 Cup | | 108642 |
| EGG SHL LRG A GRD 6-30CT GCHC | 17 Each | | 206539 |
| FLAVORING VANILLA IMIT 1-QT KE | 3/4 Cup | | 110736 |
| BAKING SODA 36Z GCHC | 2 5/6 Tablespoon | | 513849 |
| SALT IODIZED 24-26Z GFS | 1 5/12 Tablespoon | | 108308 |
| FLOUR H&R GOLD MEDAL 14317 2-25 | 24 Cup | | 426253 |
| CHOC CHIPS SMISWT MINI 4000/4-4 | 5 1/3 Cup | | 283630 |

Preparation Instructions

Put in large mixer: brown sugar, white sugar, butter.

Mix with paddle attachment and beat well.

Add eggs and vanilla to mixture and mix again

Add the following to mixture: salt, soda, and flour. Then mix again.

Then fold in the following to cookie dough mixture: chocolate chips.

Put parchment liner on large 1 inch deep baking sheet pan.

Scoop dough with a #60 disher onto backing sheet. Place dough balls in an arrangement of 4 X 7 to equal 28 cookies per pan.

Bake 8 to 10 minutes at 300 degrees in convection oven.

This cookie is not whole grain rich.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.300 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 113.76 | | |
| Fat | 6.38g | | |
| SaturatedFat | 2.85g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 8.99mg | | |
| Sodium | 133.17mg | | |
| Carbohydrates | 13.18g | | |
| Fiber | 0.52g | | |
| Sugar | 6.66g | | |
| Protein | 1.36g | | |
| Vitamin A | 228.57IU | Vitamin C | 0.00mg |
| Calcium | 2.70mg | Iron | 0.64mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9771 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| TURKEY HAM DCD 2-5 JENNO | 1 Ounce | | 202150 |
| Chicken, Diced, Cooked, Frozen | 1 Ounce | | 100101 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 1/2 Ounce | UNPREPARED | 100012 |
| EGG SHL LRG A GRD PAST 6-30CT | 1 Each | | 265454 |
| BREADSTICK GARL WGRAIN TWST 54-2.1Z | 1 Each | | 644051 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.164 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| 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 | 337.97 |
| Fat | 13.16g |
| SaturatedFat | 5.00g |
| Trans Fat | 0.00g |
| Cholesterol | 234.27mg |
| Sodium | 437.47mg |
| Carbohydrates | 26.59g |
| Fiber | 0.04g |
| Sugar | 2.04g |
| Protein | 25.19g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 44.68mg | Iron 2.24mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9772 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| TURKEY HAM DCD 2-5 JENNO | 2 Ounce | | 202150 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 2 Ounce | UNPREPARED | 100012 |
| PRETZEL SFT PREBKD WGRAIN 200-1Z J&J | 2 Each | | 607122 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.329 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| 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 | 393.52 | | |
| Fat | 16.32g | | |
| SaturatedFat | 9.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 76.54mg | | |
| Sodium | 518.94mg | | |
| Carbohydrates | 30.09g | | |
| Fiber | 2.04g | | |
| Sugar | 0.04g | | |
| Protein | 27.34g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.68mg | Iron | 1.92mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken Salad

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9777 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| CHIX BRST GRLLD PTY FC 100- 3.1Z TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |
| STRAWBERRY 8 MRKN | 1/4 Cup | | 212768 |
| BLUEBERRY 12-1PT P/L | 1/4 Cup | | 451690 |
| CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL | 1 Each | BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight. | 172172 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.350 |
| GreenVeg | 0.043 |
| 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 | 349.89 |
| Fat | 12.80g |
| SaturatedFat | 4.50g |
| Trans Fat | 0.00g |
| Cholesterol | 55.00mg |
| Sodium | 780.96mg |
| Carbohydrates | 40.83g |
| Fiber | 4.11g |
| Sugar | 12.49g |
| Protein | 19.72g |
| Vitamin A 26.87IU | Vitamin C 37.34mg |
| Calcium 32.09mg | Iron 1.84mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sante Fe Chicken Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 25.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9907 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 50 Cup | | 451730 |
| Chicken, Diced, Cooked, Frozen | 5 Pound | | 100101 |
| Salsa, Low-Sodium, Canned | 4 Cup | READY_TO_EAT | 100330 |
| SPICE CUMIN GRND 15Z TRDE | 2 Tablespoon | | 273945 |
| SPICE CHILI POWDER MILD 16Z TRDE | 2 Tablespoon | | 331473 |
| BEANS BLACK LO SOD 6-10 BUSH | 6 1/4 Cup | | 231981 |
| Corn fzn | 6 1/4 Cup | BAKE | 100348 |
| FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH | 25 Each | <p>READY_TO_EAT</p> <p>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 ?grain?. Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients</p> | 644182 |

Preparation Instructions

Each Salad:

lettuce 2c.

Chicken Mixture 3 oz

Black Beans ¼ c

Corn ¼ c

Flatbread 1

The chicken mixture is made with 5# diced chicken, 4 c. salsa, 2 tbl gr cumin, and 2 tbl chipotle chili powder. Mixed well

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.200 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| RedVeg | 0.160 |
| OtherVeg | 0.000 |
| Legumes | 0.250 |
| Starch | 0.250 |

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 397.03 |
| Fat | 8.70g |
| SaturatedFat | 0.90g |
| Trans Fat | 0.06g |
| Cholesterol | 67.20mg |
| Sodium | 552.20mg |
| Carbohydrates | 48.65g |
| Fiber | 7.52g |
| Sugar | 5.32g |
| Protein | 29.64g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 65.99mg | Iron 2.76mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Teriyaki Chicken Taco- K-5

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 467.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-11320 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|----------------|--|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 70 Pound | BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS | 100117 |
| SAUCE TERIYAKI 4-64FLZ SWTBRAY | 7 Quart | | 417622 |
| Cheese, Cheddar Reduced fat, Shredded | 467 Tablespoon | | 100012 |
| TORTILLA FLOUR 6" PRSD ULTRGR 24-12CT | 467 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690120 |

Preparation Instructions

Mix approximately 10 lbs. of fajita meat with 1 quart of teriyaki sauce in each pan. Will have 7 pans total.

Marinate overnight.

Cook meat and drain.

Place 2 oz. scoop chicken on each tortilla and top with 1 Tbsp. of shredded cheddar cheese.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.500 |
| 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: 467.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 234.42 |
| Fat | 6.82g |
| SaturatedFat | 2.41g |
| Trans Fat | 0.00g |
| Cholesterol | 57.20mg |
| Sodium | 894.34mg |
| Carbohydrates | 24.29g |
| Fiber | 1.00g |
| Sugar | 10.08g |
| Protein | 17.45g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 60.00mg | Iron 0.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Green Beans

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 204.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12136 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GCHC | 9 #10 CAN | | 118737 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place drained green beans in a 4 inch pan. Steam for 30 minutes. Make sure that temperature is to 155 degrees. Add butter, salt and pepper to vegetables once reached temperature and place in hot hold until ready for service.

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: 204.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 38.51 |
| Fat | 1.73g |
| SaturatedFat | 1.10g |
| Trans Fat | 0.00g |
| Cholesterol | 4.71mg |
| Sodium | 354.49mg |
| Carbohydrates | 3.42g |
| Fiber | 2.28g |
| Sugar | 1.14g |
| Protein | 1.14g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 26.80mg | Iron 0.43mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buttered Corn

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 165.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12139 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| CORN CUT IQF 30 GCHC | 30 Pound | BAKE | 285620 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place frozen corn in a 2 inch steam pan. Steam for 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 165.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 36.06 | | |
| Fat | 2.30g | | |
| SaturatedFat | 1.36g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.82mg | | |
| Sodium | 127.88mg | | |
| Carbohydrates | 3.50g | | |
| Fiber | 0.17g | | |
| Sugar | 0.83g | | |
| Protein | 0.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.68mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buttered Peas

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 144.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12149 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| PEAS GREEN 6-4 GCHC | 30 Pound | | 610802 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place frozen peas in a 2 inch steam pan. Steam for 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 67.00 | | |
| Fat | 2.44g | | |
| SaturatedFat | 1.56g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 6.67mg | | |
| Sodium | 146.53mg | | |
| Carbohydrates | 8.96g | | |
| Fiber | 2.99g | | |
| Sugar | 2.99g | | |
| Protein | 2.99g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.78mg | Iron | 0.82mg |

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Nutrition - Per 100g

No 100g Conversion Available

Glazed Carrots

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 87.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12153 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| Carrots fzn | 43 1/2 Cup | | 100352 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Cup | | 299405 |
| SUGAR BROWN LT 12-2 P/L | 2 Cup | | 860311 |
| 100% Orange Juice | 1 Cup | | |

Preparation Instructions

Place frozen carrots in a 2 inch steam pan. Steam for 23 minutes. Make sure that temperature is to 155 degrees. Add butter, brown sugar, and orange juice once reached temperature and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 87.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 48.74 | | |
| Fat | 3.02g | | |
| SaturatedFat | 1.29g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 29.52mg | | |
| Sodium | 43.20mg | | |
| Carbohydrates | 6.89g | | |
| Fiber | 2.00g | | |
| Sugar | 3.83g | | |
| Protein | 0.02g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.22mg |
| Calcium | 0.55mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip Cookie

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 350.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12154 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| SUGAR CANE GRANUL 25 GCHC | 5 1/2 Pound | | 108642 |
| SUGAR BROWN LT 12-2 P/L | 3 Pound | | 860311 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 4 Pound | | 299405 |
| EGG SHL LRG A GRD 6-30CT GCHC | 24 Each | | 206539 |
| FLAVORING VANILLA IMIT 1-QT KE | 5 Tablespoon | | 110736 |
| FLOUR ULTRAGRAIN 50 HLCHC | 9 1/2 Pound | | 515002 |
| BAKING SODA 36Z GCHC | 4 Tablespoon | | 513849 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| CHOC CHIPS SMISWT 1000/ 4-4 GCHC | 8 Cup | | 283610 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 138.33 | | |
| Fat | 6.07g | | |
| SaturatedFat | 3.44g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 23.66mg | | |
| Sodium | 137.37mg | | |
| Carbohydrates | 20.35g | | |
| Fiber | 1.23g | | |
| Sugar | 10.59g | | |
| Protein | 2.38g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 8.57mg | Iron | 0.95mg |

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Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 24.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12160 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| BEAN REFRD 6-10 P/L | 1 #10 CAN | | 293962 |
| Cheese, Cheddar Reduced fat, Shredded | 1 Cup | | 100012 |

Preparation Instructions

Spray a 2 inch pan and empty #10 can of refried beans into pan. Spread out in pan using gloved hands.

Put in a steamer with a lid for 30 minutes.

Heat to 155 degrees. Then place beans into warmer until ready for service.

When ready for service remove beans from warmer and sprinkle 1 cup shredded cheddar cheese on top and serve.

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: 24.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 164.22 | | |
| Fat | 3.16g | | |
| SaturatedFat | 1.21g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 3.33mg | | |
| Sodium | 604.55mg | | |
| Carbohydrates | 24.96g | | |
| Fiber | 6.47g | | |
| Sugar | 1.08g | | |
| Protein | 9.79g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 48.50mg | Iron | 2.16mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buttered Broccoli

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 144.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12161 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| BROCCOLI CUTS IQF 30 GCHC | 30 Pound | N/A | 285590 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place frozen broccoli in a 2 inch steam pan. Steam for 15 to 20 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

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: 144.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 38.89 |
| Fat | 2.44g |
| SaturatedFat | 1.56g |
| Trans Fat | 0.00g |
| Cholesterol | 6.67mg |
| Sodium | 156.53mg |
| Carbohydrates | 3.33g |
| Fiber | 2.00g |
| Sugar | 0.67g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 24.11mg | Iron 0.67mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles

| | | | |
|----------------------|-------------------|-----------------------|-------------------|
| Servings: | 350.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-12162 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 45 Pound | | 100101 |
| BROTH CHIX 12-5 COLLEGE INN | 6 #5 CAN | | 264865 |
| SOUP CRM OF CHIX 12-5 HNZ | 5 #5 CAN | | 101656 |
| BASE CHIX 12-1 GCHC | 2 Pound | | 439606 |
| Tap Water for Recipes | 7 Gallon | | 000001WTR |
| SPICE PEPR BLK REG FINE GRIND 16Z | 1 1/2 Tablespoon | | 225037 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| PASTA LINGUINE 100 WHLWHE 2-5 GCHC | 20 Pound | | 654580 |

Preparation Instructions

Note: Start process at 6:30 am for 10:45 am portioning (11:00 am service).

Spray tilt skillet.

Place all ingredients into tilt skillet except for noodles.

Heat all ingredients until 160 degrees and then simmer until 9:45 am

Break noodles into thirds. Add noodles to skillet.

Cook for 1/2 hour longer (make sure that still boiling and tilt skillet lid is propped up)

Dip Chicken and Noodles into 4 inch pans. Place pans in a warmer with a lid until ready for service.

Note: Makes 6 to 7, 4 inch pans.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 0.750 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 183.93 | | |
| Fat | 4.54g | | |
| SaturatedFat | 0.79g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 46.96mg | | |
| Sodium | 594.60mg | | |
| Carbohydrates | 20.06g | | |
| Fiber | 2.74g | | |
| Sugar | 1.67g | | |
| Protein | 16.18g | | |
| Vitamin A | 10.14IU | Vitamin C | 0.00mg |
| Calcium | 12.85mg | Iron | 0.95mg |

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Nutrition - Per 100g

No 100g Conversion Available

Seasoned California Blend

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 144.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12176 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| VEG BLND CALIF PREM 30 GCHC | 30 Pound | | 285740 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place frozen blend in a 2 inch steam pan. Steam for 15 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper to vegetables and place in hot hold until ready for service.

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: 144.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 36.02 |
| Fat | 2.44g |
| SaturatedFat | 1.56g |
| Trans Fat | 0.00g |
| Cholesterol | 6.67mg |
| Sodium | 163.09mg |
| Carbohydrates | 2.76g |
| Fiber | 1.66g |
| Sugar | 1.10g |
| Protein | 1.10g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 17.34mg | Iron 0.55mg |

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Nutrition - Per 100g

No 100g Conversion Available

Combo Cookie

| | | | |
|----------------------|-------------------|-----------------------|---------------------|
| Servings: | 380.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12178 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| SUGAR BROWN LT 12-2 P/L | 6 Cup | | 860311 |
| SUGAR CANE GRANUL 25 GCHC | 6 Cup | | 108642 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 6 Cup | | 299405 |
| OIL CORN 2-2.5GAL MAZOLA | 6 Cup | | 433518 |
| EGG SHL LRG A GRD 6-30CT GCHC | 7 Each | | 206539 |
| FLAVORING VANILLA IMIT 1-QT KE | 6 Tablespoon | | 110736 |
| SALT IODIZED 24-26Z GFS | 2 Tablespoon | | 108308 |
| BAKING SODA 36Z GCHC | 2 Tablespoon | | 513849 |
| SPICE CREAM OF TARTAR 29Z TRDE | 2 Tablespoon | | 513687 |
| FLOUR ULTRAGRAIN 50 HLCHC | 21 1/4 Cup | | 515002 |
| OATS QUICK HOT CEREAL 12-42Z GCHC | 6 Cup | | 240869 |
| CEREAL RICE KRISPIES 4-27Z KELL | 6 Cup | | 732427 |
| CHOC CHIPS SMISWT 1000/ 4-4 GCHC | 6 Cup | | 283610 |
| COCONUT FANCY SHRD 5-2 GCHC | 6 Cup | | 265829 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 380.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 120.23 | | |
| Fat | 7.77g | | |
| SaturatedFat | 2.96g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 11.04mg | | |
| Sodium | 75.77mg | | |
| Carbohydrates | 12.59g | | |
| Fiber | 0.92g | | |
| Sugar | 5.82g | | |
| Protein | 1.49g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 6.85mg | Iron | 0.72mg |

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Nutrition - Per 100g

No 100g Conversion Available

Teriyaki Chicken

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 26.00 | Category: | Entree |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12181 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 5 Pound | | 100117 |
| SAUCE TERIYAKI 4-64FLZ SWTBRAY | 16 Ounce | | 417622 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.750 |
| 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: 26.00

Serving Size: 3.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 159.64 | | |
| Fat | 3.62g | | |
| SaturatedFat | 1.81g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 66.97mg | | |
| Sodium | 942.26mg | | |
| Carbohydrates | 12.89g | | |
| Fiber | 0.00g | | |
| Sugar | 11.66g | | |
| Protein | 16.29g | | |
| 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

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 187.70 | | |
| Fat | 4.26g | | |
| SaturatedFat | 2.13g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 78.74mg | | |
| Sodium | 1107.91mg | | |
| Carbohydrates | 15.15g | | |
| Fiber | 0.00g | | |
| Sugar | 13.71g | | |
| Protein | 19.15g | | |
| 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

Chef Salad

| | | | |
|----------------------|-------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-12182 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 Cup | | 451730 |
| Ham, Cubed Frozen | 1 5/8 Ounce | Weight | 100188-H |
| EGG HRD CKD DCD IQF 4-5 GCHC | 3/4 Ounce | Weight | 192198 |
| CHEESE CHED MLD SHRD 4-5 LOL | 2 Tablespoon | | 150250 |

Preparation Instructions

Use a 2lb boat and layer ingredients as listed (Lettuce, ham, egg, and cheese). Place in cooler until ready for service.

Note: 14 large boats will fit on 1 tray. Start prepping salads at 10:00am for 11:00am service.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.500 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 138.55 | | |
| Fat | 7.95g | | |
| SaturatedFat | 4.97g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 117.44mg | | |
| Sodium | 430.39mg | | |
| Carbohydrates | 3.64g | | |
| Fiber | 0.02g | | |
| Sugar | 1.78g | | |
| Protein | 12.24g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 110.43mg | Iron | 0.42mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Taco Filling

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12183 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 50 Pound | | 722330 |
| BEAN REFRD 6-10 P/L | 2 #10 CAN | | 293962 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.027 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.086 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 2.00 Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 119.28 |
| Fat | 4.38g |
| SaturatedFat | 1.60g |
| Trans Fat | 0.24g |
| Cholesterol | 28.60mg |
| Sodium | 340.14mg |
| Carbohydrates | 8.17g |
| Fiber | 2.72g |
| Sugar | 1.85g |
| Protein | 12.15g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 49.82mg | Iron 2.01mg |

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.38 | | |
| Fat | 7.73g | | |
| SaturatedFat | 2.82g | | |
| Trans Fat | 0.43g | | |
| Cholesterol | 50.44mg | | |
| Sodium | 599.91mg | | |
| Carbohydrates | 14.41g | | |
| Fiber | 4.79g | | |
| Sugar | 3.27g | | |
| Protein | 21.42g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 87.87mg | Iron | 3.55mg |

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

Bacon & Egg Biscuit

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-12184 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| BACON CKD RND 192CT HRML | 1 Each | | 433608 |
| EGG SCRMBD PTY RND 3.25 200-1Z GCHC | 1 Each | | 462519 |
| DOUGH BISCUIT WGRAIN 216-2.1Z RICH | 1 Each | BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY. | 237390 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.750 |
| 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 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 267.70 |
| Fat | 14.90g |
| SaturatedFat | 7.00g |
| Trans Fat | 0.07g |
| Cholesterol | 92.00mg |
| Sodium | 681.21mg |
| Carbohydrates | 24.00g |
| Fiber | 2.60g |
| Sugar | 2.00g |
| Protein | 10.90g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 42.58mg | Iron 1.18mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Taco Salad

| | | | |
|----------------------|-------------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-12214 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-----------------------|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 3 1/6 Ounce | #10 Disher or 3/8 cup | 722330 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1 Tablespoon | | 150250 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 1/2 Cup | | 451730 |

Preparation Instructions

1. Place taco meat bags in a 2 inch steam pan.
2. Steam for 30 minutes or until 160 degrees.
3. Open bags of taco meat and put meat into a 4 inch pan.
4. Place lid on taco meat and put in warmer.
5. In boats prep 1 1/2 cup lettuce and 1 Tablespoon of cheese. Hold boats in cooler until service
6. For service place taco meat on top of lettuce and cheese in the boat while serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.250 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.032 |
| 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 | 140.92 |
| Fat | 7.05g |
| SaturatedFat | 3.30g |
| Trans Fat | 0.29g |
| Cholesterol | 41.50mg |
| Sodium | 343.20mg |
| Carbohydrates | 5.31g |
| Fiber | 2.03g |
| Sugar | 2.03g |
| Protein | 14.33g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 100.26mg | Iron 1.98mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14124 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO | 3 Slice | | 556121 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/4 Cup | | 150250 |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS | 2 Cup | | 242489 |
| White Wheat Dinner Rolls | 2 Each | | 33119 |

Preparation Instructions

Get out a 6x8 salad container, put 2 cups of lettuce on the green side of the container. On top of the lettuce put shredded carrots, ham, cheese and 1 boiled egg sliced. When that is all positioned on the salad then you add the Ken's Ranch dressing to the bottom of the salad (in the package) put the package of croutons on top of that then the roll. Close the container.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.961 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 1.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 388.04 |
| Fat | 16.90g |
| SaturatedFat | 8.21g |
| Trans Fat | 0.06g |
| Cholesterol | 88.82mg |
| Sodium | 990.59mg |
| Carbohydrates | 34.00g |
| Fiber | 4.00g |
| Sugar | 4.00g |
| Protein | 25.73g |
| Vitamin A 0.02IU | Vitamin C 0.00mg |
| Calcium 284.84mg | Iron 2.29mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Ham & Cheese Sandwich

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-14125 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 4 Slice | | 100187 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 2 Slice | | 100036 |
| Aunt Millie's Homestyle 100% Whole Wheat Bread | 2 Slice | | 336 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.639 |
| 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 | 320.66 | | |
| Fat | 8.28g | | |
| SaturatedFat | 4.64g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.51mg | | |
| Sodium | 660.33mg | | |
| Carbohydrates | 5.28g | | |
| Fiber | 0.00g | | |
| Sugar | 2.64g | | |
| Protein | 14.20g | | |
| 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

Ham Wrap

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14126 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO | 5 Slice | | 556121 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/8 Cup | | 150250 |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS | 1/4 Cup | | 242489 |
| TORTILLA FLOUR 10 12-12CT GRSZ | 1 Each | READY_TO_EAT | 713340 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.788 |
| Grain | 2.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| 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 | 413.10 | | |
| Fat | 17.85g | | |
| SaturatedFat | 8.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 113.64mg | | |
| Sodium | 1244.36mg | | |
| Carbohydrates | 33.02g | | |
| Fiber | 1.25g | | |
| Sugar | 2.25g | | |
| Protein | 30.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 155.98mg | Iron | 3.18mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Lunchable

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14127 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|------------------------------|------------|
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| YOGURT DANIMAL STRAWB N/F 48-4Z DANN | 1 Ounce | READY_TO_EAT READY_TO_EAT | 885750 |
| PRETZEL HEARTZELS 104-0.7Z ROLD GOLD | 1 Package | READY_TO_EAT Ready to Eat | 893711 |
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Ounce | | 282422 |

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 | 310.83 | | |
| Fat | 11.67g | | |
| SaturatedFat | 5.33g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 613.75mg | | |
| Carbohydrates | 40.17g | | |
| Fiber | 3.33g | | |
| Sugar | 4.50g | | |
| Protein | 11.67g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 386.33mg | Iron | 1.76mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Sandwich

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14128 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| TURKEY BRST SLCD OVN RSTD 6-2 JENNO | 5 Slice | | 689541 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5 | 1 Slice | | 189071 |
| School White Wheat Sandwich Bread | 2 Slice | | 12385 |

Preparation Instructions

No Preparation Instructions available.

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 | 275.83 |
| Fat | 5.26g |
| SaturatedFat | 2.23g |
| Trans Fat | 0.00g |
| Cholesterol | 58.53mg |
| Sodium | 986.44mg |
| Carbohydrates | 26.40g |
| Fiber | 2.36g |
| Sugar | 4.00g |
| Protein | 31.25g |
| Vitamin A 0.02IU | Vitamin C 0.00mg |
| Calcium 137.68mg | Iron 1.34mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Wrap

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14129 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| TURKEY BRST SLCD OVN RSTD 6-2 JENNO | 5 Slice | | 689541 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/8 Cup | | 150250 |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS | 1/4 Cup | | 242489 |
| TORTILLA FLOUR 10 12-12CT GRSZ | 1 Each | READY_TO_EAT | 713340 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.054 |
| Grain | 2.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| 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 | 351.77 |
| Fat | 10.96g |
| SaturatedFat | 6.26g |
| Trans Fat | 0.00g |
| Cholesterol | 66.63mg |
| Sodium | 1034.19mg |
| Carbohydrates | 33.02g |
| Fiber | 1.25g |
| Sugar | 2.25g |
| Protein | 30.09g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 155.98mg | 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

Yogurt Parfait

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14130 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| YOGURT VAN L/F 4-5 GCHC | 1 Cup | | 881161 |
| GRANOLA OAT&HNY BULK 4-50Z NATVLLY | 1/2 Cup | | 226671 |
| Variety of Fruit | 1 1/2 cup | | |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.866 |
| Grain | 2.000 |
| Fruit | 1.000 |
| 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 | 506.24 |
| Fat | 4.85g |
| SaturatedFat | 1.87g |
| Trans Fat | 0.00g |
| Cholesterol | 14.93mg |
| Sodium | 378.25mg |
| Carbohydrates | 105.49g |
| Fiber | 4.66g |
| Sugar | 67.58g |
| Protein | 12.69g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 338.81mg | Iron 1.34mg |

*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: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15643 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST GRLLD PTY FC 100-3.1Z TYS | 1 Each | | 209244 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 710.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 2.00g | | |
| Sugar | 5.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 25.00mg | 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

Orange Chicken

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 42.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15665 |
| School: | Fairfield Jr.-Sr. High School | | |

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 135 degrees minimum. Pour all of the chicken into a 6 steamtable pan. Add oranges and sauce. Mix thoroughly.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.299 |
| Grain | 1.150 |
| Fruit | 0.071 |
| 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

Asian Chicken Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15667 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| CHIX TNDR BRD WGRAIN 2.07Z 4-7.7 | 3 Piece | Chopped | 533830 |
| ORANGES MAND WHL L/S 6-10 GCHC | 1/2 Cup | | 117897 |
| NOODLE CHOW MEIN 1.5/CAN 6-10 GFS | 2 Tablespoon | | 124516 |
| ALMOND SLIVERED BLNCHD 4-2.5 GFS | 1 Tablespoon | | 134890 |
| FLATBREAD W/GRAIN 4 192-1Z RICH | 1 Each | | 959048 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.000 |
| Grain | 2.813 |
| Fruit | 0.500 |
| GreenVeg | 0.043 |
| 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 | 577.93 |
| Fat | 25.50g |
| SaturatedFat | 3.75g |
| Trans Fat | 0.00g |
| Cholesterol | 60.00mg |
| Sodium | 826.25mg |
| Carbohydrates | 57.09g |
| Fiber | 5.29g |
| Sugar | 23.29g |
| Protein | 36.29g |
| Vitamin A 0.10IU | Vitamin C 0.03mg |
| Calcium 55.52mg | Iron 4.78mg |

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Nutrition - Per 100g

No 100g Conversion Available

Asian Noodles

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 32.00 | Category: | Grain |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15669 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|------------------|--|------------|
| NOODLE YAKISOBA 4-5 AMOY | 7 1/2 Pound | BLANCH From frozen, cook noodles in boiling water for 8 - 8.5 min. Remove from boiling water.(Product will be hot. Please handle with care.) Rinse with cold water and allow any excess water to drain. After cooking, the noodle is ready for stir-fry, salad, or soup. | 245302 |
| CARROT SHRD MED 2-5 RSS | 1 1/2 Cup | | 313408 |
| PEAS GREEN IQF 30 GCHC | 3 Cup | BAKE | 285660 |
| ONION GREEN CLPD 4-2 RSS | 1 1/2 Cup | | 198889 |
| SAUCE SOY LITE 6-.5GAL KIKK | 2 Cup | | 466425 |
| OIL SESAME PURE 10-56Z ROLN | 3/4 Cup | SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way. | 348630 |
| JUICE LIME PAST 6-30.5Z SUN ORCHARD | 1/4 Cup | | 567581 |
| VINEGAR RICE WIN UNSEAS 4-1GAL ROLAND | 1/3 Cup | READY_TO_EAT Use directly from the bottle. | 868830 |
| SUGAR BROWN LT 12-2 P/L | 1/4 Cup | | 860311 |
| SPICE GINGER GRND 16Z TRDE | 1 1/2 Tablespoon | | 513695 |
| SPICE GARLIC GRANULATED 7.25 TRDE | 1 1/2 Tablespoon | | 514047 |

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|-------------------|------------|
| SPICE CILANTRO 4Z TRDE | 2 Tablespoon | | 565903 |
| SPICE PEPR RED CRUSHED 12Z TRDE | 1 Tablespoon | | 430196 |

Preparation Instructions

Place lo mein in 6 steamtable pan with 1 gallon of water. Cook in steamer for 8 minutes, stirring half way through. While noodles are cooking, combine sauce ingredients and mix well. Drain noodles if necessary. Combine noodles, carrots, peas, onions, and sauce. Mix well. Keep warm.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 1.500 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.090 |

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

| | | | |
|---------------|----------|-----------|--------|
| Calories | 356.61 | | |
| Fat | 8.25g | | |
| SaturatedFat | 1.13g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 818.75mg | | |
| Carbohydrates | 61.07g | | |
| Fiber | 1.48g | | |
| Sugar | 2.47g | | |
| Protein | 12.86g | | |
| Vitamin A | 891.67IU | Vitamin C | 0.33mg |
| Calcium | 38.59mg | Iron | 2.18mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 70.00 | Category: | Entree |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15670 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 7 Pound | | 100101 |
| SAUCE ALFREDO FZ 6-5 JTM | 10 Pound | | 155661 |
| PASTA PENNE RIGATE 2-10 KE | 5 Pound | | 635501 |

Preparation Instructions

Place chicken and alfredo sauce in a 6 steamtable pan. Put into a preheated steamer for 30 minutes. Put pasta in a 6 steamtable pan and cover with hot water. Place in a preheated steamer for 5 minutes, stir and continue cooking for 4 more minutes or until al dente. When pasta is done drain if necessary and combine with chicken and sauce. Mix thoroughly and keep warm.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.750 |
| 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: 70.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 378.03 | | |
| Fat | 4.08g | | |
| SaturatedFat | 0.55g | | |
| Trans Fat | 0.01g | | |
| Cholesterol | 36.67mg | | |
| Sodium | 109.56mg | | |
| Carbohydrates | 64.68g | | |
| Fiber | 3.05g | | |
| Sugar | 3.56g | | |
| Protein | 21.24g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 32.36mg | Iron | 2.74mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Bacon Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15671 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| Chicken, diced, cooked, frozen | 4 Ounce | Weigh | 100101 |
| BACON TOPPING CKD 1/2 DCD 2-5 GCHC | 1 Tablespoon | | 814781 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 2 Tablespoon | | 100012 |
| CRACKER GLDFSH XTRA WGRAIN 300-.75Z | 1 Package | | 745481 |
| DINNER ROLL, W GRAIN, AM | 1 roll | | 4372 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.500 |
| Grain | 2.250 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| 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 | 394.43 | | |
| Fat | 13.50g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 99.00mg | | |
| Sodium | 547.00mg | | |
| Carbohydrates | 31.59g | | |
| Fiber | 3.04g | | |
| Sugar | 2.04g | | |
| Protein | 36.54g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 24.68mg | Iron | 8.70mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pizza Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15672 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| PEPPERONI SLCD UNCURED 14/Z 2-5 | 1 Ounce | Weight. | 125331 |
| Cheese, Mozzarella, Part Skim, Shredded | 1/2 Cup | | 100021 |
| FLATBREAD WGRAIN 6 2.2Z 16-12CT RICH | 1 Each | 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 ?grain?. Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients | 644182 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|--------|
| Meat | 15.953 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| 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 | 500.52 |
| Fat | 31.13g |
| SaturatedFat | 15.57g |
| Trans Fat | 0.06g |
| Cholesterol | 78.00mg |
| Sodium | 1204.82mg |
| Carbohydrates | 31.02g |
| Fiber | 2.74g |
| Sugar | 4.98g |
| Protein | 24.48g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 25.99mg | Iron 1.58mg |

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Nutrition - Per 100g

No 100g Conversion Available

Taco Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15673 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| TACO FILLING BEEF REDC FAT 6-5 COMM | 4 Ounce | Weigh | 722330 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 2 Tablespoon | | 100012 |
| CHIP TORTL YEL RND WGRAIN 80-1.5Z | 1 Each | | 510876 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.024 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.043 |
| 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 | 388.14 | | |
| Fat | 17.06g | | |
| SaturatedFat | 5.27g | | |
| Trans Fat | 0.37g | | |
| Cholesterol | 52.90mg | | |
| Sodium | 543.12mg | | |
| Carbohydrates | 36.89g | | |
| Fiber | 5.57g | | |
| Sugar | 2.57g | | |
| Protein | 22.69g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 63.77mg | Iron | 3.40mg |

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Nutrition - Per 100g

No 100g Conversion Available

Bacon & Egg Cheese Biscuit

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-15703 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| BACON CKD RND 192CT HRML | 1 Each | | 433608 |
| EGG SCRMBD PTY RND 3.25 200-1Z GCHC | 1 Each | | 462519 |
| DOUGH BISCUIT WGRAIN 216-2.1Z RICH | 1 Each | | 237390 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 1 Slice | | 100036 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.250 |
| 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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 307.70 | | |
| Fat | 17.40g | | |
| SaturatedFat | 8.50g | | |
| Trans Fat | 0.07g | | |
| Cholesterol | 99.50mg | | |
| Sodium | 821.21mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 2.60g | | |
| Sugar | 2.50g | | |
| Protein | 13.90g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 42.58mg | Iron | 1.18mg |

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Nutrition - Per 100g

No 100g Conversion Available

Salad Bar with Ham

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-19683 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| Cheese, Cheddar Reduced fat, Shredded | 1 Ounce | Weight | 100012 |
| Ham, Cubed Frozen | 1 1/2 Ounce | Weight | 100188-H |
| DRESSING RNCH PKT 60-1.5Z KENS | 1 Each | | 195774 |
| CARROT STIX STRAIGHT CUT 2-5 RSS | 1/4 Cup | | 576646 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 1 Package | | 661022 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.230 |
| Grain | 0.500 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| RedVeg | 0.116 |
| 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 | 387.47 |
| Fat | 29.23g |
| SaturatedFat | 8.23g |
| Trans Fat | 0.00g |
| Cholesterol | 57.13mg |
| Sodium | 926.05mg |
| Carbohydrates | 17.32g |
| Fiber | 0.97g |
| Sugar | 3.66g |
| Protein | 16.42g |
| Vitamin A 4945.87IU | Vitamin C 1.80mg |
| Calcium 19.39mg | Iron 1.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Salad Bar with Turkey

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-20299 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| Cheese, Cheddar Reduced fat, Shredded | 1 Ounce | Weight | 100012 |
| Turkey Breast Deli | 1 3/4 Ounce | Weight | 100121 |
| DRESSING RNCH PKT 60-1.5Z KENS | 1 Each | | 195774 |
| CARROT STIX STRAIGHT CUT 2-5 RSS | 1/4 Cup | | 576646 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 1 Package | | 661022 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.101 |
| Grain | 0.500 |
| Fruit | 0.000 |
| GreenVeg | 2.000 |
| RedVeg | 0.116 |
| 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 | 403.62 |
| Fat | 30.20g |
| SaturatedFat | 8.10g |
| Trans Fat | 0.00g |
| Cholesterol | 65.82mg |
| Sodium | 936.87mg |
| Carbohydrates | 15.96g |
| Fiber | 0.97g |
| Sugar | 2.43g |
| Protein | 20.18g |
| Vitamin A 4945.87IU | Vitamin C 1.80mg |
| Calcium 19.39mg | Iron 1.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Teriyaki Chicken Taco- 6-8

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 467.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20300 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|----------------|--|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 70 Pound | BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS | 100117 |
| SAUCE TERIYAKI 4-64FLZ SWTBRAY | 7 Quart | | 417622 |
| Cheese, Cheddar Reduced fat, Shredded | 467 Tablespoon | | 100012 |
| TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT | 467 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690130 |

Preparation Instructions

Mix approximately 10 lbs. of fajita meat with 1 quart of teriyaki sauce in each pan. Will have 7 pans total.

Marinate overnight.

Cook meat and drain.

Place 2 oz. scoop chicken on each tortilla and top with 1 Tbsp. of shredded cheddar cheese.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.500 |
| 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: 467.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 294.42 |
| Fat | 8.32g |
| SaturatedFat | 3.91g |
| Trans Fat | 0.00g |
| Cholesterol | 57.20mg |
| Sodium | 964.34mg |
| Carbohydrates | 34.29g |
| Fiber | 2.00g |
| Sugar | 11.08g |
| Protein | 18.45g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 100.00mg | Iron 1.44mg |

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Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 33.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20301 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEAN REFRIED SEAS DEHY 6-1.75 SANTG | 2 Package | RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve. | 183910 |
| Cheese, Cheddar Reduced fat, Shredded | 3/4 Cup | | 100012 |
| Tap Water for Recipes | 1 Gallon | | 000001WTR |

Preparation Instructions

Gather a 4" pan and put 4 Liters of water in the pan and place it in the steamer for 20 minutes. Then open 2 bags of dehydrated beans and pour them into the water and mix well. Let set for about 15 minutes and they should set to a firm bean mixture. Sprinkle with cheese on top and serve.

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: 33.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.82 | | |
| Fat | 2.08g | | |
| SaturatedFat | 0.87g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 1.82mg | | |
| Sodium | 680.99mg | | |
| Carbohydrates | 31.70g | | |
| Fiber | 10.20g | | |
| Sugar | 0.00g | | |
| Protein | 10.83g | | |
| Vitamin A | 0.71IU | Vitamin C | 1.01mg |
| Calcium | 57.05mg | Iron | 2.46mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

| | | | |
|----------------------|--|-----------------------|-------------------|
| Servings: | 520.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-20302 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| TURKEY TACO MEAT FC 4-7 JENNO | 70 Pound | | 768230 |
| BEAN REFRIED SEAS DEHY 6-1.75 SANTG | 5 Package | RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve. | 183910 |
| SOUP CRM OF MUSHRM 12-5 HLTHYREQ | 5 #5 CAN | | 488259 |
| SOUP CRM OF CHIX 12- 5 HLTHYREQ | 5 #5 CAN | | 695513 |
| SAUCE CHS CHED SHRP 6-10 GCHC | 2 #10 CAN | | 150991 |
| SALSA 103Z 6-10 REDG | 2 #10 CAN | READY_TO_EAT None | 452841 |

Preparation Instructions

Place 2 blocks of Taco meat in a 6" pan and let thaw for 2 days. Place the pans of meat in the steamer for 30 minutes to warm up the meat. Take the pans out of the steamer and place following ingredients in each pan. 1 can of Cream of Mushroom soup and 1 can of Cream of Chicken soup, pour in about 1/2 of a can of salsa and cheddar cheese sauce. Mix well and place back in steamer for about 45 minutes or until it reaches temperature. Then place 1 to 1 1/2 bags of dehydrated beans in the mix, stir well and place in warmer until it is time to serve.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.431 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.066 |
| OtherVeg | 0.000 |
| Legumes | 0.081 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 520.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 135.28 | | |
| Fat | 5.29g | | |
| SaturatedFat | 1.46g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.72mg | | |
| Sodium | 529.82mg | | |
| Carbohydrates | 10.13g | | |
| Fiber | 1.69g | | |
| Sugar | 1.13g | | |
| Protein | 12.82g | | |
| Vitamin A | 34.25IU | Vitamin C | 0.16mg |
| Calcium | 40.94mg | Iron | 1.43mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger-M

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20338 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 1 Each | | 203270 |
| 3.5" Bun, WG | 1 Each | | 3354 |

Preparation Instructions

Place 80 hamburger patties in a 4" pan, and let thaw over night in refrigerator. Place in steamer in the morning for 30 minutes or until the temp to proper temperature. When finished cooking drain the juice from the pan. Get out the hamburger buns and put a patty in between the bread and place it in a 4" pan , stacking them 2 high and 4 across.

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 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 450.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 3.00g | | |
| Sugar | 2.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli with Cheese

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 164.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20352 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| BROCCOLI CUTS IQF 30 GCHC | 30 Pound | BAKE | 285590 |
| SAUCE CHS CHED SHRP 6-10 GCHC | 1 #10 CAN | | 150991 |

Preparation Instructions

Fill a 4" pan full of frozen broccoli and steam it for 20 minutes or until it reaches temp. Drain the water from the pan and put cheddar cheese over it to coat. Usually about 1/2 of a 10# can.

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: 164.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 36.72 | | |
| Fat | 1.58g | | |
| SaturatedFat | 0.32g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 179.12mg | | |
| Carbohydrates | 5.13g | | |
| Fiber | 1.76g | | |
| Sugar | 1.53g | | |
| Protein | 2.07g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 37.52mg | Iron | 0.59mg |

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Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese Sandwich

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20353 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 2 Slice | | 100036 |
| Aunt Millie's Homestyle 100% Whole Wheat Bread | 2 Slice | | 336 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1/2 Teaspoon | | 299405 |

Preparation Instructions

Get out 2 slices of bread and butter 1 side of the bread and place in on a baking sheet. Repeat that step 14 times, then place 2 slices of cheese on each piece the bread, then butter another piece of bread and place on top of the cheese. Grill to perfection!

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.000 |
| 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 | 276.67 | | |
| Fat | 6.83g | | |
| SaturatedFat | 4.17g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 280.00mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.50mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tomato Soup

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 47.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20528 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| SOUP TOMATO 12-5 HLTHYREQ | 4 #5 CAN | | 488232 |
| 1% Low Fat White Milk | 4 Cup | | 4752 |

Preparation Instructions

Open 14 tomato soup cans and put in a 6" pan. Approximately 6 cans per 6" pan. Add 4 cartons of white milk to each pan, stir well and cook in steamer of 40 minutes or until it reaches temperature. Hold in warmer until ready to serve.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 47.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 93.62 |
| Fat | 1.15g |
| SaturatedFat | 0.13g |
| Trans Fat | 0.00g |
| Cholesterol | 0.85mg |
| Sodium | 376.17mg |
| Carbohydrates | 17.96g |
| Fiber | 0.94g |
| Sugar | 10.38g |
| Protein | 2.55g |
| Vitamin A 42.55IU | Vitamin C 0.20mg |
| Calcium 34.89mg | Iron 0.37mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tenderloin Sandwich

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20529 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PORK PTY CHOPPETTE WGRAIN 64-3.75Z | 1 Each | | 100750 |
| 3.5 WG Hamburger Bun | 1 Each | | 3354 |

Preparation Instructions

Place 25 tenderloins on a baking sheet and cook at 375 for 10-15 minutes and thawed state. Get out your buns and put the tenderloin on the bun and place in a 4" pan until full.

Put in warmer for holding.

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: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 390.00 |
| Fat | 17.50g |
| SaturatedFat | 4.50g |
| Trans Fat | 0.00g |
| Cholesterol | 35.00mg |
| Sodium | 530.00mg |
| Carbohydrates | 39.00g |
| Fiber | 4.00g |
| Sugar | 4.00g |
| Protein | 19.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 42.00mg | Iron 9.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Sub Sandwich

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20530 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 1 Slice | | 100187 |
| Turkey Breast Deli | 1 3/5 Ounce | 1.59 oz. weight | 100121 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 2 Slice | | 100036 |
| Aunt Millie's Whole Grain Mini Sub 2oz | 1 bun | | 5113 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.410 |
| 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 | 311.16 | | |
| Fat | 10.32g | | |
| SaturatedFat | 4.41g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.38mg | | |
| Sodium | 834.08mg | | |
| Carbohydrates | 33.82g | | |
| Fiber | 2.00g | | |
| Sugar | 5.41g | | |
| Protein | 23.05g | | |
| 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

Sausage & Egg Sandwich

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-20553 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| SAUSAGE PTY LO SOD CKD 80-2Z JDF | 1 Each | BAKE | 277722 |
| EGG SCRMBD PTY 3.5 165-1.25Z GCHC | 1 Each | | 592625 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 1 bun | BAKE | 3480 |

Preparation Instructions

Cook sausage and egg at 350 until temperature reaches 135 degree. Assemble and serve.

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 | 450.00 |
| Fat | 28.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 135.00mg |
| Sodium | 470.00mg |
| Carbohydrates | 31.00g |
| Fiber | 2.00g |
| Sugar | 4.00g |
| Protein | 16.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 18.00mg | 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

Breakfast Bowl

| | | | |
|----------------------|-------------------------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | Recipe ID: | R-20554 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|---------------|-------------------|------------|
| POTATO TATER TOTS 6-5 LMBSUPR | 1/2 Cup | | 233404 |
| EGG SCRMBD CKD FZ 4-5 GCHC | 3 Fluid Ounce | | 584584 |
| SAUCE CHS CHED POUCH 6-106Z LOL | 2 Fluid Ounce | | 135261 |

Preparation Instructions

Cook 5# of tots on sheet pan for 10 minutes at 400 degrees. Heat eggs in steamer for 10 minutes or until reaches 165 degrees. Place 4oz of tots in 1# boat, top with 3oz spoodle of eggs. Pour on 2oz of cheese sauce. Hold in warmer til served.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.220 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.500 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 313.95 |
| Fat | 18.27g |
| SaturatedFat | 7.32g |
| Trans Fat | 0.00g |
| Cholesterol | 162.05mg |
| Sodium | 927.20mg |
| Carbohydrates | 20.10g |
| Fiber | 1.68g |
| Sugar | 1.98g |
| Protein | 13.50g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 261.42mg | Iron 1.74mg |

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Nutrition - Per 100g

No 100g Conversion Available

Idaho Nachos

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20555 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|---------------|-------------------|------------|
| Potatoes, Wedges, Low-sodium Frozen | 1/2 Cup | | 100355 |
| TACO FILLING BEEF REDC FAT 6-5 COMM | 3 Fluid Ounce | | 722330 |
| SAUCE CHS QUESO JALAP POUZ 6-106Z LOL | 2 Fluid Ounce | | 135271 |

Preparation Instructions

Cook 5# of wedges on a sheet pan at 400 for 8-10 minutes or until temped at 135 degrees. Heat 15# of taco filling in a 4" steamtable pan in steamer until temperature reaches 165 degrees. Place 4oz of potato wedges in a 1# boat add 3oz spoodle of taco meat and 2oz of cheese sauce. Hold in warmer until served.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|--------|
| Meat | 10.943 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.500 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 1100.92 |
| Fat | 69.50g |
| SaturatedFat | 42.34g |
| Trans Fat | 0.32g |
| Cholesterol | 212.28mg |
| Sodium | 4098.59mg |
| Carbohydrates | 47.73g |
| Fiber | 4.20g |
| Sugar | 2.20g |
| Protein | 59.79g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 1883.13mg | Iron 2.17mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles

| | | | |
|----------------------|-------------------------------|-----------------------|-------------------|
| Servings: | 56.00 | Category: | Entree |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-20556 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 7 Pound | | 100101 |
| Tap Water for Recipes | 2 Gallon | UNPREPARED | 000001WTR |
| BASE CHIX LO SOD 12-1 LEGO | 1/2 Cup | | 130869 |
| SALT IODIZED 25 CARG | 1 1/2 Tablespoon | | 108286 |
| PASTA NOODL KLUSKI AMISH 10 INN MAID | 5 Pound | | 456632 |

Preparation Instructions

Put chicken, water, chicken base and salt in a 6" steamtable pan. Place in steamer for 30 minutes (no lid). Remove and add noodles. Cook another 20 minutes. Serve with 6oz spoodle. 56 serving per pan

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 242.72 | | |
| Fat | 5.07g | | |
| SaturatedFat | 1.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 137.00mg | | |
| Sodium | 307.06mg | | |
| Carbohydrates | 28.71g | | |
| Fiber | 0.71g | | |
| Sugar | 0.43g | | |
| Protein | 18.86g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.65mg | Iron | 1.57mg |

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Nutrition - Per 100g

No 100g Conversion Available

Creamed Chicken

| | | | |
|----------------------|-------------------------------|-----------------------|-------------------|
| Servings: | 60.00 | Category: | Entree |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-20569 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 10 Pound | | 100101 |
| GRAVY MIX CHIX 8-22.6Z TRIO | 1 Package | | 290025 |
| MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO | 1 Package | | 552061 |

Preparation Instructions

Place chicken in 6" steamtable pan. Heat in steamer for 1 hour and temperature reaches 165 degrees. Mix gravies with 2 gallons of water and cook until thickened. Mix with hot chicken Serve with 6oz spoodle.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.667 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.830 |

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 6.00 Fluid Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 185.06 | | |
| Fat | 4.45g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 61.94mg | | |
| Sodium | 495.99mg | | |
| Carbohydrates | 15.43g | | |
| Fiber | 0.00g | | |
| Sugar | 1.19g | | |
| Protein | 17.19g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 11.89mg | 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

Sweet & Sour Chicken**

| | | | |
|----------------------|-------------------------------|-----------------------|-------------------|
| Servings: | 35.00 | Category: | Entree |
| Serving Size: | 4.00 Fluid Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-20571 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|--|------------|
| CHIX PCORN LRG WGRAIN CKD 6-5 | 10 Pound | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 536620 |
| SAUCE SWT & SOUR 4-1GAL LACHY | 1/2 Gallon | | 242292 |
| JUICE PINEAPPLE 100 12-46FLZ DOLE | 3 Cup | READY_TO_EAT Ready to Eat | 566144 |

Preparation Instructions

Split 10# of chicken on 2 full sheet pans. Cook at 375 degrees for 6-8 minutes (temperature to 135). Combine chicken, sauce and juice in a 6" steamtable pan. Serve with a 4oz spoodle.

Note: Make sure that 4 oz spoodle that students are getting at least 10 pieces of popcorn chicken.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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: 4.00 Fluid Ounce

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 381.62 |
| Fat | 13.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 70.00mg |
| Sodium | 751.41mg |
| Carbohydrates | 45.32g |
| Fiber | 3.00g |
| Sugar | 22.67g |
| Protein | 19.00g |
| Vitamin A 200.01IU | Vitamin C 0.00mg |
| Calcium 21.72mg | Iron 1.50mg |

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Nutrition - Per 100g

No 100g Conversion Available

Ham Sub Sandwich

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20611 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--------------------------|------------|
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 4 Slice | 1 slice= 0.50 oz. weight | 100187 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 2 Slice | | 100036 |
| Aunt Millie's Whole Grain Mini Sub 2oz | 1 bun | BAKE | 5113 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.639 |
| 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 | 300.66 | | |
| Fat | 10.78g | | |
| SaturatedFat | 4.64g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.51mg | | |
| Sodium | 850.33mg | | |
| Carbohydrates | 35.28g | | |
| Fiber | 2.00g | | |
| Sugar | 6.64g | | |
| Protein | 20.20g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Breaded Chicken Salad

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-20663 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| Cheese, Cheddar Reduced fat, Shredded | 1 Ounce | 1 oz. weight= 2 oz. portion cup= 1/4 cup | 100012 |
| CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5 | 4 Ounce | Weight. May also use 4 oz. weight of chicken nuggets or chicken tenders. | 394053 |
| DRESSING RNCH PKT 60-1.5Z KENS | 1 Each | | 195774 |
| CARROT STIX STRAIGHT CUT 2-5 RSS | 1/4 Cup | | 576646 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 1 Package | | 661022 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.864 |
| Grain | 2.432 |
| Fruit | 0.000 |
| GreenVeg | 0.043 |
| RedVeg | 0.116 |
| 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 | 585.14 |
| Fat | 40.16g |
| SaturatedFat | 9.03g |
| Trans Fat | 0.00g |
| Cholesterol | 89.04mg |
| Sodium | 1100.10mg |
| Carbohydrates | 28.37g |
| Fiber | 2.32g |
| Sugar | 2.43g |
| Protein | 31.89g |
| Vitamin A 4945.87IU | Vitamin C 1.80mg |
| Calcium 19.39mg | Iron 2.43mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Bacon Salad

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-20664 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5 | 4 Ounce | Weigh. May also use 4 oz. weight of chicken tenders or nuggets. | 394053 |
| BACON TOPPING CKD 1/2 DCD 2-5 GCHC | 1 Tablespoon | | 814781 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 2 Tablespoon | | 100012 |
| BREADSTICK ITAL 8 10-20CT GCHC | 1 Each | Not Whole Grain. | 219630 |

Preparation Instructions

Get out a 6 x 8 salad container and put 2 cups of lettuce on the green side. Then put the chicken, bacon and cheese on top of the lettuce. Arrange the Kens dressing (In the packet), croutons and garlic bread stick in the container and close the lid.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.250 |
| Grain | 2.500 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| 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 | 443.59 | | |
| Fat | 18.66g | | |
| SaturatedFat | 4.53g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 69.04mg | | |
| Sodium | 799.30mg | | |
| Carbohydrates | 38.09g | | |
| Fiber | 1.39g | | |
| Sugar | 1.04g | | |
| Protein | 32.16g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 49.68mg | Iron | 2.35mg |

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Nutrition - Per 100g

No 100g Conversion Available

Taco Salad

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-20665 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| TURKEY TACO MEAT FC 4-7 JENNO | 2 Ounce | Weigh | 768230 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 3 Tablespoon | | 100012 |
| CHIP TORTL RND R/F 64-1.45Z TOSTIT | 1 Each | | 662512 |
| SALSA CUP 84-3Z REDG | 1 Each | | 677802 |
| SOUR CREAM PKT 400-1Z GCHC | 1 Each | | 836750 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| 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 | 430.32 | | |
| Fat | 19.82g | | |
| SaturatedFat | 8.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 71.54mg | | |
| Sodium | 613.12mg | | |
| Carbohydrates | 33.16g | | |
| Fiber | 3.04g | | |
| Sugar | 4.04g | | |
| Protein | 19.26g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 96.97mg | Iron | 1.32mg |

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Nutrition - Per 100g

No 100g Conversion Available

Smoothie (Jr./Sr. High)

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 4.00 | Category: | Fruit |
| Serving Size: | 8.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-20981 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| JUICE APPLE 100 12-46FLZ HV | 1 1/2 Cup | | 100374 |
| STRAWBERRY WHL IQF 4-5 GCHC | 2/3 Cup | | 244630 |
| YOGURT STRAWB L/F 4-5 GCHC | 1 Cup | | 640171 |
| SUGAR SUB BULK 8-9.7Z SPLENDA | 3 Teaspoon | | 544961 |

Preparation Instructions

Fill blender 1/2 full of ice then add:

1 1/2 c. apple juice GFS#100374

2/3 c. frozen strawberries GFS#244630

1 c. strawberry yogurt GFS#640171

3 tsp. splenda

Blend until smooth. 4 servings

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.500 |
| Grain | 0.000 |
| Fruit | 0.540 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 104.93 |
| Fat | 0.50g |
| SaturatedFat | 0.25g |
| Trans Fat | 0.00g |
| Cholesterol | 2.50mg |
| Sodium | 39.38mg |
| Carbohydrates | 24.07g |
| Fiber | 0.50g |
| Sugar | 19.41g |
| Protein | 1.92g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 178.63mg | Iron 0.35mg |

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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-21738 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| WG Hot Dog Bun | 1 Each | | 2918 |
| FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS | 1 Each | | 304913 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwiches and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 170.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 580.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 0.07IU | Vitamin C | 0.00mg |
| Calcium | 40.11mg | Iron | 0.76mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-21943 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| LETTUCE SALAD TINY CHP 55/45 4-5RSS | 1 Cup | | 153121 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1/4 Cup | | 150250 |
| TURKEY HAM DCD 2-5 JENNO | 2 1/2 Ounce | | 202150 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.250 |
| 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 | 215.03 |
| Fat | 13.15g |
| SaturatedFat | 7.25g |
| Trans Fat | 0.00g |
| Cholesterol | 75.68mg |
| Sodium | 588.67mg |
| Carbohydrates | 3.73g |
| Fiber | 1.37g |
| Sugar | 1.37g |
| Protein | 18.99g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 216.77mg | Iron 1.09mg |

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Nutrition - Per 100g

No 100g Conversion Available

Homemade Macaroni & Cheese

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 0.66 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-22502 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| Tap Water for Recipes | 6 Gallon | | 000001WTR |
| PASTA ELBOW MACAR 2-10 KE | 5 1/4 Pound | | 654550 |
| Fat Free Skim Milk | 1 1/2 Gallon | | 5404 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SPICE MUSTARD DRY 1 COLMANS | 2 Tablespoon | | 400018 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1/2 Teaspoon | | 225061 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 12 1/2 Pound | | 100036 |

Preparation Instructions

CCP: Heat to 145 degrees or higher for at least 15 seconds.

CCP: Hold at 135 degrees or higher.

1. Heat water to boiling.
2. Slowly add macaroni, stir constantly until water boils again. Cook about 8 minutes or until tender. Stir occasionally. Do not overcook.
3. Quickly stir butter, milk, and seasonings into macaroni. Add cheese (cheese needs to be cut into small pieces).
4. Stir until cheese is melted. The mixture is quite liquid at this stage but will thicken as it cooks and cools.
5. Portion into 2/3 cup servings or serve with a #6 scoop.

Yield: 100 servings: about 4 gallons

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 0.840 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.66 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 295.25 | | |
| Fat | 13.94g | | |
| SaturatedFat | 8.24g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.80mg | | |
| Sodium | 588.80mg | | |
| Carbohydrates | 24.29g | | |
| Fiber | 0.84g | | |
| Sugar | 5.48g | | |
| Protein | 16.86g | | |
| Vitamin A | 2.40IU | Vitamin C | 0.48mg |
| Calcium | 8.19mg | Iron | 0.76mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sack Lunch

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23252 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z | 1 Each | | 516761 |
| CARROT BABY WHL PETITE 4-5 RSS | 1/2 Cup | | 768146 |
| APPLESAUCE UNSWT 72-4Z | 1 Each | | 261414 |
| DRESSING RNCH CUP 120-1Z MARZ | 1 Ounce | | 537705 |

Preparation Instructions

Combine all into a bag and seal

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|--------------------------|
| Calories | 792.33 |
| Fat | 47.00g |
| SaturatedFat | 9.50g |
| Trans Fat | 0.00g |
| Cholesterol | 5.00mg |
| Sodium | 779.33mg |
| Carbohydrates | 82.00g |
| Fiber | 9.33g |
| Sugar | 43.00g |
| Protein | 18.33g |
| Vitamin A 0.00IU | Vitamin C 90.00mg |
| Calcium 106.33mg | Iron 2.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Loaded Potato Bowl- K-5

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23253 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|---------------|---|------------|
| CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5 | 8 Each | | 394053 |
| POTATO PRLS PREM 10- 29.3Z NATROWN | 1/2 Cup | RECONSTITUTE 1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 4" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 5 minutes, stir and serve. | 193610 |
| GRAVY CHIX RSTD 12-49Z HRTHSTN | 1 Fluid Ounce | | 516309 |

Preparation Instructions

Layer potatoes and chicken in bowl. Add gravy when serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.269 |
| Grain | 1.634 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.493 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 302.10 | | |
| Fat | 12.27g | | |
| SaturatedFat | 1.96g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.71mg | | |
| Sodium | 814.96mg | | |
| Carbohydrates | 27.23g | | |
| Fiber | 3.12g | | |
| Sugar | 0.00g | | |
| Protein | 20.76g | | |
| Vitamin A | 1.91IU | Vitamin C | 6.29mg |
| Calcium | 9.80mg | Iron | 1.43mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Loaded Potato Bowl- 6-8

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23254 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|---------------|---|------------|
| CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5 | 12 Each | | 394053 |
| POTATO PRLS PREM 10- 29.3Z NATROWN | 3/4 Cup | RECONSTITUTE 1: Pour 1 gallon (3.8L) of hot water (170-190°F) into 4" deep half-size steamtable pan. 2: Add all potatoes, stir for 15-20 seconds. 3: Let stand for 5 minutes, stir and serve. | 193610 |
| GRAVY CHIX RSTD 12-49Z HRTHSTN | 1 Fluid Ounce | | 516309 |

Preparation Instructions

Layer potatoes and chicken in bowl. Add gravy when serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.903 |
| Grain | 2.451 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.740 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 444.40 |
| Fat | 17.91g |
| SaturatedFat | 2.82g |
| Trans Fat | 0.00g |
| Cholesterol | 68.57mg |
| Sodium | 1137.44mg |
| Carbohydrates | 39.85g |
| Fiber | 4.67g |
| Sugar | 0.00g |
| Protein | 30.89g |
| Vitamin A 2.87IU | Vitamin C 9.44mg |
| Calcium 13.95mg | Iron 2.14mg |

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Nutrition - Per 100g

No 100g Conversion Available

Snack Lunch

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23257 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|------------------------------|------------|
| PRETZEL HEARTZELS 104-0.7Z ROLD GOLD | 1 Package | READY_TO_EAT Ready to Eat | 893711 |
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Package | | 282422 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 2 Each | | 786580 |
| SNACK STIX BF SAUSAGE IW 144-0.5Z | 1 Each | | 565850 |
| JUICE BOX VERY BRY 40-4.23FLZ | 1 Each | | 698391 |

Preparation Instructions

Place in 8x8 container

Note: Juice Box kinds include: Very Berry-#698391, Apple-#698744, Grape-#698211, Strawberry Kiwi-#214534, Orange Tangerine-#689251

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.250 |
| Grain | 2.000 |
| Fruit | 0.500 |
| 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 | 430.00 |
| Fat | 17.50g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 50.00mg |
| Sodium | 950.00mg |
| Carbohydrates | 51.00g |
| Fiber | 3.00g |
| Sugar | 18.00g |
| Protein | 20.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 536.00mg | Iron 1.88mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23259 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| YOGURT VAN L/F 6-32Z DANN | 1 Cup | | 541966 |
| BLUEBERRY 12-1PT P/L | 1/2 Cup | | 451690 |
| GRANOLA OAT&HNY BULK 4-50Z NATVLLY | 1/2 Cup | READY_TO_EAT Ready to serve and eat | 226671 |

Preparation Instructions

Layer each ingredient into a parfait cup.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.667 |
| Grain | 2.000 |
| 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: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 413.84 | | |
| Fat | 5.45g | | |
| SaturatedFat | 2.37g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 13.33mg | | |
| Sodium | 364.63mg | | |
| Carbohydrates | 81.15g | | |
| Fiber | 4.04g | | |
| Sugar | 55.17g | | |
| Protein | 13.61g | | |
| Vitamin A | 39.96IU | Vitamin C | 7.18mg |
| Calcium | 420.96mg | Iron | 1.55mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Fruit & Yogurt Grab-n-Go

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23262 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| YOGURT VAR PK N/F STRAWB/PCH 24-4Z | 1 Each | | 280401 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| BAGEL CINN RAISIN WGRAIN IW 72-2.25Z | 1 Each | | 672141 |
| ORANGES MAND WHL L/S 6-10 GCHC | 1/4 Cup | | 117897 |
| KIWI 33-39CT P/L | 1 Each | | 287008 |
| STRAWBERRY WHL IQF 4-5 GCHC | 1/4 Cup | | 244630 |
| BLUEBERRY 12-1PT P/L | 1/4 Cup | | 451690 |

Preparation Instructions

Place all items in 8x8 container

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.875 |
| 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 | 417.35 |
| Fat | 7.63g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 425.38mg |
| Carbohydrates | 75.00g |
| Fiber | 8.65g |
| Sugar | 38.00g |
| Protein | 18.03g |
| Vitamin A 69.98IU | Vitamin C 75.59mg |
| Calcium 388.72mg | 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

Grilled Chicken Sandwich

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23264 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| CHIX BRST GRLLD PTY FC 100-3.1Z TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 1 bun | BAKE | 3480 |

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 | 270.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 720.00mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 2.00g | | |
| Sugar | 6.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tenderloin on Bun

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23265 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| PORK PTY CHOPPETTE WGRAIN 64-3.75Z | 1 Each | BAKE Conventional oven: preheat oven to 375 degrees f. Bake frozen product for 20 -25 minutes. Convection oven: preheat oven to 350 degrees f. Bake frozen product for 10 -15 minutes. Microwave: cook frozen product on high power for 2 - 3 minutes. Deep fryer: preheat oil to 350 degrees f. Place frozen product in oil and cook for 3 - 4 minutes. | 100750 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 1 bun | BAKE | 3480 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 3.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 430.00 | | |
| Fat | 18.00g | | |
| SaturatedFat | 4.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 580.00mg | | |
| Carbohydrates | 47.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23267 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| BEEF STK SMKY GRLL 100-3Z PIER | 100 Each | BAKE Conventional oven: from frozen state: preheat oven to 350 degrees f. Bake in a pan for 20-22 minutes. Convection oven: from frozen state: preheat oven to 350 degrees f. Bake in a pan for 8-9 minutes. | 451400 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 100 bun | BAKE | 3480 |
| CHEESE AMER YEL 160CT SLCD 4-5 GCHC | 100 Slice | | 271411 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.500 |
| 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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 440.00 | | |
| Fat | 23.50g | | |
| SaturatedFat | 9.50g | | |
| Trans Fat | 1.00g | | |
| Cholesterol | 82.50mg | | |
| Sodium | 810.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.50g | | |
| Protein | 24.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 65.00mg | Iron | 0.05mg |

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Nutrition - Per 100g

No 100g Conversion Available

Breaded Chicken Sandwich

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23269 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS | 100 Each | | 641402 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 100 bun | BAKE | 3480 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 3.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 440.00 | | |
| Fat | 18.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 65.00mg | | |
| Sodium | 700.00mg | | |
| Carbohydrates | 44.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 24.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 1.60mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23272 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| FRANKS BEEF 8/ 2-5 BALLP | 100 Each | BOIL Heat water to a rolling boil. GRILL Pre-heat roller grill on medium for 15-20 minutes to ensure proper cooking temperature. MICROWAVE Place hot dog in bun and wrap in paper towel. READY_TO_EAT Thaw frozen hot dogs in refrigerator for 72 hours to an internal temperature of 35° - 40°F. STEAM Place pan in steamer, close door, set timer and steam until done. | 585815 |
| Aunt Millie's 2.0 Hot Dog Bun - Himes | 100 Each | | 4040 |

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 300.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.50g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 660.00mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.00g | | |
| Protein | 12.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hot & Spicy Chicken Sandwich

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23273 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2 | 100 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. | 327080 |
| Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack | 100 bun | BAKE | 3480 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 3.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 390.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 540.00mg | | |
| Carbohydrates | 44.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | 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

Teriyaki Chicken

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 42.00 | Category: | Entree |
| Serving Size: | 4.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23276 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--|------------|
| CHIX STRP FAJT SEAS FC 8-4.99 TYS | 10 Pound | BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute. | 150160 |
| SAUCE TERIYAKI 4-64FLZ SWTBRAY | 1/3 Gallon | | 417622 |

Preparation Instructions

Put 5# of chicken on 2 sheet pans. Heat in a 325 degree oven until temperature reaches 145 degrees. Pour into a 6 steam table pan and add the teriyaki sauce. Stir well.

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: 42.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 245.46 |
| Fat | 8.89g |
| SaturatedFat | 2.54g |
| Trans Fat | 0.00g |
| Cholesterol | 101.59mg |
| Sodium | 1062.09mg |
| Carbohydrates | 20.63g |
| Fiber | 0.00g |
| Sugar | 16.08g |
| Protein | 20.32g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 11.43mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Peanut Butter Cookies

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 410.00 | Category: | Grain |
| Serving Size: | 1.00 cookie | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23279 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| SHORTENING SLD 6-6 CRISC | 6 Pound | | 430814 |
| PEANUT BUTTER SMOOTH 6-5 GFS | 7 Pound | | 183245 |
| SUGAR BROWN MED 25 GCHC | 6 1/2 Pound | UNSPECIFIED | 108626 |
| SUGAR BEET GRANUL 25 GCHC | 7 1/4 Pound | | 108588 |
| EGG SHL MED A GRD 6-30CT GCHC | 30 Each | | 206547 |
| FLAVORING VANILLA IMIT 1-1GAL KE | 1/3 Cup | | 110744 |
| FLOUR ULTRAGRAIN 50 HLCHC | 10 Pound | | 515002 |
| BAKING POWDER DBL ACTION 6-5 RDSTR | 1/3 Cup | | 683700 |
| BAKING SODA 36Z GCHC | 1/3 Cup | | 513849 |
| SALT IODIZED 25 CARG | 3 Tablespoon | | 108286 |

Preparation Instructions

Cream shortening and sugars. Add eggs and vanilla. Mix well. Add peanut butter. Mix well. Add dry ingredients. Mix well. Place on a parchment lined cookie sheet using a #30 dipper. Press slightly. Bake at 325 degrees for 8-10 minutes.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 410.00

Serving Size: 1.00 cookie

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 186.91 | | |
| Fat | 9.19g | | |
| SaturatedFat | 2.42g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 12.07mg | | |
| Sodium | 177.67mg | | |
| Carbohydrates | 24.34g | | |
| Fiber | 1.05g | | |
| Sugar | 15.63g | | |
| Protein | 2.83g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 5.19mg | Iron | 0.64mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Parmigiana Sauce

| | | | |
|----------------------|-------------------------------|-----------------------|---------------------|
| Servings: | 600.00 | Category: | Condiments or Other |
| Serving Size: | 0.25 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23282 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| Tomato sauce pch | 24 #10 CAN | BAKE | 110187comm |
| TOMATO ROMA DCD 3/8 2-5 RSS | 3 #10 CAN | | 786543 |
| Tap Water for Recipes | 1 Gallon | UNPREPARED | 000001WTR |
| SUGAR BROWN LT 12-2 P/L | 10 Cup | | 860311 |
| SPICE GARLIC GRANULATED 7.25 TRDE | 1 Cup | | 514047 |
| SALT IODIZED 25 CARG | 1/2 Cup | | 108286 |
| SPICE PAPRIKA 16Z TRDE | 2/3 Cup | | 518331 |
| SPICE OREGANO GRND 12Z TRDE | 1/3 Cup | | 513725 |
| SPICE CELERY SALT 32Z TRDE | 1/2 Cup | | 231517 |
| SPICE ONION POWDER 19Z TRDE | 1 Cup | | 126993 |
| SPICE PEPR BLK 30 MESH REG GRIND 5 | 1/4 Cup | | 225045 |
| SPICE BASIL GRND 12Z TRDE | 1/3 Cup | | 513636 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1 Cup | | 331473 |
| SAUCE WORCESTERSHIRE 4-1GAL FRENC | 1 Cup | | 109843 |

Preparation Instructions

Mix spices and sugar in 1 gallon of water before adding to pot. Use water to rinse tomato sauce cans. Combine all ingredients and bring to a simmer.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.25 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 42.03 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 301.31mg | | |
| Carbohydrates | 11.09g | | |
| Fiber | 2.07g | | |
| Sugar | 7.34g | | |
| Protein | 1.04g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.34mg | Iron | 0.05mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Parmigiana

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23283 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS | 1 Each | | 641402 |
| Chicken Parmigiana Sauce | 1/4 Cup | | 23282 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/4 Cup | | 645170 |

Preparation Instructions

Layer chicken pattie, then sauce, then cheese.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.000 |
| 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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 413.39 | | |
| Fat | 22.02g | | |
| SaturatedFat | 7.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 80.00mg | | |
| Sodium | 991.92mg | | |
| Carbohydrates | 27.09g | | |
| Fiber | 3.17g | | |
| Sugar | 8.34g | | |
| Protein | 26.09g | | |
| Vitamin A | 70.78IU | Vitamin C | 0.04mg |
| Calcium | 215.78mg | Iron | 1.64mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Pop-Tarts

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-23285 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN CINN 120-1CT | 1 Piece | | 695880 |
| PASTRY POP-TART WGRAIN STRAWB 120-1CT | 1 Piece | | 695890 |
| PASTRY POP-TART WGRAIN FUDG 120-1CT | 1 Each | | 452062 |

Preparation Instructions

Frosted Cinnamon-1.25 Grain

Frosted Strawberry-1 Grain

Frosted Fudge-1.25 Grain

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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 176.67 |
| Fat | 2.83g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 145.00mg |
| Carbohydrates | 36.67g |
| Fiber | 3.00g |
| Sugar | 15.00g |
| Protein | 2.00g |
| Vitamin A 166.67IU | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Assorted Granola Bar

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 5.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-23287 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| BAR STRAWB WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209761 |
| BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN | 1 Each | | 498170 |
| BAR OATML STRAWB SFT IW 216-1.2Z | 1 Each | | 582882 |
| BAR OATML APPLE SFT IW 216-1.2Z | 1 Each | | 526290 |
| BAR BTRSCOTCH OATML 144-1.24Z BTTYCR | 1 Each | READY_TO_EAT Ready to serve and eat. | 194041 |

Preparation Instructions

No Preparation Instructions available.

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: 5.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 146.00 |
| Fat | 4.20g |
| SaturatedFat | 0.60g |
| Trans Fat | 0.00g |
| Cholesterol | 2.00mg |
| Sodium | 111.00mg |
| Carbohydrates | 26.20g |
| Fiber | 2.00g |
| Sugar | 11.00g |
| Protein | 2.00g |
| Vitamin A 0.20IU | Vitamin C 0.20mg |
| Calcium 60.00mg | Iron 1.28mg |

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Nutrition - Per 100g

No 100g Conversion Available

Variety of Muffin

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 4.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-23288 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z | 1 Each | | 557991 |
| MUFFIN APPL CINN WGRAIN IW 72-2Z | 1 Each | | 558011 |
| MUFFIN BAN WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557981 |
| MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557970 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 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: 4.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 187.50 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 128.75mg | | |
| Carbohydrates | 31.25g | | |
| Fiber | 2.00g | | |
| Sugar | 16.50g | | |
| Protein | 3.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 1.01mg |

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Nutrition - Per 100g

No 100g Conversion Available

Choice of Breakfast Bar

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 4.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-23290 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265921 |
| BAR CEREAL COCOPUFF WGRAIN 96-1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265901 |
| BAR CEREAL TRIX WGRAIN 96-1.42Z GENM | 1 Each | READY_TO_EAT Ready to eat cereal bars | 268690 |
| BAR CEREAL CINN TST WGRAIN 96-1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265891 |

Preparation Instructions

No Preparation Instructions available.

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: 4.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 157.50 |
| Fat | 3.50g |
| SaturatedFat | 0.13g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 111.25mg |
| Carbohydrates | 29.75g |
| Fiber | 3.00g |
| Sugar | 8.75g |
| Protein | 2.25g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 250.00mg | Iron 1.60mg |

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Nutrition - Per 100g

No 100g Conversion Available

Choice of Juice

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 5.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-23292 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|--|------------|
| JUICE CAN TOM 100 48-5.5FLZ CAMP | 1 Each | | 100811 |
| JUICE APPL 100 70-4FLZ SNCUP | 1 Each | Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F. | 207990 |
| JUICE ORNG 100 70-4FLZ SNCUP | 1 Each | | 207980 |
| JUICE GRP 100 70-4FLZ SNCUP | 1 Each | Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F. | 403040 |
| JUICE FRT PNCH 100 70-4FLZ SNCUP | 1 Each | Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F. | 355900 |

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: 5.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 55.40 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 101.00mg |
| Carbohydrates | 13.20g |
| Fiber | 0.20g |
| Sugar | 12.20g |
| Protein | 0.20g |
| Vitamin A 0.00IU | Vitamin C 0.24mg |
| Calcium 35.80mg | Iron 0.21mg |

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Nutrition - Per 100g

No 100g Conversion Available

Veggie Bar Offerings

| | | | |
|----------------------|-------------------------------|-----------------------|-----------|
| Servings: | 2.50 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23310 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| CUCUMBER SELECT 24CT MRKN | 1/8 Cup | | 418439 |
| TOMATO GRAPE SWT 10 MRKN | 1/8 Cup | | 129631 |
| CELERY STALK 24 SZ 6CT MRKN | 1/8 Cup | | 170895 |
| CARROT BABY WHL PETITE 4-5 RSS | 1/8 Cup | | 768146 |
| BROCCOLI CRWN ICELESS 20 MRKN | 1/8 Cup | | 704547 |
| CAULIFLOWER CALIF 12- 1CT MRKN | 1/8 Cup | | 198528 |
| PEPPERS GREEN 2 20 P/L | 1/8 Cup | | 280437 |
| PEPPERS RED 11 P/L | 1/8 Cup | | 321141 |
| BEANS BLACK LO SOD 6- 10 BUSH | 1/8 Cup | | 231981 |
| ONION RED JUMBO 10 MRKN | 1/8 Cup | | 596973 |
| PEAS SGR SNAP STRINGLESS 10 P/L | 1/8 Cup | | 778214 |
| CABBAGE RED 5 P/L | 1/8 Cup | | 596965 |
| RADISH 30CT 14-1 P/L | 1/8 Cup | | 198854 |
| MUSHROOM LRG XFCY 3 MRKN | 1/8 Cup | | 285188 |
| OLIVE RIPE SLCD DOMESTIC 6-10 LNDSY | 1/8 Cup | | 328391 |

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1/8 Cup | | 451730 |
| JICAMA FRESH 10 P/L | 1/8 Cup | | 702889 |
| POTATO SWT JUMBO 10 P/L | 1/8 Cup | | 597023 |
| TURNIP 25 | 1/8 Cup | | 677960 |
| EDAMAME SHELLLED SOYBEANS 6-2.5 SIMPL | 1/8 Cup | <p>STEAMER: Arrange entire bag of frozen soybeans in a half-size steam table pan. Add 1/3 cup of water. Steam for 7 minutes. Drain and serve.</p> <p>STOVETOP: Bring 5 quarts of water to a boil on High in a 7-quart pot. Add entire bag of frozen soybeans to boiling water. Cook for 8 minutes. Drain and serve.</p> <p>MICROWAVE: Place half bag of frozen soybeans in a microwave-safe container. Add 2 tbsp. water. Cover tightly. Microwave on High for 4 minutes, stirring after 2 minutes. Drain and serve.</p> | 147270 |
| PEPPERS BAN RING MILD 4-1GAL GCHC | 1/8 Cup | | 466220 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.208 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.079 |
| RedVeg | 0.121 |
| OtherVeg | 1.249 |
| Legumes | 0.229 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 2.50

Serving Size: 1.00 Cup

Amount Per Serving

| | |
|----------------------------|--------------------------|
| Calories | 125.68 |
| Fat | 2.65g |
| SaturatedFat | 0.22g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 263.01mg |
| Carbohydrates | 20.95g |
| Fiber | 5.97g |
| Sugar | 7.15g |
| Protein | 6.17g |
| Vitamin A 2415.41IU | Vitamin C 47.36mg |
| Calcium 84.89mg | Iron 1.47mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fish n Chips

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23342 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| POLLOCK BRD WDG WGRAIN 3.6Z 1-10 | 1 Each | BAKE COOKING INSTRUCTIONS:* KEEP FROZEN UNTIL READY TO COOK. THAWING IS NOT RECOMMENDED /u2013 COOK FROM FROZEN. CONVECTION OVEN: PREHEAT TO 375° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 15 TO 18 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS. CONVENTIONAL OVEN: PREHEAT TO 425° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 20 TO 26 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 /u2013BONELESS/u2013 PRODUCT. AS WITH ALL FISH, HOWEVER, OCCASIONAL BONES MAY STILL BE PRESENT. | 327162 |
| DINNER ROLL, W GRAIN, AM | 1 roll | READY_TO_EAT | 4372 |
| FRIES 1/2 C/C CONCRTN 6-4.5 GEN7 | 3 1/2 Ounce | | 444539 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.750 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 500.58 |
| Fat | 18.43g |
| SaturatedFat | 3.33g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 661.83mg |
| Carbohydrates | 62.33g |
| Fiber | 7.50g |
| Sugar | 3.17g |
| Protein | 22.50g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 37.33mg | Iron 10.04mg |

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Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatballs

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 64.00 | Category: | Entree |
| Serving Size: | 4.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23347 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| PASTA SPAGHETTI 10 2-10 KE | 4 Pound | | 654560 |
| SAUCE SPAGHETTI FCY 6-10 REDPK | 2 #10 CAN | | 852759 |
| MEATBALL CKD .65Z 6-5 COMM | 256 Each | | 785860 |
| Tap Water for Recipes | 22 Cup | UNPREPARED | 000001WTR |

Preparation Instructions

Cooked 4# of spaghetti with 2 1/2 qt water and 1 #10 can of sauce in the steamers. Use another can of sauce and 1 can of water on the meatballs to keep them moist. For service serve 4 oz. spaghetti and 4 meatballs per serving

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.375 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 292.66 | | |
| Fat | 9.50g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.60g | | |
| Cholesterol | 36.00mg | | |
| Sodium | 589.48mg | | |
| Carbohydrates | 35.28g | | |
| Fiber | 4.76g | | |
| Sugar | 8.52g | | |
| Protein | 18.26g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 78.33mg | Iron | 1.90mg |

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Nutrition - Per 100g

No 100g Conversion Available

BBQ Rib on Bun

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23349 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|---|------------|
| PORK RIB PTY CKD BBQ CN 100-2.5Z GCHC | 1 Each | GRILL Flat grill: add a small amount of oil to the medium heat section of the grill (350 degrees f); cook frozen product for 3-4 minutes on each side or until internal temperature reaches 165 degrees f, turning frequently to avoid overcooking. Conventional oven: preheat oven to 375 degrees f. Bake frozen product for 20-25 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes. | 100640 |
| SAUCE BBQ 4- 1GAL SWTBRAY | 2 Tablespoon | | 655937 |
| Aunt Millie's Sandwich Bun- Himes | 1 Each | | 3480 |

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 | 390.00 |
| Fat | 12.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 870.00mg |
| Carbohydrates | 55.00g |
| Fiber | 3.00g |
| Sugar | 26.00g |
| Protein | 18.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 40.00mg | Iron 1.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23381 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| CHIX BRST GRLLD PTY FC 100- 3.1Z TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |
| BLUEBERRY 12-1PT P/L | 1/4 Cup | | 451690 |
| STRAWBERRY 8 MRKN | 1/4 Cup | | 212768 |
| CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL | 1 Each | BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight. | 172172 |

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.274 |
| GreenVeg | 0.043 |
| 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 | 343.67 |
| Fat | 12.74g |
| SaturatedFat | 4.50g |
| Trans Fat | 0.00g |
| Cholesterol | 55.00mg |
| Sodium | 780.76mg |
| Carbohydrates | 39.31g |
| Fiber | 3.72g |
| Sugar | 11.58g |
| Protein | 19.59g |
| Vitamin A 24.54IU | Vitamin C 25.93mg |
| Calcium 28.98mg | Iron 1.76mg |

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Nutrition - Per 100g

No 100g Conversion Available

Asian Chicken Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 20.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23387 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 5 Pound | | 570533 |
| CARROT MATCHSTICK SHRED 2-3 RSS | 1 Cup | | 198161 |
| DRESSING ASIAN SESM GINGR 4-1GAL GFS | 1 1/2 Cup | | 166722 |
| CABBAGE RED SHRED 1/8 2-3 RSS | 5 Cup | | 212679 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 15 Cup | | 451730 |
| NOODLE CHOW MEIN 1.5/CAN 6-10 GFS | 5 Cup | | 124516 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 20 Each | STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.333 |
| Grain | 2.625 |
| Fruit | 0.000 |
| GreenVeg | 0.016 |
| RedVeg | 0.050 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving

| | |
|----------------------------|--------------------------|
| Calories | 509.89 |
| Fat | 21.42g |
| SaturatedFat | 4.70g |
| Trans Fat | 0.00g |
| Cholesterol | 73.33mg |
| Sodium | 645.00mg |
| Carbohydrates | 46.07g |
| Fiber | 5.22g |
| Sugar | 5.12g |
| Protein | 31.12g |
| Vitamin A 1082.39IU | Vitamin C 13.29mg |
| Calcium 138.11mg | Iron 3.97mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Baked Cinnamon Apples

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 72.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23392 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|--------------|-------------------|------------|
| APPLE SLCD W/P 6-10 GCHC | 3 #10 CAN | | 117773 |
| SUGAR BROWN LT 12-2 P/L | 3 Cup | | 860311 |
| FLAVORING VANILLA IMIT 1-1GAL KE | 6 Tablespoon | | 110744 |
| SPICE NUTMEG GRND 16Z TRDE | 6 Tablespoon | | 224944 |
| SPICE CINNAMON GRND 5 TRDE | 1 Tablespoon | | 224731 |

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: 72.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 83.94 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 11.03mg | | |
| Carbohydrates | 20.93g | | |
| Fiber | 2.16g | | |
| Sugar | 17.70g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 20.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23393 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|--|------------|
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 5 Pound | UNSPECIFIED Not currently available | 570533 |
| CELERY STALK 24 SZ 6CT MRKN | 3 Cup | | 170895 |
| SAUCE BUFF WNG REDHOT 4-1GAL FRNKS | 1 1/2 Cup | | 704229 |
| DRESSING BTRMLK RNCH 4-1GAL BRTHARB | 40 Tablespoon | | 222380 |
| CHEESE BLND CHED/MONTRY JK SHRD 4-5 | 5 Cup | | 712131 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 20 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 20 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

Combine: 5# diced chicken, 3 c. diced celery, and 1 ½ c. buffalo sauce
Layer on each tortilla:

3 ½ oz chicken mixture (1/2 c.)

2 tbl ranch dressing

¼ c. shr. cheese

1 c. lettuce

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.333 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.021 |
| RedVeg | 0.000 |
| OtherVeg | 0.150 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

| | | | |
|---------------------------|-----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 616.16 | | |
| Fat | 35.20g | | |
| SaturatedFat | 11.02g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 108.33mg | | |
| Sodium | 1478.99mg | | |
| Carbohydrates | 34.98g | | |
| Fiber | 3.32g | | |
| Sugar | 4.32g | | |
| Protein | 36.16g | | |
| Vitamin A | 83.51IU | Vitamin C | 0.58mg |
| Calcium | 336.78mg | Iron | 2.84mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Bacon Ranch Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23394 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|---|------------|
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 3 1/2 Ounce | UNSPECIFIED Not currently available | 570533 |
| BACON TKY CKD 12-50CT JENNO | 2 Slice | | 834770 |
| DRESSING BTRMLK RNCH 4-1GAL BRTHARB | 2 Tablespoon | | 222380 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 1 Each | STEAM PREPERATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

LAYER EACH TORTILLA WITH:

3 ½ oz diced chicken (1/2 c.)

2 slices bacon

2 tbl ranch dressing

1 c. lettuce

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.275 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.021 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 721.88 |
| Fat | 41.33g |
| SaturatedFat | 8.75g |
| Trans Fat | 0.00g |
| Cholesterol | 144.17mg |
| Sodium | 1810.00mg |
| Carbohydrates | 33.21g |
| Fiber | 3.02g |
| Sugar | 4.02g |
| Protein | 46.02g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 127.34mg | Iron 3.42mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23400 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|------------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 102 Ounce | | 100101 |
| CELERY STALK 24 SZ 6CT MRKN | 21 Ounce | | 170895 |
| ONION RED JUMBO 10 MRKN | 12 Ounce | | 596973 |
| RELISH SWT PICKLE 4-1GAL GCHC | 15 Ounce | | 517186 |
| SPICE PEPR BLK COARSE GRND 16Z TRDE | 2 Teaspoon | | 518322 |
| SPICE MUSTARD DRY 1 COLMANS | 4 1/2 Tablespoon | | 400018 |
| DRESSING SALAD 4-1GAL GFS | 3 1/4 Cup | | 107042 |

Preparation Instructions

1. Combine chicken, celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.

2. CCP: Cool to 41° F or lower within 4 hours.

Cover. Refrigerate until service.

3. Portion with No. 8 scoop (½ cup).

Note: ½ cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate. If using GFS#570533 1/2 cup only counts as 1.75 M/MA or If use a #6 scoop (2/3 cup) count as 2.25 M/MA.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.750 |
| 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: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 141.94 | | |
| Fat | 7.40g | | |
| SaturatedFat | 0.84g | | |
| Trans Fat | 0.08g | | |
| Cholesterol | 51.16mg | | |
| Sodium | 282.88mg | | |
| Carbohydrates | 4.84g | | |
| Fiber | 0.36g | | |
| Sugar | 2.73g | | |
| Protein | 12.54g | | |
| Vitamin A | 76.54IU | Vitamin C | 0.97mg |
| Calcium | 10.51mg | Iron | 0.09mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23401 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| Fairfield High School Commodity Chicken Salad | 1/2 Cup | | R-23400 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 1 Each | STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

| | |
|--------------------------|-------------------------|
| Calories | 322.29 |
| Fat | 11.87g |
| SaturatedFat | 1.34g |
| Trans Fat | 0.08g |
| Cholesterol | 51.16mg |
| Sodium | 502.90mg |
| Carbohydrates | 33.99g |
| Fiber | 3.41g |
| Sugar | 4.75g |
| Protein | 17.56g |
| Vitamin A 77.21IU | Vitamin C 0.97mg |
| Calcium 131.17mg | Iron 2.10mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fajita Chicken Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 20.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23409 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|---------------|---|------------|
| CHIX STRP FAJT SEAS FC 8-4.99 TYS | 5 Pound | <p>BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen.</p> <p>MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.</p> | 150160 |
| PEPPERS & ONION FLME RSTD 6-2.5 | 1 Pound | | 847208 |
| CHEESE BLND CHED/MONTRY JK SHRD 4-5 | 5 Cup | | 712131 |
| DRESSING BTRMLK RNCH 4- 1GAL BRTHARB | 20 Tablespoon | | 222380 |
| SALSA 103Z 6-10 REDG | 20 Tablespoon | READY_TO_EAT None | 452841 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 20 Cup | | 451730 |

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| TORTILLA FLOUR 10 ULTRGR 12- 12CT | 20 Each | <p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p> | 690141 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 1.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.021 |
| RedVeg | 0.222 |
| OtherVeg | 0.267 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving

| | | | |
|---------------|-----------|-----------|--------|
| Calories | 591.55 | | |
| Fat | 31.40g | | |
| SaturatedFat | 10.42g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 136.67mg | | |
| Sodium | 1149.67mg | | |
| Carbohydrates | 43.74g | | |
| Fiber | 5.15g | | |
| Sugar | 8.69g | | |
| Protein | 34.42g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 359.17mg | Iron | 2.76mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23410 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO | 5 Slice | | 556121 |
| CHEESE BLND CHED/MONTRY JK SHRD 4-5 | 1/4 Cup | | 712131 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 1 Each | | 690141 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.268 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 453.61 | | |
| Fat | 21.67g | | |
| SaturatedFat | 8.95g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 123.04mg | | |
| Sodium | 1194.31mg | | |
| Carbohydrates | 30.04g | | |
| Fiber | 3.02g | | |
| Sugar | 2.02g | | |
| Protein | 34.90g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 322.34mg | Iron | 3.18mg |

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Nutrition - Per 100g

No 100g Conversion Available

Italian Sub Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23411 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|--|------------|
| TURKEY ITAL COMBO SLCD 12-1 JENNO | 6 Slice | | 199721 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/4 Cup | | 645170 |
| DRESSING ITAL GLDN 4-1GAL BRTHARB | 2 Tablespoon | | 221681 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 1 Each | STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING/STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

Layer each tortilla with the following:

- 6 slices Italian combo meat (2 each flavor)
- ¼ c. shr. mozzarella cheese
- 2 tbl Italian dressing
- 1 c. lettuce

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 456.91 |
| Fat | 21.50g |
| SaturatedFat | 6.70g |
| Trans Fat | 0.00g |
| Cholesterol | 73.00mg |
| Sodium | 1263.30mg |
| Carbohydrates | 38.04g |
| Fiber | 3.02g |
| Sugar | 8.02g |
| Protein | 25.02g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 355.01mg | Iron 2.96mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sante Fe Chicken Wrap

| | | | |
|----------------------|-------------------------------|-----------------------|---------|
| Servings: | 20.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23413 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--|------------|
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 5 Pound | UNSPECIFIED Not currently available | 570533 |
| SALSA 103Z 6-10 REDG | 4 Cup | READY_TO_EAT None | 452841 |
| SPICE CUMIN GRND 15Z TRDE | 2 Tablespoon | | 273945 |
| SPICE PEPR CHILE CHPTL GRND 18Z TRDE | 2 Tablespoon | | 229551 |
| BEANS BLACK LO SOD 6-10 BUSH | 5 Cup | | 231981 |
| CORN CUT IQF 30 GCHC | 5 Cup | BAKE | 285620 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 10 Cup | | 451730 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 20 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |

Preparation Instructions

Combine: 5# diced chicken, 4 c. salsa, 2 tbsp cumin, and 2 tbsp. chipotle chili

powder

Layer on each tortilla:

3 ½ oz. chicken mixture (1/2 c.)

¼ c. black beans

¼ c. corn

½ c. lettuce

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.333 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.011 |
| RedVeg | 0.141 |
| OtherVeg | 0.000 |
| Legumes | 0.250 |
| Starch | 0.327 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 471.70 | | |
| Fat | 11.65g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 73.33mg | | |
| Sodium | 503.66mg | | |
| Carbohydrates | 53.49g | | |
| Fiber | 6.00g | | |
| Sugar | 5.51g | | |
| Protein | 33.97g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 160.17mg | Iron | 4.64mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pudding

| | | | |
|----------------------|-------------------------------|-----------------------|---------------------|
| Servings: | 8.00 | Category: | Condiments or Other |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-23480 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| PUDDING RTS VAN 6-10 GCHC | 1 Cup | | 106771 |
| PUDDING RTS BTRSCOTCH 6-10 GCHC | 1 Cup | | 106747 |
| PUDDING RTS MILK CHOC 6-10 GCHC | 1 Cup | | 163554 |
| PUDDING RTS BAN 6-10 GCHC | 1 Cup | | 244643 |

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: 8.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 125.00 | | |
| Fat | 3.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 212.50mg | | |
| Carbohydrates | 24.50g | | |
| Fiber | 0.25g | | |
| Sugar | 15.75g | | |
| Protein | 0.75g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 27.50mg | Iron | 0.25mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Bowl

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23729 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|-------------------|------------|
| CHIX POPCORN BRD WGRAIN FC .28Z 4-8 | 12 Each | | 327120 |
| POTATO PRLS EXCEL 12-28Z BAMER | 1/2 Cup | | 613738 |
| GRAVY MIX CHIX 8-22.6Z TRIO | 2 Fluid Ounce | BAKE | 290025 |

Preparation Instructions

Cook all products.

Layer mashed potatoes then chicken then gravy in a 12 oz bowl

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 2.367 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 596.24 | | |
| Fat | 18.32g | | |
| SaturatedFat | 2.73g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 21.82mg | | |
| Sodium | 2141.81mg | | |
| Carbohydrates | 81.54g | | |
| Fiber | 6.07g | | |
| Sugar | 1.09g | | |
| Protein | 20.87g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 64.00mg | Iron | 3.02mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chili

| | | | |
|----------------------|-------------------------------|-----------------------|------------------|
| Servings: | 350.00 | Category: | Entree |
| Serving Size: | 10.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-23733 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| BEEF GRND 80/20 PURE FZ 3-10 GCHC | 60 Pound | | 510599 |
| Diced Tomatoes cnd | 6 #10 CAN | BAKE | 100329 |
| Tomato Sauce cnd | 18 #10 CAN | BAKE | 100334 |
| BEAN KIDNEY RED DARK 6-10 GCHC | 4 #10 CAN | | 118761 |
| SPICE ONION POWDER 19Z TRDE | 2 Cup | | 126993 |
| SALT IODIZED 25 CARG | 1 Cup | | 108286 |
| SPICE CHILI POWDER MILD 16Z TRDE | 4 Cup | | 331473 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1/2 Cup | | 225061 |
| SPICE CUMIN GRND 15Z TRDE | 2 Cup | | 273945 |
| SPICE GARLIC GRANULATED 7.25 TRDE | 1 Cup | | 514047 |
| SUGAR BROWN LT 12-2 P/L | 6 Cup | | 860311 |

Preparation Instructions

Combine all ingredients in large kettle. Bring to a boil and reduce heat. Simmer for 1 hour.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.750 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 10.00 Fluid Ounce

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 289.48 |
| Fat | 15.09g |
| SaturatedFat | 5.49g |
| Trans Fat | 1.03g |
| Cholesterol | 54.86mg |
| Sodium | 673.99mg |
| Carbohydrates | 23.27g |
| Fiber | 5.76g |
| Sugar | 10.53g |
| Protein | 4.14g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 17.08mg | Iron 1.33mg |

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Nutrition - Per 100g

No 100g Conversion Available

Black Bean & Corn Salsa

| | | | |
|----------------------|-------------------------------------|-----------------------|-----------|
| Servings: | 49.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-24058 |
| School: | Emergency Sack Lunches Fairfield | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| BEANS BLACK LO SOD 6-10 BUSH | 2 #10 CAN | | 231981 |
| Corn fzn | 5 Pound | N/A | 100348 |
| Salsa, Low-Sodium, Canned | 1 #10 CAN | | IN100330 |
| SPICE ONION POWDER 19Z TRDE | 1 Tablespoon | | 126993 |
| SPICE GARLIC POWDER 21Z TRDE | 1 Tablespoon | | 224839 |
| SPICE CUMIN GRND 15Z TRDE | 1 Tablespoon | | 273945 |
| SUGAR CANE GRANUL 25 GCHC | 1 Tablespoon | | 108642 |
| SPICE PEPR BLK REST GRIND 16Z TRDE | 1 Tablespoon | | 225061 |

Preparation Instructions

1. Drain black beans in a colander.
2. Drain corn in a colander.
3. In a large plastic tub or a large stainless steel bowl, add drained corn, black beans and salsa. Mix well
4. Add all seasonings to bean, corn and salsa mixture and blend well, cover and refrigerate overnight.
5. Stir before serving.

CCP: Hold for cold service at 41F or lower

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.130 |
| OtherVeg | 0.000 |
| Legumes | 0.500 |
| Starch | 0.250 |

Nutrition Facts

Servings Per Recipe: 49.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 165.21 | | |
| Fat | 0.56g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 174.76mg | | |
| Carbohydrates | 32.70g | | |
| Fiber | 7.46g | | |
| Sugar | 4.04g | | |
| Protein | 8.51g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 84.46mg | Iron | 1.79mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Sandwich

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24069 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS | 1 Each | | 641402 |
| 3.5 WG Hamburger Bun | 1 Each | | 3354 |

Preparation Instructions

Place 25 chicken patties on a baking sheet and cook at 375 for 10-15 minutes and thawed state. Get out your buns and put the tenderloin on the bun and place in a 4" pan until full.

Put in warmer for holding.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 400.00 |
| Fat | 17.50g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 650.00mg |
| Carbohydrates | 36.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 23.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 12.00mg | Iron 9.60mg |

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Nutrition - Per 100g

No 100g Conversion Available

Veggie Dip

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 256.00 | Category: | Condiments or Other |
| Serving Size: | 2.00 TBSP. | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-24071 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| MAYONNAISE LT 4-1GAL GFS | 1 Gallon | | 429406 |
| SOUR CREAM 4-5 GCHC | 5 Pound | READY_TO_EAT Served as a topping on a hot or cold meal | 285218 |
| Tap Water for Recipes | 1/2 Gallon | UNPREPARED | 000001WTR |
| DRESSING MIX RNCH 18-3.2Z FTHLL | 2 Package | | 473308 |

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: 256.00

Serving Size: 2.00 TBSP.

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 42.14 |
| Fat | 2.43g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 15.71mg |
| Sodium | 164.26mg |
| Carbohydrates | 4.57g |
| Fiber | 0.00g |
| Sugar | 1.57g |
| Protein | 0.29g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 16.31mg | Iron 0.02mg |

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Nutrition - Per 100g

No 100g Conversion Available

Uncrustable Daily Option

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-24072 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z | 1 Each | | 527462 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| CRACKER GLDFSH WGRAIN COLOR 300-.75Z | 1 Package | | 112702 |

Preparation Instructions

Package all items together.

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 | 480.00 | | |
| Fat | 25.50g | | |
| SaturatedFat | 8.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 650.00mg | | |
| Carbohydrates | 48.00g | | |
| Fiber | 5.00g | | |
| Sugar | 16.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 241.00mg | Iron | 1.72mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Memphis BBQ Bowl

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24076 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| PORK BBQ SHRD W/VNGR MRND 8-5 | 2 1/2 Ounce | | 675222 |
| SAUCE BBQ 6-80FLZ SWTBRAY | 1 Tablespoon | | 212071 |
| ENTREE MACAR & CHS R/F WGRAIN 6-5 | 1/2 Cup | | 119122 |
| CORNBREAD JALAP PRE-CUT 4-30CT CP | 2 1/8 Ounce | | 218740 |

Preparation Instructions

Cook ingredients according to directions. In a bowl layer the ingredient. Mac and Cheese on the bottom followed by the pulled pork mixed with the BBQ sauce. Serve with the corn bread on the side.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.500 |
| Grain | 2.500 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 857.00 | | |
| Fat | 41.30g | | |
| SaturatedFat | 12.96g | | |
| Trans Fat | 0.25g | | |
| Cholesterol | 171.70mg | | |
| Sodium | 1489.80mg | | |
| Carbohydrates | 83.62g | | |
| Fiber | 1.00g | | |
| Sugar | 38.93g | | |
| Protein | 34.89g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 346.71mg | Iron | 2.81mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Memphis BBQ Bowl 2

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24077 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| PORK SHRDD BBQ 6-5 JTM | 2 Ounce | | 366320 |
| ENTREE MACAR & CHS R/F WGRAIN 6-5 | 1/2 Cup | | 119122 |

Preparation Instructions

Cook ingredients according to directions. In a bowl layer the ingredient. Mac and Cheese on the bottom followed by the pulled pork mixed with the BBQ sauce. Serve with the corn bread on the side.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| Grain | 0.750 |
| 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 | 309.00 | | |
| Fat | 11.10g | | |
| SaturatedFat | 5.55g | | |
| Trans Fat | 0.27g | | |
| Cholesterol | 44.50mg | | |
| Sodium | 849.95mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 1.70g | | |
| Sugar | 12.50g | | |
| Protein | 20.90g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 325.50mg | Iron | 0.50mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-24446 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|---|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 2 Ounce | BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS | 100117 |
| TORTILLA FLOUR ULTRGR 8 18-12CT | 1 Each | | 882700 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1 Tablespoon | WAs 3 Tbsp. Kaylyn changed it to 1 Tbsp. for sat. fat purposes | 150250 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.426 |
| 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 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 269.26 |
| Fat | 9.60g |
| SaturatedFat | 5.68g |
| Trans Fat | 0.00g |
| Cholesterol | 51.03mg |
| Sodium | 550.97mg |
| Carbohydrates | 31.43g |
| Fiber | 4.00g |
| Sugar | 3.18g |
| Protein | 17.09g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 94.75mg | Iron 2.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tater Tot Bowl

| | | | |
|----------------------|--|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Bowl | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-26836 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|--------------|-------------------|------------|
| TURKEY TACO MEAT FC 4-7 JENNO | 3 Ounce | Weight | 768230 |
| POTATO TATER TOTS 6-5 LMBSUPR | 2 1/2 Ounce | Weight | 233404 |
| SAUCE CHS CHED SHRP 6-10 GCHC | 2 Tablespoon | | 150991 |

Preparation Instructions

No Preparation Instructions available.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Bowl

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 280.13 |
| Fat | 14.25g |
| SaturatedFat | 3.69g |
| Trans Fat | 0.00g |
| Cholesterol | 55.37mg |
| Sodium | 869.33mg |
| Carbohydrates | 21.47g |
| Fiber | 1.68g |
| Sugar | 2.34g |
| Protein | 17.28g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 56.37mg | Iron 1.69mg |

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Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait Side

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-27105 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|-------------------|------------|
| YOGURT VAN L/F 6-32Z DANN | 1/2 Cup | | 541966 |
| Blueberries, Frozen | 1/4 Cup | | 110624 |
| Strawberries, Sliced, IQF | 1/4 Cup | | 110860 |
| GRANOLA OAT&HNY BULK 4-50Z NATVLLY | 2 Tablespoon | | 226671 |

Preparation Instructions

Layer each ingredient into a parfait cup.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.333 |
| Grain | 0.500 |
| Fruit | 0.500 |
| 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 | 169.16 | | |
| Fat | 2.63g | | |
| SaturatedFat | 1.09g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 6.67mg | | |
| Sodium | 126.47mg | | |
| Carbohydrates | 32.75g | | |
| Fiber | 1.56g | | |
| Sugar | 24.67g | | |
| Protein | 5.60g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 200.80mg | 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

Pumpkin Bars

| | | | |
|----------------------|--------------------------------|-----------------------|------------------|
| Servings: | 405.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28149 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| SUGAR CANE GRANUL 25 GCHC | 17 1/2 Cup | | 108642 |
| POTATO SWT CUT 40-55CT L/S 6-10 GCHC | 23 Cup | | 118605 |
| EGG SHL LRG A GRD 6-30CT GCHC | 46 Each | | 206539 |
| OIL CORN 2-2.5GAL MAZOLA | 11 1/2 Cup | | 433518 |
| FLOUR ULTRAGRAIN 50 HLCHC | 23 Cup | | 515002 |
| BAKING SODA 36Z GCHC | 7 1/2 Tablespoon | | 513849 |
| SPICE CINNAMON GRND 15Z TRDE | 6 Teaspoon | | 224723 |
| SALT IODIZED 24-26Z GFS | 6 Teaspoon | | 108308 |
| CHEESE CREAM LOAF 10-3 GCHC | 4 Pound | | 163562 |
| FLAVORING VANILLA IMIT 1-QT KE | 6 Tablespoon | | 110736 |
| MARGARINE SLD ZT 30-1 GFS | 4 1/2 Pound | | 557482 |
| SUGAR POWDERED 10X 12-2 PION | 36 Cup | | 859740 |

Preparation Instructions

Pumpkin Bar:

In large mixer bowl with paddle attachment mix well the first four ingredients (white sugar, sweet potatoes, eggs, and oil)

Then add flour, soda, cinnamon, and salt to mixture in mixing bowl and mix well.

Spray 9-2 inch aluminum pans with cooking spray. Use sauce pan and divide batter between the 9 sprayed pans.

Bake at 300 degrees for 20 to 22 minutes.

Cool before frosting.

Frosting:

Beat cream cheese, butter, vanilla, and powder sugar together in small mixer bowl.

Divide among frosting between 9 pans.

Cover with plastic and foil. Freeze

Pull from freezer the day before serving and put into fridge.

Cut each pan into 9 X 5 for 45 bars per pan.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 405.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 224.08 | | |
| Fat | 12.40g | | |
| SaturatedFat | 3.83g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 24.96mg | | |
| Sodium | 219.74mg | | |
| Carbohydrates | 27.20g | | |
| Fiber | 0.82g | | |
| Sugar | 19.97g | | |
| Protein | 2.05g | | |
| Vitamin A | 225.19IU | Vitamin C | 0.00mg |
| Calcium | 11.78mg | Iron | 0.48mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Seasoned Carrots

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 148.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28295 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| Carrots fzn | 30 Pound | | 100352 |
| MARGARINE SLD 30-1 GCHC | 3 Pound | | 733061 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide vegetables between 3-4 inch deep pans.

Steam in steamer for 25 minutes. Check temperature; if not at least 150 degrees cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 148.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 92.23 |
| Fat | 8.15g |
| SaturatedFat | 2.92g |
| Trans Fat | 0.00g |
| Cholesterol | 24.32mg |
| Sodium | 305.05mg |
| Carbohydrates | 6.08g |
| Fiber | 2.03g |
| Sugar | 3.04g |
| Protein | 0.00g |
| Vitamin A 486.49IU | Vitamin C 0.00mg |
| Calcium 0.15mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

L&H Salad Dressing

| | | | |
|----------------------|--------------------------------|-----------------------|---------------------|
| Servings: | 416.00 | Category: | Condiments or Other |
| Serving Size: | 2.00 Tablespoon | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-28296 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| ONION DEHY CHPD 15 P/L | 1 Cup | | 263036 |
| SUGAR CANE GRANUL 25 GCHC | 3 Quart | | 108642 |
| SAUCE CHILI 6-10 GCHC | 1 #10 CAN | | 313025 |
| OIL SALAD CANOLA NT 6-1GAL GCHC | 1 1/2 Gallon | | 393843 |
| VINEGAR WHT DISTILLED 5 4-1GAL GCHC | 1 1/2 Quart | | 629640 |
| SALT IODIZED 25 CARG | 3/4 Cup | | 108286 |
| SPICE MUSTARD DRY 1 COLMANS | 3/4 Cup | | 400018 |
| SPICE GARLIC POWDER 21Z TRDE | 1 Tablespoon | | 224839 |

Preparation Instructions

Put all ingredients into bowl of larger mixer.

Use wire whisk attachment and mix on low 20 minutes.

Pour into gallon containers and refrigerate or freeze

Note: Makes 3 gallons and 1 quart.

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: 416.00

Serving Size: 2.00 Tablespoon

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 143.19 | | |
| Fat | 12.92g | | |
| SaturatedFat | 0.92g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 293.21mg | | |
| Carbohydrates | 7.66g | | |
| Fiber | 0.02g | | |
| Sugar | 7.04g | | |
| Protein | 0.02g | | |
| Vitamin A | 0.01IU | Vitamin C | 0.00mg |
| Calcium | 0.95mg | Iron | 0.01mg |

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Nutrition - Per 100g

No 100g Conversion Available

Homemade Tomato Soup

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28811 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|----------------|-------------------|------------|
| Tomato Sauce cnd | 2 #10 CAN | | 100334 |
| MILK EVAP 24-12Z CARN | 24 Fluid Ounce | | 344084 |
| SPICE BASIL LEAF 5.5Z TRDE | 2 Tablespoon | | 513628 |
| SPICE ONION POWDER 19Z TRDE | 1 Tablespoon | | 126993 |
| SPICE GARLIC POWDER 6 TRDE | 1 Teaspoon | | 513857 |
| BASE CHIX LO SOD 12-1 LEGO | 1/2 Cup | | 130869 |
| SUGAR BEET GRANUL 25 GCHC | 1/4 Cup | | 108588 |
| Tap Water for Recipes | 1 1/2 Gallon | | 000001WTR |

Preparation Instructions

Add and combine all ingredients together EXCEPT for water to stockpot. Then gradually add water. Cook over medium heat stirring occasionally. Cook until temp reaches 165. Keep warm until serving, maintain temp of 135 degrees for hot service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 60.01 | | |
| Fat | 1.20g | | |
| SaturatedFat | 0.72g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 7.20mg | | |
| Sodium | 216.86mg | | |
| Carbohydrates | 10.84g | | |
| Fiber | 2.07g | | |
| Sugar | 7.02g | | |
| Protein | 2.47g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 28.80mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Turkey Sub

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-28960 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 6 Slice | | 244190 |
| Aunt Millie's Whole Grain Mini Sub 2oz | 1 bun | | 5113 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |

Preparation Instructions

On bottom of sub bun place 6 slices of turkey and 1 slice of cheese. Place top of bun top of cheese. Hold subs in cooler until ready for service.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 325.00 | | |
| Fat | 11.50g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 57.50mg | | |
| Sodium | 785.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.50g | | |
| Protein | 26.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 81.50mg | Iron | 0.36mg |

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Nutrition - Per 100g

No 100g Conversion Available

Scalloped Potatoes

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 32.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29311 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| Tap Water for Recipes | 4 1/2 Quart | Boiling | 000001WTR |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 4 Ounce | | 299405 |
| POTATO SCALLOPED CLSC R/SOD 6-2.25 | 1 Carton | N/A | 118567 |

Preparation Instructions

- 1: Add 4 1/2 Quarts boiling water and 4 ounces butter to 2" deep full-size steamtable pan.
- 2: Stir in sauce mix until dissolved.
- 3: Add potato slices. Stir.
- 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 137.49 |
| Fat | 3.77g |
| SaturatedFat | 1.75g |
| Trans Fat | 0.00g |
| Cholesterol | 7.50mg |
| Sodium | 204.53mg |
| Carbohydrates | 22.50g |
| Fiber | 1.02g |
| Sugar | 4.09g |
| Protein | 2.05g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 31.43mg | Iron 0.31mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip*

| | | | |
|----------------------|-------------------------------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-29566 |
| School: | Fairfield Jr.-Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| Beef, Fine Ground 85/15, Frozen | 40 Pound | | 100158 |
| SEASONING TACO MIX 6-9Z LAWR | 18 Ounce | 2 packages | 159204 |
| BEAN REFRD 6-10 P/L | 4 #10 CAN | | 293962 |
| SOUP CRM OF MUSHRM LO SOD 12-5 CAMP | 2 #5 CAN | | 514802 |
| SOUP CRM OF CHIX 12-5 HLTHYREQ | 2 #5 CAN | | 695513 |
| SAUCE CHS NACHO DLX 6-10 GCHC | 3 #10 CAN | | 323616 |
| SALSA 103Z 6-10 REDG | 3 #10 CAN | | 452841 |
| Tap Water for Recipes | 1 1/2 Quart | | 000001WTR |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 10 Pound | | 100012 |

Preparation Instructions

Spray tilt skillet with cooking spray. Turn on skillet to 300 degrees and cook ground beef until there is no more visible pink. Drain ground beef into a 5 gal bucket. Sprinkle taco seasoning over drained ground beef. Put in the rest of the ingredients into tilt skillet. Turn temp on tilt skillet to 250 degrees.

Put in the rest of the ingredients except for shredded cheese (cream of mushroom, cream of chicken, cheese sauce, salsa and water).

Mix well, then add shredded cheese. Adjust heat to 200 degrees (to keep from sticking). Heat to 150 degrees.

Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.815 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.172 |
| OtherVeg | 0.000 |
| Legumes | 0.172 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 0.75 Cup

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 299.35 | | |
| Fat | 16.20g | | |
| SaturatedFat | 5.63g | | |
| Trans Fat | 1.59g | | |
| Cholesterol | 53.24mg | | |
| Sodium | 1004.29mg | | |
| Carbohydrates | 18.17g | | |
| Fiber | 3.82g | | |
| Sugar | 2.35g | | |
| Protein | 18.34g | | |
| Vitamin A | 23.67IU | Vitamin C | 0.00mg |
| Calcium | 42.38mg | Iron | 1.99mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mashed Potatoes

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 76.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29652 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| POTATO PRLS EXCEL 12-28Z BAMER | 2 Package | N/A | 613738 |
| Tap Water for Recipes | 2 Gallon | N/A | 000001WTR |

Preparation Instructions

Place potato pearls and cold water into a 4 inch steam table pan. Place pan immediately in steamer (no lid). Steam for 30 minutes and then place in hot hold with lid until ready for service.

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 265.29 |
| Fat | 2.95g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 1179.09mg |
| Carbohydrates | 50.11g |
| Fiber | 2.95g |
| Sugar | 0.00g |
| Protein | 5.90g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 29.48mg | Iron 0.88mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

| | | | |
|----------------------|-------------------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-29656 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|----------------|----------------------|------------|
| Beef, Fine Ground 85/15, Frozen | 40 Pound | | 100158 |
| SALT IODIZED 18-2.25 GCHC | 1/2 Tablespoon | | 350732 |
| SPICE GARLIC POWDER 21Z TRDE | 1 Tablespoon | | 224839 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 1 Tablespoon | | 225037 |
| SEASONING TACO MIX 6-9Z GRSZ | 18 Ounce | | 222313 |
| Tap Water for Recipes | 1 1/2 Quart | | 000001WTR |
| BEAN REFRD 6-10 P/L | 4 #10 CAN | | 293962 |
| SOUP CRM OF MUSHRM 12-5 CAMP | 2 #5 CAN | N/A | 101346 |
| SOUP CRM OF CHIX 12-5 HLTHYREQ | 2 #5 CAN | | 695513 |
| SAUCE CHS CHED BASIC 6-10 CHEFM | 3 #10 CAN | | 565695 |
| SALSA 103Z 6-10 REDG | 3 #10 CAN | READY_TO_EAT None | 452841 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 10 Pound | | 100012 |

Preparation Instructions

Brown ground beef and add salt, pepper, garlic to beef while being browned.

Once beef is 160 degrees, drain grease.

Add taco seasoning with water then bring to boil.

Stir in the rest of ingredients except shredded cheese.

Stir and simmer until dip reaches temperature of 160 degrees.

Put dip into sprayed 4 inch pans. Cover with lid and place in the warmer.

Place paper on trays under 8 oz. portion cups.

Portion out 3/4 cup of dip into each portion cup.

Put 2 Tablespoons shredded cheese on top of dip in each cup.
Place in warmer until ready for service.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.250 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.125 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 0.75 Cup

Amount Per Serving

| | |
|--------------------------|-------------------------|
| Calories | 291.29 |
| Fat | 16.83g |
| SaturatedFat | 6.34g |
| Trans Fat | 1.59g |
| Cholesterol | 55.59mg |
| Sodium | 733.59mg |
| Carbohydrates | 15.76g |
| Fiber | 2.16g |
| Sugar | 1.17g |
| Protein | 18.34g |
| Vitamin A 23.67IU | Vitamin C 0.00mg |
| Calcium 27.00mg | Iron 1.38mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sloppy Joe

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 315.00 | Category: | Entree |
| Serving Size: | 0.33 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29658 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| Beef, Fine 85/15 | 50 Pound | | 100158 |
| SAUCE SLOPPY JOE 4-10 MANWICH | 4 #10 CAN | | 860166 |

Preparation Instructions

Spray tilt skillet and brown hamburger.

Once the hamburger is 160 degrees, drain/remove all the grease.

Add Manwich sauce to browned hamburger and bring 160 degrees.

Place in sprayed 4 inch pans.

Put in warmer with a lid until ready for service.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.750 |
| 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: 315.00

Serving Size: 0.33 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 178.41 | | |
| Fat | 11.37g | | |
| SaturatedFat | 3.79g | | |
| Trans Fat | 1.90g | | |
| Cholesterol | 49.28mg | | |
| Sodium | 251.03mg | | |
| Carbohydrates | 5.26g | | |
| Fiber | 0.66g | | |
| Sugar | 3.94g | | |
| Protein | 13.92g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.26mg |

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Nutrition - Per 100g

No 100g Conversion Available

Macaroni & Cheese

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 24.00 | Category: | Entree |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29676 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| ENTREE MACAR & CHS R/F WGRAIN 6-5 | 2 Package | | 119122 |

Preparation Instructions

Place 2 bags in 2 inch steam pans.

Steam 1 hour to 160 degrees.

Open bags and put in a 4 inch pan for service

Serve heaping 5 1/3 oz. scoop.

NOTE:

12-6 fl. oz. servings per bag

72- 6 fl. oz. servings per case

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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: 24.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 281.40 |
| Fat | 10.72g |
| SaturatedFat | 6.03g |
| Trans Fat | 0.33g |
| Cholesterol | 30.15mg |
| Sodium | 978.19mg |
| Carbohydrates | 30.82g |
| Fiber | 1.34g |
| Sugar | 6.03g |
| Protein | 16.75g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 416.06mg | Iron 0.67mg |

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Nutrition - Per 100g

No 100g Conversion Available

Taco

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 360.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29677 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 50 Pound | | 722330 |
| Cheese, Cheddar Reduced fat, Shredded | 15 Pound | | 100012 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 360 Each | | 882690 |

Preparation Instructions

Note: 1 case tortillas= 30 dozen (360) tortillas

Heat taco meat in 2 inch steam pans in a steamer to 160 degrees.

Open 4 bags of taco meat per 4 inch pan.

Place it in a warmer.

Assemble Tacos

1/4 c. taco meat on tortilla shell

1 1/2 oz shredded cheese (heaping 1 oz. scoop)

Fold up and place on bun pans.

Cover with foil and place in the warmer.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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: 360.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 222.62 |
| Fat | 10.36g |
| SaturatedFat | 5.93g |
| Trans Fat | 0.20g |
| Cholesterol | 37.17mg |
| Sodium | 415.62mg |
| Carbohydrates | 19.17g |
| Fiber | 3.40g |
| Sugar | 2.40g |
| Protein | 15.64g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 59.05mg | Iron 2.39mg |

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Nutrition - Per 100g

No 100g Conversion Available

Smokey Sausage Links

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 96.00 | Category: | Entree |
| Serving Size: | 2.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29681 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| SAUSAGE LNK SMOKEY CKD 16/ 4-3 GFS | 192 Each | | 720038 |

Preparation Instructions

Place sausage links in 4 inch steam pans.

Steam for 30 minutes with no lid

Temp to 160 degrees.

Place steam pan with sausage links in a 4 inch pan.

Put the lid on pan and place it in a hot hold.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.250 |
| 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: 96.00

Serving Size: 2.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 170.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 540.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 7.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 3.12mg | Iron | 0.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Benton Baked Beans

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 77.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29682 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| BEAN BAKED 6-10 BUSH | 3 #10 CAN | | 520098 |

Preparation Instructions

- Spray 4 inch pan and put 3 #10 cans baked beans in pan.
Place the lid on the pan and bake in the oven for 45 minutes.
Stir and temp to 155 degrees.
Once it has reached temperature place in hot hold until service.

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: 77.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 151.17 |
| Fat | 0.50g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 554.28mg |
| Carbohydrates | 30.23g |
| Fiber | 5.04g |
| Sugar | 12.09g |
| Protein | 7.05g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 50.39mg | Iron 1.91mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ravioli

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 36.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29683 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| RAVIOLI FORT/ENRICHED 6-10 CHBOY | 3 #10 CAN | | 496286 |

Preparation Instructions

Spray 4 inch pan and put 3 #10 cans cans of ravioli in pan.
Place the lid on the pan and bake in the oven for 30 minutes.
Stir and cook until temperature reaches 160 degrees.
Once it has reached temp place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.380 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 260.01 |
| Fat | 8.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 600.02mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 16.00g |
| Vitamin A 300.01IU | Vitamin C 0.00mg |
| Calcium 40.00mg | Iron 2.70mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger on Bun

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29684 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 1 Each | N/A | 203270 |
| 3.5 WG Hamburger Bun | 1 Each | N/A | 3354 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwiches and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

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 Sandwich

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 230.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 410.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 3.00g | | |
| Sugar | 3.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 22.00mg | Iron | 9.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger on Bun

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29685 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 1 Each | | 203270 |
| 3.5 WG Hamburger Bun | 1 Each | | 3354 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 1 Slice | | 100036 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich with 1 slice of cheese and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

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: 1.00

Serving Size: 1.00 Sandwich

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 270.00 | | |
| Fat | 9.00g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 550.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 3.00g | | |
| Sugar | 3.50g | | |
| Protein | 22.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 22.00mg | Iron | 9.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Breaded Chicken Sandwich

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29686 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| CHIX PTY BRD WGRAIN 3.26Z 4-7.7 | 1 Each | | 558061 |
| 3.5 WG Hamburger Bun | 1 Each | | 3354 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

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: 1.00

Serving Size: 1.00 Sandwich

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 360.00 |
| Fat | 14.50g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 600.00mg |
| Carbohydrates | 36.00g |
| Fiber | 5.00g |
| Sugar | 4.00g |
| Protein | 19.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 37.00mg | Iron 10.00mg |

*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: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29687 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST GRLLD PTY FC 100-3.1Z TYS | 1 Each | | 209244 |
| 3.5 WG Hamburger Bun | 1 Each | | 3354 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

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 Sandwich

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 230.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 670.00mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 2.00g | | |
| Sugar | 5.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 2.00mg | Iron | 8.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buttered Carrots

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 148.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29690 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| Carrots fzn | 30 Pound | | 100352 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Pound | | 299405 |
| SALT IODIZED 24-26Z GFS | 3 Tablespoon | | 108308 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 3 Tablespoon | | 225037 |

Preparation Instructions

Place frozen carrots in a 2 inch steam pan. Steam for 23 minutes. Make sure that temperature is to 155 degrees. Once at temperature put vegetables in 4 inch pan. Add butter, salt and pepper and place in hot hold until ready for service.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 148.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 48.99 | | |
| Fat | 3.39g | | |
| SaturatedFat | 1.51g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.81mg | | |
| Sodium | 186.15mg | | |
| Carbohydrates | 6.08g | | |
| Fiber | 2.03g | | |
| Sugar | 3.04g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.76mg | 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

Assorted Muffins

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31137 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--|------------|
| MUFFIN BANANA WGRAIN IW 48-2Z SL | 1 Each | THAW Store frozen until ready to use. Thaw overnight under refrigeration. | 262362 |
| MUFFIN DBL CHOC WGRAIN IW 48-2Z SL | 1 Each | | 262343 |
| MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL | 1 Each | THAW Store frozen until ready to use. Thaw overnight under refrigerations | 262370 |

Preparation Instructions

No Preparation Instructions available.

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: 3.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.33g | | |
| Trans Fat | 0.07g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 116.67mg | | |
| Carbohydrates | 29.33g | | |
| Fiber | 1.33g | | |
| Sugar | 15.00g | | |
| Protein | 2.33g | | |
| Vitamin A | 4.80IU | Vitamin C | 0.02mg |
| Calcium | 7.01mg | Iron | 0.95mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Juices

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31139 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| JUICE GRP 100 96-4FLZ HV | 1 Cup | | 577270 |
| JUICE ORNG 100 96-4FLZ HV | 1 Cup | | 577281 |
| JUICE APPLE 100 96-4FLZ HV | 1 Each | | 577230 |

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: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 4.07mg | | |
| Carbohydrates | 14.67g | | |
| Fiber | 0.17g | | |
| Sugar | 14.67g | | |
| Protein | 0.57g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.46mg | Iron | 0.42mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted 1 Count Pop Tarts

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31140 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN CINN 120-1CT | 1 Piece | | 695880 |
| PASTRY POP-TART WGRAIN FUDG 120-1CT | 1 Each | | 452062 |
| PASTRY POP-TART WGRAIN STRAWB 120-1CT | 1 Piece | | 695890 |

Preparation Instructions

No Preparation Instructions available.

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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 176.67 |
| Fat | 2.83g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 145.00mg |
| Carbohydrates | 36.67g |
| Fiber | 3.00g |
| Sugar | 15.00g |
| Protein | 2.00g |
| Vitamin A 166.67IU | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Cereal Bars

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 2.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31141 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| BAR CEREAL TRIX WGRAIN 96-1.42Z GENM | 1 Each | READY_TO_EAT Ready to eat cereal bars | 268690 |
| BAR CEREAL GLDN GRHM WGRAIN 96- 1.42Z | 1 Each | READY_TO_EAT Ready to eat cereal bars | 265921 |

Preparation Instructions

No Preparation Instructions available.

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 155.00 |
| Fat | 3.50g |
| SaturatedFat | 0.25g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 110.00mg |
| Carbohydrates | 29.50g |
| Fiber | 3.00g |
| Sugar | 9.00g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 255.00mg | Iron 1.40mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Crackers

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31142 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| CRACKER GRHM GRIPZ 150CT KEEB | 1 Package | | 805640 |
| CRACKER GRHM GRIPZ CHOC IW 150CT KEEB | 1 Package | | 282441 |
| CRACKER GLDFSH WGRAIN COLOR 300-.75Z | 1 Package | | 112702 |

Preparation Instructions

No Preparation Instructions available.

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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 3.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 110.00mg | | |
| Carbohydrates | 18.00g | | |
| Fiber | 1.00g | | |
| Sugar | 3.67g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 3.33mg | Iron | 0.77mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Iced Donut

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 2.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-31159 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|--|------------|
| DONUT YST RNG WGRAIN 84-2Z RICH | 2 Each | | 556582 |
| ICING VAN RTU HEAT NICE 1-12 RICH | 2 Tablespoon | READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING. | 155722 |
| ICING CHOC RTU HEAT NICE 1-12 RICH | 2 Tablespoon | READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING. | 155711 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 432.30 | | |
| Fat | 18.10g | | |
| SaturatedFat | 8.55g | | |
| Trans Fat | 0.12g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 305.60mg | | |
| Carbohydrates | 63.00g | | |
| Fiber | 2.50g | | |
| Sugar | 37.50g | | |
| Protein | 4.30g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.88mg | Iron | 1.65mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Steamed Cauliflower with Cheese

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 319.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31170 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CAULIFLOWER IQF 30 GCHC | 30 Pound | | 285600 |
| SAUCE CHS CHED SHRP 6-10 GCHC | 1 #10 CAN | | 150991 |

Preparation Instructions

Fill a 4" pan full of frozen cauliflower and steam it for 20 minutes or until it reaches temp. Drain the water from the pan and put cheddar cheese over it to coat. Usually about 1/2 of a 10# can.

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: 319.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 21.38 | | |
| Fat | 0.81g | | |
| SaturatedFat | 0.16g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 97.60mg | | |
| Carbohydrates | 3.14g | | |
| Fiber | 1.00g | | |
| Sugar | 1.49g | | |
| Protein | 1.16g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 18.28mg | 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

Cookie

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31205 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| COOKIE TRPL CHOC FUDG WGRAIN 120-1.7Z | 1 Each | | 864022 |
| COOKIE CONFET CK FRSTNG STFD 120-1.7Z | 1 Each | | 411692 |
| COOKIE SGR WGRAIN ICED PNK 6-21CT | 1 Each | | 189791 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 187.17 | | |
| Fat | 7.10g | | |
| SaturatedFat | 1.90g | | |
| Trans Fat | 0.04g | | |
| Cholesterol | 6.67mg | | |
| Sodium | 123.27mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 1.93g | | |
| Sugar | 14.33g | | |
| Protein | 2.20g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 17.55mg | Iron | 1.26mg |

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Nutrition - Per 100g

No 100g Conversion Available

Doritos or Cheetos

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 5.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31215 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| CHIP NACHO REDC FAT 72-1Z DORITOS | 1 Ounce | 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. | 456090 |
| CHIP COOL RNCH REDC FAT 72-1Z DORIT | 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. | 541502 |
| CHIP SPCY SWT REDC 72-1Z SSV DORIT | 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. | 788670 |
| CHIP FLAMAS SPCY LIM R/F 72-1Z DORITO | 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. | 737611 |
| SNACK CHS PUFF CHED R/F 72-7Z CHTOS | 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. | 537871 |

Preparation Instructions

No Preparation Instructions available.

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: 5.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 122.00 |
| Fat | 4.70g |
| SaturatedFat | 0.60g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 184.00mg |
| Carbohydrates | 18.60g |
| Fiber | 1.80g |
| Sugar | 0.80g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 28.00mg | Iron 0.36mg |

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Nutrition - Per 100g

No 100g Conversion Available

Graham Snack

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 12.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31216 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| CRACKER GRHM GRIPZ CHOC IW 150CT KEEB | 1 Package | | 282441 |
| CRACKER GRHM GRIPZ 150CT KEEB | 1 Package | | 805640 |
| CRACKER GRHM CHARACT W/G 150-1Z KEEB | 1 Package | | 264282 |
| CRACKER GRHM CHARACT CINN 150-1Z KEEB | 1 Package | | 330751 |
| CRACKER GRHM CHARACT CHOC 150-1Z KEEB | 1 Package | | 123171 |
| CRACKER GRHM BUG BITES 210CT KEEB | 1 Package | | 859560 |
| CRACKER GRHM STCK SCOOPY 210-1Z | 1 Package | | 859550 |
| CRACKER GLDFSH GRHM FREN TST 300-1Z | 1 Package | | 288252 |
| CRACKER GRHM VAN CHAT 210-1Z KELL | 1 Each | | 774471 |
| CRACKER GRHM HNY MAID LIL SQ 72-1.06Z | 1 Package | | 503370 |
| CRACKER GLDFSH CINN 300-2CT PEPPFM | 1 Package | | 194510 |
| CRACKER GLDFSH GRHM VAN 300-.9Z PEPP | 1 Each | | 198472 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 1.021 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 120.83 | | |
| Fat | 3.79g | | |
| SaturatedFat | 0.88g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 112.92mg | | |
| Carbohydrates | 20.67g | | |
| Fiber | 1.33g | | |
| Sugar | 7.25g | | |
| Protein | 1.92g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 11.67mg | Iron | 0.89mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hot Veggie:

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31217 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| BEAN GREEN CUT MXD SV 6-10 KE | 1/2 Cup | | 156337 |

Preparation Instructions

Placeholder on production record for "hot vegetable"

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: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 15.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 140.00mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Whole Fruit Cup

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 2.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31218 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| NOVELTY FZ ORG/PNAP/CHRY 96-4.4FLZ | 1 Each | | 602402 |
| NOVELTY FZ CUP JCE BRY/LEM 96-4.4FLZ | 1 Each | | 532420 |

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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 70.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 7.50mg | | |
| Carbohydrates | 18.50g | | |
| Fiber | 3.00g | | |
| Sugar | 15.50g | | |
| Protein | 0.00g | | |
| Vitamin A | 250.00IU | Vitamin C | 30.00mg |
| Calcium | 80.00mg | Iron | 0.36mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger-M

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31221 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CHARB 200-2.5Z ADV | 1 Each | BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. | 203270 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 1 Slice | | 100036 |
| 4 inch whole grain hamburger buns - 30 ct | 1 bun | | 3480 |

Preparation Instructions

Place 80 hamburger patties in a 4" pan, and let thaw over night in refrigerator. Place in steamer in the morning for 30 minutes or until the temp to proper temperature. When finished cooked drain the juice from the pan. Get out the hamburger buns and put a patty in between the bread and place it in a 4" pan , stacking them 2 high and 4 across.

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 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 9.50g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 600.00mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.50g | | |
| Protein | 23.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Salad Bar

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 5.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-31222 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|---|------------|
| Salad Bar with Ham | 1 Serving | | R-19683 |
| Salad Bar with Turkey | 1 Serving | | R-20299 |
| Breaded Chicken Salad | 1 Serving | | R-20663 |
| Taco Salad | 1 Serving | Place lettuce in box. Arrange remaining ingredients. | R-15673 |
| Chicken Bacon Salad (Millersburg) | 1 Serving | Get out a 6 x 8 salad container and put 2 cups of lettuce on the green side. Then put the chicken, bacon and cheese on top of the lettuce. Arrange the Kens dressing (In the packet), croutons and garlic bread stick in the container and close the lid. | R-20664 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-----------------------------|-------------------------|
| Calories | 2207.96 |
| Fat | 135.30g |
| SaturatedFat | 35.15g |
| Trans Fat | 0.37g |
| Cholesterol | 333.92mg |
| Sodium | 4305.45mg |
| Carbohydrates | 136.63g |
| Fiber | 11.21g |
| Sugar | 12.13g |
| Protein | 123.34g |
| Vitamin A 14837.62IU | Vitamin C 5.41mg |
| Calcium 171.62mg | Iron 10.35mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Breaded Chicken Salad

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-32705 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 2 Cup | | 451730 |
| CARROT STIX STRAIGHT CUT 2-5 RSS | 1/4 Cup | Or any other fresh vegetables you would like to offer. | 576646 |
| Cheese, Cheddar Reduced fat, Shredded | 1 Ounce | 1 oz. weight= 2 oz. portion cup= 1/4 cup | 100012 |
| CHIX PTY BRD WGRAIN 3.26Z 4-7.7 | 1 Each | OR 558040 chicken nuggets- 5 each OR 283951 chicken tenders- 3 each | 558061 |
| DRESSING RNCH PKT 60-1.5Z KENS | 1 Each | | 195774 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 2 Package | 2 pkg. croutons= 1 oz. eq. grain May also substitute a 1 oz. eq. whole grain item that is not a dessert grain (goldfish, cheez-its, dinner roll, etc.) | 661022 |

Preparation Instructions

Package all items together in salad container.

This is a reimbursable meal by itself (grain, meat/meat alternate, and vegetable). Students must still be able to take other vegetables, fruits, and milk on the menu for the day.

When making substitutions, make sure salad still counts as at least 2 oz. eq. meat/meat alternate and 2 oz. eq. grain.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 3.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 1.000 |
| 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 | 641.98 |
| Fat | 43.00g |
| SaturatedFat | 9.50g |
| Trans Fat | 0.00g |
| Cholesterol | 60.00mg |
| Sodium | 1250.80mg |
| Carbohydrates | 38.86g |
| Fiber | 3.97g |
| Sugar | 4.43g |
| Protein | 26.27g |
| Vitamin A 4945.87IU | Vitamin C 1.80mg |
| Calcium 63.39mg | Iron 4.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pizza Munchable

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-33359 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| FLATBREAD W/GRAIN 4 192-1Z RICH | 2 Each | | 959048 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/2 Cup | | 645170 |
| SAUCE MARINARA DIPN CUP 84-2.5Z REDG | 1 Each | | 677721 |

Preparation Instructions

Package together in Container.

Counts as a reimbursable meal by itself.

Students must also be able to take all other menued vegetables, fruits and milk, if desired.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 393.90 |
| Fat | 17.20g |
| SaturatedFat | 7.20g |
| Trans Fat | 0.03g |
| Cholesterol | 30.00mg |
| Sodium | 899.70mg |
| Carbohydrates | 38.00g |
| Fiber | 2.00g |
| Sugar | 10.00g |
| Protein | 21.50g |
| Vitamin A 0.20IU | Vitamin C 0.06mg |
| Calcium 432.18mg | Iron 2.06mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

| | | | |
|----------------------|----------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-33522 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 40 Pound | | 722330 |
| BEAN REFRD 6-10 P/L | 4 #10 CAN | | 293962 |
| SOUP CRM OF MUSHRM 12-5 CAMP | 2 #5 CAN | In a 4 quart pot, combine one can of soup and one can of water. Simmer over low heat, stirring often. For extra creamy, in a 4 quart pot combine one can of soup with 1/2 can of water and 1/2 can of milk. Simmer over low heat, stirring often. | 101346 |
| SOUP CRM OF CHIX 12-5 HLTHYREQ | 2 #5 CAN | | 695513 |
| SAUCE CHS CHED BASIC 6-10 CHEFM | 3 #10 CAN | | 565695 |
| SALSA 103Z 6-10 REDG | 3 #10 CAN | READY_TO_EAT None | 452841 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 10 Pound | UNPREPARED | 100012 |

Preparation Instructions

1. Turn temp on oven to 350 degrees.
2. Spray 5, 4 inch deep pans with cooking spray.
2. Divide all ingredients between 5 pans. Stir well. Cover with lids.
3. Put into oven. Check after 45 minutes. Temp should be 150+. Bake longer if needed. Keep in warmer.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| 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: 300.00

Serving Size: 0.75 Cup

Amount Per Serving

| | |
|--------------------------|-------------------------|
| Calories | 229.23 |
| Fat | 10.48g |
| SaturatedFat | 4.36g |
| Trans Fat | 0.20g |
| Cholesterol | 37.08mg |
| Sodium | 692.16mg |
| Carbohydrates | 17.67g |
| Fiber | 3.43g |
| Sugar | 2.51g |
| Protein | 15.70g |
| Vitamin A 23.67IU | Vitamin C 0.00mg |
| Calcium 58.89mg | Iron 2.68mg |

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Nutrition - Per 100g

No 100g Conversion Available

Uncrustable with String Cheese & Goldfish Crackers

| | | | |
|----------------------|-------------------|-----------------------|---------|
| Servings: | 2.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-33627 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z | 1 Each | | 527462 |
| SAND UNCRUST PB&J STRAWB 72-2.6Z | 1 Each | | 536012 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 2 Each | | 786580 |
| CRACKER GLDFSH CHED WGRAIN 300-.75Z | 2 Package | | 736280 |

Preparation Instructions

Meal consist of 1 uncrustable, string cheese, and 1 package of goldfish crackers.

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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 480.00 | | |
| Fat | 25.50g | | |
| SaturatedFat | 8.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 650.00mg | | |
| Carbohydrates | 48.50g | | |
| Fiber | 4.00g | | |
| Sugar | 16.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 261.50mg | Iron | 1.70mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Tenderloin Sandwich

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-33636 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| PORK CHOP CNTRY FRD CN 100-3.1Z PIER | 1 Each | DEEP_FRY Deep fryer: deep fry at 350 degrees f for 2-3 minutes conventional oven: from the frozen state, bake at 350 degrees f inconventional oven for 14 minutes. Convection oven: from thefrozen state, bake at 350 degrees f in convection oven for 10 minutes. Microwave: on full power for 1-2 minutes. Microwave ovens vary. Times given are approximate. | 849014 |
| 3.5 WG Hamburger Bun | 1 Each | READY_TO_EAT | 3354 |

Preparation Instructions

Follow the baking instructions on the box.

After baking, make sandwich and double in a bun pan one layer at a time.

24 sandwiches on a layer.

48 in a bun pan total.

Foil and put in a hot hold.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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 Sandwich

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 390.00 | | |
| Fat | 18.50g | | |
| SaturatedFat | 4.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 90.00mg | | |
| Sodium | 520.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 4.00g | | |
| Sugar | 4.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 2.00mg | Iron | 8.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ice Cream Cup

| | | | |
|----------------------|-------------------|-----------------------|---------------------|
| Servings: | 3.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-33651 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| ICE CRM CUP VAN FLAV 48-4FLZ BLBNY | 1 Each | | 359700 |
| ICE CRM CUP STRAWB FLAV 48-4FLZ BLBNY | 1 Each | | 359730 |
| ICE CRM CUP CHOC FLAV 48-4FLZ BLBNY | 1 Each | | 359720 |

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: 3.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 130.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 43.33mg | | |
| Carbohydrates | 16.33g | | |
| Fiber | 0.00g | | |
| Sugar | 11.33g | | |
| Protein | 2.00g | | |
| Vitamin A | 266.67IU | Vitamin C | 0.00mg |
| Calcium | 80.00mg | Iron | 0.24mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Muffin

| | | | |
|----------------------|-------------------|-----------------------|---------|
| Servings: | 5.00 | Category: | Entree |
| Serving Size: | 1.00 muffin | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-33674 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| MUFFIN DBL CHOC WGRAIN IW 48-2Z SL | 1 Each | | 262343 |
| MUFFIN BANANA WGRAIN IW 48-2Z SL | 1 Each | | 262362 |
| MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL | 1 Each | | 262370 |
| MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z | 1 Each | | 557991 |
| MUFFIN APPL CINN WGRAIN IW 72-2Z | 1 Each | | 558011 |

Preparation Instructions

Store frozen until ready to use. Thaw overnight under refrigeration.

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: 5.00

Serving Size: 1.00 muffin

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 188.00 |
| Fat | 6.60g |
| SaturatedFat | 1.60g |
| Trans Fat | 0.04g |
| Cholesterol | 20.00mg |
| Sodium | 121.00mg |
| Carbohydrates | 30.60g |
| Fiber | 1.60g |
| Sugar | 15.60g |
| Protein | 2.60g |
| Vitamin A 2.88IU | Vitamin C 0.01mg |
| Calcium 18.20mg | Iron 1.05mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Broccoli with Cheese

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 164.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-33675 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| BROCCOLI CUTS IQF 30 GCHC | 30 Pound | | 285590 |
| SAUCE CHS CHED BASIC 6-10 CHEFM | 1 #10 CAN | | 565695 |

Preparation Instructions

Fill a 4" pan full of frozen broccoli and steam it for 20 minutes or until it reaches temp. Drain the water from the pan and put cheddar cheese over it to coat.

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: 164.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 39.87 |
| Fat | 1.89g |
| SaturatedFat | 0.47g |
| Trans Fat | 0.00g |
| Cholesterol | 1.58mg |
| Sodium | 122.34mg |
| Carbohydrates | 4.82g |
| Fiber | 1.76g |
| Sugar | 0.59g |
| Protein | 2.07g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 26.80mg | Iron 0.59mg |

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Nutrition - Per 100g

No 100g Conversion Available

Variety of Pancakes

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 5.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-33676 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| PANCAKE MINI MAPL IW 72-3.03Z EGGO | 1 Package | | 284831 |
| PANCAKE MINI CONFET 72-3.03Z EGGO | 1 Package | | 395303 |
| PANCAKE CINN IW WGRAIN 80-2CT THE MAX | 1 Package | | 642230 |
| PANCAKE MINI BLUEB IW 72-3.03Z EGGO | 1 Package | | 284841 |
| PANCAKE MAPL WGRAIN IW 72-3.17Z PILLS | 1 Package | | 269220 |

Preparation Instructions

Heat according to manufacture's direction on box

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 6.20g | | |
| SaturatedFat | 0.90g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 258.00mg | | |
| Carbohydrates | 36.20g | | |
| Fiber | 3.40g | | |
| Sugar | 11.20g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 38.00mg | Iron | 2.03mg |

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Nutrition - Per 100g

No 100g Conversion Available

Variety of French Toast

| | | | |
|----------------------|-------------------|-----------------------|------------------|
| Servings: | 7.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-33683 |
| School: | Benton Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| FRENCH TST CINN GLZD 144-3.25Z | 1 Piece | Equals 1 Meat Alternative and 2 Grain Equivalents | 240103 |
| FRENCH TST MINI CHOC CHIP IW 72-3.03Z | 1 Package | Equals 2 Grain Equivalents | 498492 |
| FRENCH TST CINN WGRAIN 144-2.9Z PAP | 1 Each | Equals 1 Meat Alternative and 1 Grain Equivalents | 646262 |
| FRENCH TST MINI CINN IW 72-2.64Z | 1 Package | 2 Grain Equivalents | 150291 |
| FRENCH TST STIX CINN WGRAIN 100-3CT | 1 Each | Equals 1 Meat Alternative and 1 Grain Equivalents | 667462 |
| FRENCH TST STIX WGRAIN 300-.867Z PAP | 3 Each | 3 Sticks Equals 1 Meat Alternative and 1 Grain Equivalents | 646222 |
| FRENCH TST STIX WGRAIN MAPL 255CT | 3 Each | 3 Sticks Equals 1 Meat Alternative and 1 Grain Equivalents | 555012 |

Preparation Instructions

Heat according to manufacture's direction on box

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 185.71 | | |
| Fat | 6.21g | | |
| SaturatedFat | 1.45g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 63.57mg | | |
| Sodium | 243.81mg | | |
| Carbohydrates | 27.10g | | |
| Fiber | 1.95g | | |
| Sugar | 9.24g | | |
| Protein | 5.95g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 83.67mg | Iron | 1.52mg |

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Nutrition - Per 100g

No 100g Conversion Available

Uncrustable with String Cheese

| | | | |
|----------------------|--|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-34037 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z | 1 Each | | 527462 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |

Preparation Instructions

Package all items together.

Note: String cheese can be subbed for a 1/2 cup of yogurt.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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 | 380.00 |
| Fat | 22.00g |
| SaturatedFat | 7.50g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 480.00mg |
| Carbohydrates | 34.00g |
| Fiber | 4.00g |
| Sugar | 16.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 241.00mg | 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

Green Beans with bacon

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 96.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34040 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-------------------|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GCHC | 4 #10 CAN | | 118737 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1/2 Pound | | 299405 |
| SPICE PEPR BLK REG FINE GRIND 16Z | 1 1/2 Tablespoon | | 225037 |
| BACON TOPPING CKD 1/2 DCD 2-5 GCHC | 1 Cup | | 814781 |

Preparation Instructions

Place drained green beans in a 4 inch pan. Steam for 30 minutes. Make sure that temperature is to 155 degrees. Add butter, pepper and bacon to vegetables once reached temperature and place in hot hold until ready for service.

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: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 42.39 | | |
| Fat | 2.08g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.83mg | | |
| Sodium | 255.44mg | | |
| Carbohydrates | 3.23g | | |
| Fiber | 2.16g | | |
| Sugar | 1.08g | | |
| Protein | 1.58g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 25.29mg | 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

Apple Crisp

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 156.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34041 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| APPLE SLCD HMSTYL SPCD 6-10 MUSLMN | 5 #10 CAN | | 507942 |
| FLOUR H&R GOLD MEDAL 14317 2-25 | 2 Cup | | 426253 |
| OATS QUICK HOT CEREAL 12-42Z GCHC | 2 Cup | | 240869 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 2 Cup | | 299405 |
| SUGAR BROWN MED 25 GCHC | 1 1/2 Cup | | 108626 |

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: 156.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 169.57 | | |
| Fat | 2.35g | | |
| SaturatedFat | 1.45g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 6.15mg | | |
| Sodium | 8.29mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 0.98g | | |
| Sugar | 30.03g | | |
| Protein | 0.28g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.25mg | Iron | 0.11mg |

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Nutrition - Per 100g

No 100g Conversion Available

BBQ Pork on Bun

| | | | |
|----------------------|--|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-34046 |
| School: | Millersburg Elementary-Middle School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| PORK SHRDD BBQ 6-5 JTM | 4 Ounce | | 366320 |
| 3.5" Bun, WG | 1 Each | | 3354 |

Preparation Instructions

No Preparation Instructions available.

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 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 308.00 | | |
| Fat | 7.70g | | |
| SaturatedFat | 2.10g | | |
| Trans Fat | 0.04g | | |
| Cholesterol | 44.00mg | | |
| Sodium | 419.90mg | | |
| Carbohydrates | 39.00g | | |
| Fiber | 3.40g | | |
| Sugar | 18.00g | | |
| Protein | 20.80g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Danimal or Trix Yogurt

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34628 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|------------------------------|------------|
| YOGURT DANIMAL STRAWB N/F 48-4Z DANN | 1 Each | READY_TO_EAT READY_TO_EAT | 885750 |
| YOGURT DANIMAL STRAWB BAN N/F 48-4Z | 1 Each | | 869921 |
| YOGURT STRAWB BAN BASH L/F 48-4Z TRIX | 1 Each | | 551760 |

Preparation Instructions

Read to eat single serving

CCP: Hold at 41° F or lower

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.000 |
| 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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 73.33 |
| Fat | 0.17g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 1.67mg |
| Sodium | 58.33mg |
| Carbohydrates | 14.33g |
| Fiber | 0.00g |
| Sugar | 9.67g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 113.33mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Assorted Variety of Muffin

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 5.00 | Category: | Grain |
| Serving Size: | 1.00 muffin | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34647 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| MUFFIN DBL CHOC WGRAIN IW 48-2Z SL | 1 Each | | 262343 |
| MUFFIN BANANA WGRAIN IW 48-2Z SL | 1 Each | | 262362 |
| MUFFIN BAN WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557981 |
| MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557970 |
| MUFFIN CHOCOLATE CHP WGRAIN IW 96-2Z | 1 Each | | 273681 |

Preparation Instructions

Store frozen until ready to use. Thaw overnight under refrigeration.

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: 5.00

Serving Size: 1.00 muffin

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 186.00 | | |
| Fat | 6.20g | | |
| SaturatedFat | 1.60g | | |
| Trans Fat | 0.02g | | |
| Cholesterol | 22.00mg | | |
| Sodium | 114.00mg | | |
| Carbohydrates | 29.40g | | |
| Fiber | 1.60g | | |
| Sugar | 15.60g | | |
| Protein | 2.80g | | |
| Vitamin A | 2.88IU | Vitamin C | 0.01mg |
| Calcium | 17.20mg | Iron | 0.95mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Nutri-Grain® Cereal Bar

| | | | |
|----------------------|-----------------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-34648 |
| School: | New Paris Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN | 1 Each | | 498170 |
| BAR STRAWB WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209761 |
| BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209741 |

Preparation Instructions

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: 3.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 150.00 |
| Fat | 3.50g |
| SaturatedFat | 0.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 140.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 14.00g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 140.00mg | Iron 1.90mg |

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

Nutrition - Per 100g

No 100g Conversion Available
