

Cookbook for Central Elementary School

Created by HPS Menu Planner

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1% Chocolate Milk

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Pizza Bagels

Slaw

Strawberry & Blueberry Yogurt Parfait w/Granola

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Chicken Caesar Salad

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Strawberry Smoothie w/Donut Holes

Scrambled Eggs

Chocolate Banana Smoothie w/Donut Holes

Ham & Cheese Biscuit

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Blueberry Muffin w/Strawberry Yogurt

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Broccoli Florets

Baby Carrots w/Ranch Cup

Grapes Giggles

Orange Wedges

Grape Tomatoes w/Ranch Cup

Very Berry Juice Box

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Donut Holes

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Italian Blend Vegetables

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Protein Pack

Homemade Ranch Dressing

Italian Side Salad

Berry Side Salad

Carrots & Green Peppers Cup w/Ranch Dip

Cauliflower & Cucumber Cup w/Ranch Dip

Broccoli & Tomato w/Ranch Dip

Broccoli & Tomato Cup w/Ranch Dip

Cauliflower & Celery Cup w/Ranch Dip

Cinnamon Chex- LG

Raspberry Vinaigrette Dressing

Buffalo Sauce Cup

Baked Apples

Italian Dressing- SM

Sour Cream

Chick' N Dippin Sauce Cup

Black Bean

Sweet & Sour Sauce Cup

Wings w/Garlic Parmesan Sauce

Cinnamon Toast Crunch Cereal- LG

Cocoa Puffs Cereal- LG

Garlic Toast

Potato Wedge

Margarine Cup

French Toast Bites & Bacon

Turkey & Cheese Sliders

Jello

Pudding

Bacon

Lucky Charms Cereal Bar

Powdered Donut Holes

Blueberry Donut Holes

Glazed Donut Holes

Cinnamon Toast Crunch Cereal Bar

Peach Cheerios Cereal Bar

Bento Box

Crispy Chicken Salad

Pepperoni Grilled Cheese Sandwich

Sausage Link & Biscuit Stick

Breakfast Burrito

BLT

Eagle Griddle

Dutch Waffle

Salad Bar

Chicken Casserole

Broccoli & Cheese

Baked Potato

Ham & Cheese Bento Box

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8136
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5#	1 Each	747611
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each	996579

Preparation Instructions

BAKE

Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Chicken-

Keep Frozen. Conventional Oven 20 min @ 350. Convection oven 14 min @ 350. Fryer: 3 1/2 to 4 minutes at 350 degrees F.

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

CCP: Hold for hot service at 135° F or higher.

Hot Dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8236
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HOT DOG WHEAT WHL 12-12CT GCHC	1 Each	517830
FRANKS BEEF 8/ 2-5 GFS	1 Each	417350

Preparation Instructions

Can be steamed, grilled, or oven heated. Heat to 165 degrees internal. Hot dog bun thaw and serve.

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

CCP: Hold for hot service at 135° F or higher.

Spicy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8237
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHIX BRST FLLT WGRAIN SPCY CKD 4-5#	1 Each	542823

Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

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

CCP: Hold for hot service at 135° F or higher.

Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8238
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY BRD WGRAIN FC 3Z 4-5#	1 Each	157582
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

Chicken Patty-

Prepare from frozen State

Conventional oven: heat for 15 minutes at 375 degrees F. Convection oven: heat for 12 minutes at 375 degrees F. Appliances vary, adjust cook times accordingly.

Marketing Tips

Hamburger Bun-

Ready to Eat

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

CCP: Hold for hot service at 135° F or higher.

Hot Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8239
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	2 Ounce	179906
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/2 Ounce	100018

Preparation Instructions

Heat ham to 165 degrees. Place ham and 1 slice of cheese on bun. Wrap, place in warmer.

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

CCP: Hold for hot service at 135° F or higher.

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8240
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
BEEF PTY FLAMEBR 210-2.4Z	1 Each	205030

Preparation Instructions

F

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

CCP: Hold for hot service at 135° F or higher.

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8241
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/2 Ounce	100018
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
BEEF PTY FLAMEBR 210-2.4Z	1 Each	205030

Preparation Instructions

Hamburger-Preparation Method:

Convection Oven: From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.

Bun-

Ready to eat

Cheese-

Ready to Eat

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

CCP: Hold for hot service at 135° F or higher.

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8242
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19
Carrot CHL SHRD WHL 4/5 LB BG- Graves County Schools	1/8 Cup	16L26

Preparation Instructions

Ready to eat.

Container- 792220 or 146633

Place romaine lettuce bowl and top with tomatoes and carrots.

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

Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8243
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
SAUSAGE PTY WHL HOG 2Z 12 GCHC	1 Each	568724

Preparation Instructions

Biscuit:

STANDARD PREP: PLACE WHITE BAKE-ABLE TRAY OF BISCUITS ONTO SHEET PAN. HEATING TIME 7-9 MINUTES FOR FULL SHEET PAN AT 325°F. SEE PACKAGE FOR COMPLETE HEATING INSTRUCTIONS.

Sausage

COOK THOROUGHLY IN OVEN OR GRIDDLE TO INTERNAL TEMPERATURE OF 165 DEGREES

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

CCP: Hold for hot service at 135° F or higher.

Strawberry Yogurt Parfait w/Granola

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8244
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	2 Ounce	711664
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1/2 Cup	621420

Preparation Instructions

READY_TO_EAT

Ready to use with pouch & serving tip.

Strawberries - Thaw and top yogurt

Granola

READY_TO_EAT

Ready to eat dry cereal packaged for cereal dispensers

Cup- 807441

Lettuce & Tomato Cup- Sandwich

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8271
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1/4 Cup	15D44
Tomatoes FR 5 x 6, 2 Layer Tray 20 LB CS- Graves County Schools	1 Slice	16063

Preparation Instructions

Ready to eat.

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

Cobb Salad

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8279
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
Broccoli Florets CHL 4/3 LB BG- Graves County Schools	1/8 Cup	16W37
Cauliflower FR 9-12 CT- Graves County Schools	1/8 Cup	16W41
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/8 Cup	15P30
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Pint	15D44
Peppers GRN FR SET BELL MED 20 LB CS- Graves County Schools	1/8 Cup	15N66
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/2 Cup	18B19
CHIX BRST STRP FC LRG 2-5 GCHC	1 Ounce	219011
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Ounce	191043
Carrot CHL SHRD WHL 4/5 LB BG- Graves County Schools	1/8 Cup	16L26
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124
BREADSTICK WGRAIN 1.31Z 10-20CT	2 Each	152211

Preparation Instructions

Salad Container- 108301

Place romaine and spinach in the bottom of the salad container.

Place items in the order listed below from left to right on top of the lettuce.

Cheese, Broccoli, Cauliflower, Bacon, Tomatoes, Green Peppers, Chicken, Cucumbers, Carrots

Breadstick- THAW & SERVE FOR 1-2 HOURS. HEAT AT 350 FOR 2-3 MINUTES IF DESIRED.

Bacon- HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

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

Colby Cheese Omelet

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8343
School:	Fancy Farm Elementary School		

Ingredients

Description	Measurement	DistPart #
EGG OMELET CHS COLBY 225-2.1Z SNYFR	1 Each	554470

Preparation Instructions

BAKE

Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

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

CCP: Hold for hot service at 135° F or higher.

Lucky Charms w/ Honey Oat Goldfish

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8363
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	1 Package	770960

Preparation Instructions

READY_TO_EAT

Ready to eat dry cereal in a portable, easy-to-serve bowl.

CCP: Store at 50°F - 70°F.

Trix Cereal

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8364
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782

Preparation Instructions

READY_TO_EAT

Ready to eat dry cereal in a portable, easy-to-serve bowl.

CCP: Hold at 50°F -70°F

Blueberry Pop Tart

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8365
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN BLUEB 72-2CT	1 Package	865101

Preparation Instructions

READY TO EAT

CCP: Store at 50°F - 70°F.

Strawberry Pop Tart

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8366
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package	123031

Preparation Instructions

Ready to serve.

CCP: Hold at 50°F -70°F

Mini Maple Pancakes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8367
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
PANCAKE MINI MAPL IW 72-3.03Z EGGO	1 Package	284831

Preparation Instructions

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

CCP: Hold for hot service at 135° F or higher.

Strawberry Mini Pancakes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8368
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
PANCAKE STRAWB WGRAIN IW 72-3.17Z	1 Package	269230

Preparation Instructions

READY_TO_EAT

Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.

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

CCP: Hold for hot service at 135° F or higher.

Mandarin Oranges

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8369
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
ORANGES MAND IN JCE 6-10 GCHC	1/2 Cup	612448

Preparation Instructions

Ready to use.

CCP: Store at 50°F - 70°F.

Apple Juice Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8370
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each	135440

Preparation Instructions

Thaw in cooler.

Ready to drink.

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

118921- Refrigerated Cup

210171- Frozen Carton

Orange Juice Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8372
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
JUICE ORNG 100 FZ 72-4FLZ SNCUP	1 Each	135450

Preparation Instructions

Ready to drink.

118930- Refrigerated Cup

208682- Frozen Carton

Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.

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

Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8373
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GCHC	1 Slice	204822

Preparation Instructions

Place bread on sheet pan and spray with butter spray. Toast for 3-5 minutes.

CCP: Heat to 135 F or higher.

Cinnamon Goldfish

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8390

Ingredients

Description	Measurement	DistPart #
CRACKER GLDFSH CINN 300-2CT PEPPFM	1 Package	194510

Preparation Instructions

Ready To Eat

CCP: Store at 50°F - 70°F.

1% White Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8391

Ingredients

Description	Measurement	DistPart #
1% White Milk- Graves County Schools	1 Cup	4752

Preparation Instructions

READY TO DRINK

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

1% Chocolate Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8392

Ingredients

Description	Measurement	DistPart #
1% Chocolate Milk- Graves County Schools	1 Cup	1555

Preparation Instructions

Ready To Drink

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

Grape Jelly

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8393

Ingredients

Description	Measurement	DistPart #
JELLY GRP 200-.5Z GCHC	1 Each	503233

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Applesauce

Servings:	1.00	Category:	Fruit
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8395

Ingredients

Description	Measurement	DistPart #
APPLESAUCE SWT 6-10 KE	1/2 Cup	179990

Preparation Instructions

READY TO EAT

CCP: Store at 50°F - 70°F.

Ketchup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8396

Ingredients

Description	Measurement	DistPart #
KETCHUP PKT LO SOD 1000-9GM REDG	1 Package	634610

Preparation Instructions

READY_TO_EAT

CCP: Store at 50°F - 70°F.

Mini Cinni

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8397

Ingredients

Description	Measurement	DistPart #
ROLL MINI CINNIS IW 72-2.29Z PILLS	1 Package	894291

Preparation Instructions

BAKE

Heat & Serve: Heat frozen Mini Cinnis in oven-able pouch. Convection Oven: Preheat oven to 325F. Place pouches flat on baking sheet and heat for 5-7 minutes.* *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load.

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

CCP: Hold for hot service at 135° F or higher.

Sliced Peaches

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8398

Ingredients

Description	Measurement	DistPart #
PEACH SLCD IN JCE 6-10 GCHC	1/2 Cup	610267

Preparation Instructions

Drain and serve.

CCP: Store at 50°F - 70°F.

Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8399

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851

Preparation Instructions

BAKE- Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Honey

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8400

Ingredients

Description	Measurement	DistPart #
HONEY PKT 200-9GM GCHC	1 Each	270539

Preparation Instructions

Ready to serve

CCP: Store at 50°F - 70°F.

Pineapple

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8401

Ingredients

Description	Measurement	DistPart #
PINEAPPLE CHUNKS IN JCE 6-10 GCHC	1/2 Cup	189952

Preparation Instructions

Drain and serve.

CCP: Store at 50°F - 70°F.

Pancake & Sausage on a Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8402

Ingredients

Description	Measurement	DistPart #
PANCK WRAP SAUS WGRAIN STIX 40-2.51Z	1 Each	556982

Preparation Instructions

Fully Cooked.

Place on lined pan and spray edges. CONVECTION OVEN - HEAT AT 350 DEGREES F, 10-12 MINUTES IF THAWED; 25 MINUTES IF FROZEN. MICROWAVE (1000 WATT HIGH POWER) - HEAT FOR 60 SECONDS IF THAWED; 90 SECONDS IF FROZEN.

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

CCP: Hold for hot service at 135° F or higher.

Biscuit & Gravy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8403

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
GRAVY MIX PEPR DRY 12-24Z GCHC	1 Tablespoon	701450

Preparation Instructions

Biscuit

BAKE- Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Gravy

Slowly add 24 ounces dry mix to 1 gallon of hot water (180-200 degrees F). While mixing with a wire whip. Mix until smooth. Cover and let stand 10 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Donuts

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8404

Ingredients

Description	Measurement	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each	556582
GLAZE DONUT HONEY DIPPED 24 RICH	1/2 Tablespoon	613789
SUGAR POWDERED 10X 12-2 PION	1/4 Teaspoon	859740

Preparation Instructions

Thaw and serve.

CCP: Heat to 135 F or higher.

Mustard

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8405

Ingredients

Description	Measurement	DistPart #
MUSTARD PKT 500-5.5GM GCHC	1 Each	700051

Preparation Instructions

No prep required.

CCP: Store at 50°F - 70°F.

Uncrustable

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8407
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z	1 Each	516761

Preparation Instructions

Thaw 60 minutes. Serve within 8-10 hours for optimal freshness. Do not microwave.

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

Banana

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8409
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BANANA GREEN 40 P/L	1 Each	686503

Preparation Instructions

READY TO EAT

CCP: Store at 50°F - 70°F.

Cheesy Bread w/Marinara Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8431
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721
BREADSTICK CHS WGRAIN 105-4Z	1 Each	723880

Preparation Instructions

Cheesy Bread-

PRODUCT SHOULD BE THOROUGHLY THAWED PRIOR TO COOKING. PLEASE LEAVE A SPACE BETWEEN EACH UNIT TO ENSURE PROPER BROWNING AND EVEN CHEESE MELT. PRE-HEAT OVEN TO 325-350 DEGREES AND COOK FOR 9-12 MINUTES OR UNTIL THE CHEESE IS PROPERLY AND EVENLY MELTED. THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING.

Marinara-

Ready to Eat

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

CCP: Hold for hot service at 135° F or higher.

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8432
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN DOG CHIX MINI WGRAIN CN 2-5	6 Each	497360

Preparation Instructions

BAKE

Heating times may vary with each oven.

DEEP_FRY

Heating times may vary with each fryer.

MICROWAVE

Heating times may vary with each oven.

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

CCP: Hold for hot service at 135° F or higher.

General TSO Chicken

Servings:	1.00	Category:	Entree
Serving Size:	10.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8434
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE GEN TSO 6-5# SOARING DRAGON	1 Tablespoon	120711
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620

Preparation Instructions

Popcorn chicken

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.

General TSO

Place unopened pouch in boiling water or steamer for 45 min. or until it reaches 140 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Hunan Chicken

Servings:	1.00	Category:	Entree
Serving Size:	10.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8435
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE HUNAN ORANGE STYLE 6-5#	1 Ounce	120722
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620

Preparation Instructions

Chicken

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.

Hunan Sauce

Place unopened pouch in boiling water or steamer for 45 min. or until it reaches 140 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Oranges

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8436
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Oranges FR 138 CT 35 LB CS- Graves County Schools	1 Orange	14F09

Preparation Instructions

Ready to eat.

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

Asian Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8437
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
RICE BRN ASIAN 6-26.4Z UBEN	1/2 Cup	244541

Preparation Instructions

STOVE TOP: COMBINE SEASONING PACKET AND RICE WITH WATER AS INDICATED ON PACKAGE INSTRUCTIONS. BRING TO A BOIL AND LET SIT OFF HEAT FOR 25 MINUTES.

Marketing Tips

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Egg Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8438
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
APTZR EGG ROLL PORK/VEG 144-1.5Z GLDT	1 Each	457639

Preparation Instructions

BAKE

Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Deep Fryer Instructions: Deep-Fry at 350°F. Frozen: 5 - 6 minutes, approximately. Thawed: 4 - 5 minutes. Microwave Instructions: Set microwave on high. Place frozen egg rolls on a microwave-safe dish. Allow 40 seconds per egg roll and 35 seconds for each additional egg roll. Conventional Oven Instructions: Preheat oven to 375°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 18 minutes. Convection: 12 - 14 minutes. Preparation Notes: Heating time may vary with equipment.

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

CCP: Hold for hot service at 135° F or higher.

Steamed Broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8440
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORETS 6-4 GCHC	1/2 Each	610902
SEASONING GARLIC HRB NO SALT 19Z TRDE	1/5 Teaspoon	565164
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810

Preparation Instructions

2 bags of butter buds to 24 pounds of vegetables.

Garlic Herb Seasoning- 8 T to 24 pounds.

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

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

CCP: Hold for hot service at 135° F or higher.

Wings w/Hot Sauce

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8442
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK DING BRD CKD 2-5 PRCE	5 Piece	686031
SAUCE HOT 4-1GAL LABRND	1 Teaspoon	259945

Preparation Instructions

DEEP_FRY

FROM FROZEN: CONVENTIONAL OVEN 20 MINUTES AT 375F; CONVECTION OVEN FOR 12 MINUTES AT 375F; DEEP FRY FOR 3-4 MINUTES AT 350F.

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

CCP: Hold for hot service at 135° F or higher.

Wings w/BBQ Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8443
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK DING BRD CKD 2-5 PRCE	5 Piece	686031
SAUCE BBQ ORIG MILD 4-1GAL CATL	1 Tablespoon	265543

Preparation Instructions

DEEP_FRY

FROM FROZEN: CONVENTIONAL OVEN 20 MINUTES AT 375F; CONVECTION OVEN FOR 12 MINUTES AT 375F; DEEP FRY FOR 3-4 MINUTES AT 350F.

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

CCP: Hold for hot service at 135° F or higher.

Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8444
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DOUGH ROLL DNNR WGRAIN 160-2.5Z RICH	1 Each	563332

Preparation Instructions

Proof dough for 40-50 minutes. Bake: Rack Oven at 375 degrees F for 12-14 minutes. Convection Oven at 325 degrees F for 10-12 minutes.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Tater Tots

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8445
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO TATER TOT ROUNDS 6-5 GCHC	1/2 Cup	324167

Preparation Instructions

Fry 1 LB at 360 degrees for 1 minute and 45 seconds .

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

CCP: Hold for hot service at 135° F or higher.

Carrots w/Ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8446
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Carrots CHL Baby WHL 30/1 LB BG- Graves County Schools	1/2 Cup	15014
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

Ready to eat.

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

Fuji Apples

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8447
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Apples FR Fuji 125 CT 40 LB CS- Graves County Schools	1 Apple	15PO9

Preparation Instructions

Ready to eat

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

Red Delicious Apples

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8448
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Apples FR R/D 125-138 CT LB CS- Graves County Schools	1 Apple	14M10

Preparation Instructions

Ready to eat.

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

Chicken Smackers

Servings:	1.00	Category:	Entree
Serving Size:	10.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8450
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Piece	536620

Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350 F; CONVECTION OVEN FOR 6-8 MINUTES AT 350 F. Deep fry at 350 degrees until it reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Mashed Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8451
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO PRLS XTRA RICH 6-3.56 BAMER	1 Ounce	222585
BUTTER SUB 24-4Z BTRBUDS	2/7 Teaspoon	209810
SALT IODIZED 18-2.25 GCHC	1/7 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037

Preparation Instructions

1. Pour 11.5 quarts boiling water in mixer bowl
 2. Add potatoes and mix using whip attachment. Mix on low and slowly add potatoes. Mix for one minute. Scrape bowl, whip on high until fluffy (3-5 minutes).
 3. Serve. Add more boiling water to make potatoes thinner or more potatoes to make thicker. For varying quantities add 1 part potatoes to 2 parts boiling water.
- CCP: Hold for hot service at 135° F or higher.
CCP: Hold for hot service at 135° F or higher.

Green Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8452
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV 6-10 GCHC	1/2 Cup	273856
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037

Preparation Instructions

Heat to 165 degrees.

Optional- Onion Flakes- #513997- 1/8 tsp.

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

CCP: Hold for hot service at 135° F or higher.

Strawberries

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8453
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Strawberries RF Clamshell 8/1 LB CO- Graves County Schools	1 Each	17W87

Preparation Instructions

Ready to eat.

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

Brown Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8454
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
MIX GRAVY BRN LO SOD 8-16Z TRIO	1 Ounce	552050

Preparation Instructions

Basic Preparation

IN SAUCEPAN HEAT 1 GALLON OF WATER (190-212 DEGREES F). REMOVE FROM HEAT. GRADUALLY ADD FULL PACKAGE OF GRAVY MIX, STIRRING BRISKLY WITH WIRE WHISK. RETURN TO MED-HIGH HEAT. STIR UNTIL GRAVY IS THICKENED AND SMOOTH. SERVE OR HOLD ON STEAM TABLE

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

CCP: Hold for hot service at 135° F or higher.

Honey Mustard Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8455
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE HNY MSTRD LT DIP CUP 100-1Z	1 Each	499410

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

BBQ Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8456
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE BBQ LO SOD DIP CUP 100-1Z	1 Each	499402

Preparation Instructions

READY TO EAT

CCP: Store at 50°F - 70°F.

Ranch Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8457
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Rotini W/Meat Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8458
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	8 Ounce	728590

Preparation Instructions

PLACE SEALED BAG IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES.
CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED

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

CCP: Hold for hot service at 135° F or higher.

Garlic Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8459
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD GARL TST SLC WGRAIN 12-12CT	1 Slice	277862

Preparation Instructions

BAKE

Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Green Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8460
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PEAS SWT MXD SV 6-10 KE	1/2 Cup	256935
BUTTER SUB 24-4Z BTRBUDS	1/2 Teaspoon	209810
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037

Preparation Instructions

Heat to 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Ranch Dressing- SM

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8461
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH FF 200-12GM HNZ	1 Each	261432

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Calzone w/Marinara Cup

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8462
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN 80-5Z	1 Each	135191
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721

Preparation Instructions

PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.

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

CCP: Hold for hot service at 135° F or higher.

Corn

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8463
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	1/2 Cup	283730
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037

Preparation Instructions

PACKAGING: BULK PRODUCT IN POLY LINER IN CORRUGATE BOX. PREP. INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Sliced Pears

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8464
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PEAR SLCD IN JCE 6-10 GCHC	1/2 Cup	610399

Preparation Instructions

Drain and serve.

CCP: Store at 50°F - 70°F.

Whole Grain Cookie

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8465
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DOUGH CKY CHOC CHIP WGRAIN 384-1Z	1 Each	243371

Preparation Instructions

BAKING TIMES: CONVECTION OVEN: PRE-SET FOR 15-17 MI NUTES. CONVECTION OVEN: HEAT TO 300°F FOR 9-11 MINUTES. ACTUAL BAKING TIME WILL DEPEND ON THE DOUGH TEMPERATURE, AND NUMBER OF COOKIES BAKED. PROPERLY BAKED BOOKIES SHOULD HAVE A GOLDEN BROWN COLOR, AND SHOULD BE FIRM ON THE OUTISDE AND HAVE A SOFT, MOIST INTERIOR.

CCP: Heat to 135 F or higher.

Crackers w/Cobb Salad

Servings:	1.00	Category:	Grain
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8544
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
CRACKER SALTINE UNSALTED 500-2CT NAB	6 Each	536091

Preparation Instructions

No Preparation Instructions available.

Pickles

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8545
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
PICKLE KOSH DILL CHIP C/C 5GAL GIEL	3 Slice	557846

Preparation Instructions

Ready to serve.

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

Onion

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8546
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
Onions Dry YEL DRY 5 LB BG- Graves County Schools	1 ring	15N62

Preparation Instructions

Ready to eat.

CCP: Store at 50°F - 70°F

Honey Mustard Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8547
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
DRESSING HNY MSTRD FF PKT60-1.5Z MARZ	1 Each	589349

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Italian Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8548
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
DRESSING ITAL FF PKT 60-1.5Z MARZ	1 Each	549584

Preparation Instructions

Ready to use.

CCP: Store at 50°F - 70°F.

Ranch Dressing- LG

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8549
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH FF PKT 60-1.5Z MARZ	1 Each	582816

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Yogurt w/Honey Oat Goldfish

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8550
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each	200612
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	1 Package	770960

Preparation Instructions

OPEN AND EAT

CCP: Hold at 50°F -70°F

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

Crinkle Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8551
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
FRIES 3/8 C/C 6-5 KE	1/2 Cup	418450

Preparation Instructions

Cook from frozen state. Fill fryer basket half full, deep fry at 350 degrees for 3 - 3 1/2 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Mayonnaise

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8552
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
MAYONNAISE LT PKT 200-12GM GCHC	1 Each	188741

Preparation Instructions

Ready to eat.

CCP: Store at 50°F - 70°F.

Cucumber w/Ranch Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8553
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/2 Cup	15P30
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

Ready-To-Eat

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

Cheese Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8554

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT	1 Slice	667772

Preparation Instructions

Cook before eating. Best if cooked from Frozen state. Convection Oven: Place 1.5 pizza on a tray. Bake at 350 degrees F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. Impingement Oven: Load 1 whole pre-sliced pizza. Bake at 420 degrees F for 6-8 minutes. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle.

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

CCP: Hold for hot service at 135° F or higher.

Pepperoni Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8555

Ingredients

Description	Measurement	DistPart #
PIZZA TKY PEPP 16 WGRAIN SLCD 3-3CT	1 Slice	673133

Preparation Instructions

Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Oven temperatures and cook times may vary.

Thawed Pizza: Convection Oven, 435 F 6 to 7 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Fiesta Rice

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8656
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
RICE MEXICAN FIESTA 6-25.9Z BENS	1 Ounce	259389

Preparation Instructions

Stove: In a large stock pot add 1.75 quarts of water, rice, contents of seasoning packet and 2 ounces of butter (optional). Stir well and bring to a boil. Reduce heat to simmer, cover and let stand for 15 minutes or until MOST of the water is absorbed. Stir well. Transfer to serving pan and keep warm at 160 degrees F. Fluff with fork before serving. **Oven:** In a deep half-size steamtable tray, combine 1.75 quarts of boiling water, rice, seasoning packet and 2 ounces of butter (optional). Stir well and cover. Bake in a 450 degree F oven for 20-25 minutes or until most of the water is absorbed. Stir well. Transfer to serving pan and keep warm at 160 degrees F. Fluff with fork before serving. **CCP:** Heat to 165° F or higher for at least 15 seconds.
CCP: Hold for hot service at 135° F or higher.

Salsa

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8657
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SALSA 103Z 6-10 REDG	1/2 Cup	452841

Preparation Instructions

Ready to eat.

CCP: Store at 50°F - 70°F.

Chicken & Cheese Quesadilla

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8658
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1/8 Cup	191043
TORTILLA FLOUR 8 24-12CT GRSZ	1 Each	713330
CHIX CKD SHRD WHT IQF 2-5 GCHC	2 Ounce	617760
CHIX BRST STRP FAJT CKD 2-5 PERD	2 Ounce	266310

Preparation Instructions

Cheese-

Ready to Eat

Tortilla Shell-

Ready To Eat

Chicken Fajita-

PLACE FROZEN CHICKEN FAJITA STRIPS IN A SINGLE LAYER ON SHEET PANS. HEAT TO AN INTERNAL TEMPERATURE OF 165 *F FOR 15 SECONDS. TIMES AND TEMPERATURES ARE CRITICAL TO PRODUCT QUALITY. IN A DECK OVEN HEAT 25-30 MINUTES AT 350 *F AND IN A CONVECTION OVEN HEAT 15-20 MINUTES AT 400 *F.

or

Shredded Chicken - 2 oz.

BEST IF THAWED IN REFRIGERATOR. REMOVE DESIRED AMOUNT TO THAW FROM BULK CASE. PLACE IN SEALED CONTAINER IN REFRIGERATOR OVERNIGHT. OR MICROWAVE SMALL AMOUNTS 2-3 MINUTES. READY TO USE. ONLY NEED TO THAW PRIOR TO SERVING. HOWEVER, FROZEN PRODUCT MAY BE ADDED TO RECIPE AND THEN 1) WARMED OR COOKED, OR 2) ALLOWED TO THAW OVERNIGHT IN REFRIGERATOR (EXAMPLE: WALDORF CHICKEN SALAD)

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

CCP: Hold for hot service at 135° F or higher.

Bacon Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8659
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
Cheese, Processed, Sliced Yellow	1 Ounce	100018
BACON CKD MED SLCD 3-100CT GFS	1 Slice	874124
BEEF PTY FLAMEBR 210-2.4Z	1 Each	205030

Preparation Instructions

Burger- BAKE

From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.

Bacon- Standard Prep: Place bacon on sheet pan. Heat 5-7 minutes at 350 F in convection oven.

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

CCP: Hold for hot service at 135° F or higher.

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8660
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
BEAN BKD KTTL BRN SUGAR 6-10 HRTSTN	1/2 Cup	822477

Preparation Instructions

Heat to 135 degrees and serve.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Chicken Strips

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8785
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST TNRD BRD WGRAIN 4.5Z 8-4#	3 Piece	202490

Preparation Instructions

DEEP_FRY

Appliances vary, adjust accordingly.

UNCOOKED: FOR SAFETY, PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURED BY A THERMOMETER.

Deep Fry

Preheat oil to 350°F. From frozen, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 5 1

2 - 7 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.

Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F

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

CCP: Hold for hot service at 135° F or higher.

Peppered Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8888
School:	Wingo Elementary School		

Ingredients

Description	Measurement	DistPart #
GRAVY MIX PEPR DRY 12-24Z GCHC	1 Fluid Ounce	701450

Preparation Instructions

SLOWLY ADD 24 OZ. DRY MIX TO 1 GALLON HOT WATER (180-200 F) WHILE MIXING WITH A WIRE WHIP. MIX WELL UNTIL SMOOTH. COVER AND LET STAND 10 MINUTES. REMOVE COVER, MIX WELL AND SERVE.

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

CCP: Hold for hot service at 135° F or higher.

Penne Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9234
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ENTREE PENNE W/ALFREDO SCE 6-5	6 Ounce	491074

Preparation Instructions

Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

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

CCP: Hold for hot service at 135° F or higher.

BBQ Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9236
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810

Preparation Instructions

BBQ-

Prepare from frozen state. Bake at 350 degrees until internal temperature is 165 degrees.

Bun-Ready to eat

CCP: Hold for hot service at 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Potato Wedges

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9237
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRIES WEDGE SEAS 6-5 LAMB	2 7/8 Ounce	457558

Preparation Instructions

FRY 1.5 LBS AT 360 DEGREES F. FOR 3 MINUTES AND 15 SECONDS.

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

CCP: Hold for hot service at 135° F or higher.

Walking Beef Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9238
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	1 Each	815803

Preparation Instructions

Thaw product for 3 days. Place sealed bags in a steamer or in boiling water. Heat approximately 30 minutes or until it reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Refried Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9239
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN REFRD 6-10 ROSARITA	1/2 Cup	293962

Preparation Instructions

Heat to minimum internal temperature of 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Lettuce & Tomato Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9241
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1/4 Cup	15D44
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19

Preparation Instructions

Ready to eat.

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

Shredded Cheese

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9246
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Ounce	191043

Preparation Instructions

Ready to serve.

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

Grapes

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9398
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Grapes Red SDLS US #1/18 LB CS- Graves County Schools	1/2 Cup	14P36

Preparation Instructions

Ready to eat.

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

Crispito

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9481
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRISPITO CHIX CHILI WGRAIN 72-3.45Z	1 Each	616781

Preparation Instructions

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

16-18 minutes at 375°F from FROZEN. 10- 14 min. from THAWED.

Instructions are approximate. Heat until internal temperature reaches 140°F.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

12-15 minutes at 350°F from FROZEN.

Instructions are approximate. Heat until internal temperature reaches 140°F.

DEEP_FRY

Appliances vary, adjust accordingly.

Deep Fry

5 - 5 1

2 minutes at 350°F from FROZEN.

Instructions are approximate. Heat until internal temperature reaches 140°F.

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

CCP: Hold for hot service at 135° F or higher.

Queso Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9482
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Ounce	722110

Preparation Instructions

PLACE SEALED BAGS IN A STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. CAUTION SHOULD BE TAKEN WHEN OPENING BAGS TO AVOID BEING BURNED.

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

CCP: Hold for hot service at 135° F or higher.

Tortilla Chips

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9483
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL RND WGRAIN 8-16Z TOSTIT	13 Each	739741

Preparation Instructions

Ready to eat.

CCP: Hold at 50°F -70°F

Applesauce Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9494

Ingredients

Description	Measurement	DistPart #
Applesauce, Unsweetened, Cups- Graves County Schools	4 1/2 Ounce	110361

Preparation Instructions

READY TO EAT

CCP: Store at 50°F - 70°F.

Jammer

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9554
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAND SOY BTR & JAM WGRAIN IW 40-4.6Z	1 Each	661222

Preparation Instructions

Thaw and serve.

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

Stir Fry Vegetables

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9555
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG BLND STIR FRY 6-2 LACHY	1/2 Cup	473324
SEASONING GARLIC HRB NO SALT 19Z TRDE	1/5 Teaspoon	565164
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810

Preparation Instructions

1 bags of butter buds to 12 pounds of vegetables.

Garlic Herb Seasoning- 4 T to 12 pounds.

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Chili Dog

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9630
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	2 Ounce	344012
BUN HOT DOG WHEAT WHL 12-12CT GCHC	1 Each	517830
FRANKS BEEF 8/ 2-5 GFS	1 Each	417350

Preparation Instructions

Hot Dog-

FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F.

Chili-

From thawed state leave in the bag and place in combi oven or kettle and heat til it reaches temperature of 165 degrees

Hamburger Bun-

Ready to Eat.

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

CCP: Hold for hot service at 135° F or higher.

French Toast Bites

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9844

Ingredients

Description	Measurement	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	6 Each	391073

Preparation Instructions

Thaw at room temp. for 30-60 minutes. Heat in oven at 375 degrees for 2-3 minutes. Roll in granulated sugar immediately, or ice when cool.

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

CCP: Hold for hot service at 135° F or higher.

Mini Chocolate Crescent

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9922
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRESCENT CHOC FILLD IW 72-2.29Z PILLS	1 Each	321722

Preparation Instructions

READY_TO_EAT

Heat & Serve: Heat frozen Crescent Rolls in oven-able pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes* or conventional oven from 10-12 minutes*. For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes. For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving. *Do not place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load.

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

CCP: Hold for hot service at 135° F or higher.

Fudge Pop Tart

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9924
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package	452082

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Mini Pancake Wraps

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9925
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	6 Each	696180

Preparation Instructions

Cook from thawed or frozen in a microwave, convection or conventional oven. Heat to an internal temperature of 160 degrees F.

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

CCP: Hold for hot service at 135° F or higher.

Maple Syrup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9926
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SYRUP PANCK MAPL 100-1.5Z MADEIRA FRM	1 Each	433745

Preparation Instructions

Ready to eat

CCP: Store at 50°F - 70°F.

Bacon Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9929
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124

Preparation Instructions

BAKE

Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven.

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

CCP: Hold for hot service at 135° F or higher.

EggStravaganza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9931
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD W/BCN & CHS 4-5 SNY	3 Ounce	533034

Preparation Instructions

Thaw. Bake in a pan sprayed with pan release. Cover pan with foil. Conventional Oven 275 degrees, 25 to 30 minutes, stirring every 10 minutes. Conventional oven 300 degrees for 35 to 40 min. stirring every 10 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Cinnamon Toast

Servings:	1.00	Category:	Grain
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9932
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GCHC	1 Slice	204822

Preparation Instructions

Bread-Ready to Eat

Spray bottom of pan. lay bread out on pan and spray with butter spray and sprinkle with cinnamon sugar.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Scalloped Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9944
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO SCALLOPED CLSC R/SOD 6-2.25	31 3/11 Gram	118567

Preparation Instructions

BAKE

1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 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. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.

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

CCP: Hold for hot service at 135° F or higher.

Breaded Okra

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9945
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
OKRA BRD HVY 4-5 STILWELL	1/2 Cup	172531

Preparation Instructions

Cook from frozen. Deep fryer frying oil temp 350 degrees. Deep fry 5-6 minutes.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Waffle Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10080
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRIES WAFFLE 6-4.5 MCC	1/2 Cup	201081

Preparation Instructions

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

DEEP_FRY

FILL BASKET HALF FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1/4 TO 2 3/4 MINUTES.

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

CCP: Hold for hot service at 135° F or higher.

Donut Holes & Chicken Smackers

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10081
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	5 Each	536620
DONUT HOLE WGRAIN 384-.41Z RICH	3 Each	839520

Preparation Instructions

Popcorn Chicken

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.

Donut Holes

. Place on lined sheet pan and thaw for 30-60 minutes at room temperature.

2. Heat in oven at 375 F for 2-3 minutes.

3. Finish: Glaze or roll in granulated sugar immediately, or ice when cool

CCP: Heat to 135 F or higher.

Bacon Tornado

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10082
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TORNADO BKFST BCN EGG&CHS 3-8CT RUIZ	1 Each	149311

Preparation Instructions

Preheat oven to 350 degrees F. Place tornado on cooking sheet lined with parchment paper. Place in preheated oven for 25 minutes until 161 degrees is achieved. Check the temperature and if necessary continue cooking until 161 degrees is reached.

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

CCP: Hold for hot service at 135° F or higher.

Sausage Tornado

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10083
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TORNADO BKFST EGG&SAUS 2.79Z 18-8CT	1 Each	495932

Preparation Instructions

Place tornados on cooking sheet that has been lined with parchment paper or lightly coated with cooking spray. Place in preheated oven of 325 degrees for 15-20 minutes. Convection Oven: 325 degrees F fan High. 12 minutes

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

CCP: Hold for hot service at 135° F or higher.

Mixed Berry Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10369

Ingredients

Description	Measurement	DistPart #
Mixed Berry Frz Cup- 96/4.5 oz.- Graves County Schools	1/2 Cup	110859

Preparation Instructions

Thaw and serve.

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

Salsa

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10371

Ingredients

Description	Measurement	DistPart #
Salsa, Low-Sodium, Canned	1/2 Cup	100330

Preparation Instructions

Ready to eat.

Chili

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10479
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	6 Ounce	344012

Preparation Instructions

From thawed state leave in the bag and place in combi oven or kettle and heat til it reaches temperature of 165 degrees

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

CCP: Hold for hot service at 135° F or higher.

Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10480
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Cheese, Processed, Sliced Yellow	2 Ounce	100018
BREAD WGRAIN HNY WHT 16-24Z GCHC	2 Slice	204822

Preparation Instructions

Place 2 slices of cheese between 2 pieces of bread. Butter spray both sides of sandwich. Place on baking pan, bake 350 degrees for 10 minutes or until golden brown.

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

CCP: Hold for hot service at 135° F or higher.

Pickle Spear

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10484
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PICKLE SPEAR 400CT +/-25 5GAL BRICK	1 Slice	476897

Preparation Instructions

Ready to serve.

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

Strawberry Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10607

Ingredients

Description	Measurement	DistPart #
STRAWBERRIES, DICED, CUPS, FROZEN	1 Each	100256

Preparation Instructions

Thaw and serve.

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

Peach Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10608

Ingredients

Description	Measurement	DistPart #
Peach Cups 96-4.4Z	1 Each	100241

Preparation Instructions

Thaw and serve

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

Breakfast Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10661
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	503640

Preparation Instructions

BAKE

COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1

2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

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

CCP: Hold for hot service at 135° F or higher.

Seasoned Potato Coins

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10662
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO ROUNDS COIN 6-5 LAMB	2 7/13 Ounce	265632

Preparation Instructions

FRY 1.5 LBS AT 360 DEGREES FOR 1 MINUTE AND 30 SECONDS OVEN RECONSTITUTION: CONVECTION OVEN : BAKE 1.5 LBS AT 400 DEGREES F FOR 10 MINUTES. CONVENTIONAL OVEN : BAKE 1.5 LBS AT 450 DEGREES F FOR 15 MINUTES.

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

CCP: Hold for hot service at 135° F or higher.

Fruit Punch Carton

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-10663
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Fruit Punch- Graves County Schools	1 Each	4429

Preparation Instructions

READY_TO_DRINK

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

Breakfast Burrito

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10729
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BURRITO SAUS/BN/EGG/CHS WGRAIN 96-3.5	1 Each	497510

Preparation Instructions

Cook from thawed state. Bake at 280 degrees for 10-15 minutes.

CCP: Heat to 135° F or higher.

Pizza Crunchers w/Marinara Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10730
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	4 Each	143271
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721

Preparation Instructions

BAKE

Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-12 minutes (full tray). If baking more than one tray, longer cooking time may be required.

Marinara

READY_TO_EAT

None

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

CCP: Hold for hot service at 135° F or higher.

Turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10775
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Turkey, Roast, Frozen	3 Ounce	100125

Preparation Instructions

BAKE

Thaw several days before cooking. Bake at 400 degrees until internal temp reaches 165 degrees or more.

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

CCP: Hold for hot service at 135° F or higher.

Sweet Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10776
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO SWT CUT 40-55CT L/S 6-10 GCHC	1/2 Cup	118605

Preparation Instructions

Heat and serve.

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

CCP: Hold for hot service at 135° F or higher.

Turkey Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10777
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
GRAVY MIX TKY 12-15Z GCHC	1 Tablespoon	242440

Preparation Instructions

STOVE TOP DIRECTIONS: 1.BRING 3 QUARTS OF WATER TO A BOIL. 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP. 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL. 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140°F- 180°F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOVE

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

CCP: Hold for hot service at 135° F or higher.

Dressing

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10778
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
STUFFING CRNBRD 4-6# GDODYS	4 Ounce	585700

Preparation Instructions

Thaw. Remove overwrap and lid. Place on a cookie sheet. Bake at 350 degrees for approximately 60 min. Until temp reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Chicken & Dumplings

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10883

Ingredients

Description	Measurement	DistPart #
DUMPLING DGH W/SEAS 2-2.25# PION	10 Each	538451
CHIX CKD SHRD WHT IQF 2-5 GCHC	2 Ounce	617760

Preparation Instructions

Combine 6 quarts of water and seasoning packet in a 3 gallon sauce pot. Bring to boil. Add 1 bag of frozen dumpling dough and stir. Cover partially with a lid and simmer for 1 hour. Add 2 1/2 lbs cooked, diced chicken. Simmer for 15-30 minutes more until dumplings are tender.

Shredded Chicken-

Put thawed chicken in a hotel pan and warm to 165 degrees before placing in the dumplings.

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

CCP: Hold for hot service at 135° F or higher.

Black-Eyed Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10884

Ingredients

Description	Measurement	DistPart #
PEAS BLACK-EYED FCY 6-10	1/2 Cup	202507

Preparation Instructions

Standard Prep: Open can and pour in hotel pan. Heat at 350 degrees until it reaches 165 degrees.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Dill Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11125
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	517810
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	1 Each	542832

Preparation Instructions

Hamburger Bun-

Ready to Eat

Dill Flavored Chicken

Cook from frozen state.

Conventional Oven: Heat 14-16 minutes at 375 F. Turn after 6 minutes. Convection Oven: 13-15 minutes at 375 F. Turn after 6 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Baked Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11216
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
HAM PIT SMKD W/A CARVNG 2-14AVG HRML	2 Ounce	117315

Preparation Instructions

FULLY COOKED, READY TO SLICE, HEAT & SERVE.

Ham-

Standard Prep: After slicing ham in 2 oz portion lay in hotel pan and heat in 350 F convection oven until it reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Golden Delicious Apples

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11396
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
	1 Apple	14F14

Preparation Instructions

READY_TO_EAT

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

Frosted Flakes w/ Honey Oat Goldfish

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11397
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190
CRACKER GLDFSH HNY OAT WGRAIN 300-2CT	1 Package	770960

Preparation Instructions

Product is shelf stable. Ready to serve.

CCP: Store at 50°F - 70°F.

Mini Powdered Donuts

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11398
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package	738201

Preparation Instructions

Thaw and serve.

CCP: Store at 50°F - 70°F.

Chocolate Muffin w/Vanilla Yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11450
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each	262343
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each	200612

Preparation Instructions

Chocolate Chip Muffin- Thaw and Serve

CCP: Store at 50°F - 70°F.

Vanilla Yogurt-Ready to Eat

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

Doritos

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11451
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	1 Package	815803

Preparation Instructions

Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy

CCP: Store at 50°F - 70°F.

Lo Mein Noodles

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11455
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
NOODLE LO MEIN 4-5 AMOY	4 Ounce	529110

Preparation Instructions

BLANCH

Noodles are pre-cooked and ready to use. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water. - Stir-fried: Saute desired meats and vegetables. Add noodles, 2-4 cups of broth or water, desired seasonings and allow to simmer for about 2 minutes. Remove and serve. - Soup: Add noodles into desired soup broth, simmer for 2 minutes, and serve. - Salad: Toss noodles with desired vegetables and salad

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

CCP: Hold for hot service at 135° F or higher.

Cinnamon Roll

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11457
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
WG Cinnamon Roll	1 Ounce	119090
ICING CREAM CHEESE 16# RICH	1/2 Tablespoon	133574

Preparation Instructions

Place frozen roll dough smooth side facing downward, on parchment lined baking sheet. Bake times will vary by oven type and quantity of product in oven. Rolls are fully baked when center curl springs back when lightly touched. Allow to cool if icing or finishing.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11458
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF 30 GCHC	1/2 Cup	285590

Preparation Instructions

From frozen state place in a hotel pan with small amount of water. Heat at 350 degrees until it reaches 165 degrees.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Lasagna Roll-Up

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11459
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Each	234041
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	4/9 Cup	573201
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	1/9 Cup	780995

Preparation Instructions

Sauce- KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

Place 3 cups of canned sauce in the bottom of steam table pan. Place single layer (18 per pan) of frozen roll-ups in pan, cover with 5 cups of sauce. Place 2 cups of mozzarella cheese on top of sauce. Cover pan with foil, bake 375 degrees for 45 minutes. Cook until internal temp is 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Breakfast Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11470
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO ROUNDS COIN 6-5 LAMB	2 7/13 Ounce	265632
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	192330
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124

Preparation Instructions

Bacon-

Standard Prep: Place bacon on sheet pan and heat at 350 degrees 7-9 minutes in a convection oven.

Potato round coins-

From frozen state fry at 360 degrees until it reaches 165 degrees.

Scrambled Egg-

BAKE

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes
CONVENTIONAL OVEN - 300 F Thawed: 30-35 minutes Frozen: 35-40 minutes

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

CCP: Hold for hot service at 135° F or higher.

Beef Enchiladas

Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11520
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Pound	722110
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	722330
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Pound 4 Ounce (20 Ounce)	191043
TORTILLA FLOUR 8 24-12CT GRSZ	44 Each	713330
SAUCE ENCHILADA 4-1GAL PACE	2 Pound	690580

Preparation Instructions

Prep Time: 45 min.

1. Heat JTM Products in a steamer, kettle or boiling water.
2. Heat for approximately 45 minutes and check for an internal temp. of 165°F or higher (HACCP Critical Control Point - 145°F for 15 seconds)
3. Once the product has reached internal temperature, place on the serving line or in a holding cabinet. Hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use..
4. Portion 34 oz. (4.25 cups) of poco sauce mixed with diced tomatoes in each hotel pan to coat bottom.
5. Portion 1.58 oz. (#20 scoop) of beef taco in the center of 8" tortillas.
6. Roll tortillas leaving ends open.
7. Portion 22 enchiladas in each hotel pan. (2x11)
8. Ladle 18 oz. of queso blanco over each pan of enchiladas evenly.
9. Sprinkle 10 oz. of shredded cheddar cheese over each pan.
10. Bake in a 350°F oven until cheese is melted.

Recipe yields 44 servings (one enchilada equals 6.14 oz. by weight per serving.)

*One serving provides 2.0 oz. M/MA + 1/8 cup R/O vegetable + 1.5 oz. Grain Equivalent

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

CCP: Hold for hot service at 135° F or higher.

BBQ Nachos

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11521
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	3 Ounce	498702

Preparation Instructions

Prepare from frozen state. Bake at 350 degrees until internal temperature is 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Nacho Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11522
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS JALAP R/F 6-5# JTM	2 Ounce	490785

Preparation Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches serving temp.

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

CCP: Hold for hot service at 135° F or higher.

Oven Roasted Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11524
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Oven Roasted Chicken- Graves County Schools	1 Piece	100080

Preparation Instructions

Thaw and bake according to direction on the box.

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

CCP: Hold for hot service at 135° F or higher.

Macaroni & Cheese- SM

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11526
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5# JTM	1/2 Cup	150731

Preparation Instructions

Placed sealed bad in steamer or boiling water. Heat for 45 minutes, or until item reaches 165 degrees

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

CCP: Hold for hot service at 135° F or higher.

Mexicorn

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11562
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF 30 KE	1/2 Cup	283730
Peppers GRN FR SET BELL MED 20 LB CS- Graves County Schools	1/16 Cup	15N66
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810

Preparation Instructions

Place corn in minimum amount of boiling water, bring to a second boil and cook until tender. Season to taste.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Pizza Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11721

Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142
SAUCE PIZZA W/BASL 6-10 GCHC	2 Ounce	100234
PEPPERONI SLCD 14-16/Z 2-5 GCHC	1/2 Ounce	729981
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	1 1/2 Ounce	421812

Preparation Instructions

Place buns face up on a sheet pan with parchment paper. Add pizza sauce (2 ounces) on the bun. Top with 16 pepperonis, and add 1.5 ounces of mozzarella cheese. Place in oven and toast for 5-7 minutes at 350 degrees, or until product reaches an internal temperature of 135 degrees.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Emoticon Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11724
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO MASH SHPD EMOTICON 6-4 MCC	4 Piece	538872

Preparation Instructions

Cook frozen. Fill basket 1/3 full with product. Deep fry 350 degrees for 2 to 2 1/2 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Personal Pan Pepperoni Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11982
School:	Sedalia Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA PEPP 5 WGRAIN 60-4.98Z TONY	1 Each	605911

Preparation Instructions

Thawing Instructions

Cook from frozen.

Basic Preparation

Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results.

Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

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

CCP: Hold for hot service at 135° F or higher.

Personal Pan Mexican Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11983
School:	Sedalia Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA MEX 6" WGRAIN 60-6Z ALPH SUPRM	1 Each	476993

Preparation Instructions

Thaw. Place pizza on parchment paper, bake 425 degrees for 7-9 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Personal Pan Cheese Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11984
School:	Sedalia Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 5 WGRAIN 4.98Z 6-10CT TONY	1 Each	605922

Preparation Instructions

Thawing Instructions

Cook from frozen.

Basic Preparation

Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results.

Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

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

CCP: Hold for hot service at 135° F or higher.

Berry Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-12146
School:	Wingo Elementary School		

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
Baby Spinach	1 Cup	15R76
ORANGES MAND IN JCE 6-10 GCHC	1/4 Cup	612448
Strawberries RF Clamshell 8/1 LB CO- Graves County Schools	1/4 Cup	17W87
CHIX BRST STRP FC LRG 2-5 GCHC	1 1/2 Ounce	219011
DRIED CRANBERRIES PREM 4 P/L	1/8 Cup	741950
BLUEBERRY 12-1PT P/L	1/4 Cup	451690
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	1 Ounce	421812
BREADSTICK WGRAIN 1Z 12-20CT	2 Each	406321

Preparation Instructions

Salad Container- 108301

Place romaine and spinach in the bottom of the salad container.

Place items in the order listed below from left to right on top of the lettuce.

Blueberries, Strawberries, Chicken, Mandarin Orange, Craisins, Mozzarella Cheese

Breadstick- THAW & SERVE FOR 1-2 HOURS. HEAT AT 350 FOR 2-3 MINUTES IF DESIRED.

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

Crackers w/Berry Salad

Servings:	1.00	Category:	Grain
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12147
School:	Wingo Elementary School		

Ingredients

Description	Measurement	DistPart #
CRACKER SALTINE UNSALTED 500-2CT NAB	6 Each	536091

Preparation Instructions

Ready To Eat

Raspberry Vinaigrette Dressing- LG

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12148
School:	Wingo Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING VINAG RASPB FF 60-1.5FLZ	1 Each	824970

Preparation Instructions

READY_TO_SERVE

CCP: Store at 50°F - 70°F.

Mini Confetti Pancakes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12876

Ingredients

Description	Measurement	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package	395303

Preparation Instructions

BAKE

Keep Frozen Until Ready to Use

Do Not Refreeze Thawed Product.

Heat Before Eating

CONVENTIONAL OVEN*:

1. Preheat oven to 350°F.
2. Place frozen pouches, picture side up, in a single layer on baking sheet.
3. Heat for 14 - 15 minutes.

CONVECTION OVEN*:

1. Preheat oven to 350°F.
2. Place frozen pouches, picture side up, in a single layer on baking sheet.
3. Heat for 9 - 10 minutes.

*Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

MICROWAVE:

1. Place 1 pouch, picture side up, on a microwave-safe dish.
2. Heat on HIGH for 45 seconds.

Heated pancakes are hot. Children should be supervised.

Pull pouch apart carefully to remove heated product.

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

CCP: Hold for hot service at 135° F or higher.

Mini Chocolate Donuts

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-12877

Ingredients

Description	Measurement	DistPart #
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package	738181

Preparation Instructions

Thaw and Serve

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

Egg & Cheese Croissant

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12878

Ingredients

Description	Measurement	DistPart #
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	172172
EGG OMELET CHS COLBY 225-2.1Z SNYFR	1/2 Each	554470

Preparation Instructions

Croissant

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.

Egg

Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

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

CCP: Hold for hot service at 135° F or higher.

Banana Split

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-12880

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	1/2 Cup	811500
BANANA GREEN 40 P/L	1/2 Each	686503
STRAWBERRY SLCD 4+1 6-6.5 GCHC	1/8 Cup	293393
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1/8 Cup	189979
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	1 Ounce	711664

Preparation Instructions

Yogurt

READY_TO_EAT

Ready to use with pouch & serving tip.

Banana

Ready to eat

Strawberries

Thaw in refrigerator

Ready to eat

Pineapples

Ready to eat

Granola

READY_TO_EAT

Container-

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

Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12881
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
RICE PARBL STRONGBOX 25 GCHC	1/8 Cup	722987

Preparation Instructions

Put dry rice in hotel pan and double the cold water requirement cover and let sit at room temperature for 1 hour.

Place rice in convection or combi oven 350 degrees for 30 minutes. Cook longer if needed.

Fluff and serve.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

1/8 cup dry = 1/2 cup cooked

Green Eggs & Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12942
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	192330
HAM SMKD RND CLSC W/A 2PC GCHC	3 Ounce	179906

Preparation Instructions

BAKE

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes
CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes

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

CCP: Hold for hot service at 135° F or higher.

Pinto Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12944
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN PINTO 6-10 GCHC	1/2 Cup	261475
SALT IODIZED 18-2.25 GCHC	1 Gram	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/4 Teaspoon	225037

Preparation Instructions

PACKAGING: #10 CAN IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Corn on the Cob

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12945
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CORN COB EARS LITTLE 2.75 96CT GCHC	2 Each	119385
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon	350732
SPICE PEPR BLK REG FINE GRIND 16Z	1/8 Teaspoon	225037

Preparation Instructions

Place in a minimum amount of boiling water while still frozen. Cook until tender. Continue to cook until internal temperature reaches 135 degrees.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Corn Nuggets

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12946
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
APTZR CORN NUGGETS BATRD 6-2 GCHC	6 Piece	694590

Preparation Instructions

BAKE

PREHEAT OVEN TO 450°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 5 MINUTES ON EACH SIDE.

CONVECTION

PREHEAT OVEN TO 450°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 3-1

2 MINUTES ON EACH SIDE.

DEEP_FRY

FRY FROZEN PRODUCT AT 350°F FOR 3 MINUTES.

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

CCP: Hold for hot service at 135° F or higher.

Chili Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12948
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	5 3/8 Ounce	344012

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned

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

CCP: Hold for hot service at 135° F or higher.

Pancake & Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12979
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PANCAKE BTRMLK WGRAIN 144-1.3Z BKCRFT	1 Each	156101
SAUSAGE LNK BUFFET CRSE 16/ 10 GFS	1 Each	161100

Preparation Instructions

Pancake

The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes.

Sausage

Bake or grill to an internal temperature of 165 degrees.
CCP: Heat to 165° F or higher for at least 15 seconds.
CCP: Hold for hot service at 135° F or higher.

Whole Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14832
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POTATO WHL SMALL 100-120CT 6-10 GCHC	1/2 Cup	169501

Preparation Instructions

Heat and serve.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Low-Fat Ranch Dip

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16992

Ingredients

Description	Measurement	DistPart #
SOUR CREAM L/F 4-5 RGNLBRND	2 Fluid Ounce	534331
DRESSING MIX RNCH 18-3.2Z HVALL	1/8 Ounce	192716

Preparation Instructions

Mix 48 ounces of sour cream to 1- 3.2 ounce package of Hidden Valley Ranch Dressing Mix. Serve 2 oz. or 1/4 cup portion.

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

Carrots & Celery Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16993

Ingredients

Description	Measurement	DistPart #
Celery CHL STICKS 5 LB CS- Graves County Schools	1/4 Cup	15P55
Carrots CHL Baby WHL 30/1 LB BG- Graves County Schools	1/4 Cup	15O14
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of celery & 1/4 cup of carrots.

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

Chocolate Chip French Toast

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17136
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST MINI CHOC CHIP IW 72-3.03Z	1 Package	498492

Preparation Instructions

HEAT_AND_SERVE

Preheat Convection oven to 350 °

Single layer on sheet pan lined with parchment paper.

CCP: Heat in convection oven from frozen for 8-10 minutes.

From thawed state 5 - 6 minutes

CCP: Hold in warming unit for no longer than 3 hours

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Tropical Fruit Mix

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17137

Ingredients

Description	Measurement	DistPart #
FRUIT SAL TROP CUP 36-4Z DOLE	1 Each	132000

Preparation Instructions

READY_TO_EAT

CCP: Hold at 50°F -70°F

Grape Juice Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17138

Ingredients

Description	Measurement	DistPart #
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each	135460

Preparation Instructions

Thaw in cooler.

Ready to drink.

118940- Refrigerated Cup

199342- Frozen Carton

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

Chicken Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17330

Ingredients

Description	Measurement	DistPart #
CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5#	1 Each	747611
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	494385

Preparation Instructions

No Preparation Instructions available.

Hash Brown Patty

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17333

Ingredients

Description	Measurement	DistPart #
HASHBROWN FAST 2.5Z 6-3.5 LAMB	1 Each	242241

Preparation Instructions

Cooking Instructions Conventional Oven: Pre-heat oven to 400F. Minimum cook weight 1.5 lbs. Arrange product in a single layer. Bake 20-25 minutes. Convection Oven: Pre-heat oven to 400F. Minimum cook weight 1.5 lbs. Arrange product in a single layer. Bake 12-14 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Sausage Link

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17334

Ingredients

Description	Measurement	DistPart #
SAUSAGE LNK BUFFET CRSE 16/ 10 GFS	1 Each	161100

Preparation Instructions

Bake or grill to an internal temperature of 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Sister Schubert Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17335

Ingredients

Description	Measurement	DistPart #
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	494385

Preparation Instructions

FOR BEST RESULTS USE CONVENTIONAL OVEN, PREHEATED TO 350 DEGREES F. BRUSH TOPS OF ROLLS WITH BUTTER OR CUSTOM TOPPING OF YOUR CHOICE. (SEE BELOW FOR SUGGESTIONS.) PLACE ROLLS ON BAKING SHEET ON MIDDLE RACK OF OVEN. BAKE 5 TO 10 MINUTES. (OPTION: 3-5 MINUTES IN CONVECTION OVEN.) FOR RECIPES, REFER TO WEBSITE:

MARZETTI.COM/FOODSERVICE/PRODUCTS.PHP

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Hot Ham & Cheese Sliders

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17341

Ingredients

Description	Measurement	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	2 Ounce	179906
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/4 Ounce	100018
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	494385

Preparation Instructions

Heat ham to 165 degrees. Place 1.22 oz. ham and 1/2 slice of cheese on roll. Wrap, place in warmer. Serve 2 sliders.

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

CCP: Hold for hot service at 135° F or higher.

Mexicali Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17343

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19
CORN CUT IQF 30 KE	1/8 Cup	283730
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1/2 Ounce	191043
CHIP TORTL TRI-COLOR RTF 3-10# MISSFD	3 Each	121620

Preparation Instructions

Container- 792220 or 146633

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

Southwest Ranch Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17344

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH SW 2-1GAL PMLL	1 Fluid Ounce	342402

Preparation Instructions

READY_TO_SERVE

CCP: Store at 50°F - 70°F.

Fruit Plate

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17346

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each	200612
CRACKER GLDFSH CINN 300-2CT PEPPFM	2 Package	194510
RAISIN SELECT 1.5Z BOXES 24-6CT P/L	1 Package	544426

Preparation Instructions

Container- 578044

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

Caesar Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17347

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
CHEESE PARM SHVD 2-5 PG	1/2 Ounce	140560
DRESSING CAESAR REGAL 4-1GAL PMLL	1 Tablespoon	726079

Preparation Instructions

Ready To Eat

Mixed the following ingredients together and place 1.25 cups in a _____ oz. bowl.

Romaine, Parmesan Cheese, Croutons and Caesar Dressing

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

Chicken Spaghetti

Servings:	40.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17348

Ingredients

Description	Measurement	DistPart #
TOMATO DCD W/CHILIES 12-28Z ROTEL	1 #2.5CAN	193141
PASTA SPAGHETTI 10 2-10 KE	1 Pound	654560
CHIX CKD SHRD WHT IQF 2-5 GCHC	5 Pound	617760
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 1/2 Cup	191043
SAUCE CHS CHED 6-5 JTM	5 Pound	271081
SOUP CRM OF CHIX 12-5 HLTHYREQ	1 #5 CAN	695513

Preparation Instructions

Heat chicken, cheese sauce, cream of chicken and diced tomatoes.

Cook noodles.

Mix together and place in hotel pans.

Bake until 165.

Top with shredded cheese and bake until melted.

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

CCP: Hold for hot service at 135° F or higher.

Chocolate Gravy

Servings:	200.00	Category:	Condiments or Other
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17349

Ingredients

Description	Measurement	DistPart #
SUGAR CANE GRANUL 25 GCHC	1 Quart 1 Pint (6 Cup)	108642
COCOA PWD BAKING 6-5 GCHC	1 Pint	269654
BUTTER SUB 24-4Z BTRBUDS	1 Pint	209810
FLOUR H&R A/P 2-25 GCHC	1 Pint 1/2 Cup (2 1/2 Cup)	227528
FLAVORING VANILLA IMIT 1-1GAL KE	2 Fluid Ounce	110744
1 % White Milk	3 Quart	3601

Preparation Instructions

In medium saucepan, stir together sugar, cocoa and flour. With wire whisk, stir in milk and water (12 cups). Cook over medium heat, stirring constantly, until mixture thickens. Remove from heat; stir in butter and vanilla until melted and smooth.

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

CCP: Hold for hot service at 135° F or higher.

Cucumber & Tomato Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17350

Ingredients

Description	Measurement	DistPart #
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/4 Cup	15P30
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Fill cup w/ 2 oz. of ranch dip, 1/4 cup of celery & 1/2 cup of carrots.

Container- 792220

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

Fajita Chicken

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17351

Ingredients

Description	Measurement	DistPart #
CHIX BRST STRP FAJT CKD 2-5 PERD	3 1/11 Ounce	266310

Preparation Instructions

Conventional oven at 375 degrees for 12-15 minutes. Cook until internal temperature reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Stromboli w/Marinara Cup

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17354

Ingredients

Description	Measurement	DistPart #
STROMBOLI MT & CHS 72-4.2Z S&F	1 Each	474964
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721

Preparation Instructions

For best results, allow to thaw prior to cooking. Do not refreeze. Cook for 8-10 minutes in a 380 degree F Convection oven. Cook before eating to an internal temperature of 165 degree F as measured by a food thermometer.

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

CCP: Hold for hot service at 135° F or higher.

Chicken Bacon Ranch Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17399

Ingredients

Description	Measurement	DistPart #
CHIX BRST STRP FC LRG 2-5 GCHC	2 Ounce	219011
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Ounce	191043
DRESSING RNCH 4-1 GAL KE	1 Tablespoon	631430
TORTILLA FLOUR 8 24-12CT GRSZ	1 Each	713330
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124

Preparation Instructions

Bacon

COOKED FROM 26/30 RAW. SIX INCHES IN LENGTH. PRE-COOKED HEAT AND SERVE. CAN BE HEATED IN OVEN OR UNDER BROILER.

Chicken

FULLY COOKED, HEAT AND SERVE

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

CCP: Hold for hot service at 135° F or higher.

Onion Rings

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17401

Ingredients

Description	Measurement	DistPart #
ONION RING BATRD 3/8 6-2.5 GCHC	1 Each	267100

Preparation Instructions

BAKE

PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 4-3

4 MINUTES ON EACH SIDE.

CONVECTION

PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 3-1

2 MINUTES ON EACH SIDE.

DEEP_FRY

FRY FROZEN PRODUCT AT 350°F FOR 2 TO 2-1

2 MINUTES.

California Blend Vegetables

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17402

Ingredients

Description	Measurement	DistPart #
VEG BLND CALIF PREM 30 GCHC	1/2 Cup	285740
SEASONING GARLIC HRB NO SALT 19Z TRDE	1/5 Teaspoon	565164
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810

Preparation Instructions

2 bags of butter buds to 30 pounds of vegetables.

Garlic Herb Seasoning- 8 T to 30 pounds.

PACKAGING: 30#

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Ravioli

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17404

Ingredients

Description	Measurement	DistPart #
RAVIOLI FORT/ENRICHED 6-10 CHBOY	8 Ounce	496286

Preparation Instructions

HEAT AND SERVE. FULLY COOKED.

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

CCP: Hold for hot service at 135° F or higher.

Chicken Drumstick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17406

Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	603391

Preparation Instructions

BAKE

Preparation: Appliances vary, adjust accordingly.

Conventional Oven

1. Preheat oven to 375°F.
2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release.
3. Heat for 35-40 minutes.

For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

CONVECTION

Preparation: Appliances vary, adjust accordingly.

Convection Oven

1. Preheat oven to 350°F.
2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release.
3. Heat for 25-30 minutes

For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

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

CCP: Hold for hot service at 135° F or higher.

Baby Bakers

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17407

Ingredients

Description	Measurement	DistPart #
POTATO BAKER BABY WHL 6-2.5 RSTWRKS	4 Ounce	697990

Preparation Instructions

CONVECTION OVEN: SPRAY BAKING PAN AND NONSTICK COOKING SPRAY. ARRANGE FROZEN POTATOES IN A SINGLE LAYER. BAKE AT 375°F FOR 13 MINUTES. STANDARD OVEN: SPRAY BAKING PAN WITH NONSTICK COOKING SPRAY. ARRANGE FROZEN POTATOES IN A SINGLE LAYER. BAKE AT 450°F FOR 25 MINUTES. MICROWAVE OVEN: PLACE 20Z OF FROZEN POTATOES IN MICROWAVE SAFE DISH, COVER, MICROWAVE ON HIGH, STIRRING HALFWAY THROUGH COOK TIME (1100 WATT). COOK FOR 10 MINUTES (2200 WATT). COOK FOR 4 MINUTES. DEEP FRYER: PREHEAT OIL TO 350°F. COOK FOR 5 MINUTES, SHAKING BASKET AFTER 1 MINUTE FOR EVEN COOKING. SEASON TO TASTE.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Pizza Bagels

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17409

Ingredients

Description	Measurement	DistPart #
PIZZA BAGEL CHS MINI 384-1.17Z	4 Each	703411

Preparation Instructions

Pre heat convection oven to 425 degrees F, conventional oven to 450 degrees F. Place 64 mini pizza bagels on parchment lined sheet pan. Bake for 9-11 minutes. Remove from oven and serve. Allow pan to cool for 3-5 minutes then cover tightly with plastic film. Hold covered tray in a moist 145 degree warmer for up to 1 hour.

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

CCP: Hold for hot service at 135° F or higher.

Cavatappi

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17410

Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & 3CHS 6-5 JTM	6 Ounce	149193

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

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

CCP: Hold for hot service at 135° F or higher.

Lucky Charms Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17644
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL LUCKY CHARMS CUP 60-2Z GENM	1 Container	105840

Preparation Instructions

READY_TO_EAT

CCP: Store at 50°F - 70°F.

Cinnamon Toast Crunch Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17645
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL CINN TST CRNCH CUP 60-2Z GENM	1 Each	105931

Preparation Instructions

Ready-To-Eat

CCP: Store at 50°F - 70°F.

Biscuit Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17647
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DOUGH BISC STICK 250-1.25Z RICH	1 Each	149070

Preparation Instructions

BAKE

Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

White Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17648
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN NAVY LO SOD 6-10 GCHC	1/2 Cup	555473

Preparation Instructions

OPEN CAN, HEAT AND SERVE OR MIX WITH RECIPE.

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

CCP: Hold for hot service at 135° F or higher.

1% Chocolate Milk

Servings:	1.00	Category:	Milk
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18219
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
1% Chocolate Milk	1 Cup	1555

Preparation Instructions

No Preparation Instructions available.

Buffalo Chicken Sliders

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18220
School:	Fancy Farm Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5#	2 Each	747611
DRESSING RNCH 4-1 GAL KE	1 Teaspoon	631430
SAUCE BUFFALO SAND 2-1GAL FRENC	1/2 Tablespoon	213990
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	2 Each	536890

Preparation Instructions

Chicken

Cook 14-16 minutes at 375. Turn product after 6 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Buffalo Chicken Dip

Servings:	80.00	Category:	Entree
Serving Size:	6.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18656
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE CREAM LOAF 10-3 GCHC	3 Pound	163562
CHIX CKD SHRD WHT IQF 2-5 GCHC	5 Pound	617760
SAUCE HOT 4-1GAL LABRND	1 Pint 1 Cup (3 Cup)	259945
DRESSING RNCH 4-1 GAL KE	1 Quart	631430
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Quart 1 Pint (6 Cup)	191043

Preparation Instructions

Heat chicken and hot sauce over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese. Sprinkle the remaining cheese over the top, cover, and cook until hot and bubbly.

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

CCP: Hold for hot service at 135° F or higher.

Pizza Bagels

Servings:	1.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18657
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA BAGEL CHS MINI 384-1.17Z	4 Each	703411

Preparation Instructions

PREPARATION for best results

Keep frozen until ready to prepare

1. Preheat convection oven to 400°F (conventional oven to 425°F). Set fan speed to HIGH.
2. Place 64 mini pizza bagels on a parchment lined full sheet pan.
3. Bake for 9 - 11 minutes. Ovens will vary so please adjust time and temperature. Internal product temperature must reach 165F, regardless of bake time).
4. Serve.
5. Holding: Allow pan to cool for 3-5 minutes and then cover tightly with plastic film. Hold covered tray in a moist 145°F warmer for up to 1 hour.

Slaw

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18658
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
COLE SLAW CRMY CLSC 10 GCHC	1/2 Cup	738158

Preparation Instructions

READY_TO_SERVE

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

Strawberry & Blueberry Yogurt Parfait w/Granola

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20120
School:	Wingo Elementary School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	2 Ounce	711664
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1/4 Cup	621420
BLUEBERRY FREE-FLOW IQF 30 GCHC	1/4 Cup	119873

Preparation Instructions

READY_TO_EAT

Ready to use with pouch & serving tip.

Strawberries - Thaw and top yogurt

Granola

READY_TO_EAT

Ready to eat dry cereal packaged for cereal dispensers

Cup- 792260

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

Honey Cheerios Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-20894
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
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Preparation Instructions

Ready-To-Serve

CCP: Store at 50°F - 70°F

Whole Grain Carnival Cookie

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20952
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DOUGH CKY CARNIVAL WGRAIN 240-1.5Z	1 Each	179801

Preparation Instructions

CONVECTION OVEN 300F 11-13 MINUTES. ACTUAL BAKING TIME WILL DEPEND ON THE DOUGH TEMPERATURE, NUMBER OF COOKIES BAKED, OVEN AIR FLOW AND OVEN TEMPERATURE ACCURACY. PLACE COOKIES 2 INCHES APART ON PARCHMENT PAPER. COOKIES SHOULD COOL FOR 20-30 MINUTES PRIOR TO REMOVING FROM THE PARCHMENT PAPER. COOKIES ARE STILL BAKING WHILE COOLING ON THE PAN.

CCP: Heat to 135 F or higher.

Crackers & Croutons w/Chicken Caesar Salad

Servings:	1.00	Category:	Grain
Serving Size:	6.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20953
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRACKER SALTINE UNSALTED 500-2CT NAB	6 Each	536091
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	661022

Preparation Instructions

Ready-To-Serve

CCP: Store at 50°F - 70°F.

Chicken Caesar Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20954
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Pint	15D44
CHIX BRST STRP FC LRG 2-5 GCHC	2 Ounce	219011
CHEESE PARM SHVD 2-5 PG	1 Ounce	140560
BREADSTICK WGRAIN 1Z 12-20CT	2 Each	406321

Preparation Instructions

Container Number- 108301

Place romaine lettuce in the clear container. Place chicken and parmesan on top of romaine lettuce. Place two breadsticks on top of the salad.

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

Potato Soup

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20956
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SOUP POTATO CHOPHOUSE 2-8 GCHC	4 Ounce	155111

Preparation Instructions

HEAT SOUP TO 160 DEGREES

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

CCP: Hold for hot service at 135° F or higher.

Caesar Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20957
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING CAESAR RYL PKT 60-1.5Z MARZ	1 Each	554758

Preparation Instructions

Ready- To -Serve

CCP: Store at 50°F - 70°F.

Chicken N' A Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20966
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD WGRAIN 4-5#	4 Each	747651

Preparation Instructions

Bake for 12-14 minutes at 375 degrees. Turn the product after 6 minutes. Continue to cook until internal temperatures reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Rotisserie Chicken Nachos

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20967
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Quart 1/2 Cup (8 1/2 Cup)	722110
CHIX CKD SHRD WHT IQF 2-5 GCHC	10 Pound	617760

Preparation Instructions

Bake the chicken at 375 degrees for 8-10 minutes or until 165 degrees. Mix pulled chicken with queso sauce and place in the warmer. The recipe from Parsley Marketing stated the recipe made 60 servings.

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

CCP: Hold for hot service at 135° F or higher.

Use a 4 oz. spoodle.

Hash Brown Casserole

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21515
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
HASHBROWN SHRD IQF 6-3 GCHC	1 Ounce	316334
SOUP CRM OF CHIX 12-5 HLTHYREQ	1 Cup	695513
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Cup	191043
SALT IODIZED 12-4 DIAC	1 Teaspoon	466483
SPICE PEPR BLK REG FINE GRIND 16Z	1 Teaspoon	225037
SOUR CREAM 4-5 GCHC	1 Tablespoon	285218
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon	209810

Preparation Instructions

Preheat oven to 350 degrees F (175 degrees C). Spray pan with non-stick cooking spray.

In a large bowl, combine the potatoes, butter, salt, pepper, sour cream, soup and cheese. Gently mix and pour into prepared pan or dish.

Bake in the preheated oven until browned, about 35 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Cinnamon Pop Tart

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22824
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package	123081

Preparation Instructions

Ready-To-Serve

CCP: Store at 50°F - 70°F.

Cheddar Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23140

Ingredients

Description	Measurement	DistPart #
SAUCE CHS CHED 6-5 JTM	2 Ounce	271081

Preparation Instructions

Place sealed bag in a steamer or boiling water. Heat for 45 minutes or until product reaches internal temperature of 165 degrees. Caution open bag carefully to avoid being burned.

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

CCP: Hold for hot service at 135° F or higher.

Breakfast Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23201
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TACO BKFST WGRAIN IW 50-2.5Z	1 Each	825910

Preparation Instructions

No Preparation Instructions available.

Tasty Tidbits

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23202
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	2 Each	786580
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
SALSA CUP 84-3Z REDG	1 Each	677802
YOGURT STRAWB TUBE 2Z 6-16CT GOGURT	2 Each	895090

Preparation Instructions

READY_TO_EAT

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

Bacon, Egg & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23204
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
EGG OMELET CHS COLBY 225-2.1Z SNYFR	1/2 Each	554470
BACON CKD MED SLCD 3-100CT GFS	1 Slice	874124

Preparation Instructions

BAKE

Biscuit

Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Bacon

Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven.

Egg Omelet

BAKE

Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

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

CCP: Hold for hot service at 135° F or higher.

Strawberry Smoothie w/Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23206
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
STRAWBERRY SLCD 4+1 6-6.5 GCHC	1/2 Cup	293393
DONUT HOLE WGRAIN 384-.41Z RICH	3 Each	839520
MILK WHT FF 4-1GAL RGNLBRND	1 Cup	557862

Preparation Instructions

Smoothie Cup- 672292 (20 oz) or 672312 (16 oz)

Smoothie Lid- 792210

Straw- 705980

18 oz. Smoothie

1. Place all ingredients in container. Add ice to increase volume and creaminess if needed.
2. Pulse with immersion blender until smooth.
3. Pour into appropriate - sized cups.

CCP: Refrigerate until service.

CCP: Hold for cold service below 41 F or lower.

Donut Holes-

Basic Preparation

Thaw and serve.

Scrambled Eggs

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23207
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	192330

Preparation Instructions

BAKE

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes
CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes

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

CCP: Hold for hot service at 135° F or higher.

Chocolate Banana Smoothie w/Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23217
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
DONUT HOLE WGRAIN 384-.41Z RICH	3 Each	839520
1% Chocolate Milk	1 Cup	1555
BANANA GREEN 40 P/L	1 Each	686503

Preparation Instructions

Smoothie Cup- 672292

Smoothie Lid- 792201

Straw- 705980

18 oz. Smoothie

1. Place all ingredients in container. Add ice to increase volume and creaminess if needed.
2. Pulse with immersion blender until smooth.
3. Pour into appropriate - sized cups.

CCP: Refrigerate until service.

CCP: Hold for cold service below 41 F or lower.

Donut Holes-

Basic Preparation

Thaw and serve.

Ham & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23218
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	1 Ounce	179906
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/4 Ounce	100018
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851

Preparation Instructions

PREPARE FROM FROZEN.

STANDARD PREP: PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN. HEATING TIME 7-9 MINUTES FOR FULL SHEET PAN AT 325°F. SEE PACKAGE FOR COMPLETE HEATING INSTRUCTIONS.

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

CCP: Hold for hot service at 135° F or higher.

Curly Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23220
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRIES TWISTER SEAS ORIG 6-4# GFS	1/2 Cup	437350

Preparation Instructions

Cook from frozen state. Fill fryer basket half full, deep fry at 350 degrees for 3 - 3 1/2 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Blueberry Muffin w/Strawberry Yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-23251
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each	262370
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Ounce	885750

Preparation Instructions

Blueberry Muffin

THAW

Store frozen until ready to use. Thaw overnight under refrigeration.

CCP: Hold at 50°F -70°F

Strawberry Yogurt

READY_TO_EAT

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

Pizzables

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-23369
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	1 Ounce	421812
PEPPERONI SLCD 14-16/Z 2-5 GCHC	16 Each	729981
FLATBREAD W/GRAIN 4 192-1Z RICH	2 Each	959048
SAUCE PIZZA W/BASL 6-10 GCHC	1/2 Cup	100234

Preparation Instructions

Container- 200332

Lid- 366332

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

Texas Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23647
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD TX TST SLCD WHT 3/4 12-22Z	1 Slice	793350

Preparation Instructions

Spray with butter spray and toast bread.

CCP: Heat to 135 F or higher.

Apples Slices

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26344
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Apples CHL SL GRINS, 100/20Z CO- Graves County Schools	1 Package	15M92

Preparation Instructions

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

Broccoli Florets

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26345
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Broccoli Florets US#1 50-1/2 CUP PG/CS- Graves County Schools	1/2 Cup	18D75

Preparation Instructions

Ready to eat

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

Baby Carrots w/Ranch Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26346
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Carrots CHL BABY WHL 100/2.6 OZ PG- Graves County Schools	1/2 Cup	18D69
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

Ready To Eat

DOD Second Option Number- 15O14- 1/2 Cup

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

Grapes Giggles

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26347
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Grapes Red SDLS US#1 50-1/2 CUP PG/CS- Graves County Schools	1 Package	18D79

Preparation Instructions

READY_TO_EAT

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

Orange Wedges

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26348
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Oranges CHL WEDGES 50/3 OZ PG- Graves County Schools	1 Package	17D67

Preparation Instructions

READY_TO_EAT

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

Grape Tomatoes w/Ranch Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26349
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Tomatoes FR GRAPE US #1 50-1/2 CUP PG/CS- Graves County Schools	1/2 Cup	18D80
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

READY_TO_EAT

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

Very Berry Juice Box

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26373
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX VERY BRY 40-4.23FLZ	1 Each	698391

Preparation Instructions

READY_TO_DRINK

CCP: Hold at 50°F -70°F

Fruit Punch Juice Box

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26374
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX FRT PNCH 100 40-4.23FLZ	1 Each	698240

Preparation Instructions

READY_TO_DRINK

CCP: Store at 50°F - 70°F.

Kiwi Strawberry Juice Box

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26375
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
JUICE STRAWB KIWI 100 40-4.23FLZ	1 Each	214534

Preparation Instructions

READY_TO_DRINK

CCP: Store at 50°F - 70°F.

Grape Juice Box

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26376
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX GRP 100 40-4.23FLZ	1 Each	698211

Preparation Instructions

READY_TO_DRINK

CCP: Store at 50°F - 70°F.

Orange-Tangerine Juice Box

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26377
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX ORNG TANGR 100 40-4.23FLZ	1 Each	698251

Preparation Instructions

READY_TO_DRINK

CCP: Store at 50°F - 70°F.

Lucky Charms Cereal- SM

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26445
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811

Preparation Instructions

READY_TO_EAT

Ready to eat dry cereal in a portable, easy-to-serve bowl.

CCP: Store at 50°F - 70°F.

Cinnamon Toast Crunch Cereal- SM

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26446
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each	595934

Preparation Instructions

READY_TO_EAT

Ready to eat dry cereal in a portable, easy-to-serve bowl.

CCP: Store at 50°F - 70°F.

Mini Rice Krispie Treat

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26449
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TREAT RICE KRISPIE MINI WGRAIN 600CT	1 Each	565002

Preparation Instructions

READY_TO_EAT

CCP: Store at 50°F - 70°F.

Tortilla Chips- SM

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26627
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	696871

Preparation Instructions

READY_TO_EAT

CCP: Hold at 50°F -70°F

Spaghetti w/Meat Sauce

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26634
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	6 Ounce	573201
PASTA SPAGHETTI 10 2-10 KE	2 Ounce	654560

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.

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

CCP: Hold for hot service at 135° F or higher.

Chips & Dip

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-27801
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS JALAP DIP CUP 140-3Z LOL	2 Each	526160
SALSA CUP 84-3Z REDG	1 Each	677802
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512

Preparation Instructions

Ready-To-Eat

CCP: Store at 50°F - 70°F.

Cherry Craisins

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28003
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package	636402

Preparation Instructions

Ready-To-Eat

CCP: Store at 50°F - 70°F.

Cornbread

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28004
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each	159791

Preparation Instructions

Thaw under refrigeration.

Optional: place in warmer before serving.

CCP: Heat to 135 F or higher.

Honey Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28007
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BUN HONEY IW 36-3Z EARLY FRSH	1 Each	449967

Preparation Instructions

Thaw and serve.

CCP: Store at 50°F - 70°F.

Celery w/Ranch Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28693
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
Celery CHL STICKS 5 LB CS- Graves County Schools	1/2 Cup	15P55
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521

Preparation Instructions

Ready-To-Eat

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

Cinnamon Toast Crunch Soft Cereal Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28695
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
BAR BKFST CINN TST & CHS IW 72-2.36Z	1 Package	880415

Preparation Instructions

Heat & Serve: Heat frozen filled bars in ovenable pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 8-9 minutes* or conventional oven from 13-14 minutes*. For warming unit preheat to 150 degrees F and heat for 90 minutes. For thaw and serve, thaw at room temperature for 2 hours prior to serving. *Do not place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consume within 6 hours of preparing.

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

CCP: Hold for hot service at 135° F or higher.

Cocoa Puffs Soft Cereal Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28696
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
BAR BKFST COCOA FILLED IW 72-2.43Z	1 Package	880370

Preparation Instructions

Heat & Serve: Heat frozen filled bars in ovenable pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 8-9 minutes* or conventional oven from 13-14 minutes*. For warming unit preheat to 150 degrees F and heat for 90 minutes. For thaw and serve, thaw at room temperature for 2 hours prior to serving. *Do not place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consume within 6 hours of preparing.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Beef Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28974
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

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

CCP: Hold for hot service at 135° F or higher.

Macaroni & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28975
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5# JTM	6 Ounce	150731

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

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

CCP: Hold for hot service at 135° F or higher.

Ham & Cheese Hot Pocket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28976
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
POCKET TKY HAM & CHS 80-4.8Z S&F FDS	1 Each	549632

Preparation Instructions

For best results, do not thaw more than 2 hours prior to cooking. DO NOT REFREEZE.

Cook for 9-11 minutes in a 350°F convection oven. If individually wrapped, cook in ovenable film.

Cook to an internal temperature of 165°F as measured by a food thermometer.

CAUTION: Product will be hot. Let stand for 2 minutes.

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

CCP: Hold for hot service at 135° F or higher.

BBQ Sliders

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28977
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	2 Each	751701

Preparation Instructions

- Roll
- Thaw at room temperature for 4-6 hours.
- READY_TO_EAT
- No baking necessary.
- BBQ
- Preparation Instructions:
1. Oven: Remove product from bag and dump into oven-able container- cover and heat at 350 degrees for 30 minutes or until product reaches 160 degrees F.
 2. Steamer: Place bag in steamer for 23-30 minutes or until product reaches 160 degrees F.
 3. Water Bath: Place bag in boiling water for 25-30 minutes or until product reaches 160 degrees F.
- Place 2 oz. of BBQ on each slider bun.
- CCP: Heat to 165° F or higher for at least 15 seconds.
- CCP: Hold for hot service at 135° F or higher.

Totchos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28984

Ingredients

Description	Measurement	DistPart #
POTATO TATER TOT ROUNDS 6-5 GCHC	1/2 Cup	324167
CHILI BEEF W/BEAN 6-5 COMM	5 5/6 Ounce	344012

Preparation Instructions

FRY 1 LB AT 360 DEGREES F FOR 1 MINUTE AND 45 SECONDS. OVEN RECONSTITUTION: CONVECTION: BAKE 1 LB AT 400 DEGREES F. FOR 10 MINUTES. CONVENTION: BAKE 1 LB AT 450 DEGREES F. FOR 15 MINUTES.

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned

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

CCP: Hold for hot service at 135° F or higher.

Philly Beef Steak Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28985

Ingredients

Description	Measurement	DistPart #
BEEF STK PHL SEAS CKD 2.86Z 6-5 JTM	3 Ounce	720861
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

PRODUCT SHOULD BE KEPT FROZEN AND HEATED FROM A FROZEN STATE. - Preheat oven to 350°F - Line full size sheet pan with parchment paper. - Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350°F for 8-10 minutes until product reaches 140°F for 15 seconds and hold hot. - Continue with recipe preparation as directed.

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

CCP: Hold for hot service at 135° F or higher.

French Toast Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28989
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX CINN GLZD IW 110-2.9Z	1 Package	426575

Preparation Instructions

Convection Oven: Thawed product 4-7 minutes at 325 degrees F. Frozen product 13-15 minutes at 325 degrees F.

Microwave: Thawed product 20 to 25 seconds. Frozen product 40-45 seconds.

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

CCP: Hold for hot service at 135° F or higher.

Peppers & Onions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28990
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PEPPERS & ONION FLME RSTD 6-2.5	2 Ounce	847208

Preparation Instructions

STANDARD OR CONVECTION OVEN, MICROWAVE, GRILL OR PAN FRY. GREAT AS A PIZZA TOPPING OR IN PASTAS, SANDWICHES, SALADS, QUESADILLAS & OTHER ENTREES. EACH BAG YIELDS 13-3Z SERVINGS. CONSISTENT.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Strawberry Craisins

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28991
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRANBERRY DRIED STRAWB 200-1.16Z	1 Package	531681

Preparation Instructions

READY_TO_SERVE

CCP: Hold at 50°F -70°F

Egg & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28992
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK R/SOD EZ SPLT120-2.25Z	1 Each	120851
EGG OMELET CHS COLBY 225-2.1Z SNYFR	1/2 Each	554470

Preparation Instructions

Biscuit- STANDARD PREP: PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN. HEATING TIME 7-9 MINUTES FOR FULL SHEET PAN AT 325°F. SEE PACKAGE FOR COMPLETE HEATING INSTRUCTIONS.

Egg- Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

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

CCP: Hold for hot service at 135° F or higher.

Bacon & Egg Breakfast Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28993
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z	1 Each	503660

Preparation Instructions

BAKE

COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x12" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

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

CCP: Hold for hot service at 135° F or higher.

Gala Apples

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-30658
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Apples FR Royal Gala 125-150 CT 40 LB CS- Graves County Schools	1 Apple	14J93

Preparation Instructions

READY_TO_EAT

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

Strawberry Applesauce Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30659
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
APPLESAUCE STRAWB UNSWT 96-4.5Z P/L	1 Each	753931

Preparation Instructions

READY_TO_EAT

CCP: Hold at 50°F -70°F

Pepperoni French Bread

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30660
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRENCH BRD WGRAIN PEPP 60-4.93Z TONY	1 Each	154420

Preparation Instructions

BAKE

FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 18 - 20 MINUTES CONVENTIONAL OVEN: 400°F for 22 - 24 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.

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

CCP: Hold for hot service at 135° F or higher.

Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-30661
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE WGRAIN 384-.41Z RICH	6 Each	839520
GLAZE DONUT HONEY DIPPED 24 RICH	1/2 Tablespoon	613789
SUGAR POWDERED 10X 12-2 PION	1/4 Teaspoon	859740

Preparation Instructions

1. Place on lined sheet pan and thaw for 30-60 minutes at room temperature.
 2. Heat in oven at 375 F for 2-3 minutes.
 3. Finish: Glaze or roll in granulated/powdered sugar immediately, or ice when cool.
- CCP: Heat to 135 F or higher.

Cheese Breadstick

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30662
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD 7 WGRAIN 108CT	1 Each	555982

Preparation Instructions

CONVECTION

Convection Oven

1. Preheat oven to 400° F.
2. Place Bosco Sticks on a baking sheet.
3. THAWED: 7-9 minutes.
4. Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

Oven temperatures may vary. Adjust baking time and or temperature as necessary.

THAW

Thawing Instructions

1. Thaw before baking.
2. Keep Bosco Sticks covered while thawing.
3. Bosco Sticks may be thawed in packaging.
4. Bosco Sticks have 8 days shelf life when refrigerated.

Oven temperatures may vary. Adjust baking time and or temperature as necessary.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Tortilla Chips- LG

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30663
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512

Preparation Instructions

READY_TO_EAT

CCP: Hold at 50°F -70°F

Italian Blend Vegetables

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30664
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG BLND ITAL 30 GCHC	1/2 Cup	285670

Preparation Instructions

PACKAGING: 30# BULK PRODUCT IN CORRUGATE BOX. PREP INFORMATION: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Italian Blend Vegetables

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30665
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
VEG BLND ITAL 30 GCHC	1/2 Cup	285670

Preparation Instructions

2 bags of butter buds to 30 pounds of vegetables.

Garlic Herb Seasoning- 8 T to 30 pounds.

PACKAGING: 30#

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Chicken Penne Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30666
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ENTREE PENNE W/ALFREDO SCE 6-5	6 Ounce	491074
CHIX CKD SHRD WHT IQF 2-5 GCHC	1 Ounce	617760

Preparation Instructions

Penne Alfredo

Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

Chicken

READY TO USE. ONLY NEED TO THAW PRIOR TO SERVING. HOWEVER, FROZEN PRODUCT MAY BE ADDED TO RECIPE AND THEN 1) WARMED OR COOKED, OR 2) ALLOWED TO THAW OVERNIGHT IN REFRIGERATOR (EXAMPLE: WALDORF CHICKEN SALAD)

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

CCP: Hold for hot service at 135° F or higher.

Whole Grain Rice Krispie Treat

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30667
School:	Sedalia Elementary School		

Ingredients

Description	Measurement	DistPart #
TREAT RICE KRISPIE MINI WGRAIN 600CT	1 Each	565002

Preparation Instructions

READY_TO_EAT

CCP: Hold at 50°F -70°F

Garlic Parmesan Breadstick

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30668
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREADSTICK GARL WGRAIN TWST 54-2.1Z	1 Each	644051

Preparation Instructions

Preheat convection oven to 350 degrees F, place frozen breadsticks on a baking sheet and bake for 6-8 minutes. Preheat convection oven to 375 degrees F and bake for 6-8 minutes. Grill for 2 minutes or until heated through.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

Honey Wheat Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30669
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	751701

Preparation Instructions

READY_TO_EAT

No baking necessary.

CCP: Store at 50°F - 70°F.

Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31880

Ingredients

Description	Measurement	DistPart #
SAND GRLLD CHS WGRAIN BULK 72-4.19Z	1 Each	158141

Preparation Instructions

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

CCP: Hold for hot service at 135° F or higher.

Blueberries

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32130

Ingredients

Description	Measurement	DistPart #
BLUEBERRIES FZ WILD IQF 8-3 COMM	1 Cup	764830

Preparation Instructions

No Preparation Instructions available.

Cocoa Puffs Cereal- SM

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-32311

Ingredients

Description	Measurement	DistPart #
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Preparation Instructions

No Preparation Instructions available.

Carrot Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32452

Ingredients

Description	Measurement	DistPart #
Carrots CHL Baby WHL 30/1 LB BG- Graves County Schools	1/2 Cup	15014
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of celery & 1/4 cup of carrots.

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

Soft Shell Tacos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32859
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 6 24-12CT GRSZ	2 Each	713320
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330

Preparation Instructions

2 oz. Taco Filling per 1 Tortilla Shell.

Jalapeno Peppers

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32860
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PEPPERS JALAP SLCD 128CT 4-1GAL GRSZ	1 Ounce	466240

Preparation Instructions

No Preparation Instructions available.

Pepperoncini Peppers

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-32861
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PEPPERS BAN RING MILD 4-1GAL GCHC	1 Ounce	466220

Preparation Instructions

No Preparation Instructions available.

Chicken, Cheese & Rice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32862
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST STRP FAJT CKD 2-5 PERD	3 1/11 Ounce	266310
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	722110
RICE MEXICAN FIESTA 6-25.9Z UBEN	1 Cup	473006

Preparation Instructions

Conventional oven at 375 degrees for 12-15 minutes. Cook until internal temperature reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Cheese Sticks w/Mariana Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32917
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
APTZR MOZZ STIX BRD R/F 8-3 FRM RCH	6 Each	143261
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	677721

Preparation Instructions

No Preparation Instructions available.

Emoji Waffle

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33526
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
WAFFLE WGRAIN 4 EGGOJI 12-12CT EGGO	2 Each	888284

Preparation Instructions

No Preparation Instructions available.

Ham Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35558
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	120851
HAM CNTRY BISC THN SLCD 1.5Z 2-5#	1/2 Slice	166592

Preparation Instructions

BAKE

Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Ham- Prepare from frozen.

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

CCP: Hold for hot service at 135° F or higher.

Bacon, Egg & Cheese Croissant

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35561
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
EGG OMELET SKLLT CHS 48-3.5Z SNYFR	1/2 Each	728460
BACON CKD MED SLCD 3-100CT GFS	1 Slice	874124
CROISSANT BKD PLN SLCD 64-2.5Z PILLS	1 Each	120872

Preparation Instructions

Croissant

Standard Prep: Thaw to room temperature and serve. Baked croissants require limited preparation, just thaw and serve.

Bacon

Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven.

Egg Omelet

BAKE

For best results reheat product from fully thawed state. Line sheet trays with pan liner or non-stick spray. Place product on sheet trays and cover with foil before placing in oven. Preheat oven to 350F. Cook thawed product for approx. 10 minutes. Cook frozen product for approx. 20 minutes.

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

CCP: Hold for hot service at 135° F or higher.

Honey Nut Cheerios Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35565
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT CUP 60-2Z	1 Each	105307

Preparation Instructions

READY_TO_EAT

CCP: Store at 50°F - 70°F.

Blueberry Bread

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35567
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD WILD BRY IW 70-3.4Z SUPBAK	1 Piece	523222

Preparation Instructions

THAW AT ROOM TEMPERATURE.

Banana Bread

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35568
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD BANANA IW 70-3.4Z SUPBAK	1 Each	230361

Preparation Instructions

THAW AT ROOM TEMPERATURE.

Watermelon

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35594

Ingredients

Description	Measurement	DistPart #
Watermelon FR 12 LB- Graves County Schools	1/2 Cup	15P42

Preparation Instructions

No Preparation Instructions available.

Cantaloupe

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35595

Ingredients

Description	Measurement	DistPart #
CANTALOUPE 9-12CT 24	1/2 Cup	605273

Preparation Instructions

No Preparation Instructions available.

Lucky Charms Strawberry Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35596

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	1 4 oz.	811490
CEREAL LUCKY CHARMS 4-35Z GENM	1 Ounce	427829

Preparation Instructions

Layer-

Strawberry Yogurt

Lucky Charms

Clear Container- 792220

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

Cocoa Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35597

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	811500
Cocoa	1 Tablespoon	269654
CEREAL COCOA PUFFS 4-35Z GENM	1 Ounce	130745
non dairy whipped topping	1 Fluid Ounce	
SYRUP CHOC 6-10 GCHC	1 Tablespoon	199133

Preparation Instructions

Layer-

Yogurt

Cocoa Puffs

On Top

Chocolate Syrup

Clear Container- 792220

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

Pancake & Sausage Patty

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35598

Ingredients

Description	Measurement	DistPart #
PANCAKE BTRMLK WGRAIN 144-1.3Z BKCRFT	1 Each	156101
SAUSAGE PTY WHL HOG 2Z 12 GCHC	1 Each	568724

Preparation Instructions

Pancake

The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator

cooler until needed. **DO NOT RE-FREEZE!** Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes.

Sausage

Bake or grill to an internal temperature of 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

Chicken & French Toast Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-35599

Ingredients

Description	Measurement	DistPart #
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	2 Piece	202490
FRENCH TST STIX WGRAIN 12-2# RICH	2 Each	661062

Preparation Instructions

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

CCP: Hold for hot service at 135° F or higher.

Fat Free White Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35600

Ingredients

Description	Measurement	DistPart #
Fat Free White Milk- Graves County Schools	1 Cup	5404

Preparation Instructions

Hold for cold service at 41° or lower.

Club Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35624

Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD 6 12-6CT GCHC	1 Each	219670
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1 Slice	100018
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 1/2 Ounce	344120
BACON CKD MED SLCD 3-100CT GFS	1 Slice	874124

Preparation Instructions

Bacon- Basic Preparation

HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

Cheese Tortellini

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35625

Ingredients

Description	Measurement	DistPart #
TORTELLINI CHS CKD 4-3 GCHC	1/2 Cup	874140
SAUCE ALFREDO FZ 6-5 JTM	3 Ounce	155661

Preparation Instructions

Tortellini-

PREPARATION INSTRUCTIONS FOR 1LB: BRING 4 QUARTS OF SALTED WATER TO A SLOW BOIL, PUT FROZEN TORTELLINI INTO BOILING WATER AND STIR GENTLY TO PREVENT FROM STICKING. BOIL FOR 2-3 MINUTES. PRODUCT INTERNAL TEMPERATURE MUST BE 160 DEGREES F OR HIGHER. DRAIN AND SERVE WITH BUTTER, CHEESE OR YOUR FAVORITE SAUCE. TORTELLINI CAN ALSO BE COOKED IN CHICKEN OR BEEF BROTH AS A SOUP OR IN A COLD SALAD DISH.

Alfredo Sauce-

PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

Baked Potato Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35628

Ingredients

Description	Measurement	DistPart #
Baked Potato- Graves County Schools	1 Each	15R72
ENTREE BEEF CHILI W/O BEAN 6-5# JTM	2 1/2 Ounce	661891
SAUCE CHS CHED 6-5 JTM	1 Ounce	271081
BROCCOLI CUTS IQF 30 KE	1/2 Cup	359010
Shredded Cheddar Cheese	1 Ounce	100003

Preparation Instructions

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

CCP: Hold for hot service at 135° F or higher.

Protein Pack

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35629

Ingredients

Description	Measurement	DistPart #
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	680130
PEPPERONI SLCD 14-16/Z 2-5 GCHC	14 Each	729981
EGG HARD CKD PLD 8-18CT SNYFR	1 Each	219160
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	893711

Preparation Instructions

Container- 200332

Lid- 366332

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

Homemade Ranch Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35630

Ingredients

Description	Measurement	DistPart #
DRESSING MIX RNCH 18-3.2Z HVALL	1/4 Tablespoon	192716
1% White Milk- Graves County Schools	1 Tablespoon	4752
MAYONNAISE 4-1GAL KE	1 Tablespoon	631411

Preparation Instructions

- 1- 3.2 oz Hidden Valley Ranch Packet
- 3- Cups of 1% White Milk
- 3- Cups of Mayonnaise
- Serving- 2 Tablespoons

Italian Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35631

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
PEPPERONI SLCD 14-16/Z 2-5 GCHC	3 Each	729981
PEPPERONCINI 225CT 4-1GAL GCHC	1/8 Cup	186333
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	1 Ounce	421812
CROUTON LRG SEAS 8-2.5 GCHC	3 Each	794000
OLIVE RIPE SLCD 6-10 ROLN	3 Each	716403

Preparation Instructions

Ready to eat.

Container- 792220 or 146633

Place romaine lettuce bowl and top with remaining ingredients

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

Berry Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35632

Ingredients

Description	Measurement	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Cup	15D44
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	1 Ounce	421812
Strawberries RF Clamshell 8/1 LB CO- Graves County Schools	1/4 Cup	17W87
BLUEBERRY 12-1PT P/L	1/8 Cup	451690

Preparation Instructions

Ready to eat.

Container- 792220 or 146633

Place romaine lettuce bowl and top with remaining ingredients

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

Carrots & Green Peppers Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35633

Ingredients

Description	Measurement	DistPart #
Carrots CHL Baby WHL 30/1 LB BG- Graves County Schools	1/4 Cup	15014
PEPPERS GREEN 2 20 P/L	1/4 Cup	280437
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of carrots & 1/4 cup of green pepper strips.

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

Cauliflower & Cucumber Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35634

Ingredients

Description	Measurement	DistPart #
Cauliflower FR 9-12 CT- Graves County Schools	1/4 Cup	16W41
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/4 Cup	15P30
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of cauliflower & 1/4 cup of cucumber.

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

Broccoli & Tomato w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35647

Ingredients

Description	Measurement	DistPart #
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Preparation Instructions

From frozen state place in a hotel pan with small amount of water. Heat at 350 degrees until it reaches 165 degrees.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Broccoli & Tomato Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35648

Ingredients

Description	Measurement	DistPart #
Broccoli Florets CHL 4/3 LB BG- Graves County Schools	1/4 Cup	16W37
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of broccoli & 1/4 cup of tomato.

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

Cauliflower & Celery Cup w/Ranch Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35649

Ingredients

Description	Measurement	DistPart #
Cauliflower FR 9-12 CT- Graves County Schools	1/4 Cup	16W41
Celery CHL STICKS 5 LB CS- Graves County Schools	1/4 Cup	15P55
Low-Fat Ranch Dip	1 Serving	R-16992

Preparation Instructions

Clear Container- 792220

Fill cup w/ 2 oz. of low fat ranch dip, 1/4 cup of cauliflower & 1/4 cup of celery.

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

Cinnamon Chex- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35656
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Cinnamon Chex 2 oz. Bowl	1 Each	14883

Preparation Instructions

No Preparation Instructions available.

Raspberry Vinaigrette Dressing

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35668
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING VINAG RASPB 4-1GAL PMLL	1 Fluid Ounce	795710

Preparation Instructions

No Preparation Instructions available.

Buffalo Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35669
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH BUFF LOW SOD 100-1Z	1 Each	700081

Preparation Instructions

Ready to serve.

CCP: Store at 50°F - 70°F.

Baked Apples

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35670
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
APPLE SLCD W/P 6-10 GCHC	1/2 Cup	117773

Preparation Instructions

Brown Sugar
Cinnamon
Butter Buds

Italian Dressing- SM

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35671
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DRESSING ITAL FF PKT 200-12GM GCHC	1 Each	187194

Preparation Instructions

Ready To Eat

Sour Cream

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35675
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SOUR CREAM PKT FF 100-1Z LOL	1 Each	853190

Preparation Instructions

No Preparation Instructions available.

Chick' N Dippin Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35682
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHIX DIPPIN 100-1FLZ FLVRFSSH	1 Each	640212

Preparation Instructions

No Preparation Instructions available.

Black Bean

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35746
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BEAN BLACK 6-10 FURMANO	1/2 Cup	653560

Preparation Instructions

No Preparation Instructions available.

Sweet & Sour Sauce Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35747
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUCE SWT & SOUR IND 200-.75Z KRFT	1 Each	251710

Preparation Instructions

No Preparation Instructions available.

Wings w/Garlic Parmesan Sauce

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35748
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK DING BRD CKD 2-5 PRCE	5 Piece	686031
SAUCE WNG GARL PARM 4-.5GAL SWTBRAY	1 Teaspoon	167403

Preparation Instructions

DEEP_FRY

FROM FROZEN: CONVENTIONAL OVEN 20 MINUTES AT 375F; CONVECTION OVEN FOR 12 MINUTES AT 375F; DEEP FRY FOR 3-4 MINUTES AT 350F.

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

CCP: Hold for hot service at 135° F or higher.

Cinnamon Toast Crunch Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35890
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL CINN TST CRNCH CUP 60-2Z GENM	1 Each	105931

Preparation Instructions

Ready-To-Eat

CCP: Store at 50°F - 70°F.

Cocoa Puffs Cereal- LG

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35900
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CEREAL COCOA PUFFS CUP 60-2Z GENM	1 Each	105850

Preparation Instructions

Ready-To-Serve

CCP: Store at 50°F - 70°F

Garlic Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35909
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD GARL TX TST SLC 120-1.4Z	1 Each	243681

Preparation Instructions

CONVENTIONAL OVEN: PREHEAT OVEN TO 375F, LAY SLICES FLAT ON BAKING PAN, PLACE BAKING PAN ON MIDDLE SHELF OF OVEN, BAKE 5-6 MINUTES OR UNTIL GOLDEN BROWN. TURN SLICES OVER TO COOK AN ADDITIONAL 1-2 MINUTES UNTIL GOLDEN BROWN.

Potato Wedge

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35913
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRIES WEDGE W/RANCH 6-5 LAMB	1/2 Cup	609676

Preparation Instructions

FRY 1.5 LBS AT 360 DEGREES F. FOR 3 MINUTES. CONVECTION OVEN COOK AT 400 DEGREES F FOR 8 - 12 MINUTES. CONVENTIONAL OVEN COOK AT 400 DEGREES F FOR 22 - 25 MINUTES. IMPINGEMENT OVEN COOK AT 450 DEGREES F FOR 8 - 11 MINUTES.

Margarine Cup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35915
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
MARGARINE CUP SPRD 900-5GM CNTRYCR	1 Each	542121

Preparation Instructions

No Preparation Instructions available.

French Toast Bites & Bacon

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-37703
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	6 Each	391073
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124

Preparation Instructions

Thaw at room temp. for 30-60 minutes. Heat in oven at 375 degrees for 2-3 minutes. Roll in granulated sugar immediately, or ice when cool.

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

CCP: Hold for hot service at 135° F or higher.

Turkey & Cheese Sliders

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37704
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/4 Ounce	100018
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	1 Slice	244190
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	494385

Preparation Instructions

Heat turkey to 165 degrees. Place 1.22 oz. turkey and 1/2 slice of cheese on roll. Wrap, place in warmer.- Serve 2 sliders

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

CCP: Hold for hot service at 135° F or higher.

Jello

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37705
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
GELATIN MIX BERRY BLUE 12-24Z GCHC	1 Tablespoon	554901

Preparation Instructions

524603
524581
524646
524654
524662
524611
524638

pudding

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37706
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
PUDDING RTS CHOC FUDG 6-10 GCHC	1/2 Cup	106755

Preparation Instructions

244643
106747
106763
106771
163554

Bacon

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-37707
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124

Preparation Instructions

BAKE

Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven.

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

CCP: Hold for hot service at 135° F or higher.

Lucky Charms Cereal Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39063

Ingredients

Description	Measurement	DistPart #
BAR CEREAL LUCKY CHARMS 48-2.5Z	1 each	368248

Preparation Instructions

No Preparation Instructions available.

Powdered Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39101
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE CAKE PWDRD WGRAIN 60-3.1Z	1 Each	371058

Preparation Instructions

No Preparation Instructions available.

Blueberry Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39105
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE CAKE BLUEB WGRAIN 60-3Z	1 Each	371065

Preparation Instructions

No Preparation Instructions available.

Glazed Donut Holes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39106
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE GLZD PULL APART IW 80-2.5Z	1 Each	371398

Preparation Instructions

No Preparation Instructions available.

Cinnamon Toast Crunch Cereal Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39311

Ingredients

Description	Measurement	DistPart #
BAR CEREAL CINN TST 48-2.5Z GENM	1 Each	811411

Preparation Instructions

No Preparation Instructions available.

Peach Cheerios Cereal Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39312

Ingredients

Description	Measurement	DistPart #
BAR CEREAL CHEERIOS PCH 48-2.5Z	1 Each	368353

Preparation Instructions

No Preparation Instructions available.

Bento Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39357
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
CRACKER GLDFSH CHS 6-31Z PEPPFM	2 Ounce	233927
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	680130
YOGURT STRAWB TUBE 2Z 6-16CT GOGURT	2 Each	895090

Preparation Instructions

Bento Box Container- 200332

Lid- 366332

Crispy Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39379

Ingredients

Description	Measurement	DistPart #
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/8 Cup	15P30
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Pint	15D44
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/2 Cup	18B19
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Ounce	191043
Carrot CHL SHRD WHL 4/5 LB BG- Graves County Schools	1/8 Cup	16L26
BACON CKD MED SLCD 3-100CT GFS	2 Slice	874124
EGG HARD CKD PLD 8-18CT SNYFR	1 Each	219160
CROUTON HMSTYL SEAS 8-2.5 GCHC	4 Fluid Ounce	793944
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	2 Piece	202490

Preparation Instructions

Salad Container- 108301

Place romaine, spinach and spring mix in the bottom of the salad container.

Place items on top of lettuce.

Bacon- HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP
BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

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

Pepperoni Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39381

Ingredients

Description	Measurement	DistPart #
BREAD TX TST SLCD WHT 3/4 12-22Z	2 Slice	793350
PEPPERONI SLCD 14-16/Z 2-5 GCHC	8 Each	729981
CHEESE MOZZ SHRD 4-5 LOL	1 Ounce	645170

Preparation Instructions

Place 16 pepperoni and 1 oz. of cheese between 2 pieces of bread. Butter spray both sides of sandwich. Place on baking pan, bake 350 degrees for 10 minutes or until golden brown.

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

CCP: Hold for hot service at 135° F or higher.

Sausage Link & Biscuit Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39382
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE LNK BUFFET CRSE 16/ 10 GFS	1 Each	161100
DOUGH BISC STICK 250-1.25Z RICH	1 Each	149070

Preparation Instructions

No Preparation Instructions available.

Breakfast Burrito

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-39383
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BURRITO BKFST EGG/SAUS/CHS 120-3.2Z	1 Each	125046

Preparation Instructions

No Preparation Instructions available.

BLT

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39384
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BREAD TX TST SLCD WHT 3/4 12-22Z	2 Slice	793350
BACON CKD MED SLCD 3-100CT GFS	4 Slice	874124

Preparation Instructions

No Preparation Instructions available.

Eagle Griddle

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-39386
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BACON CKD MED SLCD 3-100CT GFS	1 Slice	874124
PANCAKE FZ 144-1.2Z ECHLK	2 Each	444612

Preparation Instructions

No Preparation Instructions available.

Dutch Waffle

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-39387
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	1 Each	607351

Preparation Instructions

No Preparation Instructions available.

Salad Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39403
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
Carrot CHL SHRD WHL 4/5 LB BG- Graves County Schools	1/4 Cup	16L26
Peppers GRN FR SET BELL MED 20 LB CS- Graves County Schools	1/4 Cup	15N66
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/4 Cup	18B19
CHEESE CHED SHRD 6-5 COMM	2 Ounce	199720
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Fluid Ounce	324531
BACON CKD MED SLCD 3-100CT GFS	1/4 Cup	874124
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	1 Pint	15D44
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/4 Cup	15P30
Broccoli Florets CHL 4/3 LB BG- Graves County Schools	1/4 Cup	16W37
Cauliflower FR 9-12 CT- Graves County Schools	1/4 Cup	16W41
Pepperoncini Peppers	1 Serving	R-32861
CHIX BRST TNRD BRD WGRAIN 4.5Z 8-4#	2 Piece	202490

Preparation Instructions

No Preparation Instructions available.

Chicken Casserole

Servings:	8.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39414
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
MARGARINE LIQUID 2-17.5 GCHC	6 Fluid Ounce	266965
CRACKER RITZ 300-2CT NAB	2 Package	426962
CHIX CKD SHRD WHT IQF 2-5 GCHC	1 Quart 1 Cup (5 Cup)	617760
SOUP CRM OF CHIX 12-5 HLTHYREQ	1 Pound 5 Ounce (21 Ounce)	695513
SOUR CREAM 4-5 GCHC	1 Cup	285218

Preparation Instructions

Preheat oven to 350 degrees.

Whisk together sour cream, cream of chicken soup and chicken.

Place mix in greased pan.

Combine crackers and margarine and top casserole with crumb mixture.

Bake for 20- 25 minutes, or until filling is hot and bubbly.

Try an 8 oz spoodle.

Broccoli & Cheese

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39415
School:	Central Elementary School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORETS 6-4 GCHC	1/2 Each	610902
SEASONING GARLIC HRB NO SALT 19Z TRDE	1/5 Teaspoon	565164
BUTTER SUB 24-4Z BTRBUDS	1/5 Teaspoon	209810
SAUCE CHS CHED 6-5 JTM	1 Ounce	271081

Preparation Instructions

2 bags of butter buds to 24 pounds of vegetables.

Garlic Herb Seasoning- 8 T to 24 pounds.

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

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

CCP: Hold for hot service at 135° F or higher.

Baked Potato

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39420
School:	Graves County Middle School		

Ingredients

Description	Measurement	DistPart #
Baked Potato- Graves County Schools	1 Each	15R72

Preparation Instructions

No Preparation Instructions available.

Ham & Cheese Bento Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39428
School:	Graves County High School		

Ingredients

Description	Measurement	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	2 Ounce	179906
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/4 Ounce	100018
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	494385
CRACKER GLDFSH CHS 6-31Z PEPPFM	2 Ounce	233927
PICKLE SPEAR 400CT +/-25 5GAL BRICK	1 Ounce	476897

Preparation Instructions

Heat ham to 165 degrees. Place 1.22 oz. ham and 1/2 slice of cheese on roll. Wrap, place in warmer. Serve 2 sliders.

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

CCP: Hold for hot service at 135° F or higher.