

Cookbook for Taylor School District

Created by HPS Menu Planner

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Turkey & Cheese Bagel Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11340
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each		230264
TURKEY BRGR REDC FAT 40-4Z 10 JENNO	12 1/2 Pound		115161

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
3. Place other half of bagel over top.
4. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.

Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Notes:

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	155.00		
Fat	1.56g		
SaturatedFat	0.13g		
Trans Fat	0.00g		
Cholesterol	6.88mg		
Sodium	222.50mg		
Carbohydrates	28.13g		
Fiber	4.00g		
Sugar	5.00g		
Protein	8.38g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	35.00mg	Iron	1.69mg

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

Nutrition - Per 100g

No 100g Conversion Available

Steak Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29531
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	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.	203260
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

Build Recipe
Bottom Bun
Burger
Cheese
Top Bun

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	395.00
Fat	20.00g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	72.50mg
Sodium	535.00mg
Carbohydrates	26.00g
Fiber	3.00g
Sugar	4.50g
Protein	27.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 111.50mg	Iron 1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty on Bun

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29532
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	380.00		
Fat	15.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	620.00mg		
Carbohydrates	41.00g		
Fiber	6.00g		
Sugar	5.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty with Cheese on Bun

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29533
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	435.00
Fat	20.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	37.50mg
Sodium	845.00mg
Carbohydrates	42.00g
Fiber	6.00g
Sugar	5.50g
Protein	23.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 141.50mg	Iron 2.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Patty on WG Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29534
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	425.00
Fat	19.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	32.50mg
Sodium	755.00mg
Carbohydrates	41.00g
Fiber	5.00g
Sugar	5.50g
Protein	22.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 141.50mg	Iron 3.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Patty w/Cheese on WG Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29535
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	425.00
Fat	19.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	32.50mg
Sodium	755.00mg
Carbohydrates	41.00g
Fiber	5.00g
Sugar	5.50g
Protein	22.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 141.50mg	Iron 3.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Pulled Pork Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29536
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG 2-5 AUSTBL	3 Ounce	BAKE Fully cooked. Simply heat and serve.	632160
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	350.00		
Fat	15.00g		
SaturatedFat	5.25g		
Trans Fat	0.00g		
Cholesterol	75.00mg		
Sodium	615.00mg		
Carbohydrates	28.00g		
Fiber	3.00g		
Sugar	7.00g		
Protein	25.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.54mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Smash Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29537
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
POTATO MASHED SEAS 6-4 OREI	3 Ounce	BOIL STOVE TOP: COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	249106
GRAVY MIX CHIX 12- 15Z GCHC	2 Ounce	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	242390
CORN 6-10 CMDTY	1/2 Cup		120483

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.300

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	609.00		
Fat	24.10g		
SaturatedFat	3.60g		
Trans Fat	0.00g		
Cholesterol	73.00mg		
Sodium	4023.00mg		
Carbohydrates	79.00g		
Fiber	6.20g		
Sugar	4.20g		
Protein	22.80g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	54.00mg	Iron	1.68mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pork Carnita Bowls

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29539
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG 2-5 AUSTBL	2 Ounce	BAKE Fully cooked. Simply heat and serve.	632160
RICE MEXICAN FIESTA 6-25.9Z UBEN	1 Cup		473006
VEGETABLE MIX FAJITA CUT 10 RSS	2 Ounce		605565

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	383.70
Fat	9.80g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	1168.10mg
Carbohydrates	57.00g
Fiber	5.00g
Sugar	10.00g
Protein	19.70g
Vitamin A 679.95IU	Vitamin C 18.12mg
Calcium 75.80mg	Iron 4.77mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tuna & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29540
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TUNA SOLID LT IN WTR 24-12Z GCHC	1 Cup		103322
DRESSING SALAD LT 4-1GAL GCHC	1 Tablespoon	READY_TO_EAT This ready-to-use lite dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or a custom base to your own signature sauce.	429422
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	710650

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.125
Grain	6.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	521.20
Fat	17.00g
SaturatedFat	4.90g
Trans Fat	0.00g
Cholesterol	134.50mg
Sodium	1307.80mg
Carbohydrates	28.00g
Fiber	4.00g
Sugar	4.50g
Protein	65.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 181.66mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29541
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD CHIX DELI 2-4 GCHC	3 Ounce		139030
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	1 Cup		702595
TORTILLA WRP 12 WHT 6-12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045

Preparation Instructions

Wrap

3 ounces of Tuna

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	1679.04
Fat	90.92g
SaturatedFat	16.64g
Trans Fat	0.00g
Cholesterol	272.73mg
Sodium	5284.65mg
Carbohydrates	142.91g
Fiber	2.50g
Sugar	73.73g
Protein	71.14g
Vitamin A 2665.80IU	Vitamin C 3.31mg
Calcium 184.87mg	Iron 5.13mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tender Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29543
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	1/2 Cup		702595
TOMATO 6X6 LRG 10 MRKN	1/2 Cup		199001
Sliced American Cheese	1 Ounce		100018
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Wrap

3 Chicken Tenders (Sliced)

1 Slice of American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll (1WG)

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	698.90
Fat	33.25g
SaturatedFat	11.55g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	859.55mg
Carbohydrates	71.00g
Fiber	10.35g
Sugar	8.50g
Protein	28.05g
Vitamin A 2082.60IU	Vitamin C 13.99mg
Calcium 178.48mg	Iron 4.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken with Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29572
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	Cook Chicken according to recipe	185033
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BUN HOT DOG WHEAT WHL 12-12CT GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517830

Preparation Instructions

Cook Chicken, place on bottom hamburger bun, place cheese on top of chicken then place the top hamburger bun on chicken

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	270.00
Fat	8.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	72.50mg
Sodium	745.00mg
Carbohydrates	21.00g
Fiber	3.00g
Sugar	3.50g
Protein	29.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 111.50mg	Iron 2.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Pasta Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29574
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
ENTREE MACAR & 3CHS 6-5 JTM	5 Ounce	BOIL 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.	149193

Preparation Instructions

Dice Chicken, add to 3 cheese pasta mix

Keep warm for service

Meal Components (SLE)

Amount Per Serving

Meat	3.920
Grain	0.830
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	381.67
Fat	15.83g
SaturatedFat	7.75g
Trans Fat	0.00g
Cholesterol	101.67mg
Sodium	1057.50mg
Carbohydrates	24.33g
Fiber	1.67g
Sugar	2.50g
Protein	37.17g
Vitamin A 513.33IU	Vitamin C 0.00mg
Calcium 333.00mg	Iron 1.83mg

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

Nutrition - Per 100g

No 100g Conversion Available

Dynamite Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29575
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
DRESSING RNCH CHIPOTLE 4-1GAL GFS	1 Fluid Ounce	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.	166741

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	450.00
Fat	27.00g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	52.50mg
Sodium	870.00mg
Carbohydrates	28.00g
Fiber	4.00g
Sugar	5.50g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 128.50mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29576
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
TURKEY BRGR CKD 2.75Z 3-10 JENNO	1	BAKE	511265

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	140.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	180.00mg
Carbohydrates	25.00g
Fiber	3.00g
Sugar	4.00g
Protein	6.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Philly Cheesesteak

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29578
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	1 Each	BAKE 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.	720861
VEGETABLE MIX FAJITA CUT 10 RSS	2 Ounce		605565

Preparation Instructions

Build:

WG SUB Bun

1 Slice White American Cheese

3 Ounces of Philly Beef

2 Ounces of Fajita Veggies

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.200
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	403.10
Fat	15.40g
SaturatedFat	6.40g
Trans Fat	0.52g
Cholesterol	52.50mg
Sodium	858.50mg
Carbohydrates	45.00g
Fiber	6.00g
Sugar	12.50g
Protein	22.40g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 184.50mg	Iron 4.16mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tuna & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29579
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TUNA SOLID LT IN WTR 24-12Z GCHC	1 Cup		103322
DRESSING SALAD LT 4-1GAL GCHC	1 Tablespoon	<p>READY_TO_EAT This ready-to-use lite dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or a custom base to your own signature sauce.</p>	429422
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	<p>READY_TO_EAT Pre-sliced Use Cold or Melted</p>	150260
TORTILLA WRP 12 WHT 6-12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	691.20
Fat	24.00g
SaturatedFat	7.90g
Trans Fat	0.00g
Cholesterol	134.50mg
Sodium	1927.80mg
Carbohydrates	55.00g
Fiber	2.00g
Sugar	3.50g
Protein	66.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 182.66mg	Iron 3.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29580
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	Cook Chicken according to recipe	185033
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TORTILLA WRP 12 WHT 6- 12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1 Cup		462551

Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	520.40
Fat	16.50g
SaturatedFat	6.10g
Trans Fat	0.00g
Cholesterol	72.50mg
Sodium	1442.80mg
Carbohydrates	62.00g
Fiber	5.20g
Sugar	7.50g
Protein	34.70g
Vitamin A 5593.10IU	Vitamin C 26.54mg
Calcium 206.01mg	Iron 4.95mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken on a Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29581
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	267.70
Fat	11.90g
SaturatedFat	5.50g
Trans Fat	0.07g
Cholesterol	14.50mg
Sodium	596.20mg
Carbohydrates	29.00g
Fiber	4.10g
Sugar	2.00g
Protein	10.90g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 48.58mg	Iron 2.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Egg & Cheese on English Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29582
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY TO EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG PTY RND 3.5 300- 1.25Z PAP	1 Each		741320
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY TO EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	235.00
Fat	10.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	107.50mg
Sodium	605.00mg
Carbohydrates	23.00g
Fiber	1.00g
Sugar	1.50g
Protein	12.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 189.50mg	Iron 1.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Egg, Sausage & Cheese on English Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29583
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG PTY RND 3.5 300- 1.25Z PAP	1 Each		741320
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	BAKE KEEP FROZEN Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	356.00
Fat	20.00g
SaturatedFat	7.20g
Trans Fat	0.00g
Cholesterol	133.50mg
Sodium	777.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	1.50g
Protein	18.00g
Vitamin A 56.00IU	Vitamin C 0.00mg
Calcium 205.50mg	Iron 1.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger, Classic

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29584
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	250.00
Fat	6.50g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	450.00mg
Carbohydrates	26.00g
Fiber	4.00g
Sugar	4.00g
Protein	20.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 50.00mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29585
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	300.00
Fat	11.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	47.50mg
Sodium	670.00mg
Carbohydrates	27.00g
Fiber	4.00g
Sugar	4.50g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 128.50mg	Iron 2.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Hummus Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29586
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA WRP 12 WHT 6-12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
TOMATO ROMA LRG 25 MRKN	1 Slice		462551
HUMMUS ORIG 4-.5GAL GREC	2 Ounce		209902
Cheese, American, White, Pasteurized, Sliced	1 Slice		51547

Preparation Instructions

Wrap

1 Ounce of Hummus

3 Slices of Turkey

1 Slice of White American Cheese

1 Tomato Slice (cut in half)
Handful of Romaine Lettuce

**

In a 3 compartment container:
Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	592.81
Fat	22.78g
SaturatedFat	8.53g
Trans Fat	0.00g
Cholesterol	66.38mg
Sodium	1704.24mg
Carbohydrates	64.87g
Fiber	6.28g
Sugar	5.62g
Protein	35.02g
Vitamin A 8374.83IU**	Vitamin C 6.84mg**
Calcium 126.27mg**	Iron 4.98mg**

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

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available

Turkey BLT Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29587
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Slice		689541
TOMATO ROMA LRG 25 MRKN	1/2 Cup		462551
BACON TKY CKD 12-50CT JENNO	2 Slice		834770
Sliced American Cheese	1 Slice		100018
Whole Grain Sub Bun 6"	1 Each	READY_TO_EAT	3744

Preparation Instructions

Sub Bun

3 Slices of Turkey

2 Slices of Bacon

1 Slice of American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Sub, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	361.30
Fat	11.02g
SaturatedFat	3.65g
Trans Fat	0.00g
Cholesterol	55.62mg
Sodium	858.01mg
Carbohydrates	38.50g
Fiber	6.10g
Sugar	11.00g
Protein	27.85g
Vitamin A 8937.10IU	Vitamin C 16.09mg
Calcium 100.02mg	Iron 3.09mg

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

Nutrition - Per 100g

No 100g Conversion Available

Greek Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29588
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	Cook Chicken according to recipe	185033
TORTILLA WRP 12 WHT 6- 12 TYS	1 Each	GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds. MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times). STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.	769045
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1/2 Cup		462551
CHEESE FETA CRMBL 4- 2.5 P/L	1/4 Cup	READY_TO_EAT Ready to Eat	716685

Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	534.20
Fat	18.80g
SaturatedFat	7.55g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	1328.30mg
Carbohydrates	58.50g
Fiber	4.10g
Sugar	5.50g
Protein	35.40g
Vitamin A 5143.40IU	Vitamin C 14.21mg
Calcium 138.51mg	Iron 4.71mg

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

Nutrition - Per 100g

No 100g Conversion Available

Italian Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29590
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1/2 Cup		462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60- 1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD 12-1 JENNO	1 Ounce		556121
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641
PEPPERONI SLCD BOLD 14/Z 2- 12.5	1 Ounce	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	702691
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	1 Slice		244190

Preparation Instructions

Wrap

2 Slices of Turkey Ham

2 Slices of Turkey

3 Pepperoni

1 Slice of American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Italian, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	595.21
Fat	29.18g
SaturatedFat	12.21g
Trans Fat	0.50g
Cholesterol	74.61mg
Sodium	1856.83mg
Carbohydrates	59.50g
Fiber	8.10g
Sugar	11.00g
Protein	24.31g
Vitamin A 4843.40IU	Vitamin C 14.21mg
Calcium 247.01mg	Iron 3.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29591
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG 25 MRKN	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD 12-1 JENNO	3 Ounce	3 Slices	556121
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Wrap

3 Sliced Turkey Ham

1 Slice White American Cheese,

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

In 3 compartment container:

Sandwich, Dressing Packet, Whole Fruit

Meal Components (SLE)

Amount Per Serving

Meat	2.461
Grain	3.500
Fruit	0.000
GreenVeg	1.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	499.14
Fat	18.66g
SaturatedFat	7.99g
Trans Fat	0.00g
Cholesterol	71.32mg
Sodium	1609.61mg
Carbohydrates	59.10g
Fiber	8.35g
Sugar	10.29g
Protein	24.68g
Vitamin A 8423.56IU	Vitamin C 7.64mg
Calcium 256.36mg	Iron 3.70mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29592
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA WRP 12 WHT 6-12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce		381403
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
TOMATO ROMA LRG 25 MRKN	1 Ounce		462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	<p>READY_TO_EAT Pre-sliced Use Cold or Melted</p>	861940
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each		266548

Preparation Instructions

- Wrap
- 3 Slices of Turkey
- 1 Slice of American Cheese

1 Tomato Slice (cut in half)
Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.569
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.158
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	533.86		
Fat	15.80g		
SaturatedFat	6.03g		
Trans Fat	0.00g		
Cholesterol	53.88mg		
Sodium	1624.53mg		
Carbohydrates	69.10g		
Fiber	5.35g		
Sugar	6.29g		
Protein	32.57g		
Vitamin A	8423.56IU	Vitamin C	7.64mg
Calcium	208.36mg	Iron	5.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Veggie Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29593
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1 Slice		462551
CUCUMBER SELECT 6CT MRKN	3 Slice		592323
PEPPERS GRN STRP 3/16 2-3 RSS	1/2 Cup		442151
TORTILLA WRP 12 WHT 6- 12 TYS	1 Each	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	769045
CHEESE AMER WHT 160CT SLCD 6-5 LOL	2 Slice	<p>READY_TO_EAT Pre-sliced Use Cold or Melted</p>	861940
HUMMUS ORIG 4-.5GAL GREC	1 Ounce		209902

Preparation Instructions

Wrap

- 1 ounce of Hummus
- 2 Slice of American Cheese
- 1 Tomato Slice (cut in half)
- 3 Cucumber Slices (cut in half)
- 4 Green Pepper Strip (cut in strips)
- Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Pickle, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	473.41
Fat	20.07g
SaturatedFat	8.06g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	1337.36mg
Carbohydrates	63.25g
Fiber	5.58g
Sugar	6.31g
Protein	15.01g
Vitamin A 4567.01IU	Vitamin C 65.14mg
Calcium 270.77mg	Iron 4.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad Entree

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29594
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO ROMA LRG 25 MRKN	1 Cup		462551
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
CUCUMBER SELECT 6CT MRKN	1 Cup		592323
PEPPERS GRN STRP 3/16 2-3 RSS	1/2 Cup		442151
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup		150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	391.10
Fat	26.85g
SaturatedFat	13.65g
Trans Fat	0.00g
Cholesterol	70.00mg
Sodium	819.85mg
Carbohydrates	24.50g
Fiber	5.75g
Sugar	11.00g
Protein	15.75g
Vitamin A 10017.05IU	Vitamin C 89.78mg
Calcium 475.79mg	Iron 1.82mg

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29595
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CUCUMBER SELECT 6CT MRKN	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
Grape Tomatoes	4 Each		749041

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	537.95
Fat	24.23g
SaturatedFat	9.00g
Trans Fat	0.00g
Cholesterol	110.00mg
Sodium	1297.85mg
Carbohydrates	45.50g
Fiber	4.08g
Sugar	11.25g
Protein	36.28g
Vitamin A 8201.05IU	Vitamin C 4.13mg
Calcium 276.14mg	Iron 3.96mg

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w/Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29596
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CUCUMBER SELECT 6CT MRKN	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
TURKEY HAM DCD 2-5 JENNO	2 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This product is fully cooked and is "Ready To Eat".	202150
Grape Tomatoes	4 Each		749041
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140

Preparation Instructions

Use Large 3 clear compartment container

Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	3.829
Grain	2.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	534.46
Fat	28.72g
SaturatedFat	10.66g
Trans Fat	0.00g
Cholesterol	246.58mg
Sodium	1195.41mg
Carbohydrates	45.50g
Fiber	4.08g
Sugar	12.25g
Protein	25.26g
Vitamin A 8201.05IU	Vitamin C 5.45mg
Calcium 286.14mg	Iron 6.62mg

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w/Turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29597
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CUCUMBER SELECT 6CT MRKN	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
TURKEY BRST DCD 2-5	2 Ounce		451300
Grape Tomatoes	4 Each		749041
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140

Preparation Instructions

Use Large 3 clear compartment container

Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	3.520
Grain	2.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	533.87
Fat	27.24g
SaturatedFat	10.26g
Trans Fat	0.00g
Cholesterol	240.41mg
Sodium	1263.87mg
Carbohydrates	47.03g
Fiber	4.08g
Sugar	12.25g
Protein	27.95g
Vitamin A 8201.05IU	Vitamin C 4.13mg
Calcium 286.14mg	Iron 4.14mg

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29977
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce		722330
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400
CHIP TORTL CRN YEL RND REST 72-1.5Z	1 Bag		133273
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1/2 Cup	READY_TO_EAT None	712131

Preparation Instructions

Open Bag, use 3 oz scoop for Beef, 2 oz scoop for cheese, 1 oz scoop for salsa, sour cream on side

Meal Components (SLE)

Amount Per Serving

Meat	3.890
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.290
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	587.03
Fat	35.54g
SaturatedFat	17.70g
Trans Fat	0.27g
Cholesterol	102.18mg
Sodium	929.18mg
Carbohydrates	40.73g
Fiber	4.89g
Sugar	3.56g
Protein	29.11g
Vitamin A 200.00IU	Vitamin C 0.00mg
Calcium 471.32mg	Iron 3.44mg

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

Nutrition - Per 100g

No 100g Conversion Available

Meatball Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29978
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	4 Each	BAKE KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	135071
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170
SAUCE MARINARA A/P 6-10 REDPK	2 Ounce	READY_TO_EAT None	592714
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.600
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	3.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	669.60
Fat	28.50g
SaturatedFat	10.54g
Trans Fat	0.48g
Cholesterol	60.40mg
Sodium	2297.20mg
Carbohydrates	67.00g
Fiber	10.80g
Sugar	26.80g
Protein	37.40g
Vitamin A 5.60IU	Vitamin C 0.80mg
Calcium 580.40mg	Iron 7.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Soft Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29979
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce		768230
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/4 Cup		242489
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Ounce		786543
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400
TORTILLA WRP 12 HNY WHEAT 6-12 TYS	1 Piece	<p>GRILL After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Grill Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p>MICROWAVE After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p>STEAM After product has reached room temperature, fluff and individually separate each wrap.</p> <p>Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.</p>	768995

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.990
Grain	0.000
Fruit	0.000
GreenVeg	0.130
RedVeg	0.250
OtherVeg	0.130
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	593.38
Fat	26.98g
SaturatedFat	13.00g
Trans Fat	0.00g
Cholesterol	104.82mg
Sodium	1419.52mg
Carbohydrates	59.74g
Fiber	3.33g
Sugar	6.08g
Protein	28.03g
Vitamin A 200.00IU	Vitamin C 0.00mg
Calcium 333.18mg	Iron 4.77mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken BLT Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29980
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
BACON TKY CKD 12- 50CT JENNO	1 Ounce		834770
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/4 Cup		242489
TOMATO SLCD 1/4 5 RSS	1/2 Cup		786535
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

Sliced Chicken, Turkey Bacon, Lettuce, Sliced Tomato on a Whole Grain Sub

Meal Components (SLE)

Amount Per Serving

Meat	2.430
Grain	2.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.500
OtherVeg	0.130
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	418.70		
Fat	13.20g		
SaturatedFat	3.05g		
Trans Fat	0.00g		
Cholesterol	95.00mg		
Sodium	1205.75mg		
Carbohydrates	34.00g		
Fiber	3.35g		
Sugar	6.75g		
Protein	38.80g		
Vitamin A	749.70IU	Vitamin C	12.33mg
Calcium	80.50mg	Iron	3.61mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Smash Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29981
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASHED SEAS 6-4 OREI	1 Ounce	BOIL STOVE TOP: COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	249106
GRAVY MIX CHIX 12-15Z GCHC	1 Tablespoon	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	242390
CORN 6-10 CMDTY	1 Cup		120483
CHIX BRST CHNK HT&SPCY WGRAIN 4-7.5	4 Piece	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 16-19 minutes. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 10-13 minutes.	561291

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	2.100

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	343.00		
Fat	11.70g		
SaturatedFat	1.70g		
Trans Fat	0.00g		
Cholesterol	36.00mg		
Sodium	786.00mg		
Carbohydrates	47.00g		
Fiber	5.40g		
Sugar	7.40g		
Protein	19.60g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.00mg	Iron	1.08mg

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

Nutrition - Per 100g

No 100g Conversion Available

Egg & Cheese on Bagel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29982
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5 300-1.25Z PAP	1 Each		741320
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each		230264
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	255.00
Fat	9.50g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	107.50mg
Sodium	515.00mg
Carbohydrates	30.00g
Fiber	4.00g
Sugar	5.50g
Protein	12.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 129.50mg	Iron 1.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Egg, Sausage & Cheese on Bagel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29983
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5 300-1.25Z PAP	1 Each		741320
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	BAKE KEEP FROZENPlace patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BAGEL WHT WGRAIN 2Z 12- 6CT LENDERS	1 Each		230264

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	376.00
Fat	19.50g
SaturatedFat	7.20g
Trans Fat	0.00g
Cholesterol	133.50mg
Sodium	687.00mg
Carbohydrates	31.00g
Fiber	4.00g
Sugar	5.50g
Protein	18.00g
Vitamin A 56.00IU	Vitamin C 0.00mg
Calcium 145.50mg	Iron 1.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29984
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD 4-5 LOL	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
PEPPERONI TKY SLCD 15/Z 8-2.25 JENNO	3 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This item is fully cooked and is "Ready To Eat".	276662
SAUCE MARINARA A/P 6-10 REDPK	1 Ounce	READY_TO_EAT None	592714
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Wrap

3 Ounces of Pepperoni (10 to 12 slices)

1/2 Cup Mozzarella Cheese

1 Ounce of Marinara

**

In a 3 compartment container:

Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	5.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	725.00
Fat	30.75g
SaturatedFat	13.25g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	2320.00mg
Carbohydrates	70.00g
Fiber	10.00g
Sugar	17.50g
Protein	38.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 624.00mg	Iron 5.05mg

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

Nutrition - Per 100g

No 100g Conversion Available

Philly Cheesesteak

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35443
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Sub Bun, Whole Grain 6 inch.	1 Each		0112016
BEEF STK PHLL PEPRS/ONIO CKD SLC 3-4	3 Ounce	BAKE Conventional Oven Remove product from bag. Preheat oven to 350 degrees f. If thawed, heat for 45 - 50 minutes. Not recommended if frozen. CONVECTION Convection Oven Remove product from bag. Preheat oven to 325 degrees f. If thawed, heat for 30 minutes. Not recommended if frozen. MICROWAVE Microwave Individual portions: if thawed, heat for two minutes. Not recommended if frozen. SAUTE Stovetop If frozen, heat for 30 - 40 minutes. If thawed, heat for 15 - 20 minutes. STEAM Steamer If frozen, heat for 40 - 50 minutes. If thawed, heat for 15 - 20 minutes.	593591
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450

Preparation Instructions

Add cooked Philly meat to sub bun and add cheese on top. Wrap in foil for service

Meal Components (SLE)

Amount Per Serving

Meat	3.500
Grain	3.930
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	415.00		
Fat	19.00g		
SaturatedFat	9.00g		
Trans Fat	0.50g		
Cholesterol	32.50mg		
Sodium	795.00mg		
Carbohydrates	30.00g		
Fiber	5.00g		
Sugar	5.50g		
Protein	15.50g		
Vitamin A	100.00IU	Vitamin C	9.00mg
Calcium	22.00mg	Iron	0.72mg

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

Nutrition - Per 100g

No 100g Conversion Available

Double Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35444
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	2 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees f for 30- 40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. UNSPECIFIED Preparation Instructions Coming Soon	203270

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	4.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	410.00
Fat	16.00g
SaturatedFat	6.50g
Trans Fat	0.00g
Cholesterol	82.50mg
Sodium	940.00mg
Carbohydrates	28.00g
Fiber	5.00g
Sugar	4.50g
Protein	36.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 148.50mg	Iron 4.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35458
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
SALAD CHIX 4-3 GCHC	3 1/4 Ounce		127710
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489

Preparation Instructions

Sub Bun

Bed of Romaine Lettuce

3.25 Ounces of Chicken Salad

Handful of Romaine Lettuce

**

In a 3 compartment container:

Sub Sandwich, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	458.21		
Fat	24.21g		
SaturatedFat	3.94g		
Trans Fat	0.00g		
Cholesterol	34.13mg		
Sodium	715.81mg		
Carbohydrates	43.94g		
Fiber	4.03g		
Sugar	10.63g		
Protein	15.23g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	85.16mg	Iron	2.62mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35459
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
CHIX TNR HOT & SPCY WG FC 1.13Z 4-8	3 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281731
Shredded Mild Cheddar Cheese	2 Ounce		122190
LETTUCE CHL ROMAINE CHOP 6/2 LB BG	1 Cup		15D44
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Wrap

3 Slices of Spicy Chicken Tender (cut up if needed to wrap better)

1 Ounces of Shredded Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Mayo Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	809.13
Fat	43.03g
SaturatedFat	18.45g
Trans Fat	0.00g
Cholesterol	81.27mg
Sodium	1231.58mg
Carbohydrates	69.88g
Fiber	9.55g
Sugar	6.25g
Protein	35.44g
Vitamin A 374.85IU**	Vitamin C 6.17mg
Calcium 574.18mg	Iron 4.22mg

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

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available

Turkey BLT Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35460
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
BACON TKY CKD 12-50CT JENNO	2 Piece		834770
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.188
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories	335.86		
Fat	8.97g		
SaturatedFat	2.38g		
Trans Fat	0.00g		
Cholesterol	64.71mg		
Sodium	1073.60mg		
Carbohydrates	31.75g		
Fiber	3.05g		
Sugar	5.75g		
Protein	30.69g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	65.50mg	Iron	2.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tuna Salad Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35461
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
TUNA SOLID LT IN WTR 24-12Z GCHC	3 Ounce		103322
MAYONNAISE GOURM 4-1GAL KENS	1 Tablespoon	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	269901
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450

Preparation Instructions

Sub Bun

Handful of Lettuce

3 Ounces of Tuna

1 Slice of American Cheese

1 Tomato Slice (cut in half)

**

In a 3 compartment container:

Sub, Mayo Packet, , Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	1101.70
Fat	31.10g
SaturatedFat	10.23g
Trans Fat	0.00g
Cholesterol	348.50mg
Sodium	2708.15mg
Carbohydrates	32.75g
Fiber	3.05g
Sugar	6.25g
Protein	175.90g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 125.98mg	Iron 2.12mg

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

Nutrition - Per 100g

No 100g Conversion Available

Beef Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35462
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TACO MEAT R/F R/SOD 6-5# COMM	3 Ounce		473462
Cheddar Cheese Sauce	2 Ounce	BOIL KEEP FROZENPlace 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.	15013
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	183910
SALSA 6-10 COMM	2 Ounce		150570

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	2.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	839.25
Fat	25.09g
SaturatedFat	9.65g
Trans Fat	0.00g
Cholesterol	83.27mg
Sodium	2386.19mg
Carbohydrates	107.82g
Fiber	21.98g
Sugar	28.10g
Protein	46.17g
Vitamin A 427.21IU	Vitamin C 1.19mg
Calcium 390.48mg	Iron 6.49mg

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

Nutrition - Per 100g

No 100g Conversion Available

Soft Tacos

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35467
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TACO MEAT R/F R/SOD 6-5# COMM	3 Ounce		473462
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
TOMATO ROMA DCD 3/8 2-5 RSS	1 Ounce		786543
SALSA 103Z 6-10 REDG	1 Ounce	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	452841
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400
TORTILLA FLOUR 6 24-12CT GRSZ	2 Each		713320

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.695
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	505.00
Fat	25.50g
SaturatedFat	14.00g
Trans Fat	0.00g
Cholesterol	102.50mg
Sodium	1046.83mg
Carbohydrates	42.50g
Fiber	3.83g
Sugar	7.83g
Protein	29.83g
Vitamin A 200.00IU	Vitamin C 0.00mg
Calcium 332.50mg	Iron 5.79mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Club Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35601
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
TURKEY BRST DCD 2-5	2 Ounce		451300
BACON BIT TKY 12-1.25#AVG JENNO	1 Ounce		653050
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
CUCUMBER 6CT P/L	4 Slice		100435
Grape Tomatoes	4 Each		749041
DRESSING RNCH BTRMLK 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	832181
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
ROLL DNNR WHEAT IW 144CT BNBSKT	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	5.020
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.333
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	715.25
Fat	45.71g
SaturatedFat	13.26g
Trans Fat	0.00g
Cholesterol	265.41mg
Sodium	1833.62mg
Carbohydrates	39.20g
Fiber	3.00g
Sugar	9.33g
Protein	37.87g
Vitamin A 8235.40IU	Vitamin C 5.89mg
Calcium 335.98mg	Iron 4.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Caesar Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35602
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
Grape Tomatoes	4 Each		749041
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
CHEESE PARM GRTD 2-5# GLCHS	1 Ounce	READY_TO_EAT Use in your favorite recipes.	168331
CHIX DCD 40 COMM	3 Ounce		110530
DRESSING CAESAR CRMY 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	260623
ROLL DNNR WHEAT IW 144CT BNBSKT	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	464.00
Fat	24.95g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	80.50mg
Sodium	846.60mg
Carbohydrates	34.00g
Fiber	3.00g
Sugar	5.00g
Protein	24.70g
Vitamin A 8187.40IU	Vitamin C 3.76mg
Calcium 102.15mg	Iron 2.88mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Mixed Berry Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35603
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX HERITAGE 3-1 RSS	1 Pint		191991
Grape Tomatoes	4 Each		749041
BLUEBERRIES 12-6Z COMM	2 Ounce		889107
STRAWBERRIES 8-1# COMM	2 Ounce		889115
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
CUCUMBER 6CT P/L	4 Slice		100435
DRESSING VINAG RASPB FF 60-1.5FLZ	1 Each	READY_TO_EAT Open, pour and enjoy!	824970
CHIX DCD 40 COMM	2 Ounce		110530
ROLL DNNR WHEAT IW 144CT BNBSKT	1 Each		617310
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800

Preparation Instructions

Use Large 3 clear compartment container

Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	355.33
Fat	10.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	212.00mg
Sodium	858.50mg
Carbohydrates	41.17g
Fiber	1.50g
Sugar	14.33g
Protein	24.00g
Vitamin A 48.00IU	Vitamin C 2.13mg
Calcium 101.46mg	Iron 3.61mg

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

Nutrition - Per 100g

No 100g Conversion Available

Hummus and Veggies

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35604
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HUMMUS CLSC 4-32Z GREC	4 Ounce		591562
Grape Tomatoes	4 Each		749041
CUCUMBER 6CT P/L	4 Slice		100435
Baby Carrots	2 Ounce	UNSPECIFIED None	
FLATBREAD W/GRAIN 4 192-1Z RICH	1 Each	THAW 1. Keep product frozen at 0°F or below until ready to use. 2. Defrost and store thawed flatbread at room temperature. 1. Each "sheet" has four 1 oz., 4" Whole Grain Sliders. 2. Simply snap at the seams to break apart. 3. That's it! Use the product for slider buns, mini pizzas, tacos. The connector can be used for whole grain rich croutons for salad!	959048

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll
Cut Pita in 4
Hummus - 4oz cup with lid

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	3.667
OtherVeg	0.333
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories	433.33		
Fat	11.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	780.00mg		
Carbohydrates	69.67g		
Fiber	17.00g		
Sugar	27.33g		
Protein	7.00g		
Vitamin A	48.10IU	Vitamin C	4.56mg
Calcium	60.42mg	Iron	2.27mg

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

Nutrition - Per 100g

No 100g Conversion Available

Garden Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35605
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
CUCUMBER 6CT P/L	4 Slice		100435
Grape Tomatoes	4 Each		749041
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
DRESSING RNCH FF 60-1.5Z KENS	1 Each	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	195766
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	429.33
Fat	18.70g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	210.00mg
Sodium	1062.60mg
Carbohydrates	49.67g
Fiber	5.00g
Sugar	15.33g
Protein	19.20g
Vitamin A 8235.40IU	Vitamin C 5.89mg
Calcium 280.39mg	Iron 4.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pasta Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-36065
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 100 WHLWHE 2-5 GCHC	4 Ounce		867850
PASTA PENNE RIGATE 51 WGRAIN 2-10	4 Ounce		221482
SAUCE ALFREDO FZ 6-5 JTM	3 Ounce	BOIL KEEP FROZENPlace 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.	155661
SAUCE MARINARA A/P 6-10 REDPK	1 Pint 1 Cup (3 Cup)	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	592714
BROCCOLI FZ 30 COMM	1 Cup		549292
DOUGH ROLL WGRAIN 288-1.25Z RICH	1 Each		237702
MEATBALL CKD .65Z 6-5 COMM	3 Each	BAKE KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce		150160

Preparation Instructions

Bowls will consist of:

Pasta (4 ounces)

Sauce (3 ounces)

Meat (3 ounces)

Veg (if requested)

Breadstick or Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	1568.32
Fat	37.43g
SaturatedFat	9.87g
Trans Fat	0.50g
Cholesterol	136.51mg
Sodium	3584.28mg
Carbohydrates	249.06g
Fiber	40.75g
Sugar	50.42g
Protein	83.34g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 517.79mg	Iron 15.07mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mixed Berry Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-36084
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX HERITAGE 3-1 RSS	1 Pint		191991
Grape Tomatoes	4 Each		749041
BLUEBERRIES 12-6Z COMM	2 Ounce		889107
STRAWBERRIES 8-1# COMM	2 Ounce		889115
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
CUCUMBER 6CT P/L	4 Slice		100435
DRESSING VINAG RASPB FF 60-1.5FLZ	1 Each	READY_TO_EAT Open, pour and enjoy!	824970
ROLL DNNR WHEAT IW 144CT BNBSKT	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container

Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	213.33
Fat	3.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	747.50mg
Carbohydrates	40.17g
Fiber	1.50g
Sugar	13.33g
Protein	6.00g
Vitamin A 48.00IU	Vitamin C 2.13mg
Calcium 78.46mg	Iron 2.61mg

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

Nutrition - Per 100g

No 100g Conversion Available

Greek Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37656
School:	Taylor High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	Cook Chicken according to recipe	185033
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint		381403
TOMATO ROMA LRG 25 MRKN	1/2 Cup		462551
CHEESE FETA CRMBL 4-2.5 P/L	2 Ounce	READY_TO_EAT Ready to Eat	716685
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Tablespoon		324531
PEPPERS BAN RING HOT 900CT 4-1GAL	1 1/2 Ounce		466251
DRESSING GRK PKT 60-1.5Z KENS	1 Package	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	470061

Preparation Instructions

Bottom to Top

Romaine

Sliced Chicken

, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	0.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.500
OtherVeg	3.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	401.37
Fat	27.15g
SaturatedFat	7.47g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	1133.77mg
Carbohydrates	12.17g
Fiber	4.60g
Sugar	5.50g
Protein	29.00g
Vitamin A 9237.10IU	Vitamin C 16.09mg
Calcium 76.02mg	Iron 2.71mg

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

Nutrition - Per 100g

No 100g Conversion Available

Big Griff

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37657
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
BACON CKD THN SLCD 3-100CT GFS	2 Slice		314196

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	355.00
Fat	15.50g
SaturatedFat	6.10g
Trans Fat	0.02g
Cholesterol	55.50mg
Sodium	866.90mg
Carbohydrates	27.00g
Fiber	4.00g
Sugar	4.50g
Protein	25.90g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 128.50mg	Iron 2.98mg

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

Nutrition - Per 100g

No 100g Conversion Available

Egg Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39864
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD EGG 2-5 GCHC	3 Ounce		130450
BREAD WGRAIN WHT 16-22Z GCHC	2 Slice		266547

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving	
Calories	345.71
Fat	15.57g
SaturatedFat	2.86g
Trans Fat	0.00g
Cholesterol	232.14mg
Sodium	798.57mg
Carbohydrates	39.14g
Fiber	4.00g
Sugar	9.00g
Protein	13.86g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 95.71mg	Iron 2.86mg

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

Nutrition - Per 100g

No 100g Conversion Available

Bacon Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40992
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30- 40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
BACON CKD THK SLCD 3-100CT GFS	2 Slice	Cook bacon per instruction on box	590495

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	375.00
Fat	17.10g
SaturatedFat	6.70g
Trans Fat	0.03g
Cholesterol	58.50mg
Sodium	938.50mg
Carbohydrates	27.00g
Fiber	4.00g
Sugar	4.50g
Protein	27.10g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 128.50mg	Iron 2.98mg

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40993
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG 25 MRKN	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD 12-1 JENNO	3 Ounce	3 Slices	556121
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each		266548
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

Sub Bun

3 Sliced Turkey Ham

1 Slice White American Cheese,

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

In 3 compartment container:

Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	419.14
Fat	13.16g
SaturatedFat	4.49g
Trans Fat	0.00g
Cholesterol	71.32mg
Sodium	1449.61mg
Carbohydrates	51.10g
Fiber	5.35g
Sugar	12.29g
Protein	25.68g
Vitamin A 8423.56IU	Vitamin C 7.64mg
Calcium 200.36mg	Iron 4.70mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fish Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40994
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
POLLOCK BRD RECT WGRAIN MSC 3.6Z 18	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 375°F and bake for 15-17 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 20-22 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.	643142

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	360.00
Fat	13.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	47.50mg
Sodium	670.00mg
Carbohydrates	42.00g
Fiber	4.00g
Sugar	5.50g
Protein	19.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 108.50mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40995
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140
Grape Tomatoes	4 Each		749041
TACO FILLING BEEF R/SOD 6-5 JTM	2 Ounce	BOIL KEEP FROZENPlace 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.	175983
CORN FZ 30 COMM	1/2 Cup		120490
CHIP TORTL RND YEL 5-1.5 KE	2 Ounce		163020
DRESSING RNCH CHIPOTLE 4-1GAL GFS	1 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.	166741

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	729.51
Fat	34.87g
SaturatedFat	11.24g
Trans Fat	0.00g
Cholesterol	78.66mg
Sodium	800.41mg
Carbohydrates	86.98g
Fiber	10.74g
Sugar	12.50g
Protein	27.53g
Vitamin A 8492.20IU	Vitamin C 3.76mg
Calcium 317.61mg	Iron 5.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w Spicy Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40996
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Pint	2 Cups	381403
CUCUMBER SELECT 6CT MRKN	4 Slice		592323
CHEESE CHED MLD SHRD 4- 5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60- 1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each		233140
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package	READY_TO_EAT Ready to use.	661022
Grape Tomatoes	4 Each		749041
CHIX TNDRLN BRD SPCY WGRAIN 4-7.7	2 1/2 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chicken tenders in a single layer on parchment lined baking sheet. Heat for 13-16 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chicken tenders in a single layer on parchment lined baking sheet. Heat for 11-14 minutes.	533680

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	552.75
Fat	29.08g
SaturatedFat	9.73g
Trans Fat	0.00g
Cholesterol	80.64mg
Sodium	1128.44mg
Carbohydrates	49.40g
Fiber	5.30g
Sugar	12.48g
Protein	25.53g
Vitamin A 8201.05IU	Vitamin C 4.13mg
Calcium 263.14mg	Iron 3.82mg

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

Nutrition - Per 100g

No 100g Conversion Available

Veggie Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41006
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
BURGER VEGGIE 7-VEG 48-3.5Z MSTARFM	1 Each		561649

Preparation Instructions

Build:

WG Bottom Bun

Meat

Cheese (if needed)

Sauce (if needed)

Toppings (if needed)

Top Bun

Wrapped

Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	303.00
Fat	8.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	2.00mg
Sodium	755.00mg
Carbohydrates	39.00g
Fiber	8.90g
Sugar	6.00g
Protein	22.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 127.20mg	Iron 2.40mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tuna Salad Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41012
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
TUNA SOLID LT IN WTR 24-12Z GCHC	3 Ounce		103322
MAYONNAISE GOURM 4-1GAL KENS	1 Tablespoon	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	269901
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Sub Bun

Handful of Lettuce

3 Ounces of Tuna

1 Slice of American Cheese

1 Tomato Slice (cut in half)

**

In a 3 compartment container:

Sub, Mayo Packet, , Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	1251.70
Fat	37.60g
SaturatedFat	13.73g
Trans Fat	0.00g
Cholesterol	348.50mg
Sodium	2978.15mg
Carbohydrates	52.75g
Fiber	7.05g
Sugar	6.25g
Protein	177.90g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 196.98mg	Iron 2.12mg

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

Nutrition - Per 100g

No 100g Conversion Available

Salami & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41015
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG 25 MRKN	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641
SALAMI GENOA SLCD 4/Z 5-2 PG	4 Slice		776250

Preparation Instructions

Wrap

3 Sliced Turkey Ham

1 Slice White American Cheese,

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

In 3 compartment container:

Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	506.10
Fat	22.26g
SaturatedFat	10.02g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	1589.02mg
Carbohydrates	60.10g
Fiber	8.35g
Sugar	11.29g
Protein	16.45g
Vitamin A 8423.56IU	Vitamin C 7.64mg
Calcium 265.31mg	Iron 3.38mg

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

Nutrition - Per 100g

No 100g Conversion Available

Salami & Cheese WG Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41016
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG 25 MRKN	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
SALAMI GENOA SLCD 4/Z 5-2 PG	4 Slice		776250
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

Wrap

3 Sliced Turkey Ham

1 Slice White American Cheese,

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

In 3 compartment container:

Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	356.10
Fat	15.76g
SaturatedFat	6.52g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	1319.02mg
Carbohydrates	40.10g
Fiber	4.35g
Sugar	11.29g
Protein	14.45g
Vitamin A 8423.56IU	Vitamin C 7.64mg
Calcium 194.31mg	Iron 3.38mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41017
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD 4-5 LOL	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
PEPPERONI TKY SLCD 15/Z 8-2.25 JENNO	3 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This item is fully cooked and is "Ready To Eat".	276662
SAUCE MARINARA A/P 6-10 REDPK	1 Ounce	READY_TO_EAT None	592714
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

Sub Bun

3 Ounces of Pepperoni (10 to 12 slices)

1/2 Cup Mozzarella Cheese

1 Ounce of Marinara

**

In a 3 compartment container:

Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	575.00
Fat	24.25g
SaturatedFat	9.75g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	2050.00mg
Carbohydrates	50.00g
Fiber	6.00g
Sugar	17.50g
Protein	36.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 553.00mg	Iron 5.05mg

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

Nutrition - Per 100g

No 100g Conversion Available

Italian Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41018
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1/2 Cup		462551
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60- 1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD 12-1 JENNO	1 Ounce		556121
PEPPERONI SLCD BOLD 14/Z 2- 12.5	1 Ounce	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	702691
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	1 Slice		244190
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

Wrap

2 Slices of Turkey Ham

2 Slices of Turkey

3 Pepperoni

1 Slice of American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Italian, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	595.21
Fat	29.18g
SaturatedFat	12.21g
Trans Fat	0.50g
Cholesterol	74.61mg
Sodium	1856.83mg
Carbohydrates	59.50g
Fiber	8.10g
Sugar	11.00g
Protein	24.31g
Vitamin A 4843.40IU	Vitamin C 14.21mg
Calcium 247.01mg	Iron 3.36mg

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

Nutrition - Per 100g

No 100g Conversion Available

Club Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41019
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1 Ounce		689541
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
BACON TKY CKD 12-50CT JENNO	2 Piece		834770
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TURKEY HAM SLCD .51Z 4-5.25 JENNO	1 Ounce		656891
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	380.69
Fat	15.03g
SaturatedFat	5.28g
Trans Fat	0.00g
Cholesterol	79.63mg
Sodium	1248.26mg
Carbohydrates	33.25g
Fiber	3.05g
Sugar	6.25g
Protein	28.27g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 144.00mg	Iron 2.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

Club Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41020
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1 Ounce		689541
TOMATO SLCD 1/4 5 RSS	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Serving		242489
BACON TKY CKD 12-50CT JENNO	2 Piece		834770
TURKEY HAM SLCD .51Z 4-5.25 JENNO	1 Ounce		656891
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	530.69
Fat	21.53g
SaturatedFat	8.78g
Trans Fat	0.00g
Cholesterol	79.63mg
Sodium	1518.26mg
Carbohydrates	53.25g
Fiber	7.05g
Sugar	6.25g
Protein	30.27g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 215.00mg	Iron 2.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Pretzel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41089
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL ROD SFT WHEAT 180-1Z J&J	2 Each		607940
CHEESE COLBY JK CUBED 6-1 GCHC	5 Piece		471461
HAM SLCD .5Z 4-2.5 GFS	2 Slice		294187
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Slice		244190
CARROT BABY WHL PETITE 12-2 GCHC	1/2 Cup	use commodity carrots (not pre packed)	599921
Grape Tomatoes	3 Ounce		749041
STRAWBERRIES 8-1# COMM	1 Cup		889115

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	362.30
Fat	14.72g
SaturatedFat	6.83g
Trans Fat	0.00g
Cholesterol	62.50mg
Sodium	1129.49mg
Carbohydrates	35.97g
Fiber	5.09g
Sugar	4.49g
Protein	24.44g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 275.60mg	Iron 2.72mg

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Flatbread

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41090
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	4 Slice		244190
CARROT BABY WHL PETITE 12-2 GCHC	1/2 Cup	use commodity carrots (not pre packed)	599921
Grape Tomatoes	3 Ounce		749041
CHEESE AMER WHT 160CT SLCD 6-5 LOL	2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	1 Each	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	696831
BLUEBERRIES 12-6Z COMM	1 Cup		889107

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	346.47
Fat	15.22g
SaturatedFat	5.67g
Trans Fat	0.00g
Cholesterol	55.00mg
Sodium	865.32mg
Carbohydrates	33.22g
Fiber	5.09g
Sugar	4.99g
Protein	20.86g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 260.10mg	Iron 1.93mg

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Tortilla Chips

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41091
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grape Tomatoes	3 Ounce		749041
CHIP TORTL RND WGRAIN 8-16Z TOSTIT	2 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh	739741
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each		528690
Grapes, Red Seedless 18 9/2	4 Ounce		748841
AVOCADO HLVS IW 4.5 RSS	1 Ounce		770181

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	515.71
Fat	26.29g
SaturatedFat	8.57g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	801.43mg
Carbohydrates	56.57g
Fiber	6.00g
Sugar	10.00g
Protein	14.57g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 396.43mg	Iron 1.29mg

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41092
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRANOLA BAG IW 144-1Z FLDSTN	2 Package	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742
YOGURT VAN FF PRO 4-6 DANN	4 Ounce		673261
CHEESE STIX CHED MLD R/F IW 168-1Z	1 Each	READY_TO_EAT Ready to Eat	786830
STRAWBERRIES 8-1# COMM	3 0		889115
Grapes, Red Seedless 18 9/2	3 Ounce		748841

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	410.00
Fat	14.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	23.00mg
Sodium	413.30mg
Carbohydrates	57.00g
Fiber	4.00g
Sugar	25.00g
Protein	17.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 350.67mg	Iron 1.51mg

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

Nutrition - Per 100g

No 100g Conversion Available