

# **Cookbook for Taylor School District**

**Created by HPS Menu Planner**

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# Turkey & Cheese Bagel Sandwich

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-11340
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	<b>BAKE</b> 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	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	<b>THAW</b> 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

<b>Meat</b>	3.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Patty on Bun

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> 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	<b>THAW</b> 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

<b>Meat</b>	2.000
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

### Amount Per Serving

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

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## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Patty with Cheese on Bun

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

### Amount Per Serving

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

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## Nutrition - Per 100g

No 100g Conversion Available

# Spicy Chicken Patty on WG Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29534
<b>School:</b>	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

<b>Meat</b>	2.500
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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## Nutrition - Per 100g

No 100g Conversion Available

# Spicy Chicken Patty w/Cheese on WG Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29535
<b>School:</b>	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

<b>Meat</b>	2.500
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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## Nutrition - Per 100g

No 100g Conversion Available

# Pulled Pork Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG 2-5 AUSTBL	3 Ounce	<b>BAKE</b> Fully cooked. Simply heat and serve.	632160
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	<b>THAW</b> 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

<b>Meat</b>	2.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

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

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Chicken Smash Bowl

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	<b>BAKE</b> 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	<b>BOIL</b> 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	<b>BAKE</b> 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

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	1.300

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29539
<b>School:</b>	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

<b>Meat</b>	1.500
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.250
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

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

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Tuna & Cheese Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29540
<b>School:</b>	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	<b>READY_TO_EAT</b> 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	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	150260
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each	<b>THAW</b> 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

<b>Meat</b>	0.125
<b>Grain</b>	6.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29541
<b>School:</b>	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 WHL WHE 12 6-12CT LABANDER	1 Each		838641

## Preparation Instructions

Wrap

3 ounces of Tuna

Handful of Romaine Lettuce

\*\*

In a 3 compartment container:

Wrap, Whole Fruit

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	1679.04
<b>Fat</b>	90.92g
<b>SaturatedFat</b>	17.64g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	272.73mg
<b>Sodium</b>	4924.65mg
<b>Carbohydrates</b>	140.91g
<b>Fiber</b>	6.50g
<b>Sugar</b>	76.73g
<b>Protein</b>	71.14g
<b>Vitamin A</b> 2665.80IU	<b>Vitamin C</b> 3.31mg
<b>Calcium</b> 230.87mg	<b>Iron</b> 4.13mg

\*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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> 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

<b>Meat</b>	3.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29572
<b>School:</b>	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

<b>Meat</b>	2.750
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Chicken Pasta Alfredo

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	<b>CONVECTION</b> <b>PREPARATION:</b> 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. <b>MICROWAVE</b> <b>PREPARATION:</b> 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	<b>BOIL</b> <b>KEEP FROZEN</b> Place sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature. <b>CAUTION:</b> 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

<b>Meat</b>	3.920
<b>Grain</b>	0.830
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	<b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	<b>BAKE</b> 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
DRESSING RNCH CHIPOTLE 4-1GAL GFS	1 Fluid Ounce	<b>READY_TO_EAT</b> 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

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29576
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29578
<b>School:</b>	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

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.500
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.200
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29579
<b>School:</b>	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	<b>READY_TO_EAT</b> 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	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	150260
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## Preparation Instructions

No Preparation Instructions available.



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.500
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	691.20
<b>Fat</b>	24.00g
<b>SaturatedFat</b>	8.90g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	134.50mg
<b>Sodium</b>	1567.80mg
<b>Carbohydrates</b>	53.00g
<b>Fiber</b>	6.00g
<b>Sugar</b>	6.50g
<b>Protein</b>	66.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 228.66mg	<b>Iron</b> 2.00mg

\*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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29580
<b>School:</b>	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
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG 25 MRKN	1 Cup		462551
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.750
<b>Grain</b>	3.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	1.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	520.40
<b>Fat</b>	16.50g
<b>SaturatedFat</b>	7.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	72.50mg
<b>Sodium</b>	1082.80mg
<b>Carbohydrates</b>	60.00g
<b>Fiber</b>	9.20g
<b>Sugar</b>	10.50g
<b>Protein</b>	34.70g
<b>Vitamin A</b> 5593.10IU	<b>Vitamin C</b> 26.54mg
<b>Calcium</b> 252.01mg	<b>Iron</b> 3.95mg

\*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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	<b>BAKE</b> 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

<b>Meat</b>	1.000
<b>Grain</b>	1.750
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	<b>READY TO EAT</b> 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	<b>READY TO EAT</b> Pre-sliced Use Cold or Melted	150260

## Preparation Instructions

No Preparation Instructions available.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	<b>READY_TO_EAT</b> 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	<b>BAKE</b> <b>KEEP FROZEN</b> 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	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	150260

## Preparation Instructions

No Preparation Instructions available.



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10- 12 GCHC	1 Each	<b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
BEEF PTY CHARB 200-2.5Z ADV	1 Each	<b>BAKE</b> 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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29585
<b>School:</b>	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

## 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

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29586
<b>School:</b>	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 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
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## 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

<b>Meat</b>	2.892
<b>Grain</b>	3.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.125
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.130
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	592.81
<b>Fat</b>	22.78g
<b>SaturatedFat</b>	9.53g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	66.38mg
<b>Sodium</b>	1344.24mg
<b>Carbohydrates</b>	62.87g
<b>Fiber</b>	10.28g
<b>Sugar</b>	8.62g
<b>Protein</b>	35.02g
<b>Vitamin A</b> 8374.83IU**	<b>Vitamin C</b> 6.84mg**
<b>Calcium</b> 172.27mg**	<b>Iron</b> 3.98mg**

\*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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29587
<b>School:</b>	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
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## 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

<b>Meat</b>	2.059
<b>Grain</b>	3.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	501.30
<b>Fat</b>	17.52g
<b>SaturatedFat</b>	7.65g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	55.62mg
<b>Sodium</b>	1038.01mg
<b>Carbohydrates</b>	57.50g
<b>Fiber</b>	9.10g
<b>Sugar</b>	9.00g
<b>Protein</b>	28.85g
<b>Vitamin A</b> 8937.10IU	<b>Vitamin C</b> 16.09mg
<b>Calcium</b> 167.02mg	<b>Iron</b> 3.29mg

\*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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29588
<b>School:</b>	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
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
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.250
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	534.20
<b>Fat</b>	18.80g
<b>SaturatedFat</b>	8.55g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	90.00mg
<b>Sodium</b>	968.30mg
<b>Carbohydrates</b>	56.50g
<b>Fiber</b>	8.10g
<b>Sugar</b>	8.50g
<b>Protein</b>	35.40g
<b>Vitamin A</b> 5143.40IU	<b>Vitamin C</b> 14.21mg
<b>Calcium</b> 184.51mg	<b>Iron</b> 3.71mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Italian Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29590
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29591
<b>School:</b>	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

<b>Meat</b>	2.461
<b>Grain</b>	3.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TORTILLA WHL WHE 12 6-12CT LABANDER	1 Each		838641

## 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

<b>Meat</b>	2.569
<b>Grain</b>	3.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.158
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	463.86
<b>Fat</b>	14.80g
<b>SaturatedFat</b>	7.03g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	53.88mg
<b>Sodium</b>	1154.53mg
<b>Carbohydrates</b>	55.10g
<b>Fiber</b>	8.35g
<b>Sugar</b>	7.29g
<b>Protein</b>	29.57g
<b>Vitamin A</b> 8423.56IU	<b>Vitamin C</b> 7.64mg
<b>Calcium</b> 239.36mg	<b>Iron</b> 3.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Veggie Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29593
<b>School:</b>	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><b>GRILL</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Grill</b> Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p><b>MICROWAVE</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Microwave</b> Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p><b>STEAM</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Steam Cabinet</b> 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><b>READY_TO_EAT</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29594
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	1.000
<b>OtherVeg</b>	1.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29595
<b>School:</b>	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

<b>Meat</b>	3.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29596
<b>School:</b>	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

<b>Meat</b>	3.829
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29597
<b>School:</b>	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

<b>Meat</b>	3.520
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29977
<b>School:</b>	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

<b>Meat</b>	3.890
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.290
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

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

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Meatball Sub

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29978
<b>School:</b>	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

<b>Meat</b>	3.600
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	3.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29979
<b>School:</b>	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><b>GRILL</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Grill</b> Heat grill to 400°F. Heat wraps on each side for five seconds.</p> <p><b>MICROWAVE</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Microwave</b> Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times).</p> <p><b>STEAM</b> After product has reached room temperature, fluff and individually separate each wrap.</p> <p><b>Steam Cabinet</b> 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

<b>Meat</b>	2.990
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.130
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.130
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD NAE 3Z 2-5 TYS	1 Each	<b>CONVECTION</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. <b>Convection Oven</b> 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. <b>MICROWAVE</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. <b>Microwave Oven</b> 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

<b>Meat</b>	2.430
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.250
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.130
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASHED SEAS 6-4 OREI	1 Ounce	<b>BOIL</b> 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	<b>BAKE</b> 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	<b>BAKE</b> <b>PREPARATION:</b> 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. <b>CONVECTION</b> <b>PREPARATION:</b> 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

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	2.100

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-29982
<b>School:</b>	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

<b>Meat</b>	1.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

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

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Egg, Sausage & Cheese on Bagel

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-29983
<b>School:</b>	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

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29984
<b>School:</b>	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

<b>Meat</b>	5.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	1.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35443
<b>School:</b>	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	<b>BAKE</b> Conventional Oven Remove product from bag. Preheat oven to 350 degrees f. If thawed, heat for 45 - 50 minutes. Not recommended if frozen. <b>CONVECTION</b> Convection Oven Remove product from bag. Preheat oven to 325 degrees f. If thawed, heat for 30 minutes. Not recommended if frozen. <b>MICROWAVE</b> Microwave Individual portions: if thawed, heat for two minutes. Not recommended if frozen. <b>SAUTE</b> Stovetop If frozen, heat for 30 - 40 minutes. If thawed, heat for 15 - 20 minutes. <b>STEAM</b> 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

<b>Meat</b>	3.500
<b>Grain</b>	3.930
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35444
<b>School:</b>	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

<b>Meat</b>	4.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35458
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	1.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35459
<b>School:</b>	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	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35460
<b>School:</b>	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

<b>Meat</b>	2.188
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

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

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Tuna Salad Sub

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35461
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35462
<b>School:</b>	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	<b>BOIL</b> 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	<b>READY_TO_EAT</b> 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	<b>RECONSTITUTE</b> 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

<b>Meat</b>	4.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	2.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.500
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35467
<b>School:</b>	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

<b>Meat</b>	4.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.695
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35601
<b>School:</b>	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

<b>Meat</b>	5.020
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.333
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35602
<b>School:</b>	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

<b>Meat</b>	3.000
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35603
<b>School:</b>	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

<b>Meat</b>	4.000
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.330
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35604
<b>School:</b>	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

<b>Meat</b>	1.500
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	3.667
<b>OtherVeg</b>	0.333
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	433.33		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	780.00mg		
<b>Carbohydrates</b>	69.67g		
<b>Fiber</b>	17.00g		
<b>Sugar</b>	27.33g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	48.10IU	<b>Vitamin C</b>	4.56mg
<b>Calcium</b>	60.42mg	<b>Iron</b>	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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-35605
<b>School:</b>	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

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.330
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 1	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-36065
<b>School:</b>	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	<b>BOIL</b> 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)	<b>HEAT_AND_SERVE</b> Heat & Serve <b>MIX</b> Heat & Serve <b>READY_TO_DRINK</b> Heat & Serve <b>READY_TO_EAT</b> Heat & Serve <b>UNPREPARED</b> Heat & Serve <b>UNSPECIFIED</b> 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	<b>BAKE</b> KEEP FROZENCONVECTION 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-36084
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.667
<b>OtherVeg</b>	0.330
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-37656
<b>School:</b>	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

<b>Meat</b>	3.250
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	2.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	3.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-37657
<b>School:</b>	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
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

<b>Meat</b>	3.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 1	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-39864
<b>School:</b>	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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40992
<b>School:</b>	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
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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40993
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40994
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40995
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40996
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each	<b>THAW</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.500
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41012
<b>School:</b>	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	<b>READY_TO_EAT</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41015
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41016
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41017
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41018
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41019
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41020
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41089
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41090
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41091
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

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

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-41092
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

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

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

## Nutrition - Per 100g

No 100g Conversion Available