Cookbook for ELCSD - WestGate Middle School

Created by HPS Menu Planner

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- Cheeseburger on WG Bun

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Drumstick Day

- **Chicken Nuggets**
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- **Grilled Chicken Penne Alfredo**
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- **Breakfast for Lunch**
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- **Bosco Cheese-Stuffed Breadsticks**
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- **Mini Corn Dogs**
- **Mini Corn Dogs**
- **Mini Corn Dogs**
- **Corn Dog**
- **French Fries**
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- **French Fries**

Cherry Tomatoes Cherry Tomatoes Cherry Tomatoes Cherry Tomatoes Side Salad **Fresh Veggies with Ranch Fresh Veggies with Ranch Fresh Veggies with Ranch Fresh Veggies with Ranch Cucumber Slices with Ranch Fiesta Black Beans Baby Carrots with Ranch Baby Carrots with Ranch Baby Carrots with Ranch Baby Carrots with Ranch Cheesy Potatoes Cheesy Potatoes Cheesy Potatoes Cheesy Potatoes Steamed Broccoli Steamed Broccoli Steamed Broccoli**

Steamed Broccoli
Waffle Fries
Waffle Fries
Waffle Fries
Waffle Fries
Green Beans
Green Beans
Green Beans
Green Beans
Refried Beans with Queso- TVMS
Biscuit
Biscuit
Biscuit
Biscuit
Garlic Breadstick
Garlic Breadstick
Garlic Breadstick
Garlic Breadstick
Ranch Seasoned Potato Wedge

- Sweet Potato Fries
 Sweet Potato Fries
 Baked Beans
 Baked Beans
 Baked Beans
 Baked Beans
 Celery Sticks with Ranch
 Celery Sticks with Ranch
 Celery Sticks with Ranch
 Pasta Salad
 Pasta Salad
 - Pasta Salad
 - **Pasta Salad**
 - **Fresh Fruit Selection**
 - **Fresh Fruit Selection**

Crispy Chicken Tenders
Crispy Chicken Tenders
Crispy Chicken Tenders
Crispy Chicken Tenders
Milk Choice
Milk Choice
Milk Choice
Milk Choice
Cucumber Slices with Ranch
Cucumber Slices with Ranch
Cucumber Slices with Ranch
Macaroni and Cheese
Popcorn Chicken Bowl
Side Salad
Side Salad
Side Salad
Taco Salad
Taco Salad
Taco Salad

Baked Potato

Chili Topping

Cucumber Slices

Walking Taco/Doritos Nacho

Churro

Ranch

WG Ranch

HS Ketchup

Sour Cream

Biscuit

BBQ Sauce

Walking Taco/Doritos Nacho

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41026
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	456090
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	722330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	2 Ounce	242489
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	150250
SALSA CUP 84-3Z REDG	1 Serving	677802
SOUR CREAM PKT 100-1Z GCHC	1 Each	745903

Preparation Instructions

Walking Taco/Doritos Nacho

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41030
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	6 Pound 4 Ounce (100 Ounce)	456090
TACO FILLING BEEF REDC FAT 6-5 COMM	12 Pound 8 Ounce (200 Ounce)	722330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	12 Pound 8 Ounce (200 Ounce)	242489
CHEESE CHED MLD SHRD 4-5 LOL	9 Pound 6 Ounce (150 Ounce)	150250
SALSA CUP 84-3Z REDG	1 Serving	677802
SOUR CREAM PKT 100-1Z GCHC	1 Each	745903

Preparation Instructions

Walking Taco/Doritos Nacho

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41031
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	6 Pound 4 Ounce (100 Ounce)	456090
TACO FILLING BEEF REDC FAT 6-5 COMM	12 Pound 8 Ounce (200 Ounce)	722330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	12 Pound 8 Ounce (200 Ounce)	242489
CHEESE CHED MLD SHRD 4-5 LOL	9 Pound 6 Ounce (150 Ounce)	150250
SALSA CUP 84-3Z REDG	1 Serving	677802
SOUR CREAM PKT 100-1Z GCHC	1 Each	745903

Preparation Instructions

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41055
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	100 Each	882700
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Gallon 1 Cup (33 Cup)	722330
CHEESE AMER SHRD R/F 4-5 LOL	1 Gallon 1 Pint 6 Fluid Ounce 1/4 Tablespoon (300 Tablespoon)	861950
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	3 Gallon 1 Pint (50 Cup)	242489

Preparation Instructions

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41056
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	100 Each	882700
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Gallon 1 Cup (33 Cup)	722330
CHEESE AMER SHRD R/F 4-5 LOL	1 Gallon 1 Pint 6 Fluid Ounce 1/4 Tablespoon (300 Tablespoon)	861950
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	3 Gallon 1 Pint (50 Cup)	242489

Preparation Instructions

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41057
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	100 Each	882700
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Gallon 1 Cup (33 Cup)	722330
CHEESE AMER SHRD R/F 4-5 LOL	1 Gallon 1 Pint 6 Fluid Ounce 1/4 Tablespoon (300 Tablespoon)	861950
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	3 Gallon 1 Pint (50 Cup)	242489

Preparation Instructions

Taco Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41059
School:	ELCSD - JR/SR Hig School	gh	
Ingredients			
Description		Measurement	DistPart #
STIX TACO BF IW 50-4.6Z HOTG	RILL	100 Each	188752

Preparation Instructions

Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160F is achieved. Conventional Oven: 300F 18-20 minutes / Convection Oven: 275F 18-20 minutes.

Taco Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41061
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
STIX TACO BF IW 50-4.6Z HOTO	RILL	100 Each	188752

Preparation Instructions

Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160F is achieved. Conventional Oven: 300F 18-20 minutes / Convection Oven: 275F 18-20 minutes.

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41062
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	100 Each	882700
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Gallon 1 Cup (33 Cup)	722330
CHEESE AMER SHRD R/F 4-5 LOL	1 Gallon 1 Pint 6 Fluid Ounce 1/4 Tablespoon (300 Tablespoon)	861950
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	3 Gallon 1 Pint (50 Cup)	242489

Preparation Instructions

Taco Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41064
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
STIX TACO BF IW 50-4.6Z HOTG	RILL	100 Each	188752

Preparation Instructions

Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160F is achieved. Conventional Oven: 300F 18-20 minutes / Convection Oven: 275F 18-20 minutes.

Taco Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41065
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
STIX TACO BF IW 50-4.6Z HOTG	RILL	100 Each	188752

Preparation Instructions

Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160F is achieved. Conventional Oven: 300F 18-20 minutes / Convection Oven: 275F 18-20 minutes.

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41068
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330

Preparation Instructions

- 1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
- 2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
- 3. CCP: Heat to 165° F or higher for 15 seconds.
- 4. Pre-portion taco meat in lidded, heat-proof black cup.
- 5. CCP: Hold for hot service at 135° F or higher.
- 6. Portion the salsa in souffle cups, lid.
- 7. Offer salsa and sour cream portion.

CCP: Place cupped lite sour cream and Salsa in refrigerator to hold for service at 41 ° F or cooler.

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41072
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF 4-5# JTM	3 1/8 Gallon	210780
CHIP TORTL RND YEL 5-1.5 KE	7 13/16 Pound	163020
SAUCE CHS CHED 6-5 JTM	2 1/12 Gallon	271081

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155*F or higher for 15 seconds.

CCP: Hold at hot holding for140*F or higher

Heat cheese sauce according to manufacturer direction in steamer or hot water bath.CCP: Heat cheese to 165*F or higher for 15 seconds

CCP: Hold at 140*F or higher.

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41073
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF 4-5# JTM	3 1/8 Gallon	210780
CHIP TORTL RND YEL 5-1.5 KE	7 13/16 Pound	163020
SAUCE CHS CHED 6-5 JTM	2 1/12 Gallon	271081

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155*F or higher for 15 seconds.

CCP: Hold at hot holding for140*F or higher

Heat cheese sauce according to manufacturer direction in steamer or hot water bath.CCP: Heat cheese to 165*F or higher for 15 seconds

CCP: Hold at 140*F or higher.

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41074
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF 4-5# JTM	3 1/8 Gallon	210780
CHIP TORTL RND YEL 5-1.5 KE	7 13/16 Pound	163020
SAUCE CHS CHED 6-5 JTM	2 1/12 Gallon	271081

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155*F or higher for 15 seconds.

CCP: Hold at hot holding for140*F or higher

Heat cheese sauce according to manufacturer direction in steamer or hot water bath.CCP: Heat cheese to 165*F or higher for 15 seconds

CCP: Hold at 140*F or higher.

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41075
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF 4-5# JTM	3 1/8 Gallon	210780
CHIP TORTL RND YEL 5-1.5 KE	7 13/16 Pound	163020
SAUCE CHS CHED 6-5 JTM	2 1/12 Gallon	271081

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155*F or higher for 15 seconds.

CCP: Hold at hot holding for140*F or higher

Heat cheese sauce according to manufacturer direction in steamer or hot water bath.CCP: Heat cheese to 165*F or higher for 15 seconds

CCP: Hold at 140*F or higher.

Papa Johns Cheese Pizza 10 cut

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41752
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
Papa Johns Cheese Pizza 8 cut	NG	1 Slice	
Preparation Instructions			

Papa Johns Cheese Pizza 8 cut WG

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41858
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Me	asurement	DistPart #
Papa Johns Cheese Pizza 8 cut	NG 1 Si	ice	
Preparation Instructions			

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41860
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Burger: Preheat oven to 425 heat 7-8 minutes or until internal temp reaches 165

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

Remove product from oven. Caution product is hot. Use oven mitts to prevent injury.

CCP: Place product in warming cabinet until served. Holding temp above 140.

CCP: Max holding time is 2 hours, Discard product after max holding time.

CCP: Record internal temp on daily log.

Assemble : bottom bun, burger patty, slice of cheese, top bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41866
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Burger: Preheat oven to 425 heat 7-8 minutes or until internal temp reaches 165

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

Remove product from oven. Caution product is hot. Use oven mitts to prevent injury.

CCP: Place product in warming cabinet until served. Holding temp above 140.

CCP: Max holding time is 2 hours, Discard product after max holding time.

CCP: Record internal temp on daily log.

Assemble: bottom bun, burger, slice of cheese, top bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41867
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Burger: Preheat oven to 425 heat 7-8 minutes or until internal temp reaches 165

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

Remove product from oven. Caution product is hot. Use oven mitts to prevent injury.

CCP: Place product in warming cabinet until served. Holding temp above 140.

CCP: Max holding time is 2 hours, Discard product after max holding time.

CCP: Record internal temp on daily log.

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41868
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	1 Each	203260
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	150260
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Burger: Preheat oven to 425 heat 7-8 minutes or until internal temp reaches 165

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

Remove product from oven. Caution product is hot. Use oven mitts to prevent injury.

CCP: Place product in warming cabinet until served. Holding temp above 140.

CCP: Max holding time is 2 hours, Discard product after max holding time.

CCP: Record internal temp on daily log.

Assemble: bottom bun, burger, slice of cheese, top bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41914
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each	270913

Preparation Instructions

Fully Cooked - Heat frank to 165 for minimum of 15 seconds.

Hold above 140

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41917
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each	270913

Preparation Instructions

Fully Cooked - Heat frank to 165 for minimum of 15 seconds.

Hold above 140

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41918
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each	270913

Preparation Instructions

Fully Cooked - Heat frank to 165 for minimum of 15 seconds.

Hold above 140

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41919
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each	304913
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each	270913

Preparation Instructions

Fully Cooked - Heat frank to 165 for minimum of 15 seconds.

Hold above 140

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41921
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	1 Each	758370
CHEESE AMER 160CT SLCD 6-5 COMM	4 Slice	150260
BREAD WGRAIN WHT 16-22Z GCHC	2 Each	266547
SOUP TOMATO 12-5 CAMP	1 Cup	101427

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41929
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	1 Each	758370
CHEESE AMER 160CT SLCD 6-5 COMM	4 Slice	150260
BREAD WGRAIN WHT 16-22Z GCHC	2 Each	266547
SOUP TOMATO 12-5 CAMP	1 Cup	101427

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41930
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	1 Each	758370
CHEESE AMER 160CT SLCD 6-5 COMM	4 Slice	150260
BREAD WGRAIN WHT 16-22Z GCHC	2 Each	266547
SOUP TOMATO 12-5 CAMP	1 Cup	101427

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41931
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	1 Each	758370
CHEESE AMER 160CT SLCD 6-5 COMM	4 Slice	150260
BREAD WGRAIN WHT 16-22Z GCHC	2 Each	266547
SOUP TOMATO 12-5 CAMP	1 Cup	101427

Preparation Instructions

BBQ Rib Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41932
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
BEEF RIB BBQ HNY 100-3.24Z PIER	1 Each	451410
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

Heat Rib patty to internal 165. Caution - product hot - oven mitts required. CCP: Hot hold above 140 CCP: Max hold is 2 hours Record temp Assemble one rib patty per bun

BBQ Rib Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41933
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
BEEF RIB BBQ HNY 100-3.24Z PIER	1 Each	451410
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	276142

Preparation Instructions

Heat Rib patty to internal 165. Caution - product hot - oven mitts required. CCP: Hot hold above 140 CCP: Max hold is 2 hours Record temp Assemble one rib patty per bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-41934
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-41937
School:	ELCSD - JR/SR High School		
Ingredients			

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-41938
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-41939
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	281622
4" WGR WHITE HAMB BUN-12	1 Each	1254

Preparation Instructions

Fish Sticks with Macaroni and Cheese

Servings:	1.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41940
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD STIX NACH MSC 1Z 20	4 Each	715051
ENTREE MAC & CHS WGRAIN 6-5 LOL	2/3 Cup	527582

Preparation Instructions

Fish Sticks with Macaroni and Cheese

Servings:	1.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41941
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD STIX NACH MSC 1Z 20	4 Each	715051
ENTREE MAC & CHS WGRAIN 6-5 LOL	2/3 Cup	527582

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41957
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEA	Т 6-5 СОММ	1 Cup	728590

1 Each

313887

Preparation Instructions

BREADSTICK TWSTD TOPPED WGRAIN 108-2Z

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41960
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	1 Cup	728590
BREADSTICK WGRAIN 1Z 12-20CT	1 Each	406321

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41961
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	1 Cup	728590
BREADSTICK WGRAIN 1Z 12-20CT	1 Each	406321

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41962
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	1 Cup	728590
BREADSTICK WGRAIN 1Z 12-20CT	1 Each	406321

Preparation Instructions

Drumstick Day

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41964
School:	ELCSD - JR/SR Hig School	h	
Ingredients			
Description		Measurement	DistPart #
CHIX DRMSTX GLZD 105CTAVG	30 TYS	2 Piece	591160
Preparation Instructions			

Drumstick Day

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41966
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
CHIX DRMSTX GLZD 105CTAVG	30 TYS	1 Piece	591160
Preparation Instructions			

Chicken Nuggets

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41967
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
CHIX NUG BRD WGRAIN FC .72	4-8 TYS	5 Each	281831
Preparation Ins	tructions		

Chicken Nuggets

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41969
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
CHIX NUG BRD WGRAIN FC .72	4-8 TYS	5 Each	281831
Preparation Ins	tructions		

Grilled Chicken Penne Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41982
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 3/10 Ounce	570533
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
PASTA PENNE RIGATE 2-10 KE	3/4 Cup	635501

Preparation Instructions

Grilled Chicken Penne Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41983
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 3/10 Ounce	570533
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
PASTA PENNE RIGATE 2-10 KE	3/4 Cup	635501

Preparation Instructions

Grilled Chicken Penne Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41984
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 3/10 Ounce	570533
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
PASTA PENNE RIGATE 2-10 KE	3/4 Cup	635501

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42057
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX CINN WGRAIN 255CT	3 Each	669431
HASHBROWN PTY 2.25Z 6-5# SIMPL	1 Each	175233
SAUSAGE TKY LNK BKFST CKD 160-1.025Z	2 Each	352740
SYRUP PANCK CUP 200-1.5Z GCHC	1 Each	160090

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42058
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX CINN WGRAIN 255CT	3 Each	669431
HASHBROWN PTY 2.25Z 6-5# SIMPL	1 Each	175233
SAUSAGE TKY LNK BKFST CKD 160-1.025Z	2 Each	352740
SYRUP PANCK CUP 200-1.5Z GCHC	1 Each	160090

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42059
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX CINN WGRAIN 255CT	3 Each	669431
HASHBROWN PTY 2.25Z 6-5# SIMPL	1 Each	175233
SAUSAGE TKY LNK BKFST CKD 160-1.025Z	2 Each	352740
SYRUP PANCK CUP 200-1.5Z GCHC	1 Each	160090

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42060
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX CINN WGRAIN 255CT	3 Each	669431
HASHBROWN PTY 2.25Z 6-5# SIMPL	1 Each	175233
SAUSAGE TKY LNK BKFST CKD 160-1.025Z	2 Each	352740
SYRUP PANCK CUP 200-1.5Z GCHC	1 Each	160090

Preparation Instructions

Bosco Cheese-Stuffed Breadsticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42061
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
BREADSTICK CHS STFD 7 WGR	AIN 108CT	2 Each	555982
Preparation Instructions			

Bosco Cheese-Stuffed Breadsticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42062
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
BREADSTICK CHS STFD 7 WGRAIN 108CT		2 Each	555982
Preparation Instructions			

Farm Rich Breaded Cheese Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42063
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
APTZR MOZZ STIX BRD R/F 8-3	FRM RCH	6 Each	143261
Preparation Instructions			

Farm Rich Breaded Cheese Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42064
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
APTZR MOZZ STIX BRD R/F 8-3	FRM RCH	6 Each	143261
Preparation Instructions			

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42065
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
CORN DOG TKY MINI .67Z 6-5 J	ГМ	6 Each	722301
Preparation Instructions			

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42066
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
CORN DOG TKY MINI .67Z 6-5 J	тм	6 Each	722301
Preparation Instructions			

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42067
School:	ELCSD - WestGate Middle School		
Ingredients			
Description	Π	leasurement	DistPart #
CORN DOG TKY MINI .67Z 6-5 J	ГМ 6	Each	722301
Preparation Instructions			

Corn Dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42069
School:	ELCSD - JR/SR High School	1	
Ingredients			
Description		Measurement	DistPart #
CORN DOG CHIX WGRAIN 72-42	Z FOSTFM	1 Each	720120
Preparation Instructions			

French Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42070
School:	ELCSD - JR/SR Hig School	h	
Ingredients			
Description		Measurement	DistPart #
FRIES 3/8 R/C COLOSS CRSP 6-	5 LAMB	3 Ounce	653921
Preparation Instructions			

French Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42071
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
FRIES 3/8 R/C COLOSS CRSP 6-	5 LAMB	3 Ounce	653921
Preparation Instructions			

French Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42072
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES 3/8 R/C COLOSS CRSP	6-5 LAMB	3 Ounce	653921
Preparation Instructions			

French Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42073
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES 3/8 R/C COLOSS CRSP	6-5 LAMB	3 Ounce	653921
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42074
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Meas	urement	DistPart #
TOMATO CHERRY 10 MRKN	1 Cup		169275
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42075
School:	ELCSD - WestGate Middle School		
Ingredients			
Description	Меа	surement	DistPart #
TOMATO CHERRY 10 MRKN	1 Cup		169275
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42076
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
TOMATO CHERRY 10 MRKN		1/2 Cup	169275
Preparation Inst	ructions		

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42077
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
TOMATO CHERRY 10 MRKN		1/2 Cup	169275
Preparation Inst	ructions		

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42094
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup	755826
SPINACH BABY CLND 2-2 RSS	1/4 Cup	560545
CARROT SHRD MED 2-5 RSS	1/4 Cup	313408
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42101
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
Fresh Baby Carrots 2oz Packs	1 Each	18D69
Celery Sticks	1/4 Cup	02493
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42102
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
Fresh Baby Carrots 2oz Packs	1 Each	18D69
Celery Sticks	1/4 Cup	02493
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42103
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
Fresh Baby Carrots 2oz Packs	1 Each	18D69
Celery Sticks	1/4 Cup	02493
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42104
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
Fresh Baby Carrots 2oz Packs	1 Each	18D69
Celery Sticks	1/4 Cup	02493
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Cucumber Slices with Ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42105
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Ме	asurement	DistPart #

 CUCUMBER SELECT 4-6CT MRKN
 1 Cup
 361510

 DRESSING RNCH CUP 120-1Z MARZ
 1 Ounce
 537705

Preparation Instructions

Fiesta Black Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42109
School:	ELCSD - JR/SR Hig School	h	
Ingredients			
Description		Measurement	DistPart #
BEAN BLACK FIESTA TACO 6-1	0 BUSH	1/2 Cup	581180
Preparation Inst	ructions		

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42111
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
CARROT BABY WHL CLEANED	2-2 RSS	3/4 Cup	510637
DRESSING RNCH CUP 120-1Z M	ARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42112
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	3/4 Cup	510637
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42113
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	3/4 Cup	510637
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42114
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	3/4 Cup	510637
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42148
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
POTATO CHS BAKE R/SOD6-34Z REDI SHRED		2 Ounce	758906
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42149
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
POTATO CHS BAKE R/SOD6-34	Z REDI SHRED	2 Ounce	758906
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42150
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
POTATO CHS BAKE R/SOD6-34	IZ REDI SHRED	2 Ounce	758906
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42151
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
POTATO CHS BAKE R/SOD6-34	Z REDI SHRED	2 Ounce	758906
Preparation Instructions			

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42152	
School:	ELCSD - JR/SR H School	ligh		
Ingredients				
Description		Measurement	DistPart #	
BROCCOLI CUTS IQF 30 GCHC		1/2 Cup	285590	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42153	
School:	ELCSD - WestGa Middle School	te		
Ingredients				
Description		Measurement	DistPart #	
BROCCOLI CUTS IQF 30 GCHC		1/2 Cup	285590	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42154	
School:	ELCS - LaCroft Elementary			
Ingredients				
Description		Measurement	DistPart #	
BROCCOLI CUTS IQF 30 GCHC		1/2 Cup	285590	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42155	
School:	ELCSD - North Elementary			
Ingredients				
Description		Measurement	DistPart #	
BROCCOLI CUTS IQF 30 GCHC		1/2 Cup	285590	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42156	
School:	ELCSD - JR/SR Hig School	ŋh		
Ingredients				
Description		Measurement	DistPart #	
FRIES CROSSTRAX 6-4.5 REDS	TNCAN	3 Ounce	201103	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42157
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
FRIES CROSSTRAX 6-4.5 REDSTNCAN		3 Ounce	201103
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42158
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES CROSSTRAX 6-4.5 REDS	INCAN	3 Ounce	201103
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42159
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES CROSSTRAX 6-4.5 REDS	ΓΝCΑΝ	3 Ounce	201103
Preparation Instructions			

Servings:	22.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42160
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1 #10 CAN	118737
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup	209810
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037

Preparation Instructions

Place vegetables in covered steam table pan, add Butter Buds and seasonings. Heat in Combi oven /Steamer 140° F -160° F degrees. Can cook longer at lower temp but must reach 165^.

1 # 10 Can = 22 Servings

4 #10 Cans = 88 Servings

Servings:	22.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42161
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1 #10 CAN	118737
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup	209810
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037

Preparation Instructions

Place vegetables in covered steam table pan, add Butter Buds and seasonings. Heat in Combi oven /Steamer 140° F -160° F degrees. Can cook longer at lower temp but must reach 165^.

1 # 10 Can = 22 Servings

4 #10 Cans = 88 Servings

Servings:	22.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42163
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1 #10 CAN	118737
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup	209810
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037

Preparation Instructions

Place vegetables in covered steam table pan, add Butter Buds and seasonings. Heat in Combi oven /Steamer 140° F -160° F degrees. Can cook longer at lower temp but must reach 165^.

1 # 10 Can = 22 Servings

4 #10 Cans = 88 Servings

Servings:	22.00	Category:	Vegetable
Serving Size:	0.50 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42164
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1 #10 CAN	118737
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup	209810
SPICE ONION POWDER 19Z TRDE	1 Tablespoon	126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon	224839
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon	225037

Preparation Instructions

Place vegetables in covered steam table pan, add Butter Buds and seasonings. Heat in Combi oven /Steamer 140° F -160° F degrees. Can cook longer at lower temp but must reach 165^.

1 # 10 Can = 22 Servings

4 #10 Cans = 88 Servings

Refried Beans with Queso- TVMS

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42165
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
Beans, Refried, Low sodium, canned	3 #10 CAN	100362
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Package	722110

Preparation Instructions

Refried Beans with Queso- TVMS

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42166
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
Beans, Refried, Low sodium, canned	3 #10 CAN	100362
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Package	722110

Preparation Instructions

Refried Beans with Queso- TVMS

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42167
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
Beans, Refried, Low sodium, canned	3 #10 CAN	100362
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Package	722110

Preparation Instructions

Refried Beans with Queso- TVMS

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42168
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
Beans, Refried, Low sodium, canned	3 #10 CAN	100362
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Package	722110

Preparation Instructions

Servings:	1.00	Category:	Grain	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42169	
School:	ELCSD - North Elementary			
Ingredients				
Description		Measurement	DistPart #	
BISCUIT WGRAIN EZ SPLIT 120	2Z PILLS	1 Each	631902	
Preparation Instructions				

Servings:	1.00	Category:	Grain	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42171	
School:	ELCSD - JR/SR High School			
Ingredients				
Description		Measurement	DistPart #	
BISCUIT WGRAIN EZ SPLIT 120	-2Z PILLS	1 Each	631902	
Preparation Instructions				

Servings:	1.00	Category:	Grain	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42172	
School:	ELCSD - WestGate Middle School			
Ingredients				
Description		Measurement	DistPart #	
BISCUIT WGRAIN EZ SPLIT 120-	2Z PILLS	1 Each	631902	
Preparation Instructions				

Servings:	1.00	Category:	Grain	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42173	
School:	ELCS - LaCroft Elementary			
Ingredients				
Description		Measurement	DistPart #	
BISCUIT WGRAIN EZ SPLIT 120-	2Z PILLS	1 Each	6319 0 2	
Preparation Instructions				

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42175
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
BREADSTICK TWSTD TOPPED	WGRAIN 108-2Z	1 Each	313887
Preparation Instructions			

Servings:	1.00	Category:	Grain	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42176	
School:	ELCSD - JR/SR High School			
Ingredients				
Description		Measurement	DistPart #	
BREADSTICK TWSTD TOPPED V	VGRAIN 108-2Z	1 Each	313887	
Preparation Instructions				

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42177
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
BREADSTICK TWSTD TOPPED	VGRAIN 108-2Z	1 Each	313887
Preparation Instructions			

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42178
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
BREADSTICK TWSTD TOPPED	VGRAIN 108-2Z	1 Each	313887
Preparation Instructions			

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42179	
School:	ELCSD - JR/SR Higł School	1		
Ingredients				
Description	, i i i i i i i i i i i i i i i i i i i	Measurement	DistPart #	
FRIES WEDGE W/RANCH 6-5 LA	MB 3	Ounce	609676	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42180	
School:	ELCSD - WestGate Middle School			
Ingredients				
Description		Measurement	DistPart #	
FRIES WEDGE W/RANCH 6-5 LA	MB	3 Ounce	609676	
Preparation Instructions				

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42181
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES WEDGE W/RANCH 6-5 LA	МВ	3 Ounce	609676
Preparation Inst	ructions		

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42182
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES WEDGE W/RANCH 6-5 LA	АМВ	3 Ounce	609676
Preparation Inst	tructions		

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42183
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GCHC	4 #10 CAN	118966
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	1/4 Cup	840860

Preparation Instructions

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42184
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GCHC	4 #10 CAN	118966
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	1/4 Cup	840860

Preparation Instructions

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42185
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GCHC	4 #10 CAN	118966
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	1/4 Cup	840860

Preparation Instructions

Servings:	76.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42186
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GCHC	4 #10 CAN	118966
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	1/4 Cup	840860

Preparation Instructions

Chili Topping

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 3/4 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42187
School:	ELCSD - JR/SR Hi School	gh	
Ingredients			
Description		Weasurement	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	3	3/4 Cup	344012
Droparation Instructions			

Preparation Instructions

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42189
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
SAUCE CHS ULTIM YEL POUC	-106Z LOL	1/4 Cup	310668
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other	
Serving Size:	1.00	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42190	
School:	ELCSD - WestGate Middle School			
Ingredients				
Description		Measurement	DistPart #	
SAUCE CHS ULTIM YEL POUC 6-106Z LOL		1/4 Cup	310668	
Preparation Instructions				

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42191
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
SAUCE CHS ULTIM YEL POUC 6-106Z LOL		1/4 Cup	310668
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42192
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
SAUCE CHS ULTIM YEL POUC 6	-106Z LOL	1/4 Cup	310668
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42193
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
SAUCE MARINARA DIPN CUP 8	4-2.5Z REDG	1 Each	677721
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42194
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
SAUCE MARINARA DIPN CUP	34-2.5Z REDG	1 Each	677721
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other	
Serving Size:	1.00	HACCP Process:	No Cook	
Meal Type:	Lunch	Recipe ID:	R-42195	
School:	ELCS - LaCroft Elementary			
Ingredients				
Description		Measurement	DistPart #	
SAUCE MARINARA DIPN CUP	84-2.5Z REDG	1 Each	677721	
Preparation Instructions				

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42196
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
SAUCE MARINARA DIPN CUP	84-2.5Z REDG	1 Each	677721
Preparation Instructions			

Servings:	1.00	Category:	Condiments or Other	
Serving Size:	1.00	HACCP Process:	No Cook	
Meal Type:	Lunch	Recipe ID:	R-42197	
School:	ELCSD - JR/SR High School			
Ingredients				
Description	Measur	ement	DistPart #	
SALSA CUP 84-3Z REDG	1 Each		677802	
Preparation Instructions				

Servings:	1.00	Category:	Condiments or Other	
Serving Size:	1.00	HACCP Process:	No Cook	
Meal Type:	Lunch	Recipe ID:	R-42198	
School:	ELCSD - WestGate Middle School			
Ingredients				
Description	Measure	ement	DistPart #	
SALSA CUP 84-3Z REDG	1 Each		677802	
Preparation Instructions				

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42199
School:	ELCS - LaCroft Elementary		
Ingredients			
Description	Measure	ement	DistPart #
SALSA CUP 84-3Z REDG	1 Each		677802
Preparation Inst	ructions		

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42200
School:	ELCSD - North Elementary		
Ingredients			
Description	Measurement		DistPart #
SALSA CUP 84-3Z REDG	1 Each		677802
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42201
School:	ELCSD - JR/SR H School	ligh	
Ingredients			
Description		Measurement	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5		3 Ounce	817730
Proparation Instructions			

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42202
School:	ELCSD - WestGa Middle School	te	
Ingredients			
Description		Measurement	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5		3 Ounce	817730
Prenaration Instructions			

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42203
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5		3 Ounce	817730
Preparation Instructions			

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42204
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5		3 Ounce	817730
Preparation Instructions			

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42205
School:	ELCSD - JR/SR Hig School	gh	
Ingredients			
Description		Measurement	DistPart #
BEAN BAKED VEGTAR 6-10 BU	SH	1/2 Cup	570710
Preparation Instructions			

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42206
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
BEAN BAKED VEGTAR 6-10 BU	SH 1	1/2 Cup	570710
Preparation Instructions			

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42207
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
BEAN BAKED VEGTAR 6-10 BU	SH	1/2 Cup	570710
Preparation Instructions			

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42208
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
BEAN BAKED VEGTAR 6-10 BU	SH	1/2 Cup	570710
Preparation Instructions			

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42209
School:	ELCSD - JR/SR High School		
Ingredients			
Description	M	leasurement	DistPart #
DRESSING RNCH CUP 120-1Z M	ARZ 1	Ounce	537705
CELERY STIX 4-3 RSS	1/	2 Cup	781592

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42212
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705
CELERY STIX 4-3 RSS	1/2 Cup	781592

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42213
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705
CELERY STIX 4-3 RSS	1/2 Cup	781592

Preparation Instructions

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42214
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705
CELERY STIX 4-3 RSS	1/2 Cup	781592

Preparation Instructions

Servings:	53.00	Category:	Grain
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42215
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
PASTA MOSTACC RIG W/LINES 4-5 GCHC	5 Pound	413350
TOMATO 5X6 XL 5 MRKN	1 Pint	438197
CUCUMBER SELECT 6CT MRKN	1 Pint	592323
BROCCOLI ICELESS 14-16CT 16 P/L	1 Pint	199656
ONION RED JUMBO 10 MRKN	1 Cup	596973
DRESSING ITAL FF 4-1GAL MARZ	1 Pint 1 Cup (3 Cup)	549592
SEASONING SALAD W/CHS 23Z TRDE	1/4 Cup	514063

Preparation Instructions

Wash hands. Put on gloves. Cook pasta according to directions, drain, rinse in colander. Transfer pasta to 6" full size pan.

Dice tomato, cucumber, broccoli, onion, and add to pasta.

Servings:	53.00	Category:	Grain
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42245
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
PASTA MOSTACC RIG W/LINES 4-5 GCHC	5 Pound	413350
TOMATO 5X6 XL 5 MRKN	1 Pint	438197
CUCUMBER SELECT 6CT MRKN	1 Pint	592323
BROCCOLI ICELESS 14-16CT 16 P/L	1 Pint	199656
ONION RED JUMBO 10 MRKN	1 Cup	596973
DRESSING ITAL FF 4-1GAL MARZ	1 Pint 1 Cup (3 Cup)	549592
SEASONING SALAD W/CHS 23Z TRDE	1/4 Cup	514063

Preparation Instructions

Wash hands. Put on gloves. Cook pasta according to directions, drain, rinse in colander. Transfer pasta to 6" full size pan.

Dice tomato, cucumber, broccoli, onion, and add to pasta.

Servings:	53.00	Category:	Grain
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42246
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
PASTA MOSTACC RIG W/LINES 4-5 GCHC	5 Pound	413350
TOMATO 5X6 XL 5 MRKN	1 Pint	438197
CUCUMBER SELECT 6CT MRKN	1 Pint	592323
BROCCOLI ICELESS 14-16CT 16 P/L	1 Pint	199656
ONION RED JUMBO 10 MRKN	1 Cup	596973
DRESSING ITAL FF 4-1GAL MARZ	1 Pint 1 Cup (3 Cup)	549592
SEASONING SALAD W/CHS 23Z TRDE	1/4 Cup	514063

Preparation Instructions

Wash hands. Put on gloves. Cook pasta according to directions, drain, rinse in colander. Transfer pasta to 6" full size pan.

Dice tomato, cucumber, broccoli, onion, and add to pasta.

Servings:	53.00	Category:	Grain
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42247
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
PASTA MOSTACC RIG W/LINES 4-5 GCHC	5 Pound	413350
TOMATO 5X6 XL 5 MRKN	1 Pint	438197
CUCUMBER SELECT 6CT MRKN	1 Pint	592323
BROCCOLI ICELESS 14-16CT 16 P/L	1 Pint	199656
ONION RED JUMBO 10 MRKN	1 Cup	596973
DRESSING ITAL FF 4-1GAL MARZ	1 Pint 1 Cup (3 Cup)	549592
SEASONING SALAD W/CHS 23Z TRDE	1/4 Cup	514063

Preparation Instructions

Wash hands. Put on gloves. Cook pasta according to directions, drain, rinse in colander. Transfer pasta to 6" full size pan.

Dice tomato, cucumber, broccoli, onion, and add to pasta.

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42249
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1 cup		
Preparation Ins	tructions		

Servings:	1.00	Category:	Fruit	
Serving Size:	1.00	HACCP Process:	No Cook	
Meal Type:	Lunch	Recipe ID:	R-42251	
School:	ELCSD - WestGate Middle School			
Ingredients				
Description	Measure	ment	DistPart #	
Variety of Fresh Fruits	1/2 cup			
Preparation Instructions				

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42252
School:	ELCS - LaCroft Elementary		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Inst	ructions		

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42253
School:	ELCSD - North Elementary		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Inst	tructions		

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42254
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Inst	ructions		

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42255
School:	ELCSD - WestGate Middle School		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Ins	tructions		

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42256
School:	ELCS - LaCroft Elementary		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Inst	ructions		

Servings:	1.00	Category:	Fruit
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42257
School:	ELCSD - North Elementary		
Ingredients			
Description	Measurer	nent	DistPart #
Variety of Fresh Fruits	1/2 cup		
Preparation Inst	ructions		

Servings:	1.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42262
School:	ELCSD - JR/SR Hig School	h	
Ingredients			
Description		Measurement	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	4-7.7	2 Each	533830
Preparation Instructions			

Servings:	1.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42263
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	4-7.7	2 Each	533830
Preparation Instructions			

Servings:	1.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42264
School:	ELCS - LaCroft Elementary		
Ingredients			
Description		Measurement	DistPart #
CHIX TNDR BRD WGRAIN 2.072	2 4-7.7	2 Each	533830
Preparation Instructions			

Servings:	1.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42265
School:	ELCSD - North Elementary		
Ingredients			
Description		Measurement	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	4-7.7	2 Each	533830
Preparation Instructions			

Servings:	1.00	Category:	Milk
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42269
School:	ELCSD - JR/SR High School		
Ingredients			
Description	Measurement		DistPart #
Milk Choice	1 1/2 pint		
Preparation Inst	ructions		

Preparation Instructions

Servings:	1.00	Category:	Milk
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42270
School:	ELCSD - WestGate Middle School		
Ingredients			
Description	Measurement		DistPart #
Milk Choice	1 1/2 pint		
Proparation Inst	ructions		

Preparation Instructions

Servings:	1.00	Category:	Milk
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42271
School:	ELCS - LaCroft Elementary		
Ingredients			
Description	Measurement		DistPart #
Milk Choice	1 1/2 pint		
Preparation Instructions			

Servings:	1.00	Category:	Milk
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42272
School:	ELCSD - North Elementary		
Ingredients			
Description	Measurement		DistPart #
Milk Choice	1 1/2 pint		
Preparation Inst	tructions		

Cucumber Slices with Ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42296
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CUCUMBER SELECT 4-6CT MRKN	1 Cup	361510
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Cucumber Slices with Ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42297
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CUCUMBER SELECT 4-6CT MRKN	1 Cup	361510
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Cucumber Slices with Ranch

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42298
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CUCUMBER SELECT 4-6CT MRKN	1 Cup	361510
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705

Preparation Instructions

Macaroni and Cheese

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42300
School:	ELCSD - JR/SR Hig School	h	
Ingredients			
Description		Measurement	DistPart #
ENTREE MAC & CHS WGRAIN 6	-5 LOL	1/2 Cup	527582
Preparation Instructions			

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-42301
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
CORN FZ 30 COMM	1/2 Cup	120490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
POTATO PRLS CRMY EXCEL 12-28.2Z BAMER	1/2 Cup	142204
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Fluid Ounce	552061

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-42304
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
CORN FZ 30 COMM	1/2 Cup	120490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
POTATO PRLS CRMY EXCEL 12-28.2Z BAMER	1/2 Cup	142204
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Fluid Ounce	552061

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-42305
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
CORN FZ 30 COMM	1/2 Cup	120490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
POTATO PRLS CRMY EXCEL 12-28.2Z BAMER	1/2 Cup	142204
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Fluid Ounce	552061

Preparation Instructions

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-42306
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
CORN FZ 30 COMM	1/2 Cup	120490
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
POTATO PRLS CRMY EXCEL 12-28.2Z BAMER	1/2 Cup	142204
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Fluid Ounce	552061

Preparation Instructions

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42320
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup	755826
SPINACH BABY CLND 2-2 RSS	1/4 Cup	560545
CARROT SHRD MED 2-5 RSS	1/4 Cup	313408
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631

Preparation Instructions

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42321
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup	755826
SPINACH BABY CLND 2-2 RSS	1/4 Cup	560545
CARROT SHRD MED 2-5 RSS	1/4 Cup	313408
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631

Preparation Instructions

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42322
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup	755826
SPINACH BABY CLND 2-2 RSS	1/4 Cup	560545
CARROT SHRD MED 2-5 RSS	1/4 Cup	313408
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	129631

Preparation Instructions

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42323
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330

Preparation Instructions

- 1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
- 2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
- 3. CCP: Heat to 165° F or higher for 15 seconds.
- 4. Pre-portion taco meat in lidded, heat-proof black cup.
- 5. CCP: Hold for hot service at 135° F or higher.
- 6. Portion the salsa in souffle cups, lid.
- 7. Offer salsa and sour cream portion.

CCP: Place cupped lite sour cream and Salsa in refrigerator to hold for service at 41 ° F or cooler.

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42324
School:	ELCSD - North Elementary		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330

Preparation Instructions

- 1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
- 2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
- 3. CCP: Heat to 165° F or higher for 15 seconds.
- 4. Pre-portion taco meat in lidded, heat-proof black cup.
- 5. CCP: Hold for hot service at 135° F or higher.
- 6. Portion the salsa in souffle cups, lid.
- 7. Offer salsa and sour cream portion.

CCP: Place cupped lite sour cream and Salsa in refrigerator to hold for service at 41 ° F or cooler.

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42325
School:	ELCS - LaCroft Elementary		

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	696871
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	722330

Preparation Instructions

- 1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
- 2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
- 3. CCP: Heat to 165° F or higher for 15 seconds.
- 4. Pre-portion taco meat in lidded, heat-proof black cup.
- 5. CCP: Hold for hot service at 135° F or higher.
- 6. Portion the salsa in souffle cups, lid.
- 7. Offer salsa and sour cream portion.

CCP: Place cupped lite sour cream and Salsa in refrigerator to hold for service at 41 ° F or cooler.

Baked Potato

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42332
School:	ELCSD - JR/SR High School		

Ingredients

Description	Measurement	DistPart #
POTATO BAKER FOIL WRPD 100CT MRKN	1 Each	246859
CHEESE AMER SHRD R/F 4-5 LOL	1/4 Cup	861950
SOUR CREAM 4-5 GCHC	1 Fluid Ounce	285218
MARGARINE CUP SPRD 600-5GM PROMISE	1 Each	462608
Chili Topping	1 Serving	R-42187

Preparation Instructions

Chili Topping

Servings:	1.00	Category:	Condiments or Other	
Serving Size:	1.00 3/4 cup	HACCP Process:	Same Day Service	
Meal Type:	Lunch	Recipe ID:	R-42334	
School:	ELCSD - WestGate Middle School	e		
Ingredients				
Description	, i	Measurement	DistPart #	
CHILI BEEF W/BEAN 6-5 COMM	3	3/4 Cup	344012	
Prenaration Instructions				

Preparation Instructions No Preparation Instructions available.

Cucumber Slices

Servings:	1.00	Category:	Vegetable	
Serving Size:	0.75 .75 cup	HACCP Process:	No Cook	
Meal Type:	Lunch	Recipe ID:	R-42336	
School:	ELCSD - JR/SR High School			
Ingredients				
Description	М	easurement	DistPart #	
CUCUMBER SELECT 4-6CT MRKN		Сир	361510	
Preparation Instructions				

Walking Taco/Doritos Nacho

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42337
School:	ELCSD - WestGate Middle School		

Ingredients

Description	Measurement	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	456090
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	722330
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	2 Ounce	242489
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	150250
SALSA CUP 84-3Z REDG	1 Serving	677802
SOUR CREAM PKT 100-1Z GCHC	1 Each	745903

Preparation Instructions

Churro

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42524
School:	ELCSD - JR/SR Higl School	า	
Ingredients			
Description		Measurement	DistPart #
PASTRY MEX CHURRO RASPB	5" 100CT	1 Each	142451
Preparation Instructions			

Ranch

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42539
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
DRESSING RNCH BTRMLK 4-1	GAL GCHC	1 Fluid Ounce	426598
Preparation Instructions			

WG Ranch

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42540
School:	ELCSD - WestGate Middle School		
Ingredients			
Description		Measurement	DistPart #
DRESSING RNCH BTRMLK 4-1G	AL GCHC	1 Fluid Ounce	426598
Preparation Instructions			

HS Ketchup

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42543
School:	ELCSD - JR/SR School	High	
Ingredients			
Description		Measurement	DistPart #
KETCHUP PKT 750-7GM HNZ		2 Each	675592
Preparation Instructions			

Sour Cream

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42544
School:	ELCSD - JR/SR High School		
Ingredients			
Description	М	easurement	DistPart #
SOUR CREAM PKT 100-1Z GCHC	1 E	ach	745903
Droporation Inst	ructions		

Preparation Instructions

Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42545
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
BISCUIT WGRAIN MINI FB 1Z 5-	35CT PILL	1 Each	521782
Preparation Instructions			

BBQ Sauce

Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42546
School:	ELCSD - JR/SR High School		
Ingredients			
Description		Measurement	DistPart #
SAUCE BBQ CUP DUNK LO SOE	250-1Z REDG	1 Each	141201
Preparation Instructions			