Cookbook for Crete- Monee School District

Created by HPS Menu Planner

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Philly Beef & Cheese

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Philly Beef & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22960
School:	Crete- Monee School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	1 Each	Cook Philly Steak in gravy measure 2.50	720861
Cheese, Mozzarella, Part Skim, Shredded	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)	READY_TO_EAT measure .50 oz	100021
HOT DOG BUN, W GRAIN, AM	1 bun	READY_TO_EAT No baking necessary.	4040

Preparation Instructions

Cook Philly Steak in a diluted gravy, put 2.87 oz in a roll, top with cheese and serve.

Meat 3.000 Grain 2.000	Meal Components (SLE) Amount Per Serving			
Grain 2.000				
Fruit 0.000				
GreenVeg 0.000				
RedVeg 0.000				
OtherVeg 0.000				
Legumes 0.000				
Starch 0.000				

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each			
Amount Per	Serving		
Calories		350.60	
Fat		15.65g	
SaturatedFa	t	7.15g	
Trans Fat		0.52g	
Cholesterol		58.75mg	
Sodium		776.00mg	
Carbohydrat	tes	31.75g	
Fiber		3.00g	
Sugar		6.75g	
Protein		23.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	11.44mg
*All reporting of TransFat is for information only, and is			

not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Philly Beef & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22961
School:	Crete- Monee School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	1 Each	Cook Philly Steak in gravy measure 2.50	720861
Cheese, Mozzarella, Part Skim, Shredded	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)	READY_TO_EAT measure .50 oz	100021
HOT DOG BUN, W GRAIN, AM	1 bun	READY_TO_EAT No baking necessary.	4040

Preparation Instructions

Cook Philly Steak in a diluted gravy, put 2.87 oz in a roll, top with cheese and serve.

Meal Components (SLE) Amount Per Serving			
Meat	0.000		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

Nutrition Servings Pe	n Facts er Recipe: 1.0	00		
•	e: 1.00 Each			
Amount Pe	r Serving			
Calories		350.60		
Fat		15.65g		
SaturatedF	at	7.15g		
Trans Fat		0.52g		
Cholestero	I	58.75mg		
Sodium		776.00mg		
Carbohydrates		31.75g		
Fiber		3.00g		
Sugar		6.75g		
Protein		23.40g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	16.00mg	Iron	11.44mg	
*All reporting of TransFat is for information only, and is not used for evaluation purposes				

Nutrition - Per 100g

No 100g Conversion Available