## **Cookbook for Lourdes Academy-Elementary**

**Created by HPS Menu Planner** 

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## Uncrustable w/ String Cheese and Goldfish



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40963
School:	Lourdes Academy- Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72- 2.6Z	1/2 Each	Frozen-un-thaw ready to eat	527462
SAND UNCRUST PB&J STRAWB 72-2.6Z	1/2 Each	Frozen-un-thaw ready to eat	536012
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
CRACKER GLDFSH WGRAIN COLOR 300- .75Z	1 Package	READY_TO_EAT Ready to Enjoy	112702

#### **Preparation Instructions**

Gather all above items and put 1 item (1 PBJ or PBJS) of each in a saddle bag and clasp the bag. Made enough bags of each grape or strawberry for according to production sheet

# Meal Components (SLE) Amount Per Serving

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

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		480.00	
Fat		25.50g	
SaturatedF	at	8.00g	
Trans Fat		0.00g	
Cholestero	ı	20.00mg	
Sodium		650.00mg	
Carbohydra	ates	48.50g	
Fiber		5.00g	
Sugar		16.00g	
Protein		17.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	241.50mg	Iron	1.72mg

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

## **Nutrition - Per 100g**

## **Chicken Alfredo**



Servings:	140.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43267
School:	Lourdes Academy- Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	9 1/3 Pound		100101
SAUCE ALFREDO FZ 6- 5 JTM	28 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	155661
PASTA MOSTACC RIG W/LINES 4-5 GCHC	12 7/16 Pound		413350

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	1.306
Grain	1.422
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 140.00 Serving Size: 1.00 Cup

	•		
<b>Amount Pe</b>	r Serving		
Calories		202.56	
Fat		3.12g	
SaturatedF	at	0.77g	
Trans Fat		0.01g	
Cholestero	l	26.70mg	
Sodium		120.78mg	
Carbohydra	ates	30.81g	
Fiber		1.42g	
Sugar		2.14g	
Protein		12.74g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	52.55mg	Iron	1.28mg

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

## **Nutrition - Per 100g**

## **Breadstick**



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41944
School:	Lourdes Academy- Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1Z 12- 20CT	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

## **Preparation Instructions**

**Basic Preparation** 

Ready to serve once thawed. Can be heated in a warm oven, sprayed with cooking spray and topped with parmesan cheese.

**Thawing Instructions** 

Thaw at room temperature, ideally for 24 hours.

Item Yield

1 Case = 240 (12 x 20 per Bag) Breadsticks, Whole Grain, Frozen, 1 Ounce Shelf Life

Frozen = 547 days from date of production

Meal Compone Amount Per Serving	ents (SLE)
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size	: 1.00 Each		
Amount Pe	r Serving		
Calories		70.00	
Fat		1.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		95.00mg	
Carbohydra	ates	14.00g	
Fiber		1.00g	
Sugar		2.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg
*All reporting of TransFat is for information only, and is			

#### **Nutrition - Per 100g**

not used for evaluation purposes

## **Broccoli**

# NO IMAGE

Servings:	120.00	Category:	Vegetable
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41088
School:	Lourdes Academy- Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	5 Gallon 2 Quart 1 Pint (90 Cup)		549292
SAUCE CHS CHED MILD 6-10 THNKU	1/4 Cup	HEAT_AND_SERVE Ready to eat. Serve at a minimum temperature of 140 °F. READY_TO_EAT Ready to eat. Serve at a minimum temperature of 140 °F.	563005

## **Preparation Instructions**

Place in Pan in Steamer. Steam 15 min (some appliances may vary) until the internal temperature is 165 degrees or above. Hold at 135 degrees F or above until service.

Serving size: 3/4 c.

#### **Meal Components (SLE)**

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.750
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 120.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories		39.52		
Fat		0.03g		
SaturatedFa	at	0.01g		
Trans Fat		0.00g		
Cholesterol		0.04mg		
Sodium		37.33mg		
Carbohydrates		7.54g		
Fiber		4.50g		
Sugar		1.52g		
Protein		4.51g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.35mg	Iron	0.00mg	

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

#### **Nutrition - Per 100g**

## **Assorted Fresh Fruit**



Servings:	100.00	Category:	Fruit
Serving Size:	4.50 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41769
School:	Lourdes Academy- Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	1/2 Each		597481
BANANA TURNING 40 P/L	1 Each		200999
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021
STRAWBERRY 8 MRKN	1/2 Cup		212768

## **Preparation Instructions**

No Preparation Instructions available.

#### **Meal Components (SLE)**

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.046
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 4.50 Ounce

Amount Per Serving				
Calories		4.53		
Fat		0.02g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		0.05mg		
Carbohydrates		1.17g		
Fiber		0.18g		
Sugar		0.66g		
Protein		0.05g		
Vitamin A	6.99IU	Vitamin C	1.24mg	
Calcium	1.11mg	Iron	0.01mg	

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

#### **Nutrition - Per 100g**

Calories		3.55	
Fat		0.01g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.04mg	
Carbohydrates		0.92g	
Fiber		0.14g	
Sugar		0.51g	
Protein		0.04g	
Vitamin A	5.48IU	Vitamin C	0.97mg
Calcium	0.87mg	Iron	0.01mg

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