

Cookbook for Sewanee Elementary

Created by HPS Menu Planner

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Green Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 22.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43950 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|---------------|-------------------|------------|
| BASE CHIX LO SOD 12-1 LEGO | 1 Fluid Ounce | Use 2 Tablespoons | 130869 |
| Green Beans cnd | 1 #10 CAN | | 100307 |
| ONION YELLOW JUMBO 10 MRKN | 1 Each | | 109620 |

Preparation Instructions

Add seasonings to green beans and cook on stove top approximately 45 minutes or until tender.

Freeze Pans for Leftovers:

CCP: Hold for hot service at 135 degrees

CCP: Chill leftovers from 135 degrees to 40 degrees within 2 hours.

CCP: Reheating: Re-heat rapidly to 165 degrees for 15 seconds.

Crediting: 1/2 cup other vegetable.

Nutrition Facts

Servings Per Recipe: 22.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 22.83 | | |
| Fat | 0.14g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 1.36mg | | |
| Sodium | 172.99mg | | |
| Carbohydrates | 4.27g | | |
| Fiber | 2.12g | | |
| Sugar | 1.52g | | |
| Protein | 1.35g | | |
| Vitamin A | 0.14IU | Vitamin C | 0.51mg |
| Calcium | 1.58mg | Iron | 0.01mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pinto Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 18.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43951 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|---------------|-------------------|------------|
| BEAN, PINTO, LOW-SODIUM, CANNED | 1 #10 CAN | | 100365 |
| BASE CHIX LO SOD 12-1 LEGO | 1 Fluid Ounce | Use 2 T. | 130869 |

Preparation Instructions

Put beans in stock pot; add chicken base; cook on stove top approximately 45 minutes.

CCP: Hold at 135 degrees

CCP: Cool to 41 degrees within 2 hours

CCP: Reheating: Reheat rapidly to 165 degrees for 15 seconds.

Crediting:

1/2 cup BPL

Nutrition Facts

Servings Per Recipe: 18.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 103.00 | | |
| Fat | 1.17g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 1.67mg | | |
| Sodium | 180.00mg | | |
| Carbohydrates | 18.67g | | |
| Fiber | 6.00g | | |
| Sugar | 1.33g | | |
| Protein | 6.33g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Great Northern Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 16.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43952 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|------------------|-------------------|------------|
| BASE CHIX LO SOD 12-1 LEGO | 1 4/9 Tablespoon | Use 2 Tablespoons | 130869 |
| Great Northern Beans | 8/11 #10 CAN | | 100373 |

Preparation Instructions

Add seasonings to green beans and cook on stove top approximately 45 minutes or until tender.

Freeze Pans for Leftovers:

CCP: Hold for hot service at 135 degrees

CCP: Chill leftovers from 135 degrees to 40 degrees within 2 hours.

CCP: Reheating: Re-heat rapidly to 165 degrees for 15 seconds.

Crediting: 1/2 cup BPL

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 112.85 | | |
| Fat | 0.87g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 1.36mg | | |
| Sodium | 134.83mg | | |
| Carbohydrates | 20.98g | | |
| Fiber | 4.38g | | |
| Sugar | 1.73g | | |
| Protein | 7.57g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Green Peas

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 18.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43953 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|--|------------|
| PEAS SWT MXD SV 6-10 KE | 1 #10 CAN | | 256935 |
| MARGARINE SLD 30-1 GCHC | 1 Tablespoon | READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn. | 733061 |
| SPICE GARLIC POWDER 21Z TRDE | 1/4 Teaspoon | | 224839 |

Preparation Instructions

Cook peas to a temp. of 135 degrees (either in steamer or on stove top)

Add seasonings to green peas during or after depending on process used.

CCP: Hold at 135 degrees for serving

CCP: Chill leftovers from 135 degrees to 40 degrees within 2 hours.

CCP: Reheating: Reheat rapidly to 165 degrees for 15 seconds.

Crediting: 1/2 cup starchy vegetable.

Nutrition Facts

Servings Per Recipe: 18.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 75.56 | | |
| Fat | 1.11g | | |
| SaturatedFat | 0.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 146.11mg | | |
| Carbohydrates | 12.00g | | |
| Fiber | 3.00g | | |
| Sugar | 6.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 41.67IU | Vitamin C | 0.00mg |
| Calcium | 25.00mg | Iron | 1.40mg |

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Nutrition - Per 100g

No 100g Conversion Available

Corn, Frozen

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 55.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43954 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|---------------|-----------------------------------|------------|
| CORN SUPER SWT 30 GCHC | 10 Pound | | 358991 |
| MARGARINE SLD 30-1 GCHC | 4 Fluid Ounce | Use 8 Tablespoons | 733061 |
| SALT IODIZED 25 CARG | 1 Tablespoon | READY_TO_EAT used to salt food | 108286 |

Preparation Instructions

Place frozen corn in a 2-inch perforated pan. Cook in steamer. Time will vary depending on steamer but should take 7-9 minutes.

Add seasonings.

CCP's:

Hold at 135 degrees for serving.

Chill leftovers from 135 to 40 degrees within 2 hours.

Reheat rapidly to 165 degrees for 15 seconds.

Crediting: 1/2 cup starchy vegetable.

Nutrition Facts

Servings Per Recipe: 55.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 89.17 | | |
| Fat | 2.35g | | |
| SaturatedFat | 0.65g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 144.73mg | | |
| Carbohydrates | 15.67g | | |
| Fiber | 0.75g | | |
| Sugar | 3.73g | | |
| Protein | 2.24g | | |
| Vitamin A | 109.09IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Side Salad

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43955 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| LETTUCE SALAD TINY CHP 55/45 4-5RSS | 1/2 Cup | | 153121 |
| TOMATO CHERRY 10 MRKN | 1/8 Cup | | 169275 |
| CARROT BABY WHL PETITE 4-5 RSS | 1/8 Cup | | 768146 |

Preparation Instructions

Assemble ingredients in serving bowls. Promptly refrigerate and maintain 40 degrees during holding & serving. Refrigerate any leftovers.

Crediting: 1 salad = 1/2 cup vegetable: 1/8 cup DG; 1/8 cup other; 1/4 c. R/O

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 14.93 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 8.54mg | | |
| Carbohydrates | 3.20g | | |
| Fiber | 1.30g | | |
| Sugar | 1.73g | | |
| Protein | 0.91g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.76mg | Iron | 0.30mg |

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Nutrition - Per 100g

No 100g Conversion Available

Side Salad w/Ranch Dressing

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43956 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| LETTUCE SALAD TINY CHP 55/45 4-5RSS | 1/2 Cup | | 153121 |
| TOMATO CHERRY 10 MRKN | 1/8 Cup | | 169275 |
| CARROT BABY WHL PETITE 4-5 RSS | 1/8 Cup | | 768146 |
| DRESSING RNCH BTRMLK 4-1GAL GCHC | 1 Tablespoon | | 426598 |

Preparation Instructions

Assemble ingredients in serving bowls. Promptly refrigerate and maintain 40 degrees during holding & serving.

Refrigerate any leftovers.

Crediting: 1 salad = 1/2 cup vegetable: 1/8 cup DG; 1/8 cup other; 1/4 c. R/O

Serve w/1 T. Ranch Dressing

This recipe does not meet the Smart Snack requirements.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 89.93 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 2.50mg | | |
| Sodium | 128.54mg | | |
| Carbohydrates | 3.70g | | |
| Fiber | 1.30g | | |
| Sugar | 2.23g | | |
| Protein | 0.91g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.76mg | Iron | 0.30mg |

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Nutrition - Per 100g

No 100g Conversion Available

Carrot Dippers w/Ranch Dressing

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43957 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|--|------------|
| CARROT BABY WHL PETITE 4-5 RSS | 1/2 Cup | | 768146 |
| DRESSING RNCH BTRMLK 4-1GAL GCHC | 1 Tablespoon | READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings. | 426598 |

Preparation Instructions

Assemble ingredients in serving containers. Promptly refrigerate and maintain 40 degrees during holding & serving. Refrigerate any leftovers.

Crediting: 1/2 cup Red/Orange Vegetable

Serve w/1 T. Ranch Dressing

This recipe does not meet Smart Snack Regulations.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 92.33 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 2.50mg | | |
| Sodium | 149.33mg | | |
| Carbohydrates | 4.50g | | |
| Fiber | 1.33g | | |
| Sugar | 2.50g | | |
| Protein | 0.33g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.33mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Rice, Brown

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 24.00 | Category: | Grain |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43958 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|--|------------|
| RICE BRN PARBL WGRAIN 25 GCHC | 1 Quart | BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed. | 516371 |
| Water | 2 Quart | | Water |
| MARGARINE SLD 30-1 GCHC | 1/4 Cup | | 733061 |

Preparation Instructions

BOIL
Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.
Add margarine.
Serve 1/2 cup rice = 1/2 cup WG

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 130.00 | | |
| Fat | 2.83g | | |
| SaturatedFat | 0.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 18.33mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 0.67g | | |
| Sugar | 0.00g | | |
| Protein | 2.67g | | |
| Vitamin A | 125.00IU | Vitamin C | 0.00mg |
| Calcium | 3.33mg | Iron | 0.67mg |

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli, Steamed W/Butter

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 56.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43960 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|---------------|-------------------|------------|
| Broccoli, No salt added, Frozen | 8 Pound | | 110473 |
| MARGARINE SLD 30-1 GCHC | 2 Fluid Ounce | use 4 T. | 733061 |

Preparation Instructions

This food should be batch cooked. Do not hold on serving line for long periods of time....cook just before serving and throughout the serving period.

Add margarine on top when the broccoli is finished cooking.

Steam broccoli for 5 minutes (depending on your steamer and the amount you are steaming). Do not overload the pan. Broccoli should be a bright green color when finished cooking (if broccoli is a dull green...it has been overcooked).

Hold for hot service at 135 degrees.

Crediting: 1/2 cup DG Vegetable.

This recipe does not meet Smart Snack guidelines.

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 25.26 | | |
| Fat | 0.79g | | |
| SaturatedFat | 0.32g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 23.19mg | | |
| Carbohydrates | 3.48g | | |
| Fiber | 2.09g | | |
| Sugar | 0.70g | | |
| Protein | 2.09g | | |
| Vitamin A | 53.57IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Mashed Potatoes

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 39.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43962 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------------------------------|---|------------|
| POTATO PRLS EXCEL 12-26.5Z SMART SERV | 1 Pound 10 1/2 Ounce (26 1/2 Ounce) | RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. | 146581 |
| Water | 4 Liter | About 1 gallon + 1 cup | Water |

Preparation Instructions

RECONSTITUTE

1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

CCP's:

Hold for hot service at 135 degrees.

Cool left overs from 135 degrees to 40 degrees within 2 hours.

Reheat rapidly to 165 degrees for 15 seconds.

Crediting: 1/2 cup starchy vegetable.

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|---------|-----------|--------|
| Calories | 67.54 | | |
| Fat | 0.41g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 97.08mg | | |
| Carbohydrates | 14.41g | | |
| Fiber | 1.65g | | |
| Sugar | 0.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 8.44mg | Iron | 0.26mg |

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli, Steamed w/Parmesan Cheese

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 56.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-43965 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|---|-------------------|------------|
| Broccoli, No salt added, Frozen | 8 Pound | | 110473 |
| CHEESE PARM GRTD 4-5 PG | 1 Fluid Ounce 2 0 Teaspoon (8 Teaspoon) | Use 8 tsp. | 445401 |

Preparation Instructions

This food should be batch cooked. Do not hold on serving line for long periods of time....cook just before serving and throughout the serving period.

Sprinkle with grated parmesan cheese.

Steam broccoli for 5 minutes (depending on your steamer and the amount you are steaming). Do not overload the pan. Broccoli should be a bright green color when finished cooking (if broccoli is a dull green...it has been overcooked).

Hold for hot service at 135 degrees.

Crediting: 1/2 cup DG Vegetable.

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 19.55 | | |
| Fat | 0.11g | | |
| SaturatedFat | 0.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 19.97mg | | |
| Carbohydrates | 3.48g | | |
| Fiber | 2.09g | | |
| Sugar | 0.70g | | |
| Protein | 2.23g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 3.43mg | Iron | 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Biscuit

| | | | |
|----------------------|---------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-43966 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| DOUGH BISC STHRN 210-1.2Z GENM | 1 Each | BAKE Follow instruction on the package | 450973 |
| Fully Cooked Whole Grain Whole Muscle Chicken Breakfast Fillet | 1 Each | Cook approximately 17 minutes @ 375. Please note: cooking times may vary based on equipment. | 846124 |

Preparation Instructions

Hold for hot service at 135 degrees.

Chill leftovers to 40 degrees within 2 hours.

Reheat rapidly to 165 degrees for 15 seconds.

Crediting:

1 oz. NWG; .5 WG; 1 oz. M/MA

This recipe does not meet Smart Snack regulations.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 150.00 |
| Fat | 6.75g |
| SaturatedFat | 3.25g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 435.00mg |
| Carbohydrates | 16.00g |
| Fiber | 0.50g |
| Sugar | 1.00g |
| Protein | 7.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 0.00mg | Iron 3.36mg |

*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

Yogurt - String Cheese Bag

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-43995 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| YOGURT DANIMAL VAN N/F 48-4Z DANN | 1 Each | | 200612 |
| CHEESE STRING MOZZ 168-1Z BONGARDS | 1 Each | | 579050 |
| CRACKER GRHM HNY WGRAIN 150-3CT KEEB | 1 Package | | 282471 |
| CRACKER PRESIDENTS SMART 120-1Z | 1 Ounce | | 159381 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for yogurt and cheese at all times during prep and serving.

Crediting:

1 bag = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 360.00 |
| Fat | 12.50g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 415.00mg |
| Carbohydrates | 53.00g |
| Fiber | 3.00g |
| Sugar | 20.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 304.00mg | Iron 1.72mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt - Egg Bag

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-43996 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| YOGURT DANIMAL VAN N/F 48-4Z DANN | 1 Each | | 200612 |
| EGG HARD CKD PLD DRY PK 12-12CT PAP | 1 Each | | 853800 |
| CRACKER GLDFSH GRHM VAN 300-.9Z PEPP | 1 Each | | 198472 |
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Ounce | | 282422 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for yogurt and egg at all times during prep and serving.

Crediting:

1 bag = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 393.33 |
| Fat | 13.67g |
| SaturatedFat | 3.83g |
| Trans Fat | 0.00g |
| Cholesterol | 170.00mg |
| Sodium | 405.00mg |
| Carbohydrates | 52.67g |
| Fiber | 2.33g |
| Sugar | 17.00g |
| Protein | 14.67g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 256.33mg | Iron 1.96mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt - Peanut Butter

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-43997 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|---------------|-------------------|------------|
| YOGURT DANIMAL VAN N/F 48-4Z DANN | 1 Each | | 200612 |
| CRACKER GLDFSH GRHM VAN 300-.9Z PEPP | 1 Each | | 198472 |
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Ounce | | 282422 |
| PEANUT BUTTER SMOOTH 6-5 GCHC | 1 Fluid Ounce | Use 2 T. | 354393 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for yogurt at all times during prep and serving.

Crediting:

1 bag = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 323.33 |
| Fat | 8.67g |
| SaturatedFat | 2.33g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 350.00mg |
| Carbohydrates | 51.67g |
| Fiber | 2.33g |
| Sugar | 16.00g |
| Protein | 8.67g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 233.33mg | Iron 0.96mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Egg Bento Box

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-43998 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|-------------------|------------|
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Ounce | | 282422 |
| EGG HARD CKD PLD DRY PK 12-12CT PAP | 1 Each | | 853800 |
| PEANUT BUTTER SMOOTH 6-5 GCHC | 1 Fluid Ounce | Use 2 T. | 354393 |
| CRACKER PRESIDENTS SMART 120-1Z | 1 Ounce | | 159381 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for the egg at all times during prep and serving.

Crediting:

1 bag = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 323.33 |
| Fat | 13.67g |
| SaturatedFat | 2.83g |
| Trans Fat | 0.00g |
| Cholesterol | 170.00mg |
| Sodium | 320.00mg |
| Carbohydrates | 41.67g |
| Fiber | 3.33g |
| Sugar | 7.00g |
| Protein | 10.67g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 160.33mg | Iron 2.96mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pizza Munchable

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-43999 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|--|------------|
| FLATBREAD W/GRAIN 4 192-1Z RICH | 2 Each | Use 2 each to equal 2 WG 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 |
| CHEESE MOZZ 2 SHRD FTHR 4-5 TAV | 2 Ounce | Use 2 oz. | 421812 |
| SAUCE MARINARA 6-10 REDPK | 2 4/5 Ounce | 2.80 oz. = 1/2 cup R/O Vegetable; 1 case = 225 servings | 502181 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for the cheese at all times during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 282.00 | | |
| Fat | 11.05g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 594.50mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 3.40g | | |
| Sugar | 6.20g | | |
| Protein | 13.40g | | |
| Vitamin A | 0.20IU | Vitamin C | 0.06mg |
| Calcium | 263.68mg | Iron | 2.06mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pizza Munchable W/ Ultra Loco Bread

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44000 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--|------------|
| CHEESE MOZZ 2 SHRD FTHR 4-5 TAV | 2 Ounce | Use 2 oz. | 421812 |
| SAUCE MARINARA 6-10 REDPK | 2 4/5 Ounce | 2.80 oz. = 1/2 cup R/O Vegetable; 1 case = 225 servings | 502181 |
| 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 |

Preparation Instructions

Prepare all items in a bag. Hold for cold service at 40 degrees.

CCP: Maintain 40 degree temps for the cheese at all times during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 272.00 |
| Fat | 10.05g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 429.50mg |
| Carbohydrates | 34.00g |
| Fiber | 4.40g |
| Sugar | 5.20g |
| Protein | 11.40g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 321.50mg | Iron 2.14mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pretzel Bento Box

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44001 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|--------------------------|------------|
| PRETZEL SFT PREBKD WHL WHE 100-2.2Z | 1 Each | | 142411 |
| SAUCE CHS JALAP 6-106Z COMM | 3 Ounce | Use 3 oz. = 1 oz. M/MA | 318269 |
| PEANUT BUTTER SMOOTH 6-5 GCHC | 1 Fluid Ounce | Use 2 T. to = 1 oz. M/MA | 354393 |

Preparation Instructions

Hold all ingredients at proper temps.

Hot holding is 135 degrees.

Cold holding is 40 degrees.

Maintain proper temps during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 0.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 150.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 3.00g | | |
| Sugar | 1.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pretzel Bento Box w/Italian White Cheese Sauce

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44002 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|--------------------------|------------|
| PRETZEL SFT PREBKD WHL WHE 100-2.2Z | 1 Each | | 142411 |
| PEANUT BUTTER SMOOTH 6-5 GCHC | 1 Fluid Ounce | Use 2 T. to = 1 oz. M/MA | 354393 |
| SAUCE ALFREDO FZ 6-5# COMM | 1 5/6 Ounce | 1.83 oz. = 1 oz. M/MA | 267161 |

Preparation Instructions

Hold all ingredients at proper temps.

Hot holding is 135 degrees.

Cold holding is 40 degrees.

Maintain proper temps during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 230.00 |
| Fat | 5.50g |
| SaturatedFat | 3.10g |
| Trans Fat | 0.00g |
| Cholesterol | 19.00mg |
| Sodium | 524.00mg |
| Carbohydrates | 35.00g |
| Fiber | 3.00g |
| Sugar | 4.00g |
| Protein | 11.00g |
| Vitamin A 225.00IU | Vitamin C 0.00mg |
| Calcium 210.00mg | Iron 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pretzel Bento Box w/Cheddar Cheese Sauce

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44003 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|---------------|--------------------------|------------|
| PRETZEL SFT PREBKD WHL WHE 100-2.2Z | 1 Each | | 142411 |
| PEANUT BUTTER SMOOTH 6-5 GCHC | 1 Fluid Ounce | Use 2 T. to = 1 oz. M/MA | 354393 |
| SAUCE CHEESE R/F 6-5# | 2 Ounce | 2 oz. = 1 oz. M/MA | 427866 |

Preparation Instructions

Hold all ingredients at proper temps.

Hot holding is 135 degrees.

Cold holding is 40 degrees.

Maintain proper temps during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 0.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 150.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 3.00g | | |
| Sugar | 1.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Bento Box

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44004 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| TURKEY BRST SMKD SLCD 1.75" 6-2# JENN | 1 Each | Turkey Coins 5 = 1 oz. M/MA | 515852 |
| CHEESE SLCD YEL 6-5 COMM | 2 Slice | 2 slices = 1 oz. M/MA | 334450 |
| CRACKER CHEEZ-IT WGRAIN IW 175-.75Z | 1 Ounce | | 282422 |
| CHIP CORN FUN SZ 120-.75Z FRITOS | 1 Package | READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened | 158763 |

Preparation Instructions

Hold all ingredients at proper temps.

Hot holding is 135 degrees.

Cold holding is 40 degrees.

Maintain proper temps during prep and serving.

Crediting:

1 kit = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 373.33 |
| Fat | 21.87g |
| SaturatedFat | 7.33g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 590.00mg |
| Carbohydrates | 32.67g |
| Fiber | 2.33g |
| Sugar | 1.00g |
| Protein | 10.87g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 153.33mg | Iron 0.96mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Sandwich

| | | | |
|----------------------|---------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44006 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| HAM SLCD W/A 8-5 640CT COMM | 1 2/9 Ounce | | 651470 |
| CHEESE SLCD YEL 6-5 COMM | 2 Slice | | 334450 |
| BREAD WGRAIN WHT 16-22Z GCHC | 2 Slice | | 266547 |

Preparation Instructions

Prepare sandwiches and hold at 40 degrees.

Maintain 40 degree temps at all times during prep and serving.

1 sandwich = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 307.00 |
| Fat | 13.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 43.00mg |
| Sodium | 772.00mg |
| Carbohydrates | 36.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 16.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 60.00mg | Iron 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Wrap

| | | | |
|----------------------|---------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44007 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-----------------------|------------|
| HAM SLCD W/A 8-5 640CT COMM | 1 2/9 Ounce | 1.22 oz. = 1 oz. M/MA | 651470 |
| CHEESE SLCD YEL 6-5 COMM | 2 Slice | 2 slices = 1 oz. M/MA | 334450 |
| TORTILLA FLOUR LO SOD 9 16-12CT | 1 Each | 1 wrap = 2.25 oz. WG | 523610 |

Preparation Instructions

Prepare wraps and hold at 40 degrees.

Maintain 40 degree temps at all times during prep and serving.

1 sandwich = 2 oz. M/MA + 2.25 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 317.00 |
| Fat | 15.50g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 43.00mg |
| Sodium | 649.00mg |
| Carbohydrates | 34.00g |
| Fiber | 4.00g |
| Sugar | 4.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 45.00mg | Iron 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Peanut Butter Sandwich

| | | | |
|----------------------|---------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44009 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|---------------|-------------------|------------|
| PEANUT BUTTER SMOOTH 6-5 GCHC | 2 Fluid Ounce | 4 T. = 2 oz. M/MA | 354393 |
| BREAD WGRAIN WHT 16-22Z GCHC | 2 Slice | | 266547 |
| JELLY APPLE-GRAPE 6-10 GCHC | 1 Tablespoon | | 100927 |

Preparation Instructions

Prepare sandwiches and hold at room temperature.

Refrigerate any leftovers.

1 sandwich = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 280.00mg | | |
| Carbohydrates | 45.00g | | |
| Fiber | 4.00g | | |
| Sugar | 15.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Boom Boom Sauce

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 192.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44010 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|---|------------|
| DRESSING RNCH BTRMLK 4-1GAL GCHC | 1 Gallon | READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings. | 426598 |
| SAUCE HOT 4-1GAL SWTBRAY | 1/2 Gallon | 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). | 839852 |

Preparation Instructions

Mix 1 gallon of ranch dressing & 1/2 gallon of hot sauce.

Cup into 1 oz. portion cups.

Maintain temps of 40 degrees during prep. and serving.

Refrigerate leftovers promptly.

Yield: 192 (1 oz.) servings

Nutrition Facts

Servings Per Recipe: 192.00

Serving Size: 1.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 99.90 | | |
| Fat | 10.66g | | |
| SaturatedFat | 1.67g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 3.33mg | | |
| Sodium | 460.33mg | | |
| Carbohydrates | 0.67g | | |
| Fiber | 0.00g | | |
| Sugar | 0.67g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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

Nutrition - Per 100g

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 352.40 | | |
| Fat | 37.59g | | |
| SaturatedFat | 5.87g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 11.75mg | | |
| Sodium | 1623.76mg | | |
| Carbohydrates | 2.35g | | |
| Fiber | 0.00g | | |
| Sugar | 2.35g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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

Turkey & Cheese Sandwich

| | | | |
|----------------------|----------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44012 |
| School: | Broadview Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|----------------------|------------|
| CHEESE SLCD YEL 6-5 COMM | 2 Slice | | 334450 |
| BREAD WGRAIN WHT 16-22Z GCHC | 2 Slice | | 266547 |
| TURKEY BRST SMKD SLCD 8-5# COMM | 1 1/2 Ounce | 1.5 oz. = 1 oz. M/MA | 865790 |

Preparation Instructions

Prepare sandwiches and hold at 40 degrees.

Maintain 40 degree temps at all times during prep and serving.

1 sandwich = 2 oz. M/MA + 2 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 270.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 540.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 11.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Wrap

| | | | |
|----------------------|----------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Sandwich | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44013 |
| School: | Broadview Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-----------------------|------------|
| CHEESE SLCD YEL 6-5 COMM | 2 Slice | 2 slices = 1 oz. M/MA | 334450 |
| TORTILLA FLOUR LO SOD 9 16-12CT | 1 Each | 1 wrap = 2.25 oz. WG | 523610 |
| TURKEY BRST SMKD SLCD 8-5# COMM | 1 1/2 Ounce | 1.5 oz. = 1 oz. M/MA | 865790 |

Preparation Instructions

Prepare wraps and hold at 40 degrees.

Maintain 40 degree temps at all times during prep and serving.

1 sandwich = 2 oz. M/MA + 2.25 WG

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 280.00 | | |
| Fat | 13.50g | | |
| SaturatedFat | 8.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 417.00mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 4.00g | | |
| Sugar | 3.00g | | |
| Protein | 10.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 45.00mg | Iron | 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available
