# Cookbook for Lakeland Jr - Sr High

**Created by HPS Menu Planner** 

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# **Yogurt Parfait**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33209
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR	1/2 Cup	811500
IQF Frozen Sliced Strawberries	1/2 Cup	110860
GRANOLA OATHNY BULK	2 Ounce	226671

# **Preparation Instructions**

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		206.83		
Fat		1.64g		
SaturatedF	at	0.55g		
Trans Fat		0.00g		
Cholestero	l	3.73mg		
Sodium		167.16mg		
Carbohydra	ates	44.54g		
Fiber		2.07g		
Sugar		26.44g		
Protein		5.52g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	148.66mg	Iron	0.64mg	

\*All reporting of TransFat is for information only, and is

not used for evaluation purposes

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

## **Hawaiian Burger**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43506
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z	1 Each	661851
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546
SAUCE TERYK	1 Tablespoon	895868
PINEAPPLE SLCD IN JCE	1 Each	103853

### **Preparation Instructions**

Cook burger patties:

FROM FROZEN Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F.

Warm pineapple slices in oven 250 degrees for 10 min.

Place patty and pineapple slice on bottom bun, squeeze 1 tablespoon teriyaki sauce on top of pineapple. Add top bun.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Solving Sizer free Zaen			
Amount Per Serving			
Calories		459.40	
Fat		14.00g	
SaturatedF	at	5.30g	
Trans Fat		0.80g	
Cholestero	l	49.00mg	
Sodium		816.00mg	
Carbohydra	ates	61.85g	
Fiber		5.49g	
Sugar		33.37g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	61.45mg	Iron	3.60mg

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

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

## **Brunch for Lunch Fr Toast**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37215
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
FRENCH TST CINN WGRAIN	2 Each	646262
SYRUP PANCK BKFST	1 Each	425700
SAUSAGE PTY TKY CKD 1Z	1 Each	184970

## **Preparation Instructions**

No Preparation Instructions available.

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Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size	e. 1.00 Each			
Amount Pe	Amount Per Serving			
Calories		590.00		
Fat		20.00g		
SaturatedF	at	5.00g		
Trans Fat		0.00g		
Cholestero	I	250.00mg		
Sodium		690.00mg		
Carbohydra	ates	81.00g		
Fiber		4.00g		
Sugar		44.00g		
Protein		22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	118.00mg	Iron	2.36mg	

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

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

# **Chicken Patty Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16182
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z	1 Each	501861
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546

### **Preparation Instructions**

No Preparation Instructions available.

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size	e: 1.00 Each		
<b>Amount Pe</b>	r Serving		
Calories		350.00	
Fat		12.00g	
SaturatedF	at	2.50g	
Trans Fat		0.00g	
Cholestero	l	35.00mg	
Sodium		640.00mg	
Carbohydra	ates	38.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	3.80mg

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

**Nutrition - Per 100g** 

# **Spicy Chicken Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16078
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
CHIX PTY HOTSPCY WGRAIN 3.49Z	1 Each	327080
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546

### **Preparation Instructions**

No Preparation Instructions available.

N	ut	riti	on	Fa	cts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size	e: 1.00 Each		
<b>Amount Pe</b>	r Serving		
Calories		380.00	
Fat		15.00g	
SaturatedF	at	3.00g	
<b>Trans Fat</b>		0.00g	
Cholestero	l	20.00mg	
Sodium		590.00mg	
Carbohydra	ates	40.00g	
Fiber		5.00g	
Sugar		5.00g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	4.00mg

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

**Nutrition - Per 100g** 

### PB&J w/ Seeds- Jr-Sr

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16073
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
JELLY APPLE-GRAPE	1 Tablespoon	100927
USDA Commodity Smooth Peanut Butter	1 Fluid Ounce	100396
SEED SUNFLWR KERN	1 Ounce	504180
BREAD WGRAIN HNY WHT	2 Slice	204822

### **Preparation Instructions**

No Preparation Instructions available.

Nu	triti	on F	acts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		600.00	
Fat		33.00g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		495.00mg	
Carbohydra	ates	59.00g	
Fiber		6.00g	
Sugar		21.00g	
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	116.00mg	Iron	3.40mg

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

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

# Yogurt, Fruit, & Flatbread Platter

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16072
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
FLATBREAD WGRAIN 6IN 2.2Z	1 Each	644182
PAN COAT SPRAY	1 Each	112828
SPICE CINN-MAPL SPRINKLE	1 Tablespoon	565911
YOGURT VAN L/F PARFPR	6 Ounce	811500
IQF Frozen Sliced Strawberries	1/2 Cup	110860

#### **Preparation Instructions**

Spray flatbread with butter spray and sprinkle cinnamon sugar over bread. Bake for 5 minutes. Cut into 4 triangles. Package flatbread triangles, yogurt, and fruit together in container.

Nutritio	n Facts		
Servings Pe	r Recipe: 1.00	)	
Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		417.71	
Fat		6.22g	
SaturatedF	at	1.46g	
Trans Fat		0.06g	
Cholestero	l	5.60mg	
Sodium		413.05mg	
Carbohydra	ates	78.20g	
Fiber		3.70g	
Sugar		41.13g	
Protein		11.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	229.80mg	Iron	1.70mg
*All reporting	of TransFat is fo	r information or	nlv. and is

not used for evaluation purposes

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

## Salad - Chef - Jr/Sr

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16066
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45	1 Pint	153121
TOMATO GRAPE SWT	1/4 Cup	129631
EGG HRD CKD DCD IQF	1/2 Ounce	192198
TURKEY BRST DCD	1 Ounce	451300
TURKEY HAM DCD 2-5 JENNO	1 Ounce	202150
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
CROUTON CHS GARL WGRAIN	2 Package	661022
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each	266548

## **Preparation Instructions**

No Preparation Instructions available.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		353.65	
Fat		12.52g	
SaturatedF	at	3.98g	
Trans Fat		0.00g	
Cholestero	I	100.16mg	
Sodium		794.04mg	
Carbohydra	ates	38.88g	
Fiber		4.32g	
Sugar		8.35g	
Protein		22.49g	
Vitamin A	374.85IU	Vitamin C	6.83mg
Calcium	181.30mg	Iron	5.87mg

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

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

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.

## Wrap - Chicken Bacon Ranch

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37500
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610
LETTUCE BLND ICEBERG/ROMN	1/4 Cup	600504
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
CHIX STRP FAJT DK MT FC	2 1/2 Ounce	860390
BACON CKD MED SLCD	1 Slice	874124
DRESSING RNCH LT 4-1GAL LTHSE	1 Tablespoon	861850

### **Preparation Instructions**

Mix chicken with sauce, spoon 3 oz chicken onto tortilla. Add shredded lettuce and 1 oz. shredded cheese. Roll edges of tortilla in then roll like a burrito. Place wrap in baggie and seal. Keep in refrigerator until serving time.

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		468.75	
Fat		24.23g	
SaturatedF	at	11.87g	
Trans Fat		0.01g	
Cholestero	I	102.50mg	
Sodium		826.37mg	
Carbohydra	ates	37.42g	
Fiber		4.25g	
Sugar		3.75g	
Protein		26.85g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	265.67mg	Iron	3.14mg

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

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

#### **Nacho Bar Beef**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-33190
School:	Lakeland Jr - Sr High		

#### Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 1/2 Ounce	722330
SAUCE CHS CHED	1 Ounce	271081
CHIP TORTL RND YEL	1 1/2 Ounce	163020

### **Preparation Instructions**

Taco filling:

Place 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

Cheese sauce:

Place 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

Assembly: Place 2oz chips in 2# food boat. Top with 3oz taco filling and 1oz cheese.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		328.54	
Fat		14.93g	
SaturatedF	at	4.70g	
Trans Fat		0.23g	
Cholestero	I	42.20mg	
Sodium		572.08mg	
Carbohydra	ates	35.04g	
Fiber		4.58g	
Sugar		2.13g	
Protein		16.94g	
Vitamin A	213.19IU	Vitamin C	0.00mg
Calcium	199.92mg	Iron	3.06mg

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

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

# **Buffalo Chicken Dip**

Servings:	44.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16142
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	3 Pound	100101
CHEESE CREAM LOAF	3 Pound	163562
SAUCE HOT	1 Pint 1 Cup (3 Cup)	263030
CHEESE MOZZ SHRD	1 Quart 1 Pint (6 Cup)	645170
CHEESE CHED MLD SHRD 4-5 LOL	1 Quart 1 Pint (6 Cup)	150250
DRESSING RNCH LT 4-1GAL LTHSE	1 Pint 1 Cup (3 Cup)	861850
CHIP TORTL RND YEL	5 Pound 8 Ounce (88 Ounce)	163020

## **Preparation Instructions**

No Preparation Instructions available.

Servings Per Recipe: 44.00 Serving Size: 0.50 Cup

Amount Pe	r Serving		
Calories		658.58	
Fat		43.36g	
SaturatedF	at	19.82g	
Trans Fat		0.00g	
Cholestero	I	115.64mg	
Sodium		912.69mg	
Carbohydra	ates	49.82g	
Fiber		4.33g	
Sugar		2.18g	
Protein		22.00g	
Vitamin A	64.22IU	Vitamin C	0.00mg
Calcium	348.75mg	Iron	2.07mg

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

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

## Salad - Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37503
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45	1 Pint	153121
CHIX PTY HOTSPCY WGRAIN 3.49Z	1 Each	327080
TOMATO GRAPE SWT	1/4 Cup	129631
CROUTON CHS GARL WGRAIN	2 Package	661022
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250

## **Preparation Instructions**

not used for evaluation purposes

Dice chicken patty, Place on bed of lettuce. Add other veg and cheese.

Nutrition	n Facts		
Servings Per	r Recipe: 1.00		
Serving Size	: 1.00 Each		
Amount Per	r Serving		
Calories		440.77	
Fat		21.60g	
SaturatedFa	at	5.53g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		747.25mg	
Carbohydra	ites	40.78g	
Fiber		5.32g	
Sugar		7.02g	
Protein		23.17g	
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	187.97mg	Iron	5.12mg
*All reporting o	of TransFat is for	information on	nlv. and is

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

## Wrap - Club

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33780
School:	Lakeland Intermediate School		

### Ingredients

Description	Measurement	DistPart #
TURKEY HAM SLCD	1 1/2 Ounce	556121
TURKEY BRST SLCD WHT 1/2Z	1 1/2 Ounce	244190
BACON CKD MED SLCD	1 Slice	874124
LETTUCE CHL ROMAINE CHOP 6/2 LB BG	1/2 Cup	15D44
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610

## **Preparation Instructions**

Lay out flour tortillas on a clean work surface. On tortilla layer ingredients as listed (turkey, ham, bacon slices, and then cheese). Fold 2 sides of wrap 1 inch over filling. Roll tightly as for jelly roll, starting to roll from side and over filling. Wrap with sandwich paper and place under refrigeration until ready for service. CCP: Hold under refrigeration (41 degrees or lower) until ready for service.

Servings Per Recipe: 1.00 Serving Size: 1.00 Wrap

Amount Per Serving				
Calories		297.35		
Fat		11.10g		
SaturatedFa	at	4.94g		
Trans Fat		0.01g		
Cholestero		55.25mg		
Sodium		650.83mg		
Carbohydra	ates	30.00g		
Fiber		4.00g		
Sugar		2.00g		
Protein		21.80g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	45.00mg	Iron	2.59mg	

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

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

# **Orange Chicken Bowl**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32987
School:	Lakeland Primary		

### Ingredients

Description	Measurement	DistPart #
CHIX NUGGET BRD CKD WGRAIN .6Z	5 Each	501851
SAUCE ORNG GINGR	1 Tablespoon	802860
RICE FRIED VEG WGRAIN	4 Ounce	676463

## **Preparation Instructions**

Rice:

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.

Chicken nuggets:

BAKE FROM FROZEN: CONVECTION OVEN FOR 8-10 MINUTES AT 350F. Cover with sauce.

Serve: 1/2 cup rice and 5 nuggets in sauce.

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		9	
Amount Pe	r Serving		
Calories		413.05	
Fat		11.69g	
SaturatedF	at	2.00g	
Trans Fat		0.00g	
Cholestero	l	35.00mg	
Sodium		763.31mg	
Carbohydra	ates	57.61g	
Fiber		4.71g	
Sugar		9.03g	
Protein		19.07g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.78mg	Iron	2.27mg

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

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

## Salad - Caesar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37502
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45	1 Pint	153121
CHIX STRP FAJT DK MT FC	3 1/2 Ounce	860390
CHEESE PARM SHRD FCY	1 Tablespoon	269400
TOMATO GRAPE SWT	1/4 Cup	129631
CROUTON CHS GARL WGRAIN	2 Package	661022
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each	266548
DRESSING ITAL LT	1 Each	195685

## **Preparation Instructions**

No Preparation Instructions available.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		469.10	
Fat		19.27g	
SaturatedF	at	3.86g	
Trans Fat		0.00g	
Cholestero	I	98.33mg	
Sodium		1238.92mg	
Carbohydra	ates	42.62g	
Fiber		4.32g	
Sugar		11.02g	
Protein		34.00g	
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	129.80mg	Iron	5.29mg

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

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

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.

# Wrap - Chicken BBQ

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37499
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610
LETTUCE BLND ICEBERG/ROMN	1/4 Cup	600504
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
SAUCE BBQ SWEET	1 Tablespoon	435170
CHIX STRP FAJT DK MT FC	3 Ounce	860390

#### **Preparation Instructions**

Mix chicken with bbq sauce, spoon 3 oz chicken onto tortilla. Add shredded lettuce and 1 oz. shredded cheese. Roll edges of tortilla in then roll like a burrito. Place wrap in baggie and seal. Keep in refrigerator until serving time.

Servings Per Rec			
Serving Size: 1.00			
Amount Per Ser	ving		
Calories		408.75	
Fat		16.00g	
SaturatedFat		8.00g	
Trans Fat		0.00g	
Cholesterol	•	95.00mg	_
Sodium		799.50mg	
Carbohydrates		43.25g	
Fiber		4.25g	
Sugar		11.25g	
Protein		25.25g	
Vitamin A 0.00	IU	Vitamin C	0.00mg
Calcium 164.	00mg	Iron	3.25mg

not used for evaluation purposes

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

#### **Breakfast Sandwich**

Servings:	144.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-32627
School:	Lakeland Intermediate School		

#### Ingredients

Description	Measurement	DistPart #
DOUGH BISCUIT WGRAIN	144 Each	237390
SAUSAGE PTY TKY CKD 1Z	144 Each	184970
EGG SCRMBD PTY GRLLD	144 Each	663091
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Ounce	100036

#### **Preparation Instructions**

Biscuit:

BAKE

- 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL 8 X 5; CLUSTERED HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL 5 X 4; CLUSTERED HONEYCOMB OF 21. \* LEAVE ABOUT 1
- 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F 12 TO 16 MINUTES. CONVECTION OVEN: 325 F 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

Egg patty:

**BAKE** 

Convection or Combination Oven: Preheat oven to 350ŰF, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes Sausage patty:

Bake

Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

Assembly:

Cut biscuit in half, place cheese, egg and sausage on bottom. Place top of biscuit on sandwich.

Serve:

Wrap in foil sheet for grab and go, Serve bulk on serving lines.

#### **Nutrition Facts**

Servings Per Recipe: 144.00 Serving Size: 1.00 Each

Oct ving Oize. 1.00 Each			
<b>Amount Pe</b>	r Serving		
Calories		283.26	
Fat		14.93g	
SaturatedF	at	6.52g	
Trans Fat		0.07g	
Cholestero		132.10mg	
Sodium		598.14mg	
Carbohydra	ates	23.01g	
Fiber		2.60g	
Sugar		2.01g	
Protein		12.94g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.58mg	Iron	1.54mg

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

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

# Chicken Alfredo- Jr./Sr. High

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16423
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
ENTREE PENNE W/ALFREDO SCE	30 Pound	491074
ROLL DNNR WGRAIN WHT 1Z 10-12CT	80 Each	266548
CHIX STRP FAJT DK MT FC	7 Pound 8 Ounce (120 Ounce)	860390

## **Preparation Instructions**

No Preparation Instructions available.

Nutrition	<b>Facts</b>
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Servings Per Recipe: 80.00 Serving Size: 1.00 Each

5. 1.00 Lacii		
r Serving		
	444.50	
	17.00g	
at	8.30g	
	0.06g	
I	77.00mg	
	1016.00mg	
ates	44.00g	
	1.10g	
	10.00g	
	28.20g	
0.00IU	Vitamin C	0.00mg
422.00mg	Iron	2.76mg
	at I ates 0.00IU	444.50 17.00g  at 8.30g 0.06g I 77.00mg 1016.00mg 44.00g 1.10g 10.00g 28.20g 0.00IU Vitamin C

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

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.

## **Bacon Cheeseburger**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33818
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z	1 Each	661851
BACON CKD MED SLCD	1 Slice	874124
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546
CHEESE AMER 160CT SLCD	1 Slice	150260

### **Preparation Instructions**

Beef patty:

BAKE

Convection oven: from frozen state, bake in preheated 350 degree f convectionoven for 8 minutes. Times given are approximate. Ovens vary. Adjust accordingly.

Assembly:

place 1 hamburger patty. 1 slice bacon, and 1 slice American cheese on hamburger bun.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

00111119			
<b>Amount Pe</b>	r Serving		
Calories		393.33	
Fat		20.40g	
SaturatedF	at	8.50g	
Trans Fat		0.81g	
Cholestero	I	64.83mg	
Sodium		734.53mg	
Carbohydra	ates	27.00g	
Fiber		4.00g	
Sugar		4.50g	
Protein		21.43g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	132.50mg	Iron	3.06mg

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

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

# **Biscuit Gravy**

Servings:	128.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16400

## Ingredients

Description	Measurement	DistPart #
GRAVY MIX CNTRY	4 1/2 Pound	455555
SAUSAGE PURE PORK BULK TUBE	5 Pound	456411

## **Preparation Instructions**

No Preparation Instructions available.

#### **Nutrition Facts**

Servings Per Recipe: 128.00 Serving Size: 0.50 Cup

Amount Per Serving				
Calories		71.19		
Fat		6.54g		
SaturatedFa	at	2.28g		
Trans Fat		0.00g		
Cholesterol		12.50mg		
Sodium		108.58mg		
Carbohydra	ites	6.69g		
Fiber		0.00g		
Sugar		0.25g		
Protein		2.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	5.11mg	Iron	0.09mg	

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

**Nutrition - Per 100g** 

## **Pork Fritter Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16320
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
PORK PTY BRD WGRAIN 3.35Z	1 Each	661950
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546

### **Preparation Instructions**

No Preparation Instructions available.

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Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size: 1.00 Each				
<b>Amount Pe</b>	Amount Per Serving			
Calories		410.00		
Fat		19.00g		
SaturatedF	at	5.00g		
Trans Fat		0.00g		
Cholestero		40.00mg		
Sodium		570.00mg		
Carbohydra	ates	36.00g		
Fiber		5.00g		
Sugar		5.00g		
Protein		21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	70.00mg	Iron	3.62mg	

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

**Nutrition - Per 100g** 

### Bosco and marinara Jr/Sr

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32440
School:	Lakeland Jr - Sr High		

### Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD	2 Each	432180
SAUCE MARINARA DIPN CUP	1 Each	677721

#### **Preparation Instructions**

Thawing Instructions

- 1. Thaw before baking.
- 2. Keep Bosco Stick breadsticks covered while thawing.
- 3. Bosco Stick breadsticks may be thawed in packaging.
- 4. Bosco Stick breadsticks have 8 days shelf life when refrigerated.

Convection Oven

- 1. Preheat oven to 400° F.
- 2. Place Bosco Stick breadsticks on a baking sheet.
- 3. THAWED: 6-8 minutes.
- 4. Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

- 1. Oven temperatures may vary. Adjust baking time and
- or temperature as necessary.

Serve 2 sticks with 1 marinara cup.

Servings Per Recipe: 1.00

Serving Size: 1.00

COLUMN CIE			
Amount Pe	r Serving		
Calories	Calories		
Fat		15.00g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		860.00mg	
Carbohydra	ates	64.00g	
Fiber		2.00g	
Sugar		8.00g	
Protein		26.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	428.00mg	Iron	4.70mg

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

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

## Wrap - Chicken Buffalo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37501
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610
LETTUCE BLND ICEBERG/ROMN	1/4 Cup	600504
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
SAUCE HOT	2 Teaspoon	263030
CHIX STRP FAJT DK MT FC	2 7/10 Ounce	860390
DRESSING RNCH LT 4-1GAL LTHSE	1/2 Tablespoon	861850

### **Preparation Instructions**

Mix chicken with sauces, spoon 3 oz chicken onto tortilla. Add shredded lettuce and 1 oz. shredded cheese. Roll edges of tortilla in then roll like a burrito. Place wrap in baggie and seal. Keep in refrigerator until serving time.

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Pe	r Serving		
Calories		434.05	
Fat		21.30g	
SaturatedF	at	11.05g	
Trans Fat		0.00g	
Cholestero	I	103.25mg	
Sodium		871.90mg	
Carbohydra	ates	35.55g	
Fiber		4.45g	
Sugar		3.00g	
Protein		26.55g	
Vitamin A	39.24IU	Vitamin C	0.00mg
Calcium	264.81mg	Iron	3.19mg

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

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

## **Brunch for Lunch B&G**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37504
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD W/BCN CHS	2 1/2 Ounce	533034
Biscuit Gravy	3/4 Serving	R-16400
DOUGH BISC WGRAIN	1 Each	269200

## **Preparation Instructions**

No Preparation Instructions available.

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Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Serving Size	Serving Size. 1.00 Serving			
Amount Pe	Amount Per Serving			
Calories		413.39		
Fat		25.15g		
SaturatedF	at	9.96g		
Trans Fat		0.00g		
Cholesterol		221.88mg		
<b>Sodium</b> 761.4		761.43mg		
Carbohydra	ates	34.26g		
Fiber		2.00g		
Sugar		4.44g		
Protein		16.69g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	198.83mg	Iron	2.57mg	

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

### Nacho Bar Ckn

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-36578
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
SAUCE CHS CHED	1 Ounce	271081
CHIX STRP FAJT DK MT FC	2 1/2 Ounce	860390
CHIP TORTL RND YEL	2 Ounce	163020

## **Preparation Instructions**

Cheese sauce:

Place 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

Assembly: Place 2oz chips in 2# food boat. Top with 2.5oz fajita chicken and 1oz cheese.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each			
<b>Amount Per Serving</b>			
Calories	416.01		
Fat	19.23g		
SaturatedFat	5.19g		
Trans Fat	0.00g		
Cholesterol	82.05mg		
Sodium	709.71mg		
Carbohydrates	42.77g		
Fiber	4.00g		
Sugar	0.55g		
Protein	22.01g		
Vitamin A 213.19IU	Vitamin C 0.00mg		
Calcium 188.66m	g <b>Iron</b> 2.83mg		
*All reporting of TransFat is for information only, and is			

not used for evaluation purposes

### Drumstick w/ Mac n' Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33186
School:	Lakeland Jr - Sr High		

#### Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BUFF GLZD CKD	1 Piece	838181
ENTREE MACAR CHS WGRAIN ELB	3 Ounce	609131
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each	266548

### **Preparation Instructions**

Drumstick:

**BAKE** 

PREPARATION: Appliances vary, adjust accordingly.

Convection Oven

From Frozen: 23-27 minutes at 350°F. From Thawed: 18-22 minutes at 350°F.

For best results:

- 1. Preheat oven to 350°F.
- 2. From frozen, place pieces in a single layer on a wire rack sprayed with pan release.
- 3. Cover with foil during the first 12 minutes of cooking, then remove.
- 4. Heat for 18 23 minutes.

Mac n Cheese:

Prepare from frozen state.

Place sealed bag in a steamer or in boiling water. Heat for approximately 45 minutes or until product reaches serving temperature. Caution: open bag carefully to avoid being burned.

Biscuit:

PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. BAKE UNTIL GOLDEN BROWN. CONVECTION OVEN: 325 F - 10 TO 15 MINUTES. , BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

Serve: 3oz scoop of macaroni, 1 drumstick, 1 roll.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		398.50	
Fat		18.00g	
SaturatedF	at	6.45g	
Trans Fat		0.00g	
Cholestero	I	113.00mg	
Sodium		969.50mg	
Carbohydra	ates	30.00g	
Fiber		2.00g	
Sugar		3.50g	
Protein		27.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	208.50mg	Iron	2.20mg

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

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

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.

### **Thai Chicken Bowl**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32990
School:	Lakeland Primary		

## Ingredients

Description	Measurement	DistPart #
SAUCE CHILI SWEET THAI	1 Tablespoon	212176
RICE FRIED VEG WGRAIN	6 Ounce	676463
CHICKEN FAJITA STRIPS, COOKED, FROZEN	4 Ounce	100117

## **Preparation Instructions**

Chicken:

Steam Place chicken in steam table pan. Cover with foil

CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS

Assembly: Mix chicken with sauce

Serve: 6 oz rice with 4 oz chicken and sauce.

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		9	
Amount Pe	r Serving		
Calories		448.11	
Fat		7.25g	
SaturatedF	at	2.35g	
Trans Fat		0.00g	
Cholestero	l	87.06mg	
Sodium		1350.40mg	
Carbohydra	ates	64.77g	
Fiber		4.07g	
Sugar		11.90g	
Protein		27.28g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.17mg	Iron	0.71mg

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

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

# **Breakfast wrap**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33571
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	150260
EGG SCRMBD PTY GRLLD	1 Each	663091
SAUSAGE PTY TKY CKD 1Z	1 Each	184970
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	713340

## **Preparation Instructions**

No Preparation Instructions available.

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Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		355.00	
Fat		17.00g	
SaturatedF	at	7.00g	
Trans Fat		0.00g	
Cholestero	I	142.50mg	
Sodium		800.00mg	
Carbohydra	ates	33.00g	
Fiber		1.00g	
Sugar		2.50g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.50mg	Iron	2.36mg

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

# **Philly Beef Steak**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37178
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
BEEF STK PHLL PEPRS/ONIO CKD SLC	2 1/2 Ounce	593591
CHEESE MOZZ SHRD	1 Ounce	645170
BUN SUB SLCD WGRAIN 5IN	1 Each	276142

## **Preparation Instructions**

Thaw product over night.

Convection Oven

Remove product from bag. Preheat oven to 325 degrees f. heat for 30 minutes. Not recommended if frozen. Assembly: Place sub bun on deli paper. Add 2.5oz meat mixture and 1oz mozzarella cheese. Wrap in paper. Can be assembled bulk on service line.

Nutrition Servings Pe Serving Size	r Recipe: 1.00	)	
Amount Pe	r Serving		
Calories		383.33	
Fat		18.50g	
SaturatedF	at	9.00g	
Trans Fat		0.42g	
Cholestero	I	31.67mg	
Sodium		803.33mg	
Carbohydra	ates	35.00g	
Fiber		2.83g	
Sugar		8.33g	
Protein		17.00g	
Vitamin A	83.33IU	Vitamin C	7.50mg
Calcium	277.67mg	Iron	2.60mg
*All reporting	of TransFat is fo	r information or	nly, and is

not used for evaluation purposes

## **BBQ Rib Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16485
School:	Lakeland Jr - Sr High		

## Ingredients

Description	Measurement	DistPart #
PORK RIB PTY BBQ HNY 100CT ADVPIER	1 Each	451660
BUN SUB SLCD WGRAIN 5IN	1 Each	276142

## **Preparation Instructions**

#### **BAKE**

Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.

Place rib patty on hamburger bun.

not used for evaluation purposes

Nutrition Facts					
Servings Per Recipe: 1.00					
Serving Size: 1.00 Each					
Amount Per Serving					
Calories		370.00			
Fat		14.50g			
SaturatedF	at	5.00g			
Trans Fat		0.00g			
Cholestero	I	45.00mg			
Sodium		850.00mg			
Carbohydrates		41.00g			
Fiber		3.00g			
Sugar		13.00g			
Protein		18.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	76.00mg	Iron	3.08mg		
*All reporting of TransFat is for information only, and is					