Cookbook for Lakeland Intermediate School

Created by HPS Menu Planner

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Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16399
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z	1 Each	661851
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each	266545
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 and 1 slice American cheese on hamburger bun.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving		
Calories	330.00	
Fat	18.00g	
SaturatedFat	7.30g	
Trans Fat	0.80g	
Cholesterol	61.50mg	
Sodium	591.00mg	
Carbohydrates	21.00g	
Fiber	3.00g	
Sugar	3.50g	
Protein	19.00g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 127.50mg	Iron	2.00mg

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

Nutrition - Per 100g

Broccoli & Cauliflower

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37448
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
Cauliflower FR 9-12 CT- Graves County Schools	1/4 Cup	16W41
Broccoli Florets CHL 4/3 LB BG- Graves County Schools	1/4 Cup	16W37

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 4.00 Ounce			
Amount Pe	er Serving		
Calories		14.00	
Fat		0.08g	
SaturatedF	at	0.04g	
Trans Fat		0.00g	
Cholestero)I	0.00mg	
Sodium		14.00mg	
Carbohydr	ates	2.32g	
Fiber		1.40g	
Sugar		0.52g	
Protein		1.28g	
Vitamin A	624.00IU	Vitamin C	32.40mg
Calcium	16.00mg	Iron	0.30mg

Nutrition - Per 100g			
Calories		12.35	
Fat		0.07g	
SaturatedF	at	0.04g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		12.35mg	
Carbohydra	ates	2.05g	
Fiber		1.23g	
Sugar		0.46g	
Protein		1.13g	
Vitamin A	550.27IU	Vitamin C	28.57mg
Calcium	14.11mg	Iron	0.26mg
*All reporting of TransFat is for information only, and is			

Turkey Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14307
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
TURKEY BRST SLCD WHT 1/2Z	6 Slice	244190
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each	266545

Preparation Instructions

Spread out the bottoms of hamburger buns on cutting board or sheet pan paper. Place 2.75 oz. of turkey on each bun. Place the top of the bun on sandwich.

Place sandwich in baggy or layer the sandwiches in pan with a piece of paper in between each layer of sandwiches.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each			
Amount Pe	r Serving		
Calories		220.00	
Fat		6.00g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	45.00mg	
Sodium		550.00mg	
Carbohydra	ates	19.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.36mg
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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.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		353.65	
Fat		12.52g	
SaturatedFa	at	3.98g	
Trans Fat		0.00g	
Cholestero	l	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

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**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Wrap - Chicken Ranch

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25843
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
LETTUCE BLND ICEBERG/ROMN	1/4 Cup	600504
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
CHIX STRP FAJT DK MT FC	2 7/10 Ounce	860390
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610
DRESSING RNCH HMSTYL	1 Tablespoon	223158

Preparation Instructions

Lay the tortilla shell on cutting board, squirt a strip of ranch sauce down center, top with lettuce, 2.7oz strips chicken fajita meat, top with .5 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.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per Serving		
Calories	377.25	
Fat	18.55g	
SaturatedFat	7.05g	
Trans Fat	0.00g	
Cholesterol	84.50mg	
Sodium	682.00mg	
Carbohydrates	33.30g	
Fiber	4.25g	
Sugar	2.75g	
Protein	22.05g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 112.85mg	Iron	3.15mg

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Nutrition - Per 100g

Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32991
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z	1 Each	501861
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each	266545

Preparation Instructions

Chicken patty:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 15-20 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Assembly: Place chicken patty on hamburger bun.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		310.00		
Fat		11.50g		
SaturatedF	at	2.00g		
Trans Fat		0.00g		
Cholestero	I	35.00mg		
Sodium		580.00mg		
Carbohydra	ates	32.00g		
Fiber		4.00g		
Sugar		3.00g		
Protein		19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	45.00mg	Iron	2.80mg	

Yogurt Bundle

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-25855
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW	1 Each	786580
YOGURT DANIMAL STRAWB N/F	4 Ounce	885750
CRACKER ANIMAL WGRAIN	1 Package	682840

Preparation Instructions

Place all 3 items in a bag. Seal. Place in refrigerator until serving time.

•	er Recipe: 1.00)	
Serving Size	e: 1.00		
Amount Pe	r Serving		
Calories		270.00	
Fat		9.50g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero	l	20.00mg	
Sodium		370.00mg	
Carbohydra	ates	38.00g	
Fiber		2.00g	
Sugar		19.00g	
Protein		12.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	298.00mg	Iron	0.80mg
*All reporting	of TransEat is fo	r information or	ly and in

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.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Pe	r Serving		
Calories		490.00	
Fat		15.00g	
SaturatedFa	at	6.00g	
Trans Fat		0.00g	
Cholestero	l	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

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Nutrition - Per 100g

Pinwheel Hawaiian

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37447

Ingredients

Description	Measurement	DistPart #
FLATBREAD WGRAIN 6IN 2.2Z	1 Each	644182
SAUCE TERYK	1 Tablespoon	895868
TURKEY HAM SLCD	2 1/2 Ounce	556121
PINEAPPLE TIDBITS IN WTR	1/4 Cup	612464

Preparation Instructions

Lay out flat bread on a clean work surface. Spread with teriyaki sauce. Lay ham on half and pineapple on half of bread and roll. Cut in 1" wheels.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Wrap				
Amount Pe	r Serving			
Calories		309.19		
Fat		9.08g		
SaturatedF	at	2.13g		
Trans Fat		0.06g		
Cholestero	I	49.02mg		
Sodium		1105.66mg		
Carbohydra	ates	39.60g		
Fiber		3.07g		
Sugar		11.22g		
Protein		18.34g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	27.92mg	Iron	2.32mg	
* 11	(T	or information of		

Mac N Cheese w/ Popcorn chicken

Servings:	160.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32628
School:	Lakeland Intermediate School		

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD	960 Each	536620
ENTREE MACAR CHS WGRAIN ELB	30 Pound	609131

Preparation Instructions

Mac n cheese:

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.

Popcorn chicken:

BAKE

FROM FROZEN: CONVECTION OVEN FOR 6-8 MINUTES AT 350F.

Serve: 4oz Macaroni and 6 popcorn chicken

Nutrition Facts

Servings Per Recipe: 160.00 Serving Size: 4.00 Ounce

Amount Pe	r Serving		
Calories		314.50	
Fat		15.80g	
SaturatedFa	at	6.25g	
Trans Fat		0.00g	
Cholestero	l	65.00mg	
Sodium		719.50mg	
Carbohydra	ates	24.20g	
Fiber		2.80g	
Sugar		1.50g	
Protein		18.90g	
Vitamin A	120.00IU	Vitamin C	0.00mg
Calcium	195.50mg	Iron	1.36mg

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Nutrition - Per 100g

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Calories		277.34	
Fat		13.93g	
SaturatedF	at	5.51g	
Trans Fat		0.00g	
Cholestero	I	57.32mg	
Sodium		634.49mg	
Carbohydra	ates	21.34g	
Fiber		2.47g	
Sugar		1.32g	
Protein		16.67g	
Vitamin A	105.82IU	Vitamin C	0.00mg
Calcium	172.40mg	Iron	1.20mg

Hot dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37445
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
FRANKS TKY UNCURED 2Z	1 Each	656882
BUN HOT DOG WGRAIN WHT 1.5Z 12-12CT	1 Each	266536

Preparation Instructions

Frank:

Defrost product under refrigeration for 24 hours. Product should be used within 5 days of thawing. Heat on griddle or in convection or conventional oven for 10-14 minutes.

Assembly: Place 1 frank in hot dog bun.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		240.00		
Fat		11.50g		
SaturatedF	at	3.00g		
Trans Fat		0.00g		
Cholestero	l	50.00mg		
Sodium		430.00mg		
Carbohydra	ates	20.00g		
Fiber		2.00g		
Sugar		3.00g		
Protein		11.00g		
Vitamin A	0.00IU	Vitamin C	9.00mg	
Calcium	60.00mg	Iron	1.72mg	
	ŭ	Iron		

Baked Beans

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14318
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
Beans, Vegetarian, Low Sodium, Canned	3 #10 CAN	100364
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1/4 Cup	100129
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	1/4 Cup	860221
ONION DCD 1/4IN	1/4 Cup	198307
SUGAR BROWN MED	1 1/2 Cup	108626
Black Pepper	1 Tablespoon	24108

Preparation Instructions

Mix all ingredients. Heat in convection oven 350 for 30 minutes.

Nutrition Facts Servings Per Recipe: 72.00 Serving Size: 0.50 Cup			
Amount Pe	r Serving		
Calories		126.33	
Fat		1.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		162.23mg	
Carbohydra	ates	24.34g	
Fiber		5.00g	
Sugar		9.24g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.15mg	Iron	0.00mg
*All reporting of	of TransEat is	for information of	only and is

PB & J w/Cheese Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14864
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
JELLY APPLE-GRAPE	1 Tablespoon	100927
CHEESE STRING MOZZ LT IW	1 Each	786801
BREAD WHL WHE PULLMAN SLCD	2 Each	710650
Peanut Butter, Smooth	1 Fluid Ounce	100396

Preparation Instructions

Assembly:

Spread 1 T. Jelly on a Slice of Bread. Spread 2 Tbsp. of Peanut Butter on other slice of bread. Place the 2 slices together.

Cheese Stick must be offered with sandwich to meet the weekly M/MA requirement.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Siz			
Amount Pe	er Serving		
Calories		450.00	
Fat		21.00g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero		10.00mg	
Sodium		570.00mg	
Carbohydr	ates	46.00g	
Fiber		6.00g	
Sugar		17.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	278.00mg	Iron	2.00mg

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-43403
School:	Lakeland Intermediate School		

Ingredients

Description	Measurement	DistPart #
SYRUP PANCK BKFST	1 Each	425700
SAUSAGE PTY TKY CKD 1Z	1 Each	184970
FRENCH TST STIX WGRAIN	3 Each	548732

Preparation Instructions

No Preparation Instructions available.

Nutrition Servings Pe Serving Size	r Recipe: 1.0	00	
Amount Pe	r Serving		
Calories		340.00	
Fat		8.00g	
SaturatedF	at	2.00g	
Trans Fat		0.00g	
Cholestero	l	155.00mg	
Sodium		410.00mg	
Carbohydra	ates	54.00g	
Fiber		2.00g	
Sugar		27.00g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.97mg
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Club Fold Up

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37446

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8IN	1 Each	882700
DRESSING RNCH HMSTYL	1 Fluid Ounce	223158
TURKEY HAM SLCD	1 Ounce	556121
TURKEY BRST SLCD WHT 1/2Z	1 1/2 Ounce	244190
CHEESE AMER 160CT SLCD	1 Slice	150260

Preparation Instructions

Lay out flour tortillas on a clean work surface. Cut from middle of tortilla to edge. Squirt ranch in circles on tortilla. Lay ingredients as listed (turkey, ham, cheese) each in 1/4 of tortilla. Fold over quarters stacking as you go.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Wrap			
Amount Per Serving			
Calories	412.68		
Fat	24.38g		
SaturatedFat	7.99g		
Trans Fat	0.00g		
Cholesterol	64.61mg		
Sodium	963.86mg		
Carbohydrates	32.00g		
Fiber	4.00g		
Sugar	3.50g		
Protein	21.08g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 126.50mg	Iron	2.42mg	

Chicken Philly

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32988
School:	Lakeland Primary		

Ingredients

Description	Measurement	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	2 1/2 Ounce	100117
PEPPERS STRIPS BLND	2 Ounce	261548
Cheese, Mozzarella, Part Skim, Shredded	1 Ounce	100021
BUN SUB SLCD WGRAIN 5IN	1 Each	276142

Preparation Instructions

Fajita Chicken:

BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET

CONVECTION OVEN 400 DEGREES F

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

PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER.

Assembly: Place sub bun on deli paper. Add 2.5oz fajita chicken and 1oz mozzarella cheese. Add peppers on request. Wrap in paper.

Can be assembled bulk on service line.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		379.71			
Fat		12.44g			
SaturatedFat		6.97g			
Trans Fat		0.00g			
Cholesterol		79.41mg			
Sodium		832.25mg			
Carbohydrates		42.14g			
Fiber		2.00g			
Sugar		11.80g			
Protein		24.24g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	56.00mg	Iron	2.00mg		

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Nutrition - Per 100g