# Cookbook for Westview Jr.-Sr. High School

**Created by HPS Menu Planner** 

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**Seasoned Green Beans** 

### **Mini Waffles or Pancakes**

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34157
School:	Westview JrSr. High School		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI BLUEB WGRAIN IW	1 Package		269240
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package		395303
PANCAKE MINI MAPL IW	1 Package		284831

### **Preparation Instructions**

Heat & Serve: Heat frozen in oven-able pouch.

Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 7-9 minutes.

Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 11-13 minutes.

NOTE: DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.

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

Amount Per Serving

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

#### **Nutrition Facts**

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		206.67	
Fat		6.33g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		226.67mg	
Carbohydra	ites	35.67g	
Fiber		3.67g	
Sugar		11.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.67mg	Iron	1.57mg

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

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

# **Assorted Variety of Breakfast Bar**

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-34158
School:	Westview JrSr. High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR APPLE CINN WGRAIN	1 Each		209741
BAR CEREAL CINN TST WGRAIN	1 Each	N/A	265891
BAR BLUEB WGRAIN	1 Each		498170
BAR CEREAL TRIX WGRAIN	1 Each	N/A	268690
BAR DBL CHOC OATML	1 Each	N/A	262103
BAR CEREAL COCOPUFF WGRAIN	1 Each		265901

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 6.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		155.00	
Fat		3.75g	
SaturatedF	at	0.42g	
Trans Fat		0.00g	
Cholestero	ı	0.00mg	
Sodium		118.33mg	
Carbohydra	ates	28.67g	
Fiber		3.00g	
Sugar		10.50g	
Protein		2.17g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	161.67mg	Iron	1.63mg

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

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

## **Chef Salad with Cheez-It and Croutons**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42957
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD	4 Slice	Rolled in pinwheels and sliced.	689541
LETTUCE ROMAINE CHOP	1 Pint		735787
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
CROUTON CHS GARL WGRAIN	2 Package	READY_TO_EAT Ready to use.	661022
CRACKER CHEEZ-IT WGRAIN IW	1 Package		282422

## **Preparation Instructions**

Package all ingredients together in container. Student must also be allowed to take menued vegetables, 1 cup fruit, and milk if desired.

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

Amount Per Serving

Meat	3.000
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 salad

Amount Pe	r Serving		
Calories		431.66	
Fat		17.52g	
SaturatedF	at	7.51g	
Trans Fat		0.00g	
Cholestero	l	70.83mg	
Sodium		1099.31mg	
Carbohydra	ates	37.00g	
Fiber		3.00g	
Sugar		4.00g	
Protein		32.37g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	349.00mg	Iron	3.44mg

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

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

## **Seasoned California Blend**

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45296
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF	12 Pound		610891
BUTTER SUB	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		209810
SEASONING A/P HERB NO SALT	1 Tablespoon		647240

# Preparation Instructions

Cook vegetables according to directions on package. Once cooked sprinkle with butter buds and seasoning and mix until combined.

0.000
0.000
0.000
0.000
0.000
0.000
0.500
0.000
0.000

Servings Pe Serving Size	r Recipe: 12	0.00	
Amount Pe	·		
Calories		12.78	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		16.62mg	
Carbohydra	ates	2.57g	
Fiber		1.51g	
Sugar		1.01g	
Protein		1.01g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	15.12mg	Iron	0.50mg

## **Seasoned Peas**

Servings:	48.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45291
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS FRZN 30	10 Pound	USDA Brown Box Commodity	100350
BUTTER SUB	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		209810
SEASONING A/P HERB NO SALT	1 Tablespoon		647240

## **Preparation Instructions**

Cook vegetables according to directions on package. Once cooked sprinkle with butter buds and seasoning and mix until combined.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.500	

<b>Nutrition Facts</b>			
Servings Per Recipe: 48.00			
Serving Size: 0.50 Cup			
Amount Pe	r Serving		
Calories		73.66	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium 72.25mg			
Carbohydra	ites	13.12g	
Fiber		4.72g	
Sugar		4.72g	
Protein		4.72g	
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			

# **Egg & Cheese Burrito**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-45238
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5IN	1 Each		741320
BACON TOPPING CKD 1/2IN DCD	1 Fluid Ounce		814781
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	2 Tablespoons	150250
TORTILLA FLOUR ULTRGR 8IN	1 Each		882700

## **Preparation Instructions**

Place egg patty on pans. Bake at 350 for 8 - 10 min. Put shredded cheese on bottom of tortilla. Wrap burrito/Assemble and hold in warmer.

Meal Components (SLE)  Amount Per Serving		
Meat	1.500	
Grain	1.500	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

<b>Nutrition Facts</b>		
Servings Per Recipe: 1.00	)	
Serving Size: 1.00 Each		
Amount Per Serving		
Calories	337.20	
Fat	16.68g	
SaturatedFat	8.12g	
Trans Fat	0.00g	
Cholesterol	120.60mg	
Sodium	575.80mg	
Carbohydrates	31.52g	
Fiber	4.00g	
Sugar	2.00g	
Protein	17.12g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 166.48mg	Iron	2.00mg
*All reporting of TransFat is fo	r information or	nly, and is

not used for evaluation purposes

### **Meatballs with BBQ Sauce**

Servings:	53.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45400
School:	Westview JrSr. High School		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6-5 COMM	212 Each		785860
SAUCE BBQ	2 Quart		655937

## **Preparation Instructions**

Conventional Oven: Pre-heat oven to 375° F. Place frozen meatballs on a cookie sheet and bake for approximately 30-40 minutes or until internal temperature reaches 165° F.

For thawed meatballs, reduce baking time by 5 minutes.

Toss cooked meatballs in sauce and warm until reaches back to temp.

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

Nutrition Facts Servings Per Recipe: 53.00 Serving Size: 4.00 Each			
Amount Pe			
Calories		238.53	
Fat		9.00g	
SaturatedF	at	3.50g	
Trans Fat 0.60g			
Cholesterol		36.00mg	
<b>Sodium</b> 586.19mg			
Carbohydrates 27.74g			
Fiber		1.00g	
Sugar		22.53g	
Protein		12.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	59.00mg	Iron	1.00mg
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## **Baked Beans**

Servings:	288.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9503
School:	Westview JrSr. High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED ORIG	12 #10 CAN	Heat and serve. Warm in 350 degree oven for approx 30 minutes.	520098
SUGAR BROWN MED	1 Gallon	UNSPECIFIED	108626
FLOUR HR SLF RISING	1 Pint 1 Cup (3 Cup)	BAKE Use as an ingredient in baking. UNPREPARED Use as an ingredient in your desired recipe or formula. Raw flour is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.	605441
SPICE ONION SALT	1 Fluid Ounce		224979
SPICE GARLIC SALT NO MSG	1 Cup		224847
SAUCE WORCESTERSHIRE	1 Cup		109843
KETCHUP CAN NAT LO SOD	2 Quart	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	200621
MUSTARD YELLOW	1/2 Cup		807651

## **Preparation Instructions**

No Preparation Instructions available.

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

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.500
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 288.00 Serving Size: 0.50 Cup

Amount Per	r Serving		
Calories		212.51	
Fat		0.54g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1048.25mg	
Carbohydra	ates	45.65g	
Fiber		5.43g	
Sugar		24.93g	
Protein		7.63g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	55.97mg	Iron	2.10mg

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

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

# **Assorted Variety of Muffin**

Servings:	4.00	Category:	Entree
Serving Size:	1.00 muffin	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-34156
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CINN STRUSL WGRAIN IW	1 Each		279991
MUFFIN BLUEB WGRAIN IW	1 Each		557970
MUFFIN APPL CINN WGRAIN IW	1 Each		558011
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991

## **Preparation Instructions**

No Preparation Instructions available.

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

### **Nutrition Facts**

Servings Per Recipe: 4.00 Serving Size: 1.00 muffin

COLUMN CIEC	Oct viring Oizo. 1.00 mainin			
<b>Amount Pe</b>	r Serving			
Calories		190.00		
Fat		7.00g		
SaturatedF	at	2.25g		
Trans Fat		0.00g		
Cholestero		32.50mg		
Sodium		151.25mg		
Carbohydra	ates	30.50g		
Fiber		1.50g		
Sugar		15.25g		
Protein		3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	29.75mg	Iron	1.08mg	

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

# **Assorted Variety of Cereal**

Servings:	6.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42951
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL TRIX R/S WGRAIN BWL	1 Package	N/A	265782
CEREAL CHEERIOS HNYNUT BWL	1 Each	N/A	509396
CEREAL CINN TOAST R/S BWL	1 Each	N/A	365790
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	N/A	270401
CEREAL GLDN GRAHAMS BWL	1 Each	READY_TO_EAT Ready to eat	509434
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811

## **Preparation Instructions**

No Preparation Instructions available.

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

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 6.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		110.33	
Fat		1.48g	
SaturatedFa	at	0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		160.00mg	
Carbohydra	ites	23.50g	
Fiber		2.02g	
Sugar		8.00g	
Protein		1.57g	
Vitamin A	50.00IU	Vitamin C	0.60mg
Calcium	85.73mg	Iron	2.51mg

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

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

## **Seasoned Corn**

Servings:	55.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45302
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Corn fzn	10 Pound	USDA Brown Box Commodity	100348
BUTTER SUB	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		209810
SEASONING A/P HERB NO SALT	1 Tablespoon		647240

## **Preparation Instructions**

Cook vegetables according to directions on package. Once cooked sprinkle with butter buds and seasoning and mix until combined.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.500	

Nutrition Sorvings Po		5.00	
Servings Pe Serving Size	•	5.00	
Amount Pe	r Serving		
Calories		67.38	
Fat		1.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		4.27mg	
Carbohydra	ntes	16.11g	
Fiber		2.00g	
Sugar		3.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
*All reporting on		for information o	only, and is

## **Seasoned Steamed Broccoli**

Servings:	48.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45324
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No salt added, Frozen	10 Pound		110473
BUTTER SUB	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		209810
SEASONING A/P HERB NO SALT	1 Tablespoon		647240

## **Preparation Instructions**

Cook vegetables according to directions on package. Once cooked sprinkle with butter buds and seasoning and mix until combined.

Meal Compone Amount Per Serving	ents (SLE)
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

<b>Nutrition</b> Servings Pe		R 00	
Serving Size	-	<b>7.00</b>	
Amount Pe	r Serving		
Calories		26.86	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		26.11mg	
Carbohydra	ites	5.21g	
Fiber		3.05g	
Sugar		1.02g	
Protein		3.05g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
*All reporting on		for information o	only, and is

# Bacon, Egg, & Cheese Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34159
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON CKD RND	1 Each		433608
EGG PTY RND 3.5IN	1 Each		741320
CHEESE AMER 160CT SLCD	1 Slice		150260
MUFFIN ENG WGRAIN SLCD 2Z	1 Each		687131

## **Preparation Instructions**

Place egg patty on pans with bacon on top. Bake at 350 for 8 - 10 min. Put 1 slice of cheese on bottom muffin. Assemble sandwich and hold in warmer.

Meal Components (SLE) Amount Per Serving		
Meat	1.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

<b>Nutrition Facts</b>			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	285.00		
Fat	14.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	122.50mg		
Sodium	815.01mg		
Carbohydrates	23.00g		
Fiber	1.00g		
Sugar	1.50g		
Protein	16.00g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 189.50mg	Iron	1.60mg	

not used for evaluation purposes

# Sausage, Egg, & Cheese Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34160
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z	1 Each		184970
EGG PTY RND 3.5IN	1 Each		741320
CHEESE AMER 160CT SLCD	1 Slice		150260
MUFFIN ENG WGRAIN SLCD 2Z	1 Each		687131

## **Preparation Instructions**

Place egg patty and sausage on pans. Bake at 350 for 8 - 10 min. Put 1 slice of cheese on bottom muffin. Assemble sandwich and hold in warmer.

Meal Components (SLE) Amount Per Serving		
Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	)	
Amount Per Serving		
Calories	295.00	
Fat	14.00g	
SaturatedFat	4.50g	
Trans Fat	0.00g	
Cholesterol	137.50mg	
Sodium	695.00mg	
Carbohydrates	23.00g	
Fiber	1.00g	
Sugar	1.50g	
Protein	18.00g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 189.50mg	Iron	1.96mg
*All reporting of TransFat is fo	r information or	nly, and is

not used for evaluation purposes

# **Sausage Egg Cheese Croissant**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42960
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z	1 Each		184970
EGG PTY RND 3.5IN	1 Each		741320
CHEESE AMER 160CT SLCD R/F	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	722360
CROISSANT BKD PLN SLCD	1 Each	BAKE Standard Prep: Thaw to room temperature and serve. THAW Baked croissants require limited preparation, just thaw and serve.	120872

## **Preparation Instructions**

Layer sausage, egg, and cheese slices on croissant.

# Meal Components (SLE) Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per	Serving		
Calories		392.00	
Fat		20.20g	
SaturatedFa	it	7.65g	
Trans Fat		0.12g	
Cholesterol		132.50mg	
Sodium		658.40mg	
Carbohydra	tes	34.00g	
Fiber		1.10g	
Sugar		5.50g	
Protein		17.10g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	123.71mg	Iron	2.01mg

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

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

### **Chicken Alfredo**

Servings:	70.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45414
School:	Westview JrSr. High School		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	7 Pound	USDA Brown Box Commodity	100101
SAUCE ALFREDO FZ	10 Pound		155661
PASTA PENNE RIGATE 51 WGRAIN	5 Pound		221482

### **Preparation Instructions**

Place chicken and alfredo sauce in a 6 steamtable pan. Put into a preheated steamer for 30 minutes. Put pasta in a 6 steamtable pan and cover with hot water. Place in a preheated steamer for 5 minutes, stir and continue cooking for 4 more minutes or until al dente. When pasta is done drain if necessary and combine with chicken and sauce. Mix thoroughly and keep warm.

Meal Components (SLE) Amount Per Serving			
Meat	2.750		
Grain	1.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

Nutrition Facts Servings Per Recipe: 70.00					
_	e: 6.00 Fluid				
Amount Pe	r Serving				
Calories		181.84			
Fat		3.13g			
SaturatedF	at	0.55g			
Trans Fat	Trans Fat 0.01g				
Cholestero	Cholesterol 36.67mg				
Sodium	<b>Sodium</b> 109.56mg				
Carbohydra	ates	24.11g			
Fiber		2.29g			
Sugar		2.23g			
Protein	Protein 14.57g				
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	38.08mg	Iron	1.14mg		
*All reporting of TransFat is for information only, and is					

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### Caesar Salad

Servings:	32.00	Category:	Vegetable
Serving Size:	1.25 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42958
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	5 Pound		735787
CHEESE PARM SHRD FCY	1/2 Pound		460095
DRESSING CAESAR	1 Pint		818201
CROUTON HMSTYL SEAS	1/2 Pound		793944

## Preparation Instructions

Mix all ingredients together.

1.25 cups= 0.50 cup dark green vegetable

Meal Components (SLE) Amount Per Serving			
Meat	0.000		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.500		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

Serving Size: 1.25 Cup			
Amount Per Serving			
Calories	92.77		
Fat	8.01g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	11.25mg		
Sodium	200.55mg		
Carbohydrates	3.30g		
Fiber	1.25g		
Sugar	1.50g		
Protein	3.26a		

Nutrition Facts
Servings Per Recipe: 32.00

Vitamin A

Calcium

Vitamin C

Iron

0.00mg

0.36mg

0.00IU

82.58mg

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

## **Seasoned Green Beans**

Servings:	22.00	Category:	Vegetable
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45391
School:	Westview JrSr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beans, Green - canned	1 #10 CAN	USDA Brown Box Commodity	100307
BUTTER SUB	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		209810
SEASONING A/P HERB NO SALT	1 Tablespoon		647240

## **Preparation Instructions**

Cook vegetables according to directions on package. Once cooked sprinkle with butter buds and seasoning and mix until combined.

Meal Components (SLE) Amount Per Serving			
Meat	0.000		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.500		
Legumes	0.000		
Starch	0.000		

Nutrition Facts				
Servings Pe	r Recipe: 22	2.00		
Serving Size	e: 0.50 Cup			
<b>Amount Pe</b>	r Serving			
Calories		30.35		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero	Cholesterol 0.00mg			
Sodium	Sodium 172.79mg			
Carbohydra	Carbohydrates 4.98g			
Fiber	Fiber 2.35g			
Sugar		2.35g		
Protein		1.18g		
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				