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	HACCP Process:	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

Frito Pie

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37217
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
TURKEY TACO MEAT FC	3 Ounce	768230
CHIP CORN	1 3/4 Ounce	210170
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	150250

Preparation Instructions

Heat taco meat to 160 degrees in 2" hotel pan. Top with cheese and corn chips. Hold at 140 degrees Serve with sour cream and salsa

Nutrition Fa Servings Per Reci Serving Size: 1.00	pe: 1.00		
Amount Per Serv	/ing		
Calories		499.63	
Fat		31.48g	
SaturatedFat		10.12g	
Trans Fat		0.00g	
Cholesterol		84.82mg	
Sodium		788.94mg	
Carbohydrates		30.99g	
Fiber		1.75g	
Sugar		0.00g	
Protein		24.45g	
Vitamin A 0.00	IU	Vitamin C	0.00mg
Calcium 253.	93mg	Iron	1.08mg
*All reporting of Tran	sFat is for	information or	nlv. and is

not used for evaluation purposes

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. 1.00 Serving			
Amount Per Serving			
Calories		413.39	
Fat		25.15g	
SaturatedF	at	9.96g	
Trans Fat		0.00g	
Cholestero	I	221.88mg	
Sodium		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

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

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		
Amount Pe	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		
Amount Pe	r Serving		
Calories		380.00	
Fat		15.00g	
SaturatedF	at	3.00g	
Trans Fat		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

^{*}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

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

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

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	
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

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

Nutrition - Per 100g

^{**}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.

Nutrition Facts

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

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

Nutrition - Per 100g

Salad Bar Chef

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37192
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
LETTUCE SALAD TINY CHP 55/45	1 Pint	153121
EGG HRD CKD DCD IQF	1/2 Ounce	192198
Ham, Cubed Frozen	2 Ounce	100188-H
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Ounce	150250
CUCUMBER 1-24CT MARKON	2 Ounce	238653
CARROTS CHL BABY WHL 100/2.6 OZ PG	1 Package	03680
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 RNCH CUP REF	1 Package	312788

Preparation Instructions

Serve lettuce in 3# food boat. Pre-portion meat, egg, and cheese. Offer all additional items as self service.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		495.04	
Fat		25.24g	
SaturatedF	at	6.83g	
Trans Fat		0.00g	
Cholestero	I	116.17mg	
Sodium		1199.49mg	
Carbohydra	ates	48.56g	
Fiber		4.39g	
Sugar		10.91g	
Protein		24.11g	
Vitamin A	388.50IU	Vitamin C	6.53mg
Calcium	183.38mg	Iron	4.49mg

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

Nutrition - Per 100g

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

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.

Nutrition Facts

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

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

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.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Wrap

Amount Pe	r 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

^{*}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

Carnitas Burrito

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37220
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	3 Ounce	498702
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	150250

Preparation Instructions

Pork:

Reheat in oven at 350 degrees F for 30 minutes or until internal temperature is 160 degrees F.

Assembly:

place 9" tortilla on deli paper, add 4oz pork and 1 oz shredded cheese.

Serve with refried beans, salsa, sour cream

not used for evaluation purposes

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each)	
Amount Per Serving		
Calories	452.50	
Fat	19.50g	
SaturatedFat	10.88g	
Trans Fat	0.00g	
Cholesterol	78.75mg	
Sodium	524.50mg	
Carbohydrates	43.00g	
Fiber	4.00g	
Sugar	2.00g	
Protein	26.75g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 244.00mg	Iron	2.00mg
*All reporting of TransFat is fo	r information or	nlv. and is

Boom Boom Chicken Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16322
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
SAUCE BOOM BOOM	1 Fluid Ounce	877930
CHIX NUGGET BRD CKD WGRAIN .6Z	5 Each	501851
RICE FRIED VEG WGRAIN	4 Ounce	676463

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts
Servings Per Recipe: 1.00
Serving Size: 1.00 Bowl
Amount Dor Corving

Co. Ving Ci20. 1:00 Bowi			
Amount Pe	r Serving		
Calories		683.05	
Fat		43.69g	
SaturatedF	at	7.00g	
Trans Fat		0.00g	
Cholestero	I	65.00mg	
Sodium		1198.31mg	
Carbohydra	ates	53.61g	
Fiber		4.71g	
Sugar		6.03g	
Protein		19.07g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.78mg	Iron	2.27mg

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

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.

Nutrition Facts

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	
Cholesterol		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

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

Nutrition - Per 100g

^{**}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

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			
Amount Pe	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

^{*}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

<u> </u>	. 0.00 0 a.p		
Amount Per Serving			
Calories		71.19	
Fat		6.54g	
SaturatedFa	at	2.28g	
Trans Fat		0.00g	
Cholesterol		12.50mg	
Sodium		108.58mg	
Carbohydrates		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

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

Nutrition - Per 100g

Chicken Tenders

Servings:	1.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37511
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
CHIX TNDR WGRAIN FC	4 Piece	283951
BUN CINN ULTRA IW	1 Each	865440

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Sugar

Protein

Vitamin A

Calcium

Servings Per Recipe: 1.00 Serving Size: 3.00		
Amount Per Serving	9	
Calories	586.67	
Fat	27.00g	
SaturatedFat	6.33g	
Trans Fat	0.00g	
Cholesterol	38.33mg	
Sodium	800.00mg	
Carbohydrates	61.33g	
Fiber	7.00g	

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

0.00IU

91.00mg

17.33g

25.00g

Iron

Vitamin C

0.00mg

3.67mg

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		490.00	
Fat		15.00g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholestero	I	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

^{*}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	Carbohydrates			
Fiber		4.45g		
Sugar		3.00g		
Protein		26.55g		
Vitamin A	39.24IU	Vitamin C	0.00mg	
Calcium	264.81mg	Iron	3.19mg	

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

Nutrition - Per 100g

Sloppy Joe Jr/Sr

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37287
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	4 Ounce	564790
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

not used for evaluation purposes

	7. 1.00 Laon		
Amount Pe	r Serving		
Calories		309.89	
Fat		8.39g	
SaturatedFa	at	2.92g	
Trans Fat		0.00g	
Cholesterol		48.48mg	
Sodium		976.97mg	
Carbohydrates		36.02g	
Fiber		3.88g	
Sugar		12.82g	
Protein		19.66g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.06mg	Iron	3.98mg
*All reporting of TransFat is for information only, and is			

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	Serving Size. 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			

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

Nutrition - Per 100g

Salad Bar Caesar Blue

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37193
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
CUCUMBER 1-24CT MARKON	2 Ounce	238653
CARROTS CHL BABY WHL 100/2.6 OZ PG	1 Package	03680
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

Serve lettuce in 3# food boat. Pre-portion meat and cheese. Offer all additional items as self service.

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	Amount Per Serving					
Calories		496.05				
Fat		19.29g				
SaturatedF	at	3.86g				
Trans Fat		0.00g	0.00g			
Cholestero	I	98.33mg				
Sodium		1284.17mg				
Carbohydra	ates	49.12g				
Fiber		4.39g				
Sugar		11.27g				
Protein		34.07g				
Vitamin A	388.50IU	Vitamin C	6.53mg			
Calcium	131.88mg	Iron	5.32mg			

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

Nutrition - Per 100g

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

Tangerine Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33193
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
CHIX KIT TANGR ORANGE WGRAIN	6 Ounce	791710
RICE FRIED VEG WGRAIN	4 Ounce	676463

Preparation Instructions

Chicken:

PREHEAT OVEN TO 350 DEGREES F CONVECTION, PREHEAT OVEN TO 400 DEGREES F IN CONVENTIONAL. PLACE CHICKEN ON A SHEET PAN FOR APPROXIMATELY 30 MINUTES OR UNTIL GOLDEN BROWN. IF FRYING CHICKEN PLACE PIECES OF CHICKEN IN FRYER AT 350 DEGREES F FOR 3 MINUTES OR UNTIL GOLDEN BROWN. FOR SAUCE PLACE BAG IN BOILING WATER FOR 10-12 MINUTES. THEN COMBINE CHICKEN AND SAUCE. MIX WELL UNTIL CHICKEN IS COATED.

Rice:

Pre-heat convection oven to 350°F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread rice evenly and cover the pan tightly with foil. Cook for 30-35 minutes or until temperature reaches 165°F or above. Halfway through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving.

Serve: 1/2 cup rice and 6oz chicken in sauce.

Servings Per Recipe: 1.00 Serving Size: 1.00 Bowl

Amount Per Serving Calories 475.36	
Calories 475.36	
Fat 7.85g	
SaturatedFat 1.54g	
Trans Fat 0.00g	
Cholesterol 69.23mg	
Sodium 882.92mg	
Carbohydrates 75.07g	
Fiber 5.79g	
Sugar 22.03g	
Protein 25.61g	
Vitamin A 0.00IU Vitamin C 0.	00mg
Calcium 6.78mg Iron 2.	69mg

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

Nutrition - Per 100g

Honey Sriracha Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43501
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
SAUCE SRIRACHA HNY	1 Tablespoon	113552
BUN SUB SLCD WGRAIN 5IN	1 Each	276142
CHIX TNDR WGRAIN FC	3 Piece	283951

Preparation Instructions

Chicken strips: BAKE Convection Oven

6-8 minutes at 375°F from frozen

Place 3 strips in sub bun. Squeeze 1 Tablespoon honey sriracha sauce on to strips.

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each Amount Per Serving Calories

Amount Per Serving			
Calories	455.00		
Fat	17.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	760.00mg		
Carbohydrates	53.50g		
Fiber	5.00g		
Fiber Sugar	5.00g 13.00g		
Sugar	13.00g	0.00mg	

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

Nutrition - Per 100g

Rotini w sauce

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37216
School:	Lakeland Jr - Sr High		

Ingredients

Description	Measurement	DistPart #
ROLL DNNR WGRAIN WHT 1Z 10-12CT	1 Each	266548
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	8 Ounce	728590

Preparation Instructions

Serve: 8oz pasta and sauce with dinner roll.

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 8.00 Ounce

Amount Per Serving			
Calories	407.63		
Fat	18.20g		
SaturatedFat	6.67g		
Trans Fat	1.08g		
Cholesterol	58.06mg		
Sodium	761.61mg		
Carbohydrates	37.81g		
Fiber	5.30g		
Sugar	10.60g		
Protein	22.35g		
Vitamin A 659.14IU	Vitamin C 24.73mg		
Calcium 74.14mg	Iron 4.23mg		

^{*}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			
Calories		179.74	
Fat		8.03g	
SaturatedF	at	2.94g	
Trans Fat		0.47g	
Cholestero	l	25.60mg	
Sodium		335.81mg	
Carbohydr	ates	16.67g	
Fiber		2.34g	
Sugar		4.67g	
Protein		9.86g	
Vitamin A	290.63IU	Vitamin C	10.90mg
Calcium	32.69mg	Iron	1.86mg

^{*}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.

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 DEGREES 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.

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

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

Nutrition - Per 100g