## **Cookbook for Sedalia Elementary School**

**Created by HPS Menu Planner** 

# **Table of Contents**

Personal Pan Pepperoni Pizza

Personal Pan Mexican Pizza

Personal Pan Cheese Pizza

Whole Grain Rice Krispie Treat

# **Personal Pan Pepperoni Pizza**

Servings:		1.00		Category:	Entree	
Serving Size	:	1.00 \$	Serving	HACCP Process:	Same Day S	ervice
Meal Type:		Lunch	ו	Recipe ID:	R-11982	
School:		Sedalia Elementary School				
Ingredi	ents					
Description	Measure	ment	Prep Instruction	S		DistPart #
PIZZA PEPP 5IN WGRAIN	1 Each		times are based on full of Preheat oven. Product r Convection Oven: 350 D degrees F for 22-25 min from burning. Note: For internal temperature of and number of pizzas in	26# lightly greased baking shee ovens. Cooking Guidelines: Coo nust be cooked from frozen state begrees F for 15-17 minutes. Cor utes. Rotate pans one half turn t food safety and quality, cook be 160 degrees F. Due to variances an oven cooking time and temp e or discard any unused portion	k before eating. e for best results. wentional Oven: 400 o prevent cheese fore eating to an in oven regulators, werature may require	605911

### **Preparation Instructions**

**Thawing Instructions** 

Cook from frozen.

**Basic Preparation** 

Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results. Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

# Meal Components (SLE) Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving			
Calories		310.00		
Fat		13.00g		
SaturatedF	at	6.00g		
Trans Fat		0.00g		
Cholestero	l	30.00mg		
Sodium		510.00mg		
Carbohydra	ates	31.00g		
Fiber		3.00g		
Sugar		8.00g		
Protein		17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	240.00mg	Iron	2.20mg	

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

### Nutrition - Per 100g

# **Personal Pan Mexican Pizza**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11983
School:	Sedalia Elementary School		
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
PIZZA MEX 6" WGRAIN 60-6Z ALPH SUPRM	1 Each	Thaw. Place pizza on parchment pa 425 degrees for 7-9 minutes.	per, bake 476993

### **Preparation Instructions**

Thaw. Place pizza on parchment paper, bake 425 degrees for 7-9 minutes.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

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

Amount Per Serving			
Meat	2.000		
Grain	2.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.130		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving				
Amount Pe	r Serving			
Calories		385.00		
Fat		18.00g		
SaturatedF	at	7.00g		
Trans Fat		0.00g		
Cholesterol		30.00mg		
Sodium		700.00mg		
Carbohydra	ates	32.00g		
Fiber		3.00g		
Sugar		3.00g		
Protein		23.00g		
Vitamin A	500.00IU	Vitamin C	4.80mg	
Calcium	500.00mg	Iron	1.80mg	
* All non outing a	of Trana Cat is fo	r information or	ly and in	

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

#### Nutrition - Per 100g

# **Personal Pan Cheese Pizza**

Servings:		1.00		Category:	Entree	
Serving Size	:	1.00 \$	Serving	HACCP Process:	Same Day S	ervice
Meal Type:		Lunch	h	Recipe ID:	R-11984	
School:		Seda Scho	lia Elementary ol			
Ingredie	ents					
Description	Measure	ment	Prep Instruction	S		DistPart #
PIZZA CHS 5IN WGRAIN	1 Each		times are based on full of Preheat oven. Product r Convection Oven: 350 D degrees F for 22-25 min from burning. Note: For internal temperature of	26# lightly greased baking shea ovens. Cooking Guidelines: Coo nust be cooked from frozen stat begrees F for 15-17 minutes. Coo utes. Rotate pans one half turn food safety and quality, cook b 160 degrees F. Due to variances an oven cooking time and tem	bk before eating. te for best results. nventional Oven: 400 to prevent cheese efore eating to an s in oven regulators,	605922

### **Preparation Instructions**

**Thawing Instructions** 

Cook from frozen.

**Basic Preparation** 

Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results. Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

adjustments. Refrigerate or discard any unused portion.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

# Meal Components (SLE) Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving			
Calories		220.00		
Fat		9.20g		
SaturatedF	at	4.30g		
Trans Fat		0.00g		
Cholestero	I	21.00mg		
Sodium		312.10mg		
Carbohydra	ates	22.00g		
Fiber		2.10g		
Sugar		6.00g		
Protein		11.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	198.60mg	Iron	1.50mg	
-				

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

### Nutrition - Per 100g

# **Whole Grain Rice Krispie Treat**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-30667
School:	Sedalia Elementary School		
Ingredients			
Description	Measurement	Prep Instructions	s DistPart #
TREAT RICE KRISPIE MINI WGR	AIN 1 Each	READY_TO_EAT	565002

### **Preparation Instructions**

READY\_TO\_EAT CCP: Hold at 50°F -70°F

#### Meal Components (SLE)

Amount Per Serving				
Meat	0.000			
Grain	0.250			
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 Serving					
Amount Per	Serving				
Calories		50.00			
Fat		1.00g			
SaturatedFa	ıt	0.00g			
<b>Trans Fat</b>		0.00g			
Cholesterol		0.00mg			
Sodium		45.00mg			
Carbohydra	tes	9.00g			
Fiber		0.00g			
Sugar		3.00g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.60mg		

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

#### Nutrition - Per 100g