Cookbook for Spring Grove Elementary

Created by HPS Menu Planner

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PEACHES

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43323

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Peaches, Diced, Extra Light Syrup, Canned	4 Ounce	READY_TO_EAT shelf stable; ready to eat	100220

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00

OCIVING OIZO	,. 1 .00		
Amount Pe	r Serving		
Calories		60.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	14.00g	
Fiber		0.00g	
Sugar		13.00g	
Protein		0.00g	
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

Nutrition - Per 100g

CHICKEN NUGGETS



Servings:	1.00	Category:	Entree
Serving Size:	5.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK BRD HMSTYL FC WGRAIN	1 Each	Cook from frozen. Times may vary due to make and manufacturer of equipment used. Conventional Oven 1. Preheat oven to 375°F. 2. Heat frozen product for 20-25 minutes or until internal temperature reaches 165°F. CONVECTION Cook from frozen. Times may vary due to make and manufacturer of equipment used. Convection Oven 1. Preheat oven to 350°F. 2. Heat frozen product for 10-15 minutes or until internal temperature reaches 165°F. MICROWAVE Cook from frozen. Times may vary due to make and manufacturer of equipment used. Microwave 1. Heat frozen product on HIGH power for 1:30-2:00 minutes or until internal temperature reaches 165°F. Due to differences in appliances, times may vary.	847960

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat	2.500
Grain	1.250
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: 5.00

Amount Per	Serving		
Calories		40.00	
Fat		2.25g	
SaturatedFa	ıt	0.50g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		107.50mg	
Carbohydra	tes	2.75g	
Fiber		0.50g	
Sugar		0.00g	
Protein		2.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.36mg

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

Nutrition - Per 100g

FRENCH TOAST STICKS

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42727

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX CINN WGRAIN	0.01 Each		669431

Preparation Instructions

Meal Components (SLF)

No Preparation Instructions available.

Meai Componi	
Amount Per Serving	
Meat	0.003
Grain	0.003
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition	n Facts		
Servings Pe	r Recipe: 1.	00	
Serving Size	e: 4.00		
Amount Pe	r Serving		
Calories		0.70	
Fat		0.03g	
SaturatedF	at	0.01g	
Trans Fat		0.00g	
Cholestero	I	0.35mg	
Sodium		0.97mg	
Carbohydra	ates	0.09g	
Fiber		0.01g	
Sugar		0.04g	_
Protein		0.03g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.20mg	Iron	0.00mg

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

Nutrition - Per 100g

WAFFLES



Servings:	72.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43279

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE WGRAIN	2 Each	READY_TO_EAT Convection Oven: Pre-heat to 350F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake) Leave uncovered in warmer for no more than 15-20 minutes before serving. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	138652

Preparation Instructions

No Preparation Instructions available.

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: 72.00

Serving Size: 2.00

Amount Per Serving					
Calories		2.50			
Fat		0.08g			
SaturatedFat		0.00g			
Trans Fat		0.00g			
Cholesterol		0.14mg			
Sodium		3.75mg			
Carbohydrates		0.39g			
Fiber		0.03g			
Sugar		0.06g			
Protein		0.06g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.33mg	Iron	0.03mg		

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

Nutrition - Per 100g