Cookbook for Tami High School 9-12

Created by HPS Menu Planner

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Peanut Butter and Jelly Sandwich

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-42080
School:	Tami High School 9- 12		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bread, whole-wheat, commercially prepared	300 Slice		18075
Peanut butter, smooth style, without salt	2 Quart 1 Cup 2 Fluid Ounce 1 1 Tablespoon (150 Tablespoon)		16398
Jellies	150 serving 1 tbsp		19300

Preparation Instructions

Wash hands

Take two slices of bread spread 1tbsp of peanut butter on 1 piece of bread spread 1tbsp of jelly on 2nd piece of bread add bread together to make a sandwich

Meal Components (SLE)

Amount Per Serving

Meat	1.000
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: 150.00 Serving Size: 1.00 Sandwich

Amount Pe	r Serving		
Calories		312.82	
Fat		10.46g	
SaturatedF	at	2.12g	
Trans Fat		0.02g**	
Cholestero	I	0.00mg	
Sodium		300.22mg	
Carbohydra	ates	45.59g	
Fiber		4.85g	
Sugar		15.21g	
Protein		11.55g	
Vitamin A	2.97IU	Vitamin C	0.19mg
Calcium	112.35mg	Iron	1.90mg

^{*}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.

Pepperoni and Pineapple Pizza

Servings:	150.00	Category:	Entree
Serving Size:	1.00 1 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43993
School:	Certification High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SFS TONY'S SMART WG PEPPERONI 50-50 NET WT 26.88LBS 12-8PK CN	150 Piece		124246
Pineapple, canned, juice pack, drained	18 3/4 cup, chunks		9354

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	2.000	
Grain	2.000	
Fruit	0.125	
GreenVeg	0.000	
RedVeg	0.125	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 150.00 Serving Size: 1.00 1 Slice

Amount Pe	r Serving		
Calories		292.98	
Fat		11.07g	
SaturatedF	at	3.56g	
Trans Fat		0.00g	
Cholestero	I	15.24mg	
Sodium		539.98mg	
Carbohydra	ates	36.54g	
Fiber		4.23g	
Sugar		11.23g	
Protein		15.10g	
Vitamin A	477.40IU	Vitamin C	2.13mg
Calcium	243.65mg	Iron	2.73mg

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

Nutrition - Per 100g

Broccoli Salad

Servings:	150.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44023
School:	Certification High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, raw	9 Gallon 1 Quart 1 Pint (150 Cup)		11090
Creamy dressing, made with sour cream and/or buttermilk and oil, reduced calorie, cholesterol-free	1 Gallon 1 Pint 6 Fluid Ounce 1/4 Tablespoon (300 Tablespoon)		42158

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 150.00 Serving Size: 1.00 Cup

Amount Pe	r Serving		
Calories		42.00	
Fat		2.40g	
SaturatedF	at	0.41g	
Trans Fat		0.00g**	
Cholestero		0.00mg	
Sodium		279.93mg	
Carbohydra	ates	4.87g	
Fiber		0.00g	
Sugar		1.00g	
Protein		0.33g	
Vitamin A	20.10IU	Vitamin C	0.89mg
Calcium	11.27mg	Iron	0.09mg

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Nutrition - Per 100g

RO - Sloppy Joe Meat

Servings:	420.00	Category:	Entree
Serving Size:	1.00 portion	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44664
School:	Key High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND	78 1/2 Pound		110520
SPICE ONION MINCED	1/2 Quart		513997
SPICE GARLIC POWDER	1/2 Cup		224839
SAUCE TOMATO	2 #10 CAN	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	306347
WATER DISTILLED	3 Gallon		711143
SPICE MUSTARD GRND	1/2 Cup		224928
SPICE PEPR BLK REG FINE GRIND	1/8 Cup		225037
SUGAR BROWN LT	1 1/4 Pound		860311
RELISH DILL PICKLE FCY	1/2 Gallon		156248
SPICE CHILI POWDER MILD	2/3 Cup		331473

Preparation Instructions

- 1. Brown ground beef and drain.
- 2. Add onions and garlic. Cook for 5 minutes.
- 3. Mix all other ingredients in steam kettle. Cook for 30 minutes.
- 4. Ladle 1 gallon of sauce over meat mixture. Stir well.
- 5. Reheat to 165 degrees, stirring frequently.

Meal Components (SLE)Amount Per Serving

Amount 1 of Colving			
Meat	0.000		
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: 420.00 Serving Size: 1.00 portion

Amount Per Serving			
Calories		188.64	
Fat		13.39g	
SaturatedFa	at	4.46g	
Trans Fat		2.23g	
Cholesterol		58.02mg	
Sodium		187.24mg	
Carbohydrates		2.09g	
Fiber		0.25g	
Sugar		0.68g	
Protein		15.87g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.76mg	Iron	0.10mg

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Nutrition - Per 100g

Chocolate Chip Cookie

Servings:	50.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-47820
School:	Test High School 2		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL	13 Ounce		425311
SUGAR BROWN LT	13 Ounce		860311
MILK WHT 1	1/3 Cup		817801
WHOLE WHEAT FLOUR STONE GROUND	1 Pound		330094
FLOUR A/P	14 Ounce		585203
BAKING POWDER DBL ACTION 6-5 RDSTR	1 Tablespoon		683700
SALT IODIZED	1 Teaspoon	READY_TO_EAT used to salt food	108286
BAKING SODA	1 1/2 Teaspoon		513849
BUTTER BLND SLD EURO ZT	1 Cup 1 Tablespoon (17 Tablespoon)	READY_TO_EAT Ready to use.	648560

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	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories		145.36		
Fat		4.34g		
SaturatedFa	nt	1.74g		
Trans Fat		0.00g	0.00g	
Cholesterol		0.08mg		
Sodium		184.40mg		
Carbohydrates		25.82g		
Fiber		1.23g		
Sugar		13.58g		
Protein		2.17g		
Vitamin A	3.22IU	Vitamin C	0.00mg	
Calcium	6.51mg	Iron	0.71mg	

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Nutrition - Per 100g