

Cookbook for Owsley County High School (Gr 9-12)

Created by HPS Menu Planner

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1% White Milk - PF

1% Chocolate Milk - PF

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Assorted Cereal

Choice of Donuts

Assorted Juice Cup

Assorted Poptarts

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Sliced Cucumbers

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Chicken Patty on Bun - HEAD START

Hash Brown Triangle

Cheerios

Tortilla Wrap - Head Start

Hamburger - Headstart 1-2yo

BBQ Chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10675

Ingredients

Description	Measurement	DistPart #
CHIX DCD 40 COMM	1 Package	110530
SAUCE BBQ	1 Gallon	754684
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

- 1.) Thaw chicken in refrigeration unit for 24 hours prior to use.
- 2.) Preheat Combi Oven to 350 degrees F
- 3.) Combine Chicken and BBQ Sauce in shallow, full pan
- 4.) Heat in Combi oven 10-20 minutes until heated thoroughly.

Cheeseburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10685

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD	100 Piece	150260
BUN HAMB WHT WHE 4"	100 Each	248151
BEEF PTY W/SPP HMSTYL FC IQF 40 COMM	100 Each	579490

Preparation Instructions

- 1.) Preheat Combi to 350 degrees F
- 2.) Place hamburgers in steam table pan
- 3.) Bake 15-20 minutes until internal temperature of 165 degrees F
CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 seconds
- 4.) Place Cheese on cold service line; may pull apart and place in steam table pan (on ice) for easier access during service
CCP: Hold for Cold Service at 41 degrees F or below
CCP: No bare hand contact with ready to eat food; utilize proper hand washing and gloving techniques.
SERVE:
- 5.) Place one (1) hamburger patty and one (1) slice of cheese on one (1) bun.

Chicken Fajita

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10686

Ingredients

Description	Measurement	DistPart #
CHIX FAJT 30 COMM	1/2 Package	154900
CHEESE CHED MLD SHRD 4-5 LOL	1 Gallon 2 Quart 1/2 Cup (24 1/2 Cup)	150250

Preparation Instructions

- 1.) Preheat Combi Oven to 400 degrees F
 - 2.) Arrange chicken in a single layer on sheet pans
 - 3.) Cook chicken for 15-20 mins until internal temp @ 165 degrees
CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 seconds
- SERVE:
- 4.) Use 2 oz scoop to portion chicken on top of corn tortilla chips(1 pkg) or tomato basil wrap (1 ea)

Chicken Nuggets

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10687

Ingredients

Description	Measurement	DistPart #
CHIX CHNK BRD HMSTYL FC WGRAIN	1 Package	847960

Preparation Instructions

- 1.) Preheat oven to 350 degrees F
 - 2.) Arrange nuggets on baking pan
 - 3.) Place nuggets in oven on pan for 20-25 mins until internal temperature of 165 degrees F
- CCP: Heat until internal temperature of 165 degrees F or greater for at least 15 seconds
- CCP: Hold for hot service at 135 degrees F or greater
- CCP: No bare hand contact with ready to eat foods; utilize proper hand washing and gloving techniques.

Chicken Patty on Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10689

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z	1 Package	641402
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

1.) Preheat oven to 375 degrees F

2.) Place chicken patties in steam table pan

3.) Bake 6-8 mins until internal temperature @ 165 degrees F

CCP: Cook to an internal temperature of 165 degrees F or greater for minimum of 15 seconds

CCP: Hold for Hot Service at 135 degrees F or greater

SERVE:

4.) Place one (1) chicken patty on one (1) bun.

CCP: No bare hand contact with ready to eat foods; utilize proper hand washing and gloving techniques.

Chicken Rings

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10690

Ingredients

Description	Measurement	DistPart #
CHIX CHNK RING BRD WGRAIN	1 Package	281771

Preparation Instructions

- 1.) Preheat oven to 375 degrees F
 - 2.) Arrange chicken strips on baking pan in single layer
 - 3.) Bake for 6-8 minutes until cooked
- CCP: Bake to an internal temperature of 165 degrees F or great for minimum 15 seconds
CCP: Hold for Hot Service at 135 degrees F or greater

Tex-Pro Chili

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17911

Ingredients

Description	Measurement	DistPart #
Ground Beef, frozen	16 3/4 Pound	
TOMATO PASTE 26%	1 #10 CAN	100196
ONION DCD IQF	1 Pound	261521
BEAN KIDNEY RED LT	4 #10 CAN	118788
SPICE CHILI POWDER 38Z MEXENE	1 Ounce	847171
Tex Pro Chili Mix	1 Package	

Preparation Instructions

No Preparation Instructions available.

Crispy Fish Sticks

Servings:	80.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17914

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD STIX NACH MSC 1Z	320 Each	715051

Preparation Instructions

No Preparation Instructions available.

Hot Ham and Cheese Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17917

Ingredients

Description	Measurement	DistPart #
TURKEY HAM UNCURED	300 Slice	690041
CHEESE SLCD YEL	100 Slice	334450
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

No Preparation Instructions available.

Meatball Sub

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17918

Ingredients

Description	Measurement	DistPart #
MEATBALL CKD REDC SOD .5Z	400 Each	610790
SAUCE SPAGHETTI NSA 6-106Z CONAG	2 1/4 #10 CAN	267400
CHEESE SLCD YEL	100 Slice	334450
White Buns	100 Each	78700-80021-32R11

Preparation Instructions

No Preparation Instructions available.

Meatball Sub

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17919

Ingredients

Description	Measurement	DistPart #
MEATBALL CKD REDC SOD .5Z	400 Each	610790
SAUCE SPAGHETTI NSA 6-106Z CONAG	2 1/4 #10 CAN	267400
CHEESE SLCD YEL	100 Slice	334450
White Buns	100 Each	78700-80021-32R11

Preparation Instructions

No Preparation Instructions available.

Oven Fried Drumsticks

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17920

Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BRD WGRAIN CKD	100 Piece	603391

Preparation Instructions

No Preparation Instructions available.

Philly Steak and Cheese

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17921

Ingredients

Description	Measurement	DistPart #
BEEF STK PHLL PEPRS/ONIO CKD SLC	9 Pound 6 Ounce (150 Ounce)	593591
CHEESE SLCD YEL	100 Slice	334450
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

- 1) Thaw beef in refrigeration unit overnight
- 2) Preheat oven to 350 degrees F
- 3) Bake beef for 30-45 minutes until heated thoroughly to an internal temp of 165 degrees F or greater for minimum 15 secs.
- 4) Hold for hot service at 135 degrees F or greater
- 5) Hold at 41 degrees F or below until service
- 6) Place 1.5 oz beef onto 1 bun and top with 1 slice of cheese. Serve

Pepperoni Pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17923

Ingredients

Description	Measurement	DistPart #
PIZZA PEPP 4X6 WGRAIN 50/50	100 Each	585940

Preparation Instructions

No Preparation Instructions available.

Sloppy Joe

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17925

Ingredients

Description	Measurement	DistPart #
BEEF GRND	16 3/4 Pound	110520
SAUCE SLOPPY JOE	1 2/3 #10 CAN	860166
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

- 1.) Thaw beef in refrigeration unit for 24 hours prior to cooking
 - 2.) Place beef in tilt skillet and brown; drain
 - 3.) Combine Manwich Mix and Beef, Bring to boil; allow to simmer 5 minutes
 - 4.) Transfer to deep full steam pans
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs
CCP: Hold for Hot Service at 135 degrees F or greater
- Serve:
- 1.) Place 2 oz Manwich Beef on (1) one whole grain bun. Serve

Homemade Spaghetti

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17926

Ingredients

Description	Measurement	DistPart #
BEEF GRND	16 3/4 Pound	110520
TOMATO PASTE 26%	2 #10 CAN	100196
PASTA SPAG 51 WGRAIN	3 Gallon 1 Pint (50 Cup)	221460
Spaghetti Sauce Seasoning	1 #10 CAN	

Preparation Instructions

No Preparation Instructions available.

Tex-Pro Taco Salad

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17927

Ingredients

Description	Measurement	DistPart #
BEEF GRND	12 9/16 Pound	110520
Tex Pro Taco Mix	100 Serving	201183
CHEESE CHED MLD SHRD 4-5 LOL	3 Pound 2 Ounce (50 Ounce)	150250

Preparation Instructions

- 1) Brown beef in tilt skillet until internal temperature of 165 degrees F or greater for minimum 15 secs.
 - 2) Combine Beef, 1 package taco mix, and 1.5 Gallon Water.
 - 3) Bring to boil - allow to simmer 5 minutes - stir frequently to prevent scorching
 - 4.) K-5: Serve 1.5 oz Taco Beef with 0.5 oz Shredded Cheese
 - 5.) Head Start: Serve 1 oz Taco beef with 0.5 oz Shredded Cheese
- CCP: Cook beef to an internal temperature of 165 degrees F for 15 seconds or longer
CCP: Hold at 135 degrees F or greater for hot service
CCP: Hold for Cold Service at 41 degrees F or below

BBQ Pork Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-17929

Ingredients

Description	Measurement	DistPart #
PORK LEG RST 1PC 32-40 COMM	21 1/2 Pound	150430
SAUCE BBQ	1 Gallon	754684
White Buns	100 Each	78700-80021-32R11

Preparation Instructions

No Preparation Instructions available.

Carnival Corn Dog

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17930

Ingredients

Description	Measurement	DistPart #
CORN DOG CHIX WGRAIN	100 Each	620220

Preparation Instructions

No Preparation Instructions available.

Country Fried Pork Chop

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17931

Ingredients

Description	Measurement	DistPart #
PORK CHOP CNTRY FRD CN 100-3.1Z PIER	100 Each	849014

Preparation Instructions

No Preparation Instructions available.

Chicken Tenders

Servings:	100.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17933
School:			

Ingredients

Description	Measurement	DistPart #
CHIX BRST TNDR BRD 1.4Z	300 Each	195422

Preparation Instructions

No Preparation Instructions available.

Chicken Quesadilla

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17934

Ingredients

Description	Measurement	DistPart #
QUESADILLA CHIX & MOZZ WGRAIN	200 Piece	606783

Preparation Instructions

No Preparation Instructions available.

Calzone

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17935

Ingredients

Description	Measurement	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN	100 Each	135191

Preparation Instructions

No Preparation Instructions available.

Crispy Fish Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17936

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD WDG WGRAIN 3.6Z	100 Each	327162
BUN HAMB WHT WHE 4"	100 Each	248151

Preparation Instructions

No Preparation Instructions available.

Chicken and Dumplin's

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18273

Ingredients

Description	Measurement	DistPart #
Diced Chicken	12 1/2 Pound	
BASE CHIX LO SOD	1 Pound	130869
DOUGH BISC STHRN EZ SPLT	54 Each	866920
SOUP CRM OF CHIX	1 #10 CAN 2/11 #5 CAN (2 #5 CAN)	695513

Preparation Instructions

No Preparation Instructions available.

Meatloaf

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18274

Ingredients

Description	Measurement	DistPart #
BEEF GRND	22 3/4 Pound	110520
OATS QUICK HOT CEREAL	2 Pound 10 Ounce (42 Ounce)	240869
ONION DEHY SUPER TOPPER	1 Pint 1 Cup (3 Cup)	223255
JUICE TOMATO 100	1 Pint 7 Fluid Ounce (23 Fluid Ounce)	893930
EGG SHL MED A GRD	6 Each	206547

Preparation Instructions

No Preparation Instructions available.

Vegetable Soup

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18276

Ingredients

Description	Measurement	DistPart #
BEEF GRND	16 3/4 Pound	110520
VEGETABLES MXD 6-10 GCHC	2 #10 CAN	119059
JUICE TOMATO 100	17 Pound 4 Ounce (276 Ounce)	893930

Preparation Instructions

- 1.) Brown beef until internal temperature of 165 degrees or greater for minimum 15 secs.
- 2.) Combine remaining ingredients with cooked beef and bring to a boil.
- 3.) Serve 1/2 Cup Portions

Orange Chicken

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18278

Ingredients

Description	Measurement	DistPart #
STIR FRY KIT ORANGE CHIX	17 Pound 8 Ounce (280 Ounce)	509730
RICE PARBL LONG GRAIN	1 Gallon 2 Quart 1 Cup (25 Cup)	699181

Preparation Instructions

No Preparation Instructions available.

Sweet and Sour Pork

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-18283

Ingredients

Description	Measurement	DistPart #
PORK LEG RST 1PC 32-40 COMM	12 Pound 8 Ounce (200 Ounce)	150430
SAUCE SWT & SOUR	1 #10 CAN 1 2/11 #5 CAN (3 #5 CAN)	219096
RICE PARBL LONG GRAIN	1 Gallon 2 Quart 1 Cup (25 Cup)	699181

Preparation Instructions

No Preparation Instructions available.

Chicken Parmesan

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18285

Ingredients

Description	Measurement	DistPart #
CHIX BRST GRLLD CKD 3Z	80 Each	152121
SAUCE SPAGHETTI NSA 6-106Z CONAG	2 1/2 #10 CAN	267400
CHEESE PARM SHRD FCY	3 Pound	256455

Preparation Instructions

No Preparation Instructions available.

Open Face Roast Beef Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18287

Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL	3 Gallon 1 Pint (50 Cup)	613738
BREAD GARL TX TST SLC WGRAIN 12-12CT	150 Slice	644802
BEEF POT RST CKD DCD	13 Pound 14 Ounce (222 Ounce)	489111

Preparation Instructions

- 1.) Arrange Texas Toast on flat sheet pan.
 - 2.) Place 2.22 oz Roast Beef on each slice toast.
 - 3.) Bake on 450 degrees F for 5-10 minutes or until heated through
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs
- Gravy: Heat to 160 degrees
- Serve: 1.5 Slice toast with beef, top with 1/2 C Mashed Potatoes and 1/4 C Gravy
- CCP: Hold for Hot Service at 135 degrees F or greater

Mom's Goulash

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18292

Ingredients

Description	Measurement	DistPart #
BEEF GRND	16 3/4 Pound	110520
ONION DEHY SUPER TOPPER	1 Quart 1 Pint (6 Cup)	223255
PEPPERS GREEN DCD 1/4IN	1 Quart 1 Pint (6 Cup)	198331
TOMATO DCD I/JCE CALIF 6-10 GCHC	4 #10 CAN	100366
SPICE PAPRIKA	1 Pint 1/2 Cup (2 1/2 Cup)	518331
SPICE BAY LEAF WHOLE	12 Each	273937
KETCHUP LO SOD	1 Quart 1 Pint (6 Cup)	645922
GARLIC CRSHD IN OIL	1/2 Cup	907993
PASTA ROTINI 51 WGRAIN	3 Gallon 1 Pint (50 Cup)	229951

Preparation Instructions

- 1.) Brown ground beef in tilt skillet with onions and peppers. Drain.
CCP: Cook beef to an internal temperature of 165 degrees F or greater for minimum 15 secs.
- 2.) Add Garlic, Paprika, Tomatoes, Bay Leaves, and Ketchup. Bring to simmer for 20 minutes.
- 3.) Cook macaroni according to directions.
- 4.) Combine all and simmer for additional 15-20 minutes.

Seasoned Green Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18429

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV	4 #10 CAN	118737

Preparation Instructions

No Preparation Instructions available.

Celery Sticks with Ranch

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18431

Ingredients

Description	Measurement	DistPart #
CELERY STIX	3 Gallon 1 Pint (50 Cup)	781592
RANCH LT DIP CUP	100 Each	499521

Preparation Instructions

No Preparation Instructions available.

Creamy Mashed Potatoes

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18432

Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL	2 1/2 Package	613738

Preparation Instructions

No Preparation Instructions available.

Cooked Carrots

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18434

Ingredients

Description	Measurement	DistPart #
CARROT SLCD SMTH MED	8 1/4 #10 CAN	285750
SUGAR BROWN LT	1 Package	860311
BUTTER ALT LIQ NT	1 1/2 Cup	614640

Preparation Instructions

No Preparation Instructions available.

Homestyle Chicken Casserole

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18449

Ingredients

Description	Measurement	DistPart #
CHIX DCD 40 COMM	11 1/2 Pound	110530
STUFFING MIX TRAD	3 Gallon 1 Pint (50 Cup)	455770
SOUP CRM OF CHIX	1 #10 CAN 2/11 #5 CAN (2 #5 CAN)	695513
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 Quart	448010

Preparation Instructions

No Preparation Instructions available.

Stir Fry Vegetables

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18455

Ingredients

Description	Measurement	DistPart #
VEG BLND STIR FRY	3 Gallon 1 Pint (50 Cup)	440884

Preparation Instructions

- 1.) Place vegetables in deep steam table pan.
 - 2.) Cook in combi oven on frozen vegetable program until internal temperature of 165 degrees F.
- Serve in half cup portions
CCP: Hold for Hot Service at 135 degrees F or greater

Sweet Potato Waffle Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18457

Ingredients

Description	Measurement	DistPart #
FRIES SWT CRISSCUT	6 Gallon 1 Quart (100 Cup)	799700

Preparation Instructions

No Preparation Instructions available.

Egg Rolls

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18458

Ingredients

Description	Measurement	DistPart #
EGG ROLL VEG WGRAIN 130-3.1Z MINH	100 Each	521450

Preparation Instructions

No Preparation Instructions available.

Corn and Black Bean Fiesta

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18473

Ingredients

Description	Measurement	DistPart #
CORN & BLK BEAN FLME RSTD	6 Gallon 1 Quart (100 Cup)	163760

Preparation Instructions

MICROWAVE: Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. **MICROWAVE: (1100W)** Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. **MICROWAVE: (2200W)** Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving.

STOVE TOP: Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. **STEAMER:** Arrange product in a half-size steam table pan. Steam for 15 minutes. **CONVECTION OVEN:** Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. **COMBI OVEN:** Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.

CCP: Hold for Hot service at 135 degrees F or greater

Pico De Gallo

Servings:	100.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18475

Ingredients

Description	Measurement	DistPart #
TOMATO 6X7 MED	1 Gallon 2 Quart 1 Cup (25 Cup)	315133
ONION RED DCD 1/4IN	1 Quart	429201
ONION GREEN DCD 1/4IN	1 Cup	319228
CILANTRO CLEANED	1 Pint 1 Cup (3 Cup)	219550
SALT IODIZED	1 Teaspoon	350732
SPICE PEPR BLK REST GRIND	1 Teaspoon	242179
SPICE GARLIC POWDER	1 Teaspoon	224839

Preparation Instructions

No Preparation Instructions available.

Refried Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18476

Ingredients

Description	Measurement	DistPart #
BEAN REFRD 6-10 ROSARITA	4 #10 CAN	293962

Preparation Instructions

No Preparation Instructions available.

Potato Wedges

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18479

Ingredients

Description	Measurement	DistPart #
FRIES WEDGE SEAS	3 Gallon 1 Pint (50 Cup)	457558

Preparation Instructions

No Preparation Instructions available.

Key West Veggies

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18480

Ingredients

Description	Measurement	DistPart #
VEG BLND KEY WEST	6 Gallon 1 Quart (100 Cup)	164090

Preparation Instructions

No Preparation Instructions available.

Tater Tots

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18481

Ingredients

Description	Measurement	DistPart #
POTATO TATER TOTS	3 Gallon 1 Pint (50 Cup)	141510

Preparation Instructions

No Preparation Instructions available.

Normandy Vegetable

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18482

Ingredients

Description	Measurement	DistPart #
VEG BLND NORMANDY	3 Gallon 1 Pint (50 Cup)	170615

Preparation Instructions

No Preparation Instructions available.

Carrots with Ranch

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18483

Ingredients

Description	Measurement	DistPart #
DRESSING RNCH LT LO SOD	100 Each	699981
CARROT BABY WHL CLEANED	12 1/2 Package	510637

Preparation Instructions

1.) Carrots are ready to eat. Portion into half cup servings and serve with ranch

Curly Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18484

Ingredients

Description	Measurement	DistPart #
FRIES SPIRAL SEAS CRSPY OVEN	13 1/2 Pound	717490

Preparation Instructions

No Preparation Instructions available.

Golden Corn

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18485

Ingredients

Description	Measurement	DistPart #
CORN FZ 30 COMM	3 1/4 Gallon	120490

Preparation Instructions

No Preparation Instructions available.

Italian Vegetables

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18486

Ingredients

Description	Measurement	DistPart #
VEG BLND ITAL	4 Gallon 2 Quart 1 Pint 1 Cup (75 Cup)	285670

Preparation Instructions

No Preparation Instructions available.

California Veggies

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18487

Ingredients

Description	Measurement	DistPart #
VEG BLND CALIF	3 Gallon 1 Pint (50 Cup)	610891

Preparation Instructions

No Preparation Instructions available.

Midori Vegetables

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18488

Ingredients

Description	Measurement	DistPart #
VEG BLND MIDORI	3 3/4 Package	147240

Preparation Instructions

No Preparation Instructions available.

Roasted Red Potatoes

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18489

Ingredients

Description	Measurement	DistPart #
POTATO RDSKN ROSMRY GARL RSTD	4 1/2 Package	178522

Preparation Instructions

No Preparation Instructions available.

Crinkle Cut Sweet Potato Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18491

Ingredients

Description	Measurement	DistPart #
FRIES SWT POT DP GROOVE 7/16"	1 1/3 Package	628100

Preparation Instructions

No Preparation Instructions available.

Creamy Coleslaw

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18555

Ingredients

Description	Measurement	DistPart #
COLE SLAW DCD W/CARRT 1/4IN	3 Gallon 1 Pint (50 Cup)	293148
DRESSING SALAD LT	1 1/2 Cup	429422
MAYONNAISE LT	1 1/2 Cup	429406
SUGAR CANE GRANUL	1/4 Cup	108642
VINEGAR WHT DISTILLED 5%	1/8 Cup	629640

Preparation Instructions

No Preparation Instructions available.

Baked Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18556

Ingredients

Description	Measurement	DistPart #
BEAN BKD KTTL BRN SUGAR	3 Gallon 1 Pint (50 Cup)	822477

Preparation Instructions

No Preparation Instructions available.

Waldorf Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18558

Ingredients

Description	Measurement	DistPart #
CELERY STIX	1 Gallon	781592
SPINACH LEAF FLAT CLND	1 Gallon	329401
CRANBERRY DRIED CHRY	20 Package	636402
YOGURT VAN L/F PARFPR	2 1/4 Quart	811500
APPLE DCD W/P 6-10 GFS	2 #10 CAN	117803

Preparation Instructions

No Preparation Instructions available.

Cheesy Broccoli and Cauliflower

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18559

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF	3 Gallon 1 Pint (50 Cup)	285590
CAULIFLOWER IQF	3 Gallon 1 Pint (50 Cup)	285600
CHEESE AMER 160CT SLCD	50 Slice	150260

Preparation Instructions

No Preparation Instructions available.

Cheesy Broccoli and Cauliflower

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18560

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF	3 Gallon 1 Pint (50 Cup)	285590
CAULIFLOWER IQF	3 Gallon 1 Pint (50 Cup)	285600
CHEESE AMER 160CT SLCD	50 Slice	150260

Preparation Instructions

No Preparation Instructions available.

Southern Style Greens

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18561

Ingredients

Description	Measurement	DistPart #
GREENS TURNIP CHPD	4 #10 CAN	211380

Preparation Instructions

No Preparation Instructions available.

Broccoli Casserole

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18562

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF	6 1/4 Gallon	285590
CHEESE CHED MLD SHRD 4-5 LOL	2 1/2 Quart	150250
EGG SHL MED A GRD	2 Quart	206547
BREAD CRUMB FINE UNSEAS	3 Quart	175671

Preparation Instructions

No Preparation Instructions available.

Soup Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18565

Ingredients

Description	Measurement	DistPart #
BEAN PINTO	4 #10 CAN	261475

Preparation Instructions

No Preparation Instructions available.

Steamed Broccoli

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18566

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS	3 1/2 Package	610871

Preparation Instructions

No Preparation Instructions available.

Baked Potato

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18567

Ingredients

Description	Measurement	DistPart #
POTATO BAKER IDAHO	100 Each	233277

Preparation Instructions

No Preparation Instructions available.

Fresh Orange

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18568

Ingredients

Description	Measurement	DistPart #
ORANGES NAVEL/VALENCIA FCY	100 Each	198021

Preparation Instructions

No Preparation Instructions available.

Sweet Peaches

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18570

Ingredients

Description	Measurement	DistPart #
PEACH SLCD XL/S	4 #10 CAN	224448

Preparation Instructions

No Preparation Instructions available.

Tropical Fruit Salad

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18571

Ingredients

Description	Measurement	DistPart #
FRUIT SAL TROP IN JCE	4 #10 CAN	614556

Preparation Instructions

Ready to Eat

CCP: Safe food handling for ready to eat foods: wash hands, clean gloves.

CCP: Hold for cold service at 41 degrees or below

Red Delicious Apple

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18572

Ingredients

Description	Measurement	DistPart #
APPLE DELICIOUS RED	100 Piece	256662

Preparation Instructions

No Preparation Instructions available.

Seedless Grapes

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18573

Ingredients

Description	Measurement	DistPart #
GRAPES FRSH SEEDLESS	200 Each	158901

Preparation Instructions

No Preparation Instructions available.

Pineapple Tidbits

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18574

Ingredients

Description	Measurement	DistPart #
PINEAPPLE TIDBITS IN WTR	4 #10 CAN	612464

Preparation Instructions

No Preparation Instructions available.

Banana

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18575

Ingredients

Description	Measurement	DistPart #
BANANA TURNING SNGL 150CT	100 Each	197769

Preparation Instructions

No Preparation Instructions available.

Strawberries

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18576

Ingredients

Description	Measurement	DistPart #
STRAWBERRY CUP	100 Each	655010

Preparation Instructions

No Preparation Instructions available.

Peach Cup

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18577

Ingredients

Description	Measurement	DistPart #
PEACH CUP	100 Each	232470

Preparation Instructions

No Preparation Instructions available.

Mixed Fruit

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18578

Ingredients

Description	Measurement	DistPart #
FRUIT MIXED XL/S 6-10 COMM	4 #10 CAN	120520

Preparation Instructions

No Preparation Instructions available.

Pears

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18579

Ingredients

Description	Measurement	DistPart #
PEAR SLCD 6-10 COMM	4 #10 CAN	110680

Preparation Instructions

No Preparation Instructions available.

Sliced Peaches

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18580

Ingredients

Description	Measurement	DistPart #
PEACH SLCD 6-10 COMM	4 #10 CAN	110710

Preparation Instructions

No Preparation Instructions available.

Applesauce

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18581

Ingredients

Description	Measurement	DistPart #
APPLESAUCE UNSWT 96-4.5Z COMM	100 Each	527682

Preparation Instructions

No Preparation Instructions available.

Dinner Roll

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18582

Ingredients

Description	Measurement	DistPart #
ROLL YEAST WHEAT	100 Each	112401

Preparation Instructions

No Preparation Instructions available.

Tortilla Chips

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18583

Ingredients

Description	Measurement	DistPart #
CHIP TORTL RND R/F	100 Each	662512

Preparation Instructions

No Preparation Instructions available.

Sundried Tomato Basil Wrap

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18584

Ingredients

Description	Measurement	DistPart #
TORTILLA TOM BASL WGRAIN 9 12-12CT	100 Each	673502

Preparation Instructions

No Preparation Instructions available.

Bosco Stick

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18585

Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD 4 WGRAIN 144CT	100 Each	787440

Preparation Instructions

No Preparation Instructions available.

Cornbread

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18586

Ingredients

Description	Measurement	DistPart #
CORNBREAD PRE-CUT	100 Piece	579785

Preparation Instructions

No Preparation Instructions available.

Crackers

Servings:	100.00	Category:	Grain
Serving Size:	2.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18587

Ingredients

Description	Measurement	DistPart #
CRACKER WHE WHL 300-2CT WESTMINSTER	200 Package	198322

Preparation Instructions

No Preparation Instructions available.

Cheesy Egg Omelet

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18632
School:			

Ingredients

Description	Measurement	DistPart #
EGG OMELET CHS COLBY	100 Each	240080

Preparation Instructions

No Preparation Instructions available.

Salad with Egg Box

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18647
School:			

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS	12 Gallon 2 Quart (200 Cup)	451730
EGG HARD CKD PLD BIB 4-2.5 GCHC	50 Each	229431
CRACKER WHE WHL 300-2CT WESTMINSTER	300 Package	198322
CROUTON CHS GARL WGRAIN	200 Package	661022
CHEESE CHED MLD SHRD 4-5 LOL	1 Gallon 2 Quart 1 Cup (25 Cup)	150250
DRESSING RNCH BTRMLK LT PKT 60-1.5Z	100 Each	483621

Preparation Instructions

No Preparation Instructions available.

Side Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18648
School:			

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS	6 Gallon 1 Quart (100 Cup)	451730
DRESSING RNCH LT LO SOD	100 Each	699981
TOMATO 6X7 MED	1 Quart 1 Cup (5 Cup)	315133

Preparation Instructions

No Preparation Instructions available.

Chicken Biscuit

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18650
School:			

Ingredients

Description	Measurement	DistPart #
CHIX PTY HMSTYL 1.6Z	100 Each	645080
DOUGH BISC STHRN EZ SPLT	100 Each	866920

Preparation Instructions

No Preparation Instructions available.

Breakfast Pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18651
School:			

Ingredients

Description	Measurement	DistPart #
PIZZA WGRAIN BKFST TKY SAUS	100 Each	160432

Preparation Instructions

CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion.

CCP: COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING.

CCP: Hold for hot service at 135° or higher

Breakfast Burrito

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18652
School:			

Ingredients

Description	Measurement	DistPart #
BURRITO SAUS/BN/EGG/CHS WGRAIN 96-3.5	100 Each	497510

Preparation Instructions

No Preparation Instructions available.

Sausage Biscuit

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18653
School:			

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	277722
DOUGH BISC WGRAIN EZ SPLIT	100 Each	269210

Preparation Instructions

No Preparation Instructions available.

Twisted Bread Stick

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18707
School:			

Ingredients

Description	Measurement	DistPart #
BREADSTICK TWSTD TOPPED WGRAIN 108-2Z	100 Each	313887

Preparation Instructions

No Preparation Instructions available.

Hot Dog

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19027
School:			

Ingredients

Description	Measurement	DistPart #
FRANKS 3 MEAT CLASSIC 8/#	100 Each	304913
BUN HOT DOG WHEAT WHL 12-12CT GCHC	100 Each	517830

Preparation Instructions

No Preparation Instructions available.

Mini Burgers

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19028
School:			

Ingredients

Description	Measurement	DistPart #
CHEESEBURGER TWIN IW 96-2CT ADV	100 Package	664962

Preparation Instructions

No Preparation Instructions available.

Steamed Cauliflower

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19378
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
CAULIFLOWER IQF	3 Gallon 1 Pint (50 Cup)	285600

Preparation Instructions

No Preparation Instructions available.

HeadStart Open Face Roast Beef Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19420
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
BREAD GARL TST SLC WGRAIN 12-12CT	100 Slice	277862
BEEF RST ITAL SLCD CKD W/GRVY	23 Pound 15 Ounce (383 Ounce)	495581
POTATO PRLS EXCEL	1/2 Cup	613738

Preparation Instructions

No Preparation Instructions available.

Yogurt Parfait with Granola

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20314
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR	2 Gallon 1 1/2 Cup (33 1/2 Cup)	811500
CEREAL GROLA CRNCHY CLUSTERS	2 Gallon 1 Quart 1 Pint 1/4 Cup (38 1/4 Cup)	812821
PEACH DCD 6-10 COMM	4 #10 CAN	110700

Preparation Instructions

- 1.) Place 1/2 C Granola in Parfait Cup
- 2.) Add 1/2 C Yogurt to Parfait Cup
- 3.) Add 1/2 C Fruit to Parfait Cup

CCP: Hold for Cold Service at 41 degrees F or below

CCP: No bare hand contact with ready to eat food; utilize proper hand washing and gloving techniques.

Headstart Sloppy Joe

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20343
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
SAUCE SLOPPY JOE	2 #10 CAN	860166
BUN HAMB WHT WHE 4"	100 Each	248151
BEEF GRND	17 Pound	110520

Preparation Instructions

- 1.) Thaw beef in refrigeration unit for 24 hours prior to cooking
 - 2.) Place beef in tilt skillet and brown; drain
 - 3.) Combine Manwich Mix and Beef, Bring to boil; allow to simmer 5 minutes
 - 4.) Transfer to deep full steam pans
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs
CCP: Hold for Hot Service at 135 degrees F or greater
- Serve:
- 1.) Place 1.5 oz Manwich Beef on (1) one whole grain bun. Serve

Green Peas

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20406
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
PEAS SWT MXD SV	4 #10 CAN	256935

Preparation Instructions

No Preparation Instructions available.

Head Start Tex-Pro Taco Salad

Servings:	100.00	Category:	Entree
Serving Size:	1.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20549
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
BEEF GRND	11 5/14 Pound	110520
Tex Pro Taco Mix	100 Serving	201183
CHEESE CHED MLD SHRD 4-5 LOL	3 Pound 2 Ounce (50 Ounce)	150250

Preparation Instructions

- 1) Brown beef in tilt skillet until internal temperature of 165 degrees F or greater for minimum 15 secs.
 - 2) Combine Beef, 1 package taco mix, and 1.5 Gallon Water.
 - 3) Bring to boil - allow to simmer 5 minutes - stir frequently to prevent scorching
 - 4.) Head Start: Serve 1 oz Taco Beef with 0.5 oz Shredded Cheese
 - 5.) K-5: Serve 1.5 oz Taco Beef with 0.5 oz Shredded Cheese
- CCP: Cook beef to an internal temperature of 165 degrees F for 15 seconds or longer
CCP: Hold at 135 degrees F or greater for hot service
CCP: Hold for Cold Service at 41 degrees F or below

Walking Chili Cheese Nachos

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22840
School:			

Ingredients

Description	Measurement	DistPart #
CHILI W/BEANS FRSH	3 Gallon 1 Pint (50 Cup)	855847
SAUCE CHS CHED	8 Pound 9 Ounce (137 Ounce)	271081
CHIP NACHO CHS R/F TOP N GO	50 Package	815803
CHIP TORTL TOP N GO WGRAIN 44-1.4Z	50 Each	818222

Preparation Instructions

- 1.) Warm chili and cheese per instructions
- 2.) Serve 1 ea of Doritos or Tostitos Chips topped with 1/2 C Chili and 1.37 oz Cheese

Shoe String French Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22849
School:			

Ingredients

Description	Measurement	DistPart #
FRIES 1/4IN SS XLNG	18 Pound 12 Ounce (300 Ounce)	200611

Preparation Instructions

No Preparation Instructions available.

Mini Corn Dogs

Servings:	100.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30637

Ingredients

Description	Measurement	DistPart #
CORN DOG TKY WGRAIN .67Z CN 2-5# HOR	600 Each	864190

Preparation Instructions

No Preparation Instructions available.

Lasagna

Servings:	100.00	Category:	Entree
Serving Size:	1.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30638

Ingredients

Description	Measurement	DistPart #
ENTREE LASAGNA MT & SCE	1 1/5 Package	195456

Preparation Instructions

PREHEAT OVEN. REMOVE PLASTIC OVERWRAP AND LABEL FROM TRAY. TENT ALUMINUM LID OVER PRODUCT TRAY AND PLACE PRODUCT TRAY ON BAKING SHEET. PLACE BAKING SHEET WITH PRODUCT ON MIDDLE OVEN RACK IN PREHEATED OVEN AND COOK FOR SPECIFIED TIME. CONVECTION, 325°F, THAWED: 60 - 70 MIN, FROZEN: 100 - 110 MIN, CONVENTIONAL (HOME), 375°F, THAWED: 80 - 90 MIN, FROZEN: 150 - 160 MIN. CAREFULLY REMOVE PRODUCT FROM OVEN (LIFT PAN FROM SIDES - DO NOT LIFT FROM CORNERS. TO AVOID SPILLING, ALWAYS SUPPORT BOTTOM OF PAN WITH A BAKING SHEET.) ON THE BAKING SHEET, AND LET STAND FOR 15 MINUTES PRIOR TO SERVING.

Corn on the Cob

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30639

Ingredients

Description	Measurement	DistPart #
CORN COB EARS 5.5IN	100 Each	303593

Preparation Instructions

Boil Corn until tender

Apple Slices

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30640

Ingredients

Description	Measurement	DistPart #
APPLE FRSH SLCD	200 Package	473171

Preparation Instructions

1.) Rinse apples thoroughly

CCP: Utilize proper sanitation methods for ready to eat foods: wash hands, use clean gloves

2.) Place apples in serving dish

3.) Cover and store in cool storage until time of service

CCP: Receive, store, hold, and serve at 41 degrees F or below

Sliced Ham

Servings:	100.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30641

Ingredients

Description	Measurement	DistPart #
HAM SMKHSE FLT W/A SLCNG	1 9/16 Package	605301

Preparation Instructions

TO HEAT PLACE IN ROASTING PAN WITH 1" WATER AND BAKE AT 350 DEGREES FOR 1 TO 1 1/2 HOURS UNTIL SERVING TEMPERATURE IS REACHED, GENERALLY 150 DEGREES.

BBQ Rib Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30643
School:			

Ingredients

Description	Measurement	DistPart #
PORK RIB PTY CKD BBQ CN 100-2.5Z GCHC	100 Each	100640
Bimbo Bakeries WG Hamburger Buns	100 1 bun	78700-80198 R11

Preparation Instructions

No Preparation Instructions available.

Head Start Chicken Patty on Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30698
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
White Buns	100 Each	78700-80021-32R11
CHIX PTY BRD WGRAIN FC 3.54Z	100 Each	281622

Preparation Instructions

- 1.) Preheat oven to 375 degrees F
 - 2.) Place chicken patties in steam table pan
 - 3.) Bake 6-8 mins until internal temperature @ 165 degrees F
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum of 15 seconds
CCP: Hold for Hot Service at 135 degrees F or greater
- SERVE:
- 4.) Place one (1) chicken patty on one (1) bun.
- CCP: No bare hand contact with ready to eat foods; utilize proper hand washing and gloving techniques.

Walking Chili Cheese Crackers

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30871
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
CHILI W/BEANS FRSH	3 Gallon 1 Pint (50 Cup)	855847
SAUCE CHS CHED	8 Pound 9 Ounce (137 Ounce)	271081
CHIP NACHO CHS R/F TOP N GO	50 Package	815803
CRACKER SALTINE MINI WGRAIN 300-.39Z	200 Package	522150

Preparation Instructions

No Preparation Instructions available.

Yogurt Parfait with Cheerios

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-31220
School:			

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR	2 Gallon 1 1/2 Cup (33 1/2 Cup)	811500
PEACH DCD 6-10 COMM	4 #10 CAN	110700
CEREAL CHEERIOS BULK	9 Gallon 1 Quart 1 Pint (150 Cup)	455873

Preparation Instructions

- 1.) Place 1-1/2 C Cheerios in Parfait Cup
- 2.) Add 1/2 C Yogurt to Parfait Cup
- 3.) Add 1/2 C Fruit to Parfait Cup

CCP: Hold for Cold Service at 41 degrees F or below

CCP: No bare hand contact with ready to eat food; utilize proper hand washing and gloving techniques.

Head Start Tex-Pro Chili

Servings:	100.00	Category:	Entree
Serving Size:	0.33 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31272
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
Ground Beef, frozen	17 Pound	
TOMATO PASTE 26%	1 #10 CAN	100196
ONION DCD IQF	1 Pound	261521
BEAN KIDNEY RED LT	4 #10 CAN	118788
SPICE CHILI POWDER 38Z MEXENE	1 Ounce	847171
Tex Pro Chili Mix	1 Package	

Preparation Instructions

No Preparation Instructions available.

Meatloaf2

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-31770

Ingredients

Description	Measurement	DistPart #
OATS QUICK HOT CEREAL	2 Pound 10 Ounce (42 Ounce)	240869
ONION DEHY SUPER TOPPER	1 Pint 1 Cup (3 Cup)	223255
JUICE TOMATO 100	1 Pint 7 Fluid Ounce (23 Fluid Ounce)	893930
EGG SHL MED A GRD	6 Each	206547
BEEF GRND	16 3/4 Pound	110520
KETCHUP LO SOD	1/2 Gallon	645922

Preparation Instructions

- 1.) Combine all ingredients and form into a meatloaf in full pans.
 - 2.) Bake in Convection Oven: 375 degrees for 20 minutes or until reaches internal temperature of 165 degrees for 15 seconds
 - 3.) Add Ketchup on top
- CCP: Heat to 165 °F or higher for at least 15 seconds.
CCP: Hold for hot service at 135 °F or higher.
- 4.) Serve in 2/3 Cup portions (approximately 24 per pan)

Sausage Patty

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48777

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	277722

Preparation Instructions

No Preparation Instructions available.

Breakfast Biscuit

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48778

Ingredients

Description	Measurement	DistPart #
DOUGH BISC WGRAIN EZ SPLIT	100 Each	269210

Preparation Instructions

No Preparation Instructions available.

Honey Sriracha Chicken Wings

Servings:	100.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48782

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD SRIRACHA	600 Each	750892

Preparation Instructions

No Preparation Instructions available.

Breaded Chicken Wings

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48783

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK HMSTYL	37 Pound 8 Ounce (600 Ounce)	672422

Preparation Instructions

No Preparation Instructions available.

Hash Brown

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48784
School:	Owsley County Elementary School (K-5)		

Ingredients

Description	Measurement	DistPart #
HASHBROWN PTY	100 Each	201146

Preparation Instructions

No Preparation Instructions available.

Waffle

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48785

Ingredients

Description	Measurement	DistPart #
WAFFLE WGRAIN	100 Each	138652

Preparation Instructions

No Preparation Instructions available.

Broccoli with Cheese

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48786

Ingredients

Description	Measurement	DistPart #
BROCCOLI CUTS IQF	3 Gallon 1 Pint (50 Cup)	285590
CHEESE AMER 160CT SLCD	50 Slice	150260

Preparation Instructions

No Preparation Instructions available.

Pizza Crunchers

Servings:	100.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48788

Ingredients

Description	Measurement	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	400 Each	143271

Preparation Instructions

No Preparation Instructions available.

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48789

Ingredients

Description	Measurement	DistPart #
BEEF GRND	12 9/16 Pound	110520
Tex Pro Taco Mix	100 Serving	201183
CHEESE CHED MLD SHRD 4-5 LOL	3 Pound 2 Ounce (50 Ounce)	150250

Preparation Instructions

- 1) Brown beef in tilt skillet until internal temperature of 165 degrees F or greater for minimum 15 secs.
 - 2) Combine Beef, 1 package taco mix, and 1.5 Gallon Water.
 - 3) Bring to boil - allow to simmer 5 minutes - stir frequently to prevent scorching
 - 4.) K-5: Serve 1.5 oz Taco Beef with 0.5 oz Shredded Cheese
 - 5.) Head Start: Serve 1 oz Taco beef with 0.5 oz Shredded Cheese
- CCP: Cook beef to an internal temperature of 165 degrees F for 15 seconds or longer
CCP: Hold at 135 degrees F or greater for hot service
CCP: Hold for Cold Service at 41 degrees F or below

Doritos foe Walking Taco

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48790

Ingredients

Description	Measurement	DistPart #
CHIP NACHO CHS R/F TOP N GO	100 1 PKG (1.4oz)	815803

Preparation Instructions

No Preparation Instructions available.

Chicken Bites

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48791

Ingredients

Description	Measurement	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD	500 Each	536790

Preparation Instructions

No Preparation Instructions available.

Breadstick

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48792

Ingredients

Description	Measurement	DistPart #
BREADSTICK WGRAIN 1Z	100 Each	406321

Preparation Instructions

No Preparation Instructions available.

Mixed Vegetables or Key West Veggies

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48793

Ingredients

Description	Measurement	DistPart #
VEG BLND KEY WEST	6 Gallon 1 Quart (100 Cup)	164090

Preparation Instructions

No Preparation Instructions available.

Sandwich Trimmings

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48794

Ingredients

Description	Measurement	DistPart #
LETTUCE JAMMERS	3 Gallon 1 Pint (50 Cup)	249111
TOMATO 6X6 LRG	3 Gallon 1 Pint (50 Cup)	199001

Preparation Instructions

Slice Tomatoes and place in pan

Separate lettuce jammers and place in pan

Can be served in half cup portions or self serve on line

Fried Apples

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48795

Ingredients

Description	Measurement	DistPart #
APPLE SLCD 6-10 COMM	3 Gallon 1 Pint (50 Cup)	120500
SUGAR BROWN LT	1 Pint	860311
BUTTER ALT LIQ	1/4 Package	130541

Preparation Instructions

Combine All Ingredients

Cook according to combi program until reached internal temperature of 165 degrees F and reaches desired tenderness

Toasted Cheese

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48800
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	100 Each	266547
CHEESE AMER 160CT SLCD	100 Slice	350207

Preparation Instructions

Add one slice of cheese on 1 slice of bread. Place on sheet pan and bake 350 degrees F until cheese is melted

Shredded Lettuce

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48803
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
LETTUCE SHRD TACO 1/8CUT	3 Gallon 1 Pint (50 Cup)	242489

Preparation Instructions

Item is ready to eat. Place in pan for self service of 1/2 Cup bowls for full service

Diced Tomatoes

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48805
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
TOMATO DCD PETITE	3 Gallon 1 Pint (50 Cup)	498871

Preparation Instructions

Item is ready to eat. Portion in 1/2 Cup bowls for full service or in large pan with 1/2 Cup ladle for self-service

Wonder Bites

Servings:	100.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48806
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
BEEF DIPPERS WONDER BITE	400 Each	770817

Preparation Instructions

Bake to an internal temperature of 165 degrees F

Grilled Cheese

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48807
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	200 Each	266547
CHEESE AMER 160CT SLCD	400 Slice	350207

Preparation Instructions

Add four slices of cheese between 2 slices of bread. Place on sheet pan and bake 350 degrees F until cheese is melted

Buffalo Chicken Dip ***ADD CREAM CHEESE***

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48809
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
CHIX CKD SHRD WHT IQF	12 Pound 8 Ounce (200 Ounce)	617760
SAUCE BUFF WNG	1 Quart 1 Pint (6 Cup)	886640
DRESSING RNCH	1 Quart 1 Pint (6 Cup)	631430
CHEESE MONTRY JK SHRD FTHR	1 Quart 1 Cup (5 Cup)	469947

Preparation Instructions

Heat chicken to 165 degrees F

Add cream cheese, ranch, and buffalo sauce. Mix well

Add Cheese on top. Put in oven to melt cheese.

Cheeseburger Mac

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48810
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
BEEF GRND 40 COMM	7 Pound 8 Ounce (120 Ounce)	110520
CHEESE CHED REDC FAT SHRD 6-5 COMM	7 Pound 8 Ounce (120 Ounce)	448010
PASTA ELBOW MACAR 51 WGRAIN	3 Quart 1/2 Cup (12 1/2 Cup)	229941

Preparation Instructions

Brown beef in tilt skillet - season with Garlic Powder, Salt and Pepper to Taste

Cook Noodles according to package instructions until tender

Combine Browned beef, cooked noodles, and cheese - Use milk to thin if needed

Popcorn Chicken

Servings:	100.00	Category:	Entree
Serving Size:	12.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48811
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	327120

Preparation Instructions

No Preparation Instructions available.

Chicken Alfredo

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48813
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
CHIX STRP 30 COMM	15 Pound 10 Ounce (250 Ounce)	691971
PASTA FETTUCCINI CKD	6 Gallon 1 Quart (100 Cup)	835890
SAUCE ALFREDO FZ	1 1/2 Gallon	155661

Preparation Instructions

Heat chicken to an internal temperature of 165 degrees F

Thaw noodles

Combine all ingredients and place in combi to thoroughly heat to an internal temperature of 165 degrees F

General Tso's Chicken

Servings:	100.00	Category:	Entree
Serving Size:	3.90 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48814
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
ENTREE KIT GEN TSO'S CHIX	24 Pound 6 Ounce (390 Ounce)	199341

Preparation Instructions

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. - Heat to internal temperature of 165 degrees F

FOR SAUCE PLACE BAG IN BOILING WATER FOR 10-12 MINUTES. THEN COMBINE CHICKEN AND SAUCE. MIX WELL UNTIL CHICKEN IS COATED.

Lo Mein Noodles

Servings:	100.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48815
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
PASTA FETTUCCINI CKD	3 Gallon 1 Pint (50 Cup)	835890
SAUCE SOY	1/2 Cup	358634

Preparation Instructions

KEEP REFRIGERATED TO MAINTAIN INTEGRITY OF PRODUCT. DROP BAG IN BOILING WATER FOR 30 SECONDS.

Combine with Soy Sauce and Serve

Fried Rice

Servings:	100.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48816
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
RICE FRD VEG	3 Gallon 1 Pint (50 Cup)	198414

Preparation Instructions

No Preparation Instructions available.

1% White Milk - PF

Servings:	100.00	Category:	Milk
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48830
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
1 % Lowfat Unflavored	100 8 oz	4752

Preparation Instructions

No Preparation Instructions available.

1% Chocolate Milk - PF

Servings:	100.00	Category:	Milk
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48831
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
1% Chocolate Milk	100 cup	13875

Preparation Instructions

No Preparation Instructions available.

Bacon

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48832
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
Gordon Choice Smoked Laid-Out Bacon, Thick Sliced, Precooked, Fresh, 100 Ct Avg Package, 3/Case	200	590495

Preparation Instructions

HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

Tortilla Wrap

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48834
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 9"	100 Each	523610

Preparation Instructions

THIS IS A REFRIGERATED PRODUCT THAT CAN BE USED DIRECTLY FROM THE BAG.

Strawberries with Marshmallows

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48841
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
STRAWBERRY DCD 1/2" IQF	6 Gallon 1 Quart (100 Cup)	621420
MARSHMALLOW MINI	3 Gallon 1 Pint (50 Cup)	191736

Preparation Instructions

Combine Ingredients and serve cold

Bacon, Egg and Cheese Biscuit

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48864
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
EGG OMELET CHS COLBY	100 Each	240080
Gordon Choice Smoked Laid-Out Bacon, Thick Sliced, Precooked, Fresh, 100 Ct Avg Package, 3/Case	100	590495
DOUGH BISC WGRAIN EZ SPLIT	100 Each	269210

Preparation Instructions

Prepare egg per "Cheesy Egg Omelet" Recipe
Prepare Bacon per "Bacon" Recipe
Prepare biscuits per "Breakfast Biscuit" Recipe
Combine 1 of each and serve

Assorted Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48888

Ingredients

Description	Measurement	DistPart #
CEREAL LUCKY CHARMS CUP 60-2Z GENM	25 Container	105840
CEREAL COCOA PUFFS CUP 60-2Z GENM	25 Each	105850
Cinnamon Toast Crunch 2 Oz Bowl	25	105931
CEREAL TRIX R/S CUP 2Z 60CT	25 Each	383189

Preparation Instructions

No Preparation Instructions available.

Choice of Donuts

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48889

Ingredients

Description	Measurement	DistPart #
DONUT PWDRD MINI IW	50 Package	738201
Super Bakery Mini Chocolate Donuts, Individually Wrapped	50	738181

Preparation Instructions

No Preparation Instructions available.

Assorted Juice Cup

Servings:	75.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48894
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
JUICE APPLE 100% FRSH	25 Each	118921
JUICE ORNG 100% FRSH	25 Each	118930
JUICE GRP 100% FRSH	25 Each	118940

Preparation Instructions

No Preparation Instructions available.

Assorted Poptarts

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48897
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
Fudge Pop-Tarts	25	452082
PASTRY POP-TART WGRAIN STRAWB	25 Package	123031
PASTRY POP-TART WGRAIN CINN	25 Package	123081
Blueberry Pop-Tarts	25	865101

Preparation Instructions

No Preparation Instructions available.

French Toast

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48903
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
EGGO Whole Grain Mini Original French Toast, Frozen, Individually Wrapped, 3.03 Oz Bag, 72/Case	100 Package	498442
SYRUP PANCK MAPL	100 Each	433745

Preparation Instructions

No Preparation Instructions available.

Sausage & Egg Breakfast Bowls

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48906
School:	Owsley County High School (Gr 9-12)		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	277722
EGG OMELET CKD	100 Each	300790
HASHBROWN PTY	100 Each	201146
SAUCE CHS QUESO BLANCO FZ	1 Gallon 2 Quart 1 Cup (25 Cup)	722110

Preparation Instructions

No Preparation Instructions available.

Sliced Cucumbers

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48925
School:	Owsley County Middle/High School (Gr 6-8)		

Ingredients

Description	Measurement	DistPart #
Cucumber	50	16P98

Preparation Instructions

No Preparation Instructions available.

Bean Burrito

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48951
School:	Owsley County Elementary School (K-5)		

Ingredients

Description	Measurement	DistPart #
Bean and Cheese Burrito	100 Each	787247

Preparation Instructions

No Preparation Instructions available.

Yogurt with Graham Crackers

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48955
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
YOGURT CHERRY TRPL L/F	50 Each	186911
YOGURT VAR PK L/F RASPB/PCH	50 Each	551741
CRACKER GRHM HNY MAID LIL SQ	100 Package	503370

Preparation Instructions

No Preparation Instructions available.

Hot Ham and Cheese Sandwich - HEADSTART

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48958
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
TURKEY HAM UNCURED	200 Slice	690041
CHEESE SLCD YEL	100 Slice	334450
BUN HAMB WGRAIN 3.5 10-12CT GCHC	100 Each	266545

Preparation Instructions

No Preparation Instructions available.

Toast

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48965
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	100 Each	266547

Preparation Instructions

Add one slice of cheese on 1 slice of bread. Place on sheet pan and bake 350 degrees F until cheese is melted

Cheeseburger - Headstart

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48975
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD	100 Piece	150260
BEEF PTY W/SPP HMSTYL FC IQF 40 COMM	100 Each	579490
BUN HAMB WGRAIN 3.5 10-12CT GCHC	100 Each	266545

Preparation Instructions

- 1.) Preheat Combi to 350 degrees F
 - 2.) Place hamburgers in steam table pan
 - 3.) Bake 15-20 minutes until internal temperature of 165 degrees F
CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 seconds
 - 4.) Place Cheese on cold service line; may pull apart and place in steam table pan (on ice) for easier access during service
CCP: Hold for Cold Service at 41 degrees F or below
CCP: No bare hand contact with ready to eat food; utilize proper hand washing and gloving techniques.
- SERVE:
- 5.) Place one (1) hamburger patty and one (1) slice of cheese on one (1) bun.

Tortilla Chips - HeadStart

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48977
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
Tostitos Baked Scoops Tortilla Chips, Reduced-Fat	100	696871

Preparation Instructions

No Preparation Instructions available.

Chicken Patty on Bun - HEAD START

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48978
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 4Z	100 Each	641402
BUN HAMB WGRAIN 3.5 10-12CT GCHC	100 Each	266545

Preparation Instructions

1.) Preheat oven to 375 degrees F

2.) Place chicken patties in steam table pan

3.) Bake 6-8 mins until internal temperature @ 165 degrees F

CCP: Cook to an internal temperature of 165 degrees F or greater for minimum of 15 seconds

CCP: Hold for Hot Service at 135 degrees F or greater

SERVE:

4.) Place one (1) chicken patty on one (1) bun.

CCP: No bare hand contact with ready to eat foods; utilize proper hand washing and gloving techniques.

Hash Brown Triangle

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48979
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
HASHBROWN TRIANGLE	100 Each	141520

Preparation Instructions

No Preparation Instructions available.

Cheerios

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-48980
School:	Owsley County Elementary Head Start (3-5yo)		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS WGRAIN BWL	100 Each	264702

Preparation Instructions

No Preparation Instructions available.

Tortilla Wrap - Head Start

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48993
School:	Owsley County Elementary Head Start (1-2yo)		

Ingredients

Description	Measurement	DistPart #
TORTILLA WHT CORN MINI 4.5"	200 Each	603551

Preparation Instructions

No Preparation Instructions available.

Hamburger - Headstart 1-2yo

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48994
School:	Owsley County Elementary Head Start (1-2yo)		

Ingredients

Description	Measurement	DistPart #
BEEF PTY W/SPP HMSTYL FC IQF 40 COMM	100 Each	579490
BUN HAMB WGRAIN 3.5 10-12CT GCHC	100 Each	266545

Preparation Instructions

- 1.) Preheat Combi to 350 degrees F
 - 2.) Place hamburgers in steam table pan
 - 3.) Bake 15-20 minutes until internal temperature of 165 degrees F
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 seconds
- 4.) Place Cheese on cold service line; may pull apart and place in steam table pan (on ice) for easier access during service
- CCP: Hold for Cold Service at 41 degrees F or below
- CCP: No bare hand contact with ready to eat food; utilize proper hand washing and gloving techniques.
- SERVE:
- 5.) Place one (1) hamburger patty and one (1) slice of cheese on one (1) bun.