

# **Cookbook for Owsley County Elementary School (K-5)**

**Created by HPS Menu Planner**

# Table of Contents

**Sausage Biscuit**

**Choice of Donuts**

**Assorted Cereal**

**Red Delicious Apple**

**Assorted Juice Cup**

**Oven Fried Drumsticks**

**Hot Ham and Cheese Sandwich**

**Green Peas**

**Creamy Mashed Potatoes**

**Mixed Fruit**

**Dinner Roll**

**Salad with Egg Box**

**Breakfast Pizza**

**Assorted Poptarts**

**Fresh Orange**

**Sausage Patty**

**Cheesy Egg Omelet**

**Sliced Cucumbers**

**Hash Brown**

**Fried Apples**

**Breakfast Biscuit**

**Waffle**

**Chicken Biscuit**

**Yogurt Parfait with Granola**

**Pepperoni Pizza**

**Carnival Corn Dog**

**Seasoned Green Beans**

**Golden Corn**

**Pears**

**French Toast**

**Chicken Patty on Bun**

**Sandwich Trimmings**

**Cooked Carrots**

**Shoe String French Fries**

**Banana**

**Bean Burrito**

**Tex-Pro Chili**

**Vegetable Soup**

**Baked Potato**

**Steamed Broccoli**

**Strawberries**

**Peach Cup**

**Crackers**

**Honey Sriracha Chicken Wings**

**Breaded Chicken Wings**

**Celery Sticks with Ranch**

**Broccoli with Cheese**

**Bosco Stick**

**Tex-Pro Taco Salad**

**Chicken Fajita**

**Corn and Black Bean Fiesta**

**Refried Beans**

**Pineapple Tidbits**

**Seedless Grapes**

**Tortilla Wrap**

**Tortilla Chips**

**Cheeseburger**

**Crispy Fish Sandwich**

**Baked Beans**

**Potato Wedges**

**Bacon, Egg and Cheese Biscuit**

**Pizza Crunchers**

**Chicken Tenders**

**Lasagna**

**Chicken Quesadilla**

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

**Crispy Fish Sticks**

**California Veggies**

**Calzone**

**BBQ Pork Sandwich**

**Roasted Red Potatoes**

**Mini Corn Dogs**

**Cheeseburger Mac**

**Chicken Nuggets**

**Mixed Vegetables or Key West Veggies**

**Tater Tots**

**Sausage & Egg Breakfast Bowls**

**Homemade Spaghetti**

**Chicken Bites**

**Breadstick**

**Grilled Cheese**

**Chicken Alfredo**

**Walking Taco**

**Diced Tomatoes**

**Shredded Lettuce**

**Doritos for Walking Taco**

**General Tso's Chicken**

**Popcorn Chicken**

**Stir Fry Vegetables**

**Lo Mein Noodles**

**Fried Rice**

**Homestyle Chicken Casserole**

**Wonder Bites**

**Carrots with Ranch**

# Sausage Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	Reheat until 165 degrees F or greater for minimum 15 seconds	277722
DOUGH BISC WGRAIN EZ SPLIT	100 Each	<b>BAKE</b> Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 33-37 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 21-25 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 20-22 minutes in a convection oven.	269210

## Preparation Instructions

- 1.) Preheat oven to 350 degrees F
  - 2.) Line baking sheets with parchment paper
  - 3.) Arrange sausage patties in single layer on parchment lined baking sheets.
- 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
- 1.) Preheat oven to 375 degrees F (from frozen)
  - 2.) Arrange biscuits on baking sheets in single layer
  - 3.) Bake 16-18 minutes from frozen; 8-10 minutes from thawed
- CCP: No bare hand contact with ready to eat food; utilize proper handwashing and gloving techniques.
- SERVE:
- 1.) Place 1 sausage patty in the middle of 1 biscuit. Serve.
- CCP: Hold for Hot Service at 135 degrees F or greater
- CCP: No bare hand contact with ready to eat food; utilize proper handwashing and gloving techniques.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.000
<b>Grain</b>	2.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	440.00
<b>Fat</b>	31.00g
<b>SaturatedFat</b>	11.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	500.00mg
<b>Carbohydrates</b>	29.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	12.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 120.00mg	<b>Iron</b> 2.32mg

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

## Nutrition - Per 100g

No 100g Conversion Available



# Choice of Donuts

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-48889

## Ingredients

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

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	295.00
<b>Fat</b>	13.50g
<b>SaturatedFat</b>	6.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	300.00mg
<b>Carbohydrates</b>	41.50g
<b>Fiber</b>	2.50g
<b>Sugar</b>	19.00g
<b>Protein</b>	4.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 13.50mg	<b>Iron</b> 0.50mg

\*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**

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**No 100g Conversion Available**

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# Assorted Cereal

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-48888

## Ingredients

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

## Preparation Instructions

Product is Ready to Eat

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	165.00		
<b>Fat</b>	2.00g		
<b>SaturatedFat</b>	0.13g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	222.50mg		
<b>Carbohydrates</b>	35.00g		
<b>Fiber</b>	2.25g		
<b>Sugar</b>	11.75g		
<b>Protein</b>	2.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	90.00mg	<b>Iron</b>	2.63mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Red Delicious Apple

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS RED	100 Piece		256662

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	1.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	66.60		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.30mg		
<b>Carbohydrates</b>	18.00g		
<b>Fiber</b>	3.10g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	0.30g		
<b>Vitamin A</b>	69.12IU	<b>Vitamin C</b>	5.89mg
<b>Calcium</b>	7.68mg	<b>Iron</b>	0.15mg

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### Nutrition - Per 100g

No 100g Conversion Available

# Assorted Juice Cup

<b>Servings:</b>	75.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-48894
<b>School:</b>	Owsley County High School (Gr 9-12)		

## Ingredients

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

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	63.33		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.40mg		
<b>Carbohydrates</b>	15.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	0.03g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	7.07mg	<b>Iron</b>	0.33mg

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Oven Fried Drumsticks

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD	100 Piece	<b>BAKE</b> Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. <b>CONVECTION</b> Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.	603391

## Preparation Instructions

1. Preheat oven to 350°F.
2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release.
3. Heat for 25-30 minutes

For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

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



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.750
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	220.00
<b>Fat</b>	13.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	530.00mg
<b>Carbohydrates</b>	6.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	19.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 14.00mg	<b>Iron</b> 1.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Hot Ham and Cheese Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM UNCURED	300 Slice	Place 3 slices of ham on baking sheet, top with 1 slice of cheese. Repeat until pan is full. Place pan in oven on 350 degrees for 5-10 minutes until hot. Internal temp 165 degrees. Place hot ham and cheese on bun. Serve.	690041
CHEESE SLCD YEL	100 Slice		334450
BUN HAMB WHT WHE 4"	100 Each		248151

## Preparation Instructions

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

1.) Place three (4) oz of ham and one (1) slice of cheese on bun. Serve.

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

For Hot Ham and Cheese:

1.) Place three (4) oz of ham and one (1) slice of cheese on pan

2.) Warm Ham and Cheese until cheese is melted

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.548
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	338.11
<b>Fat</b>	13.67g
<b>SaturatedFat</b>	4.55g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	68.81mg
<b>Sodium</b>	753.60mg
<b>Carbohydrates</b>	30.07g
<b>Fiber</b>	3.00g
<b>Sugar</b>	5.55g
<b>Protein</b>	21.81g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 32.02mg	<b>Iron</b> 2.15mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Green Peas

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

## Ingredients

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

## Preparation Instructions

- 1.) Empty peas into a deep steam table pan
  - 2.) Heat and Serve
- CCP: Hold for Hot Service at 135 degrees F or greater

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.517

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	72.43
<b>Fat</b>	0.52g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	144.85mg
<b>Carbohydrates</b>	12.42g
<b>Fiber</b>	3.10g
<b>Sugar</b>	6.21g
<b>Protein</b>	4.14g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 25.87mg	<b>Iron</b> 1.45mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Creamy Mashed Potatoes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL	2 1/2 Package	<p>) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN. 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION. 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE. 4)RE-FRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.</p> <p>CCP: Internal temperature of 165 degrees F or greater for minimum 15 secs.</p> <p>CCP: Hold at 135 degrees or greater</p>	613738

## Preparation Instructions

1. POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN.
  - 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION.
  - 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE.
  - 4)RE-FRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.
- CCP: Internal temperature of 165 degrees F or greater for minimum 15 secs.
- CCP: Hold at 135 degrees or greater

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.088

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	252.03
<b>Fat</b>	2.80g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	1036.12mg
<b>Carbohydrates</b>	47.61g
<b>Fiber</b>	2.80g
<b>Sugar</b>	0.00g
<b>Protein</b>	5.60g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 28.00mg	<b>Iron</b> 0.84mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Mixed Fruit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT MIXED XL/S 6-10 COMM	4 #10 CAN	Ready to eat	120520

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.520
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	62.08		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	5.17mg		
<b>Carbohydrates</b>	15.52g		
<b>Fiber</b>	1.03g		
<b>Sugar</b>	12.42g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

### Nutrition - Per 100g

No 100g Conversion Available



# Dinner Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST WHEAT	100 Each	Warm and serve	112401

## Preparation Instructions

- 1.) Preheat oven to 350 degrees
  - 2.) Place rolls on parchment paper lined sheet pan
  - 3.) Place in oven 5-10 Minutes until Golden Brown
- CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs  
CCP: No bare hand contact with ready to eat food; utilize proper handwashing and gloving techniques.  
CCP: Hold for Hot Service at 135 degrees F or greater
- 4.) Store in warming unit, covered, until served.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.250
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	140.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.20mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Salad with Egg Box

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	12 Gallon 2 Quart (200 Cup)	Combine 2 Cups of Lettuce, 1/2 Egg, 2 pkgs of crackers, 2 pkgs croutons, 1/4 C of Cheese and 1 packet of ranch dressing in each salad box	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	READY_TO_EAT Ready to use.	661022
CHEESE CHED MLD SHRD 4-5 LOL	1 Gallon 2 Quart 1 Cup (25 Cup)	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH BTRMLK LT PKT 60-1.5Z	100 Each		483621

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

Combine 2 Cups of Lettuce, 1/2 Egg, 2 pkgs of crackers, 2 pkgs croutons, 1/4 C of Cheese and 1 packet of ranch dressing in each salad box

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.875
<b>Grain</b>	1.750
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.500
<b>RedVeg</b>	0.124
<b>OtherVeg</b>	0.376
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	446.00
<b>Fat</b>	20.50g
<b>SaturatedFat</b>	6.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	122.50mg
<b>Sodium</b>	917.00mg
<b>Carbohydrates</b>	47.50g
<b>Fiber</b>	4.50g
<b>Sugar</b>	7.50g
<b>Protein</b>	17.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 291.50mg	<b>Iron</b> 5.74mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Breakfast Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS	100 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. <b>NOTE:</b> Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

## Preparation Instructions

- 1.) Preheat oven to 350 degrees F.
- 2.) Arrange Pizza's in single layer on lightly greased baking pan
- 3.) Bake for 15-17 minutes

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

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.000
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	200.20
<b>Fat</b>	7.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	15.00mg
<b>Sodium</b>	320.00mg
<b>Carbohydrates</b>	26.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	9.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 150.02mg	<b>Iron</b> 1.69mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Assorted Poptarts

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-48897
<b>School:</b>	Owsley County High School (Gr 9-12)		

## Ingredients

Description	Measurement	Prep Instructions	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

Product is Ready to Eat

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	172.50
<b>Fat</b>	2.75g
<b>SaturatedFat</b>	0.88g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	117.50mg
<b>Carbohydrates</b>	36.50g
<b>Fiber</b>	3.00g
<b>Sugar</b>	14.75g
<b>Protein</b>	2.25g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 130.00mg	<b>Iron</b> 1.80mg

\*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

No 100g Conversion Available



# Fresh Orange

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

## Ingredients

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

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.250
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	44.10
<b>Fat</b>	0.25g
<b>SaturatedFat</b>	0.05g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	0.00mg
<b>Carbohydrates</b>	10.50g
<b>Fiber</b>	2.25g
<b>Sugar</b>	0.00g
<b>Protein</b>	0.95g

**Vitamin A** 207.00IU      **Vitamin C** 43.65mg

**Calcium** 36.00mg      **Iron** 0.08mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Sausage Patty

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	Reheat until 165 degrees F or greater for minimum 15 seconds	277722

## Preparation Instructions

- 1.) Preheat oven to 350 degrees F
  - 2.) Line baking sheets with parchment paper
  - 3.) Arrange sausage patties in single layer on parchment lined baking sheets.
- 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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	230.00		
<b>Fat</b>	22.00g		
<b>SaturatedFat</b>	7.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	170.00mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.72mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Cheesy Egg Omelet

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	100 Each	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF OMELETS IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 21-24 MIN. FROZEN 29-33 MIN. Marketing Tips	240080

## Preparation Instructions

CONVECTION:

- 1.) HEAT OVEN TO 250F.
- 2.) PLACE SINGLE LAYER OF OMELETS IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY.
- 3.) DO NOT COVER. THAWED 21-24 MIN. FROZEN 29-33 MIN.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	120.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	3.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	165.00mg		
<b>Sodium</b>	300.00mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	83.00mg	<b>Iron</b>	1.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Sliced Cucumbers

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-48925
<b>School:</b>	Owsley County Middle/High School (Gr 6-8)		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cucumber	50	BAKE	16P98

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	0.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	0.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Hash Brown

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN PTY	100 Each	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146

## Preparation Instructions

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

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



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	110.00
<b>Fat</b>	6.00g
<b>SaturatedFat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	280.00mg
<b>Carbohydrates</b>	12.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	1.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 10.00mg	<b>Iron</b> 0.20mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Fried Apples

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

## Ingredients

Description	Measurement	Prep Instructions	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

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	52.40		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.00mg		
<b>Carbohydrates</b>	12.64g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	9.64g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Breakfast Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC WGRAIN EZ SPLIT	100 Each	<b>BAKE</b> Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 33-37 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 21-25 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 20-22 minutes in a convection oven.	269210

## Preparation Instructions

- 1.) Preheat oven to 375 degrees F (from frozen)
- 2.) Arrange biscuits on baking sheets in single layer
- 3.) Bake 16-18 minutes from frozen; 8-10 minutes from thawed

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	210.00
<b>Fat</b>	9.00g
<b>SaturatedFat</b>	4.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	330.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	5.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 120.00mg	<b>Iron</b> 1.60mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Waffle

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE WGRAIN	100 Each	<b>READY_TO_EAT</b> 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

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.

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	90.00		
<b>Fat</b>	3.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	5.00mg		
<b>Sodium</b>	135.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	12.00mg	<b>Iron</b>	1.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Chicken Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z	100 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
DOUGH BISC STHRN EZ SPLT	100 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. ----- Place 1 Chicken Patty on 1 Biscuit - Serve	866920

## Preparation Instructions

Chicken:

Conventional Oven

10-12 minutes at 400°F from frozen.

**CONVECTION**

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.

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

Biscuit:

Bake time 19-23 minutes in 325 degrees F convection oven.

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

-----  
Place 1 Chicken Patty on 1 Biscuit - Serve



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.000
<b>Grain</b>	2.250
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	285.00
<b>Fat</b>	12.50g
<b>SaturatedFat</b>	5.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	12.50mg
<b>Sodium</b>	645.00mg
<b>Carbohydrates</b>	31.00g
<b>Fiber</b>	2.50g
<b>Sugar</b>	2.00g
<b>Protein</b>	11.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 141.00mg	<b>Iron</b> 2.60mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Yogurt Parfait with Granola

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-20314
<b>School:</b>	Owsley County Elementary Head Start (3-5yo)		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	2 Gallon 1 1/2 Cup (33 1/2 Cup)	READY_TO_EAT	811500
CEREAL GROLA CRNCHY CLUSTERS	2 Gallon 1 Quart 1 Pint 1/4 Cup (38 1/4 Cup)	READY_TO_EAT	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.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.520
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	262.68		
<b>Fat</b>	1.93g		
<b>SaturatedFat</b>	0.25g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	2.50mg		
<b>Sodium</b>	99.41mg		
<b>Carbohydrates</b>	57.39g		
<b>Fiber</b>	3.32g		
<b>Sugar</b>	34.73g		
<b>Protein</b>	5.35g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	90.00mg	<b>Iron</b>	0.82mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Pepperoni Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 4X6 WGRAIN 50/50	100 Each	<b>BAKE</b> <b>COOKING GUIDELINES. COOK BEFORE SERVING.</b> Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pans. Rotate pans one half turn to prevent cheese from burning. <b>CONVECTION OVEN:</b> Low fan, 350°F for 13 to 16 minutes. <b>CONVENTIONAL OVEN:</b> 400°F for 17 to 20 minutes. <b>NOTE:</b> For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	585940

## Preparation Instructions

- 1.) Place 16 frozen pizzas in 18" x 26" x 12" sheet pans.
  - 2.) Rotate pans one half turn to prevent cheese from burning.
- CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes.  
CONVENTIONAL OVEN: 400°F for 17 to 20 minutes.  
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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.130
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	236.00
<b>Fat</b>	8.70g
<b>SaturatedFat</b>	3.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	12.00mg
<b>Sodium</b>	433.10mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	3.10g
<b>Sugar</b>	5.00g
<b>Protein</b>	11.80g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 190.60mg	<b>Iron</b> 2.20mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Carnival Corn Dog

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN	100 Each	CONVECTION OVEN - 350F DEGREES FOR 24-27 MINUTES. QTY: FULL PAN. CONVENTIONAL OVEN - 350 F FOR 34-36 MINUTES. QTY: FULL PAN. MICROWAVE (1100 WATTS): HIGH 75-85 SECONDS. QTY: 2 THAWED: FRY: 350F FOR 4-5 MINUTES. QTY: 3 CONVECTION OVEN: 350F FOR 14-17 MINUTES. QTY: FULL PAN CONVENTIONAL OVEN: 350F FOR 24-26 MINUTES. QTY: FULL PAN MICROWAVE (1100 WATTS): HIGH FOR 30 SECONDS, TURN, HIGH FOR 30 SECONDS MORE. QTY: 2 Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs	620220

## Preparation Instructions

From Frozen: Oven

- 1.) Preheat oven to 350 degrees F.
- 2.) Arrange corn dogs on baking pan
- 3.) Bake for 7.5 Minutes on one side
- 4.) Flip corn dogs and return to oven
- 5.) Finish cooking for 7.5 minutes until internal temperature of 165 degrees F or higher is reached.

CCP: Heat to internal temperature of 165 degrees F or higher for at least 15 secs.

- 6.) Place in shallow half pans and store in warming unit until time of service

CCP: Hold for Hot Service at 135 degrees F or higher.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	240.00
<b>Fat</b>	9.00g
<b>SaturatedFat</b>	2.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	470.00mg
<b>Carbohydrates</b>	30.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	8.00g
<b>Protein</b>	9.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 100.00mg	<b>Iron</b> 1.50mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Seasoned Green Beans

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV	4 #10 CAN	1.) Place green beans in large deep full pan. Place in combi and utilize canned vegetable option to cook. CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs CCP: Hold at 135 degrees or higher for hot holding.	118737

## Preparation Instructions

- 1.) Pre-Heat Combi oven to 350 degrees
- 2.) Place green beans in deep steam table pan.  
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
- 3.) Portion with #8 (1/2 Cup) Scoop.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.520
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>	
<b>Calories</b>	20.69
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	144.85mg
<b>Carbohydrates</b>	4.14g
<b>Fiber</b>	2.07g
<b>Sugar</b>	2.07g
<b>Protein</b>	1.03g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 3.10mg
<b>Calcium</b> 31.04mg	<b>Iron</b> 0.41mg

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



## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Golden Corn

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN FZ 30 COMM	3 1/4 Gallon	1.) Place in deep steam table pan. 2.) Cook in combi oven utilizing programmed frozen vegetable setting.	120490

## Preparation Instructions

- 1.) Place in deep steam table pan.
  - 2.) Cook in combi oven utilizing programmed frozen vegetable setting.
- 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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.520

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	69.68		
<b>Fat</b>	1.04g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.04mg		
<b>Carbohydrates</b>	16.64g		
<b>Fiber</b>	2.08g		
<b>Sugar</b>	3.12g		
<b>Protein</b>	2.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Pears

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR SLCD 6-10 COMM	4 #10 CAN	Ready to eat	110680

## Preparation Instructions

Product is Ready to Eat

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.520
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	62.08		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	5.17mg		
<b>Carbohydrates</b>	15.52g		
<b>Fiber</b>	2.07g		
<b>Sugar</b>	12.42g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# French Toast

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGGO Whole Grain Mini Original French Toast, Frozen, Individually Wrapped, 3.03 Oz Bag, 72/Case	100 Package	Convection oven: Preheat oven to 350 degrees F. Arrange the product in a single layer on a lined baking sheet. Bake for 10-11 minutes.	498442
SYRUP PANCK MAPL	100 Each		433745

## Preparation Instructions

Convection oven: Preheat oven to 350 degrees F. Arrange the product in a single layer on a lined baking sheet. Bake for 10-11 minutes.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	310.00
<b>Fat</b>	5.00g
<b>SaturatedFat</b>	1.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	230.00mg
<b>Carbohydrates</b>	67.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	33.00g
<b>Protein</b>	4.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 260.00mg	<b>Iron</b> 3.60mg

\*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

No 100g Conversion Available

# Chicken Patty on Bun

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

## Ingredients

Description	Measurement	Prep Instructions	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.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	430.00		
<b>Fat</b>	18.00g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.00mg		
<b>Sodium</b>	760.00mg		
<b>Carbohydrates</b>	41.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	24.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.02mg	<b>Iron</b>	3.03mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Sandwich Trimmings

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-48794

## Ingredients

Description	Measurement	Prep Instructions	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

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	18.70
<b>Fat</b>	0.20g
<b>SaturatedFat</b>	0.05g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	7.83mg
<b>Carbohydrates</b>	4.00g
<b>Fiber</b>	1.10g
<b>Sugar</b>	2.83g
<b>Protein</b>	0.97g
<b>Vitamin A</b> 749.70IU	<b>Vitamin C</b> 12.33mg
<b>Calcium</b> 12.00mg	<b>Iron</b> 0.25mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Cooked Carrots

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD SMTH MED	8 1/4 #10 CAN	1.) Combine all ingredients in a deep full steam table pan. Place in combi on canned vegetable program. 2.) Cook to an internal temperature of 165 degrees F for minimum 15 secs CCP: Hold at 135 degrees or greater	285750
SUGAR BROWN LT	1 Package		860311
BUTTER ALT LIQ NT	1 1/2 Cup		614640

## Preparation Instructions

- 1.) Pre-Heat Combi oven to 350 degrees
- 2.) Place carrots in deep steam table pan.
- 3.) Add Butter to Carrots and Heat.

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

- 4.) Portion with #8 (1/2 Cup) Scoop.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	1.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	100.27		
<b>Fat</b>	3.36g		
<b>SaturatedFat</b>	0.60g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	83.22mg		
<b>Carbohydrates</b>	17.64g		
<b>Fiber</b>	4.27g		
<b>Sugar</b>	13.37g		
<b>Protein</b>	1.42g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	57.15mg	<b>Iron</b>	0.51mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Shoe String French Fries

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/4IN SS XLNG	18 Pound 12 Ounce (300 Ounce)	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7 TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING. CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7 TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES. DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	200611

## Preparation Instructions

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7 TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>	100.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	20.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## Nutrition - Per 100g

<b>Calories</b>	117.58		
<b>Fat</b>	4.70g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	23.52mg		
<b>Carbohydrates</b>	19.99g		
<b>Fiber</b>	1.18g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	1.18g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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# Banana

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT	100 Each	Ready to eat	197769

## Preparation Instructions

Product is Ready to Eat

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	105.00
<b>Fat</b>	0.40g
<b>SaturatedFat</b>	0.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	1.20mg
<b>Carbohydrates</b>	27.00g
<b>Fiber</b>	3.10g
<b>Sugar</b>	14.00g
<b>Protein</b>	1.30g
<b>Vitamin A</b> 75.52IU	<b>Vitamin C</b> 10.27mg
<b>Calcium</b> 5.90mg	<b>Iron</b> 0.31mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Bean Burrito

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bean and Cheese Burrito	100 Each	<p><b>Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Cover sheet pan with parchment paper. Place burritos on pan with flapfacing up. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times mayvary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 16-19 min. Refrigerated: Heat for 10-12 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-23 min. Refrigerated: Heat for 12-14 min. Microwave: Frozen: Heat on High for 45seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 40 seconds. Let rest for 15seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry</b></p>	787247

## Preparation Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM A REFRIGERATED STATE. Cover sheet pan with parchment paper. Place burritos on pan with flapfacing up. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times mayvary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 16-19 min. Refrigerated: Heat for 10-12 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-23 min. Refrigerated: Heat for 12-14 min. Microwave: Frozen: Heat on High for 45seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Refrigerated: Heat for 40 seconds. Let rest for 15seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry

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



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.250
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	326.06
<b>Fat</b>	9.44g
<b>SaturatedFat</b>	3.92g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	17.03mg
<b>Sodium</b>	519.14mg
<b>Carbohydrates</b>	44.08g
<b>Fiber</b>	8.90g
<b>Sugar</b>	1.42g
<b>Protein</b>	16.17g
<b>Vitamin A</b> 6.00IU	<b>Vitamin C</b> 2.00mg
<b>Calcium</b> 15.00mg	<b>Iron</b> 20.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Tex-Pro Chili

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ground Beef, frozen	16 3/4 Pound		
TOMATO PASTE 26%	1 #10 CAN	Add tomato paste, 2 packages Tex-Pro Chili Seasoning and 1 gallon of water to browned beef	100196
ONION DCD IQF	1 Pound	Add diced onions to beef mixture. Stir Well.	261521
BEAN KIDNEY RED LT	4 #10 CAN	Add Red Beans to beef mixture. Stir Well. Bring to a boil. Reduce heat and allow to simmer uncovered for 30 minutes or until thickened. Stir Occasionally.	118788
SPICE CHILI POWDER 38Z MEXENE	1 Ounce	Add additional Chili powder TT.	847171
Tex Pro Chili Mix	1 Package		

## Preparation Instructions

1.) Place ground beef in large stock pot or tilt skillet. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done

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

2.) Remove meat from heat. Drain and return to heat.

3.) Add Tomato Paste, Water, and Diced Onions. Stir well.

4.) Add Red beans. Bring to a boil. Reduce Heat. Simmer uncovered for 30 minutes or until thickened. Stir occasionally.

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

5.) Pour 1 Gallon of Chili into steam table pan.

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

6.) Portion with 1/2 Cup ladle.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.518
<b>OtherVeg</b>	0.053
<b>Legumes</b>	0.517
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	361.78
<b>Fat</b>	13.50g
<b>SaturatedFat</b>	4.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	50.00mg
<b>Sodium</b>	862.27mg
<b>Carbohydrates</b>	36.37g
<b>Fiber</b>	11.90g
<b>Sugar</b>	7.87g
<b>Protein</b>	26.32g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.03mg
<b>Calcium</b> 55.87mg	<b>Iron</b> 3.10mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Vegetable Soup

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

## Ingredients

Description	Measurement	Prep Instructions	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)	HEAT_AND_SERVE Ready to Drink MIX Ready to Drink READY_TO_DRINK Ready to Drink READY_TO_EAT Ready to Drink UNPREPARED Ready to Drink UNSPECIFIED Ready to Drink	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

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.260
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	195.04
<b>Fat</b>	12.00g
<b>SaturatedFat</b>	4.00g
<b>Trans Fat</b>	2.00g
<b>Cholesterol</b>	52.00mg
<b>Sodium</b>	339.78mg
<b>Carbohydrates</b>	7.07g
<b>Fiber</b>	1.21g
<b>Sugar</b>	3.62g
<b>Protein</b>	15.21g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 23.80mg	<b>Iron</b> 0.66mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Baked Potato

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO	100 Each	1.) Preheat oven to 350 degrees F 2.) Rinse potatoes thoroughly 3.) Place potatoes on baking pans 4.) Cook in oven for 30 - 45 mins or until tender	233277

## Preparation Instructions

- 1.) Preheat oven to 350 degrees F
- 2.) Rinse potatoes thoroughly
- 3.) Place potatoes on baking pans
- 4.) Cook in oven for 30 - 45 mins or until tender

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

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	1.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	21.83		
<b>Fat</b>	0.03g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.70mg		
<b>Carbohydrates</b>	5.00g		
<b>Fiber</b>	0.63g		
<b>Sugar</b>	0.33g		
<b>Protein</b>	0.57g		
<b>Vitamin A</b>	0.57IU	<b>Vitamin C</b>	5.58mg
<b>Calcium</b>	3.40mg	<b>Iron</b>	0.22mg

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Steamed Broccoli

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

## Ingredients

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

## Preparation Instructions

Product is ready to eat

- 1.) Preheat Combi Oven for Vegetable Steam - Broccoli
- 2.) Place broccoli in full steam table pans

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

- 3.) Cook broccoli in combi ovens using Steam - Broccoli pre-sets until tender.

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	1.010
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	99.35
<b>Fat</b>	1.08g
<b>SaturatedFat</b>	0.13g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	91.81mg
<b>Carbohydrates</b>	18.85g
<b>Fiber</b>	11.44g
<b>Sugar</b>	5.38g
<b>Protein</b>	10.77g
<b>Vitamin A</b> 3953.06IU	<b>Vitamin C</b> 215.63mg
<b>Calcium</b> 214.09mg	<b>Iron</b> 3.10mg

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



## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Strawberries

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CUP	100 Each	Thaw and Eat	655010

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	90.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	18.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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### Nutrition - Per 100g

No 100g Conversion Available

# Peach Cup

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH CUP	100 Each	Thaw and Serve	232470

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	80.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	16.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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### Nutrition - Per 100g

No 100g Conversion Available

# Crackers

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

## Ingredients

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

## Preparation Instructions

Product is Ready to Eat

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

Standard Portion: 2-4 Packs

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Each

#### Amount Per Serving

<b>Calories</b>	64.00
<b>Fat</b>	2.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	118.00mg
<b>Carbohydrates</b>	10.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	1.00g

<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
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<b>Calcium</b>	0.00mg	<b>Iron</b>	2.16mg
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\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available

# Honey Sriracha Chicken Wings

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD SRIRACHA	600 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven From Frozen: Preheat oven to 375°F. Arrange pieces in a single layer on a baking sheet. Heat in oven for 12-15 minutes until reaches internal temperature of 165 degrees	750892

## Preparation Instructions

Convection Oven

From Frozen: Preheat oven to 375°F. Arrange pieces in a single layer on a baking sheet. Heat in oven for 12-15 minutes until reaches internal temperature of 165 degrees

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 6.00 Each

Amount Per Serving			
<b>Calories</b>	285.00		
<b>Fat</b>	13.50g		
<b>SaturatedFat</b>	2.25g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	52.50mg		
<b>Sodium</b>	375.00mg		
<b>Carbohydrates</b>	21.00g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	22.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.50mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Breaded Chicken Wings

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK HMSTYL	37 Pound 8 Ounce (600 Ounce)	<b>CONVECTION</b> Appliances vary, adjust accordingly to ensure internal temperature reaches 165°F as measured by a calibrated thermometer. Convection Oven Preheat to 400/u2070F. Adjust fan speed to medium setting. Cook for a minimum of 19 minutes, or until internal temperature reaches at least 165/u2070F <b>DEEP_FRY</b> Appliances vary, adjust accordingly to ensure internal temperature reaches 165°F as measured by a calibrated thermometer. Deep Fry Preheat oil to 350°F. From frozen, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 6 - 7 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.	672422

## Preparation Instructions

### CONVECTION

Appliances vary, adjust accordingly to ensure internal temperature reaches 165°F as measured by a calibrated thermometer.

Convection Oven

Preheat to 400F. Adjust fan speed to medium setting. Cook for a minimum of 19 minutes, or until internal temperature reaches at least 165F

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 5.00 Each

### Amount Per Serving

<b>Calories</b>	234.00
<b>Fat</b>	13.50g
<b>SaturatedFat</b>	2.25g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	31.50mg
<b>Sodium</b>	540.00mg
<b>Carbohydrates</b>	15.30g
<b>Fiber</b>	0.90g
<b>Sugar</b>	0.00g
<b>Protein</b>	13.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 18.00mg	<b>Iron</b> 0.63mg

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

## Nutrition - Per 100g

No 100g Conversion Available



# Celery Sticks with Ranch

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18431

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX	3 Gallon 1 Pint (50 Cup)	1.) Celery sticks are ready to eat. Portion into 1/2 Cup Servings with ranch cups.	781592
RANCH LT DIP CUP	100 Each	READY_TO_EAT Open package and dispense onto food item.	499521

## Preparation Instructions

1.) Celery is Pre-Rinsed and ready for use.

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

2.) Portion into 1/2 Cup servings and place on cold serving line, covered, until time of service.

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

3.) Pre-portioned for Self-Service

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	85.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	5.00mg		
<b>Sodium</b>	205.00mg		
<b>Carbohydrates</b>	8.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	0.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Broccoli with Cheese

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF	3 Gallon 1 Pint (50 Cup)	1.) Combine broccoli and Cauliflower in deep steam pan. Cover with cheese. 2.) Steam in combi on frozen vegetable program. 3.) Stir and serve.	285590
CHEESE AMER 160CT SLCD	50 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

## Preparation Instructions

- 1.) Combine broccoli and Cauliflower in deep steam pan. Cover with cheese.
- 2.) Steam in combi on frozen vegetable program.
- 3.) Stir and serve.

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.250
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.500
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

Amount Per Serving	
<b>Calories</b>	44.17
<b>Fat</b>	2.25g
<b>SaturatedFat</b>	1.25g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	6.25mg
<b>Sodium</b>	122.50mg
<b>Carbohydrates</b>	3.83g
<b>Fiber</b>	2.00g
<b>Sugar</b>	0.92g
<b>Protein</b>	3.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 64.08mg	<b>Iron</b> 0.67mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Bosco Stick

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 4 WGRAIN 144CT	100 Each	<p><b>CONVECTION</b> Convection Oven</p> <ol style="list-style-type: none"> <li>Preheat oven to 400° F.</li> <li>Place Bosco Sticks on a baking sheet.</li> <li>THAWED: 6-8 minutes.</li> <li>Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p> <p><b>DEEP_FRY</b> Deep Fry</p> <ol style="list-style-type: none"> <li>Preheat oil to 350° F.</li> <li>THAWED: 1-2 minutes.</li> <li>Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p> <p><b>THAW</b> Thawing Instructions</p> <ol style="list-style-type: none"> <li>Thaw before cooking.</li> <li>Keep Bosco Stick breadsticks covered while thawing.</li> <li>Bosco Stick breadsticks may be thawed in packaging.</li> <li>Bosco Stick breadsticks have 8 days shelf life when refrigerated.</li> </ol> <p>/u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p>	787440

## Preparation Instructions

- 1.) Preheat oven to 400 degrees
- 2.) Place on parchment paper lined sheet pan
- 3.) Place in oven 5-7 Minutes until Golden Brown

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

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

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

4.) Store in warming unit, covered, until served.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.500
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	110.00
<b>Fat</b>	3.00g
<b>SaturatedFat</b>	1.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	5.00mg
<b>Sodium</b>	140.00mg
<b>Carbohydrates</b>	14.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	1.00g
<b>Protein</b>	6.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 106.00mg	<b>Iron</b> 1.00mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Tex-Pro Taco Salad

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND	12 9/16 Pound	K-5: 20# Beef = 157 (1.5 oz) Servings of Beef Head Start: 10# Beef = 118 (1oz) Servings of Beef	110520
Tex Pro Taco Mix	100 Serving	PREPARED	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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

### Amount Per Serving

<b>Calories</b>	246.16
<b>Fat</b>	15.77g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	1.50g
<b>Cholesterol</b>	53.99mg
<b>Sodium</b>	511.28mg
<b>Carbohydrates</b>	9.59g
<b>Fiber</b>	3.03g
<b>Sugar</b>	3.03g
<b>Protein</b>	18.80g
<b>Vitamin A</b> 666.67IU	<b>Vitamin C</b> 1.52mg
<b>Calcium</b> 144.95mg	<b>Iron</b> 0.76mg

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

## Nutrition - Per 100g

<b>Calories</b>	434.15
<b>Fat</b>	27.82g
<b>SaturatedFat</b>	10.58g
<b>Trans Fat</b>	2.65g
<b>Cholesterol</b>	95.23mg
<b>Sodium</b>	901.74mg
<b>Carbohydrates</b>	16.92g
<b>Fiber</b>	5.34g
<b>Sugar</b>	5.34g
<b>Protein</b>	33.16g
<b>Vitamin A</b> 1175.80IU	<b>Vitamin C</b> 2.67mg
<b>Calcium</b> 255.66mg	<b>Iron</b> 1.34mg

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



# Chicken Fajita

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

## Ingredients

Description	Measurement	Prep Instructions	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)

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

#### Amount Per Serving

<b>Calories</b>	170.31
<b>Fat</b>	10.87g
<b>SaturatedFat</b>	6.90g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	67.32mg
<b>Sodium</b>	496.71mg
<b>Carbohydrates</b>	2.00g
<b>Fiber</b>	0.00g
<b>Sugar</b>	1.02g
<b>Protein</b>	15.10g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 195.02mg	<b>Iron</b> 0.00mg

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

## Nutrition - Per 100g

<b>Calories</b>	300.38
<b>Fat</b>	19.17g
<b>SaturatedFat</b>	12.18g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	118.73mg
<b>Sodium</b>	876.05mg
<b>Carbohydrates</b>	3.54g
<b>Fiber</b>	0.00g
<b>Sugar</b>	1.81g
<b>Protein</b>	26.64g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 343.96mg	<b>Iron</b> 0.00mg

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

# Corn and Black Bean Fiesta

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN & BLK BEAN FLME RSTD	6 Gallon 1 Quart (100 Cup)	<b>MICROWAVE</b> 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. <b>MICROWAVE: (1100W)</b> 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. <b>MICROWAVE: (2200W)</b> 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. <b>STOVE TOP:</b> 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. <b>STEAMER:</b> Arrange product in a half-size steam table pan. Steam for 15 minutes. <b>CONVECTION OVEN:</b> 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. <b>COMBI OVEN:</b> 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.	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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.379
<b>Legumes</b>	0.197
<b>Starch</b>	0.197

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	151.52		
<b>Fat</b>	3.79g		
<b>SaturatedFat</b>	0.76g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	212.12mg		
<b>Carbohydrates</b>	24.24g		
<b>Fiber</b>	6.06g		
<b>Sugar</b>	7.58g		
<b>Protein</b>	6.06g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.52mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Refried Beans

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 ROSARITA	4 #10 CAN	1.) Ready to use	293962

## Preparation Instructions

Product is Ready to Use

- 1.) Empty can into deep steam table pan
  - 2.) Heat to an internal temperature of 165 degrees F
  - 3.) Self Serve or portion in 1/2 Cup servings
- CCP: Hold for Hot Service at 135 degrees F or greater

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.293
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.517
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	144.85
<b>Fat</b>	2.07g
<b>SaturatedFat</b>	0.52g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	548.37mg
<b>Carbohydrates</b>	23.80g
<b>Fiber</b>	6.21g
<b>Sugar</b>	1.03g
<b>Protein</b>	8.28g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 46.56mg	<b>Iron</b> 2.07mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Pineapple Tidbits

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN WTR	4 #10 CAN	Ready to eat	612464

## Preparation Instructions

Product is Ready to Eat

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.517
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	46.33		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	11.58g		
<b>Fiber</b>	0.77g		
<b>Sugar</b>	10.81g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.40mg	<b>Iron</b>	0.31mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Seedless Grapes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES FRSH SEEDLESS	200 Each	Ready to Eat	158901

## Preparation Instructions

Product is Ready to Eat

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.500
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	74.60
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	12.40mg
<b>Carbohydrates</b>	20.00g
<b>Fiber</b>	0.80g
<b>Sugar</b>	16.00g
<b>Protein</b>	0.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 16.56mg	<b>Iron</b> 0.00mg

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

### Nutrition - Per 100g

No 100g Conversion Available



# Tortilla Wrap

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-48834
<b>School:</b>	Owsley County High School (Gr 9-12)		

## Ingredients

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

## Preparation Instructions

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

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	170.00		
<b>Fat</b>	4.50g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	147.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	45.00mg	<b>Iron</b>	2.00mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Tortilla Chips

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512

## Preparation Instructions

Product is Ready to Eat

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

Standard Portion: 1/2 Cup Serving

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	200.00
<b>Fat</b>	7.00g
<b>SaturatedFat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	160.00mg
<b>Carbohydrates</b>	29.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	3.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 40.00mg	<b>Iron</b> 0.60mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Cheeseburger

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	100 Piece	READY_TO_EAT Pre-sliced Use Cold or Melted	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.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	335.00
<b>Fat</b>	14.50g
<b>SaturatedFat</b>	5.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	57.50mg
<b>Sodium</b>	685.00mg
<b>Carbohydrates</b>	30.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	4.50g
<b>Protein</b>	20.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 113.52mg	<b>Iron</b> 1.43mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Crispy Fish Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK BRD WDG WGRAIN 3.6Z	100 Each	<p><b>BAKE</b>  <b>COOKING INSTRUCTIONS: * KEEP FROZEN UNTIL READY TO COOK. THAWING IS NOT RECOMMENDED COOK FROM FROZEN. CONVECTION OVEN: PREHEAT TO 375° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 15 TO 18 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS. CONVENTIONAL OVEN: PREHEAT TO 425° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 20 TO 26 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS. MICROWAVE COOKING IS NOT RECOMMENDED. * COOKING TIMES AND TEMPERATURES MAY VARY SUBSTANTIALLY. INTERNAL TEMPERATURE SHOULD BE AT LEAST 165°F. WE STRIVE TO PRODUCE A FULLY /u201CBONELESS/u201D PRODUCT. AS WITH ALL FISH, HOWEVER, OCCASIONAL BONES MAY STILL BE PRESENT.</b>  <b>CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs</b></p>	327162
BUN HAMB WHT WHE 4"	100 Each		248151

## Preparation Instructions

KEEP FROZEN UNTIL READY TO COOK.

1. CONVECTION OVEN: PREHEAT TO 375° F.
2. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET,
3. COOK FOR 15 TO 18 MINUTES UNTIL CRISP.
4. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS.

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

1. CONVENTIONAL OVEN: PREHEAT TO 425° F.
2. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET,
3. COOK FOR 20 TO 26 MINUTES UNTIL CRISP.
4. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	3.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	350.00		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	550.00mg		
<b>Carbohydrates</b>	41.00g		
<b>Fiber</b>	5.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	21.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.02mg	<b>Iron</b>	2.63mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Baked Beans

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD KTTL BRN SUGAR	3 Gallon 1 Pint (50 Cup)	Heat and Serve	822477

## Preparation Instructions

- 1.) Pre-Heat Combi oven to 350 degrees
- 2.) Empty appropriate number of #10 Cans into deep steam table pan.
- 3.) Warm beans for service.  
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
- 4.) Portion with #8 (1/2 Cup) Scoop.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.500
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving	
<b>Calories</b>	130.00
<b>Fat</b>	0.50g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	310.00mg
<b>Carbohydrates</b>	26.00g
<b>Fiber</b>	5.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	7.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 52.00mg	<b>Iron</b> 2.00mg

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



## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Potato Wedges

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE SEAS	3 Gallon 1 Pint (50 Cup)	1.) Bake in combi oven on frozen potato program until reaches 165 degrees F and desired crispness reached	457558

## Preparation Instructions

- 1.) Arrange potato wedges in single layer on sheet pan
  - 2.) Bake in combi oven on frozen potato program until reaches 165 degrees F and desired crispness reached
- 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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving	
<b>Calories</b>	124.36
<b>Fat</b>	5.74g
<b>SaturatedFat</b>	1.43g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	258.29mg
<b>Carbohydrates</b>	17.22g
<b>Fiber</b>	1.91g
<b>Sugar</b>	0.96g
<b>Protein</b>	1.91g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 19.13mg	<b>Iron</b> 0.69mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# Bacon, Egg and Cheese Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	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	<p>BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY. BAKING INSTRUCTIONS PANNING FULL SHEET   HALF SHEET 6 X 9 (54 BISCUITS)   4 X 6 (24 BISCUITS) OVEN   TEMP.   TIME   TIME STANDARD REEL   375°F   34-38 M   31-35 M RACK   350°F   30-34 M   27-31 M CONVECTION*   325°F   23-27 M   21-25 M *ROTATE PAN HALFWAY THROUGH BAKE TIME</p>	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

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	370.00
<b>Fat</b>	22.00g
<b>SaturatedFat</b>	9.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	170.00mg
<b>Sodium</b>	770.00mg
<b>Carbohydrates</b>	29.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	14.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 203.00mg	<b>Iron</b> 2.60mg

\*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

No 100g Conversion Available

# Pizza Crunchers

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	400 Each	<b>BAKE</b> Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - product will be hot! <b>CONVECTION OVEN:</b> 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.	143271

## Preparation Instructions

1. Preheat oven to 350F.
  2. Arrange product in a single layer on lined baked sheet.
  3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.
- 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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Each

### Amount Per Serving

<b>Calories</b>	420.00
<b>Fat</b>	20.00g
<b>SaturatedFat</b>	9.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	670.00mg
<b>Carbohydrates</b>	41.00g
<b>Fiber</b>	6.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	20.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 427.00mg	<b>Iron</b> 2.21mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Tenders

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST TNDR BRD 1.4Z	300 Each	Bake on 350 Low for 15-20 Mins until reaches internal temperature of 165 degrees F	195422

## Preparation Instructions

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Each

#### Amount Per Serving

<b>Calories</b>	300.00		
<b>Fat</b>	19.00g		
<b>SaturatedFat</b>	3.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	740.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	16.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	0.70mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Lasagna

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE LASAGNA MT & SCE	1 1/5 Package	<b>BAKE</b> 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.	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.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.020
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.580
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.25 Cup

### Amount Per Serving

<b>Calories</b>	310.94
<b>Fat</b>	12.67g
<b>SaturatedFat</b>	5.76g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.31mg
<b>Sodium</b>	806.14mg
<b>Carbohydrates</b>	32.25g
<b>Fiber</b>	3.45g
<b>Sugar</b>	9.21g
<b>Protein</b>	18.43g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 222.26mg	<b>Iron</b> 2.30mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Quesadilla

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX & MOZZ WGRAIN	200 Piece	<b>BAKE</b> COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 375°F, low fan. Place two frozen quesadilla sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 450°F. Place one frozen quesadilla sheet on parchment lined half sheet pan. Bake for 15-17 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion. CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs.	606783

## Preparation Instructions

1. Prepare from frozen state.
  2. Preheat oven to 375°F, low fan. Place two frozen quesadilla sheets on parchment lined full sheet pan. Bake for 13-15 minutes.  
Conventional Preheat oven to 450°F. Place one frozen quesadilla sheet on parchment lined half sheet pan.
- 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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	300.00
<b>Fat</b>	11.00g
<b>SaturatedFat</b>	5.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.00mg
<b>Sodium</b>	570.00mg
<b>Carbohydrates</b>	32.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	19.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 252.00mg	<b>Iron</b> 2.40mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Buffalo Chicken Dip \*\*\*ADD CREAM CHEESE\*\*\*

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CKD SHRD WHT IQF	12 Pound 8 Ounce (200 Ounce)		617760
SAUCE BUFF WNG	1 Quart 1 Pint (6 Cup)	<b>READY_TO_EAT</b> All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	886640
DRESSING RNCH	1 Quart 1 Pint (6 Cup)	<b>READY_TO_EAT</b> This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	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.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	177.00
<b>Fat</b>	10.69g
<b>SaturatedFat</b>	2.27g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	47.53mg
<b>Sodium</b>	588.93mg
<b>Carbohydrates</b>	1.44g
<b>Fiber</b>	0.00g
<b>Sugar</b>	0.48g
<b>Protein</b>	19.40g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 44.53mg	<b>Iron</b> 0.28mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Crispy Fish Sticks

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK BRD STIX NACH MSC 1Z	320 Each	<b>BAKE</b> <b>COOKING INSTRUCTIONS:</b> Cook from Frozen State. Preheat Oven. Conventional Oven: Bake at 425°F for 16-18 Minutes. Convection Oven: Bake at 400°F for 12-14 Minutes. <b>NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F.</b>	715051

## Preparation Instructions

From Frozen: Convection Oven

- 1.) Preheat oven to 400 degrees F
- 2.) Arrange fish sticks on baking pan
- 3.) Place fish sticks in oven on pan for 12-14 mins or until internal temperature of 165 degrees F or higher is reached  
CCP: Heat until internal temperature of 165 degrees F or higher for at least 15 secs.
- 4.) Remove from oven and place in shallow pan
- 5.) Cover and place in warming unit until time of service  
CCP: Hold for hot service at 135 degree F or higher

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 4.00 Each

### Amount Per Serving

<b>Calories</b>	220.00		
<b>Fat</b>	9.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	35.00mg		
<b>Sodium</b>	400.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	12.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.30mg

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## Nutrition - Per 100g

No 100g Conversion Available



# California Veggies

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF	3 Gallon 1 Pint (50 Cup)	1.) Place in a deep steam pan 2.) Steam in combi on programmed frozen vegetable setting.	610891

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	12.50
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	15.00mg
<b>Carbohydrates</b>	2.50g
<b>Fiber</b>	1.50g
<b>Sugar</b>	1.00g
<b>Protein</b>	1.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 15.00mg	<b>Iron</b> 0.50mg

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### Nutrition - Per 100g

No 100g Conversion Available

# Calzone

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN	100 Each	PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs	135191

## Preparation Instructions

- 1.) PREHEAT OVEN TO 350 DEGREES F,
- 2.) PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES.
- 3.) COOK FOR 10-12 MINUTES

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	350.00
<b>Fat</b>	14.00g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.50g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	540.00mg
<b>Carbohydrates</b>	26.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	20.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 369.00mg	<b>Iron</b> 2.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# BBQ Pork Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK LEG RST 1PC 32-40 COMM	21 1/2 Pound		150430
SAUCE BBQ	1 Gallon	6)Combine approx 1/2 Gallon of BBQ Sauce per 1 pan of pulled pork or until pork is fully covered. 7) Re-Heat pork 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	754684
White Buns	100 Each	Serve: 2 ounces of Pulled Pork BBQ on 1 Bun	78700-80021-32R11

## Preparation Instructions

- 1.) Place pork in tilt skillet; Cover with water
- 2.) Bring pork to a boil until cooked thoroughly  
CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs
- 3.) Drain pork and portion into shallow half pans for cooling.  
CCP: Cool to 70 degrees F within 2 hours and from 70 degrees to 41 degrees F or lower within an additional 4 hours. Check and record temperatures.
- 4.) Pull pork and transfer to deep full pans
- 5.) Preheat Combi Oven to 350 degrees F
- 5.) Combine approximately 1/2 Gallon of BBQ Sauce with 1 pan pulled pork until all pork is covered.
- 6.) Place pans in heated combi oven and re-heat  
CCP: Heat 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
- 7.) Place 2 oz of Pulled Pork onto 1 Whole Grain Bun and Serve

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

### Amount Per Serving

<b>Calories</b>	330.50
<b>Fat</b>	4.50g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	47.88mg
<b>Sodium</b>	642.79mg
<b>Carbohydrates</b>	48.18g
<b>Fiber</b>	1.00g
<b>Sugar</b>	19.35g
<b>Protein</b>	20.96g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 90.00mg	<b>Iron</b> 1.70mg

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

## Nutrition - Per 100g

<b>Calories</b>	582.90
<b>Fat</b>	7.93g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	84.45mg
<b>Sodium</b>	1133.70mg
<b>Carbohydrates</b>	84.98g
<b>Fiber</b>	1.76g
<b>Sugar</b>	34.12g
<b>Protein</b>	36.97g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 158.73mg	<b>Iron</b> 3.00mg

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# Roasted Red Potatoes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RDSKN ROSMRY GARL RSTD	4 1/2 Package	<b>BAKE</b> PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 10 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 12 TO 14 MINUTES. SERVE IMMEDIATELY. <b>CONVECTION</b> PREHEAT OVEN TO 400° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 15 TO 17 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	178522

## Preparation Instructions

- 1.) Wash potatoes thoroughly and cube in 3/4" chunks.
- 2.) Preheat oven to 425 degrees F
- 3.) Spray baking pan with spray butter and arrange potatoes in single layer on baking pan.
- 4.) Spray tops of potatoes with spray butter. Sprinkle with Rosemary and Pepper.
- 5.) Bake for approximately 30 minutes until middle is tender  
CCP: Cook to an internal temperature of 165 degrees F or greater for minimum 15 secs
- 6.) Portion into 1/2 Cup or 1 Cup Servings  
CCP: Hold for Hot Service at 135 degrees F or greater

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.520

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	62.78		
<b>Fat</b>	0.52g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	88.93mg		
<b>Carbohydrates</b>	13.60g		
<b>Fiber</b>	1.05g		
<b>Sugar</b>	1.05g		
<b>Protein</b>	2.09g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.38mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Mini Corn Dogs

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG TKY WGRAIN .67Z CN 2-5# HOR	600 Each	CONVENTIONAL OVEN 375 DEGREES 14 16 MINUTES	864190

## Preparation Instructions

CONVENTIONAL OVEN: 375 DEGREES 14 16 MINUTES

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 6.00 Each

#### Amount Per Serving

<b>Calories</b>	300.00
<b>Fat</b>	13.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	400.00mg
<b>Carbohydrates</b>	36.00g
<b>Fiber</b>	7.00g
<b>Sugar</b>	7.00g
<b>Protein</b>	10.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 80.00mg	<b>Iron</b> 2.70mg

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

### Nutrition - Per 100g

No 100g Conversion Available



# Cheeseburger Mac

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

## Ingredients

Description	Measurement	Prep Instructions	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

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	371.43
<b>Fat</b>	13.57g
<b>SaturatedFat</b>	6.59g
<b>Trans Fat</b>	0.90g
<b>Cholesterol</b>	47.28mg
<b>Sodium</b>	274.39mg
<b>Carbohydrates</b>	42.20g
<b>Fiber</b>	4.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	21.67g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 10.00mg	<b>Iron</b> 2.00mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Nuggets

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

## Ingredients

Description	Measurement	Prep Instructions	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.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 5.00 Each

Amount Per Serving	
<b>Calories</b>	200.00
<b>Fat</b>	11.25g
<b>SaturatedFat</b>	2.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	537.50mg
<b>Carbohydrates</b>	13.75g
<b>Fiber</b>	2.50g
<b>Sugar</b>	0.00g
<b>Protein</b>	12.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 25.00mg	<b>Iron</b> 1.80mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Mixed Vegetables or Key West Veggies

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND KEY WEST	6 Gallon 1 Quart (100 Cup)	<b>BOIL</b> <b>Stove Top:</b> Place contents 1 bag Blend in a 6 ½ quart pan. Add 1 2 cup water and bring to a full boil over high heat. Gently separate the vegetables with a wooden spoon if necessary. Reduce heat to medium; cover and cook gently for 10 to 12 minutes. Drain and serve. Season to taste. <b>Microwave:</b> Place ½ of bag of vegetables in microwave safe dish and add 3 Tablespoons of water for lower wattage oven. Cover and cook on High for 5 minutes stirring once and cooking an additional 5 minutes. Allow to stand for 3 minutes. Season and serve. For 2200 wattage add 3 Tablespoons of water and cook on High for 3 minutes, stirring once and cooking an additional 3 minutes. Allow to stand 3 minutes. Season and serve. <b>Pressureless Steamer:</b> Place frozen vegetables into a perforated steamtable pan. Do not add water or cover. Steam product in a preheated pressureless steamer for 4-5 minutes. Serve immediately. For food safety and quality cook to a temperature of 165°F.	164090

## Preparation Instructions

**BOIL**  
**Stove Top:**  
Place contents 1 bag Blend in a 6 ½ quart pan. Add 1 2 cup water and bring to a full boil over high heat. Gently separate the vegetables with a wooden spoon if necessary. Reduce heat to medium; cover and cook gently for 10 to 12 minutes. Drain and serve. Season to taste.

**Pressureless Steamer:**  
Place frozen vegetables into a perforated steamtable pan. Do not add water or cover. Steam product in a preheated pressureless steamer for 4-5 minutes. Serve immediately.  
For food safety and quality cook to a temperature of 165°F.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	1.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	45.45		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	37.88mg		
<b>Carbohydrates</b>	9.09g		
<b>Fiber</b>	3.03g		
<b>Sugar</b>	3.03g		
<b>Protein</b>	1.52g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.91mg	<b>Iron</b>	0.00mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Tater Tots

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	3 Gallon 1 Pint (50 Cup)	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	141510

## Preparation Instructions

### CONVECTION

- 1.) Arrange tater tots in single layer on sheet pan
- 2.) PREHEAT OVEN TO 425° F.
- 3.) BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	36.40		
<b>Fat</b>	1.96g		
<b>SaturatedFat</b>	0.28g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	100.80mg		
<b>Carbohydrates</b>	4.48g		
<b>Fiber</b>	0.28g		
<b>Sugar</b>	0.28g		
<b>Protein</b>	0.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	2.80mg	<b>Iron</b>	0.06mg

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## Nutrition - Per 100g

No 100g Conversion Available



# Sausage & Egg Breakfast Bowls

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY LO SOD CKD	100 Each	<b>BAKE</b> To Bake (convection oven): Preheat oven to 325°F, heat for 4 1 2 -5 minutes if frozen, 3 1 2 - 4 minutes if thawed.	277722
EGG OMELET CKD	100 Each		300790
HASHBROWN PTY	100 Each	<b>CONVECTION</b> PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. <b>DEEP_FRY</b> FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146
SAUCE CHS QUESO BLANCO FZ	1 Gallon 2 Quart 1 Cup (25 Cup)	<b>BOIL</b> KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110

## Preparation Instructions

Prepare according to directions

Combine all ingredients

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	4.500
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	601.60
<b>Fat</b>	47.60g
<b>SaturatedFat</b>	17.10g
<b>Trans Fat</b>	0.01g
<b>Cholesterol</b>	319.00mg
<b>Sodium</b>	1166.50mg
<b>Carbohydrates</b>	17.00g
<b>Fiber</b>	1.10g
<b>Sugar</b>	2.00g
<b>Protein</b>	23.70g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 282.00mg	<b>Iron</b> 2.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Homemade Spaghetti

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND	16 3/4 Pound	1) Thaw beef in refrigeration unit overnight. 2) Brown beef in tilt skillet until internal temperature of 165 degrees F or greater for minimum 15 secs. 3) Combine Beef with Tomato Paste, 7 1/2 quarts of water, and 1 Can Tex Pro Spaghetti Sauce Seasoning. Bring to a boil 4) Allow to simmer 5-10 mins	110520
TOMATO PASTE 26%	2 #10 CAN	READY_TO_EAT Ready to use	100196
PASTA SPAG 51 WGRAIN	3 Gallon 1 Pint (50 Cup)	1) Using 1 Gallon of Water per pound of pasta, bring pasta to a boil until desired tenderness. 2.) Portion: 1/2 C of cooked noodles, 1/2 C Sauce per serving.	221460
Spaghetti Sauce Seasoning	1 #10 CAN	READY_TO_EAT	

## Preparation Instructions

### PASTA

- 1.) Using 1 Gallon of water per pound of pasta; bring pasta to a boil
- 2.) When pasta has reached boil, add 1 Tbsp Salt per gallon/water

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

### SAUCE

- 1.) Thaw beef in refrigeration unit overnight
- 2.) Brown beef in tilt skillet; drain

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

- 3.) Combine Beef, Spaghetti Sauce, Tomato Paste, and Water. Bring to a boil. Allow to simmer 5-10 mins
- 4.) Transfer sauce mix to deep steam table pans.

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

### SERVE

- 1.) Place 2 oz (1/2 C) of Pasta on tray
- 2.) Cover with 1/2 Cup of Sauce Mix

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	1.040
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	363.97		
<b>Fat</b>	13.21g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	2.00g		
<b>Cholesterol</b>	52.00mg		
<b>Sodium</b>	762.84mg		
<b>Carbohydrates</b>	38.64g		
<b>Fiber</b>	5.50g		
<b>Sugar</b>	12.64g		
<b>Protein</b>	23.86g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.00mg	<b>Iron</b>	1.00mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD	500 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.	536790

## Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 5.00 Each

Amount Per Serving			
<b>Calories</b>	210.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	570.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.08mg

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Breadstick

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1Z	100 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

## Preparation Instructions

- 1.) Preheat oven to 400 degrees
- 2.) Place on parchment paper lined sheet pan
- 3.) Place in oven 5-7 Minutes until Golden Brown

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

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

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

- 4.) Store in warming unit, covered, until served.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	70.00		
<b>Fat</b>	1.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	95.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	26.00mg	<b>Iron</b>	1.00mg

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Grilled Cheese

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

## Ingredients

Description	Measurement	Prep Instructions	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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	320.00
<b>Fat</b>	14.00g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	270.00mg
<b>Carbohydrates</b>	36.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	20.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 480.00mg	<b>Iron</b> 2.00mg

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## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Chicken Alfredo

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

## Ingredients

Description	Measurement	Prep Instructions	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	<b>BOIL</b> <b>KEEP FROZEN</b> Place sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature. <b>CAUTION:</b> Open bag carefully to avoid being burned.	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

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	664.75
<b>Fat</b>	18.05g
<b>SaturatedFat</b>	2.03g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	46.15mg
<b>Sodium</b>	299.12mg
<b>Carbohydrates</b>	96.03g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.02g
<b>Protein</b>	30.05g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 41.56mg	<b>Iron</b> 5.40mg

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## Nutrition - Per 100g

No 100g Conversion Available

# Walking Taco

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND	12 9/16 Pound	K-5: 20# Beef = 157 (1.5 oz) Servings of Beef Head Start: 10# Beef = 118 (1oz) Servings of Beef	110520
Tex Pro Taco Mix	100 Serving	PREPARED	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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

### Amount Per Serving

<b>Calories</b>	246.16
<b>Fat</b>	15.77g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	1.50g
<b>Cholesterol</b>	53.99mg
<b>Sodium</b>	511.28mg
<b>Carbohydrates</b>	9.59g
<b>Fiber</b>	3.03g
<b>Sugar</b>	3.03g
<b>Protein</b>	18.80g
<b>Vitamin A</b> 666.67IU	<b>Vitamin C</b> 1.52mg
<b>Calcium</b> 144.95mg	<b>Iron</b> 0.76mg

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

## Nutrition - Per 100g

<b>Calories</b>	434.15
<b>Fat</b>	27.82g
<b>SaturatedFat</b>	10.58g
<b>Trans Fat</b>	2.65g
<b>Cholesterol</b>	95.23mg
<b>Sodium</b>	901.74mg
<b>Carbohydrates</b>	16.92g
<b>Fiber</b>	5.34g
<b>Sugar</b>	5.34g
<b>Protein</b>	33.16g
<b>Vitamin A</b> 1175.80IU	<b>Vitamin C</b> 2.67mg
<b>Calcium</b> 255.66mg	<b>Iron</b> 1.34mg

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

# Diced Tomatoes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO DCD PETITE	3 Gallon 1 Pint (50 Cup)	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	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  
CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below  
CCP: No bare hand contact with ready to eat food; utilize proper handwashing and gloving techniques.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.500
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	25.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	180.00mg		
<b>Carbohydrates</b>	5.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available



# Shredded Lettuce

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

## Ingredients

Description	Measurement	Prep Instructions	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

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.167
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	5.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	3.33mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	0.33g		
<b>Sugar</b>	0.67g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.00mg	<b>Iron</b>	0.00mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Doritos for Walking Taco

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-48790

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS R/F TOP N GO	100 1 PKG (1.4oz)	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	815803

## Preparation Instructions

Product is Ready to Eat

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	190.00
<b>Fat</b>	7.00g
<b>SaturatedFat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	280.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	1.00g
<b>Protein</b>	3.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 50.00mg	<b>Iron</b> 0.40mg

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

### Nutrition - Per 100g

No 100g Conversion Available

# General Tso's Chicken

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

## Ingredients

Description	Measurement	Prep Instructions	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.

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.90 Ounce

#### Amount Per Serving

<b>Calories</b>	210.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	450.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	12.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg

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

## Nutrition - Per 100g

<b>Calories</b>	189.94		
<b>Fat</b>	6.33g		
<b>SaturatedFat</b>	0.90g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.22mg		
<b>Sodium</b>	407.01mg		
<b>Carbohydrates</b>	21.71g		
<b>Fiber</b>	0.90g		
<b>Sugar</b>	12.66g		
<b>Protein</b>	10.85g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.09mg	<b>Iron</b>	0.65mg

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

# Popcorn Chicken

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6- 8 minutes at 375°F from frozen.	327120

## Preparation Instructions

Conventional Oven 8-10 minutes at 400°F from frozen.

Convection Oven 6-8 minutes at 375°F from frozen.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 12.00 Each

### Amount Per Serving

<b>Calories</b>	250.91		
<b>Fat</b>	14.18g		
<b>SaturatedFat</b>	2.73g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	21.82mg		
<b>Sodium</b>	381.82mg		
<b>Carbohydrates</b>	15.27g		
<b>Fiber</b>	3.27g		
<b>Sugar</b>	1.09g		
<b>Protein</b>	15.27g		
<b>Vitamin A</b>	118.91IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	39.27mg	<b>Iron</b>	2.38mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Stir Fry Vegetables

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

## Ingredients

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	20.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	6.67mg		
<b>Carbohydrates</b>	4.00g		
<b>Fiber</b>	1.33g		
<b>Sugar</b>	1.33g		
<b>Protein</b>	0.67g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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



## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Lo Mein Noodles

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

## Ingredients

Description	Measurement	Prep Instructions	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

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	290.80		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	165.60mg		
<b>Carbohydrates</b>	48.08g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.08g		
<b>Protein</b>	9.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	2.70mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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# Fried Rice

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE FRD VEG	3 Gallon 1 Pint (50 Cup)	<b>BAKE</b> Preparation Notes Cook Product from Frozen: Cook times may vary according to equipment Microwave Instructions Microwave (1,100 W): On seam side, puncture 6 holes into the bag. Place seam side up and Microwave on HIGH for 14:30 Minutes. Conventional Oven Instructions Conventional Oven: Pre-heat oven to 350°F. Evenly spread 1 bag into a full hotel pan. Add a lid and place pan on the bottom rack. Cook for 45 minutes and stir every 15 minutes. Stovetop Skillet Instructions Stove Top: Pre-heat 2 TSP of vegetable oil in a non-stick skillet. Put 2 cups of rice into the skillet. Cook for 7 minutes while continuously stirring. Kitchen Steamer Instructions Steamer: On seam side, puncture 6 holes into the bag. Place seam side up and Steam for 45-50 minutes. Preparation Notes IMPORTANT: For Food safety and quality, heat to an internal temperature of 165F before eating. Keep Frozen until ready to use Caution: Contents will be VERY HOT. Stir thoroughly before serving.	198414

## Preparation Instructions

Microwave (1,100 W): On seam side, puncture 6 holes into the bag. Place seam side up and Microwave on HIGH for 14:30 Minutes.

Conventional Oven: Pre-heat oven to 350°F. Evenly spread 1 bag into a full hotel pan. Add a lid and place pan on the bottom rack. Cook for 45 minutes and stir every 15 minutes. Stovetop Skillet Instructions Stove Top: Pre-heat 2 TSP of vegetable oil in a non-stick skillet. Put 2 cups of rice into the skillet. Cook for 7 minutes while continuously stirring.

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	100.00		
<b>Fat</b>	2.25g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	18.00mg		
<b>Carbohydrates</b>	17.50g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	1.50g		
<b>Protein</b>	2.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.22mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Homestyle Chicken Casserole

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 40 COMM	11 1/2 Pound	1.) Heat Chicken in tilt skillet until internal temperature of 165 degrees or greater for minimum 15 secs. 2.) Combine all ingredients in deep full steam table pan. 3.) Heat in oven on 350 degrees for approximately 20-30 minutes or until light brown. Serve 1 Cup portions	110530
STUFFING MIX TRAD	3 Gallon 1 Pint (50 Cup)	ADD SEASONING PACKET AND 8 OUNCES OF BUTTER TO 7 CUPS OF WATER. BRING TO A BOIL. REMOVE FROM HEAT, LET STAND 5 MINUTES. GENTLY STIR IN CORNBREAD CRUMBS. COVER AND LET STAND 15 MINUTES. FLUFF WITH A FORK AND SERVE.	455770
SOUP CRM OF CHIX	1 #10 CAN 2/11 #5 CAN (2 #5 CAN)	UNPREPARED Slowly Mix Soup + 1 2 Can Water + 1 2 Can Milk** With Whisk. Stove: Heat, Stirring Occasionally.	695513
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 Quart		448010

## Preparation Instructions

- 1.) Prepare stuffing mix according to directions
- 2.) Heat Chicken in tilt skillet until internal temperature of 165 degrees or greater for minimum 15 secs.
- 3.) Combine all ingredients in deep full steam table pan.
- 4.) Heat in oven on 350 degrees for approximately 20-30 minutes or until light brown.

Serve 1 Cup portions

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

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

<b>Calories</b>	220.52		
<b>Fat</b>	4.37g		
<b>SaturatedFat</b>	0.92g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	46.10mg		
<b>Sodium</b>	841.46mg		
<b>Carbohydrates</b>	27.57g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	3.57g		
<b>Protein</b>	16.73g		
<b>Vitamin A</b>	242.03IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.44mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Wonder Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF DIPPERS WONDER BITE	400 Each	<b>BAKE</b> Conventional Oven From a frozen state, bake at 350 in conventional oven for 14 minutes <b>CONVECTION</b> Convection Oven From a frozen state, bake at 350 in convection oven for 10 minutes <b>MICROWAVE</b> Microwave Microwave on full power for 1-2 minutes. Microwave ovens vary. Times given are approximate.	770817

## Preparation Instructions

**BAKE**

Conventional Oven

From a frozen state, bake at 350 in conventional oven for 14 minutes

**CONVECTION**

Convection Oven

From a frozen state, bake at 350 in convection oven for 10 minutes

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



## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Each

### Amount Per Serving

<b>Calories</b>	150.00
<b>Fat</b>	8.00g
<b>SaturatedFat</b>	3.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.00mg
<b>Sodium</b>	420.00mg
<b>Carbohydrates</b>	6.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	4.00g
<b>Protein</b>	12.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 20.00mg	<b>Iron</b> 1.80mg

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

## Nutrition - Per 100g

No 100g Conversion Available

# Carrots with Ranch

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-18483

## Ingredients

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

## Preparation Instructions

CCP: Receive, Store, Prepare, and Serve at 41 degrees F or below

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

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

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

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	4.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	386.00
<b>Fat</b>	2.50g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	5.00mg
<b>Sodium</b>	690.00mg
<b>Carbohydrates</b>	87.44g
<b>Fiber</b>	28.48g
<b>Sugar</b>	43.88g
<b>Protein</b>	0.00g
<b>Vitamin A</b> 171200.00IU	<b>Vitamin C</b> 62.40mg
<b>Calcium</b> 308.88mg	<b>Iron</b> 2.88mg

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

## **Nutrition - Per 100g**

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**No 100g Conversion Available**

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