Cookbook for Walton-Verona Independent Schools

Created by HPS Menu Planner

Cookbook for Walton-Verona Early Childhood Center

Created by HPS Menu Planner

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Uncrustable Small

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44920
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PBJ GRP WGRAIN	1 Each		527462

Preparation Instructions Thaw and serve

Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		0	
Amount Per Serving			
Calc	ries	300.00	
F	at	16.00g	
Satura	tedFat	3.50g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	280.00mg	
Carboh	ydrates	32.00g	
Fik	er	4.00g	
Su	gar	15.00g	
Pro	tein	9.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.00mg	Iron	1.00mg

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

Nutrition - Per 100g

Baby Carrots

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45080
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL MED	1/2 Cup	Put in 4oz boats for service. Chill	273902

7 tillount i or corving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.750
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	30.00	
Fa	ıt	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	45.00mg	
Carbohy	/drates	7.00g	
Fib	er	2.00g	
Sug	jar	4.00g	
Prot	ein	0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Nutrition - Per 100g

Juice Box 100%

NO IMAGE

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45322
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

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

Legumes

Starch

0.000

0.000

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		64.00	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	8.00mg	
Carbohydrates		16.20g	
Fiber		0.00g	
Sug	gar	14.80g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

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Nutrition - Per 100g

Applesauce Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 4.50 Ounce **HACCP Process:** No Cook **Meal Type:** Lunch Recipe ID: R-44273

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE PLAIN 96-4.5Z COMM	1 Each		645050

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 4.50 Ounce

Corving Cizor	noo oan	, ,		
	Amount Per Serving			
Calo	Calories			
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohydrates		17.00g		
Fib	er	1.00g		
Sug	jar	15.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	5.00mg	Iron	0.00mg	
	_			

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

Nutrition - Per 100g					
Calo	Calories				
Fa	ıt	0.00g			
Saturat	edFat	0.00g			
Trans	Fat	0.00g			
Choles	sterol	0.00mg			
Sodi	um	0.00mg			
Carbohy	Carbohydrates		13.33g		
Fib	er	0.78g			
Sug	jar	11.76g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	3.92mg	Iron	0.00mg		

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

Danimal with Cinnamon Goldfish Graham Bar

NO IMAGE

Servings:	2.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45318
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F	1 Each	READY_TO_EAT Ready to Enjoy	869921
YOGURT DANIMAL VAN N/F	1 Each		200612
CRACKER GLDFSH CINN	2 Package	READY_TO_EAT Ready to Enjoy	194510

7 tillount i or oorving	
Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Serving

	9 9				
Amount Per Serving					
Cal	ories	190.00			
F	at	4.00g			
Satura	atedFat	1.00g			
Trar	ns Fat	0.00g			
Chole	esterol	0.00mg			
Soc	dium	195.00mg			
Carbol	nydrates	33.00g			
Fi	ber	1.00g			
Sı	ıgar	17.00g			
Pro	otein	5.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	200.00mg	Iron	2.00mg		

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Nutrition - Per 100g

Cereal Assorted WG

NO IMAGE

Servings: Category: 5.00 **Entree Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: Breakfast R-44336

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST CRNCH BWL	1 Each	READY_TO_EAT Ready to eat	595934
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL CHEERIOS WGRAIN BWL	1 Each	READY_TO_EAT Ready to eat	264702
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL TRIX R/S WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265782

Meal Components (SLE)

Amount Per Serving

7 tillount i or corving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		112.40			
F	at	1.78g			
Satura	tedFat	0.06g			
Tran	s Fat	0.00g			
Chole	sterol	0.00mg			
Sod	ium	146.00mg			
Carbohydrates		23.00g			
Fiber		1.82g			
Su	gar	6.60g			
Protein		2.08g			
Vitamin A	60.00IU	Vitamin C	0.72mg		
Calcium	90.88mg	Iron	3.91mg		

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Nutrition - Per 100g

Veggie Cup-Color your Tray



Servings: Category: Vegetable 8.00 **Serving Size:** 0.50 Cup Same Day Service **HACCP Process: Meal Type:** Lunch Recipe ID: R-46847 Walton-Verona School: Elementary

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	1/2 Cup		812540
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
1x10 LB TOMATO GRAPE	3 Ounce		749041
Cucumber	1/2 Cup	BAKE	16P98
SQUASH ZUCCHINI 50-2Z COMM	1/2 Cup		701500
Sweet Potatoes, Fresh, Whole	1/2 Cup		100343
BROCCOLI CAULIF COMBO	1/2 Cup		283339
CAULIFLOWER CALIF	1/2 Cup		198528
CELERY	1/2 Cup		762640
PEPPERS RED	1/2 0		188583
RADISH 30CT	1/4 Cup		198854

Meal Components (SLE)

Amount Per Serving

Nutrition Facts

Servings Per Recipe: 8.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calc	ories	17.74	
F	at	0.03g	
Satura	tedFat	0.01g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	lium	17.70mg	
Carboh	ydrates	4.03g	
Fil	oer	0.96g	
Su	gar	1.39g	
Pro	tein	0.66g	
Vitamin A	581.56IU	Vitamin C	3.83mg
Calcium	10.01mg	Iron	0.19mg

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Nutrition - Per 100g

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

Strawberry Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 1.00 Each **HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44272

Ingredients

Description Prep Instructions DistPart # Measurement STRAWBERRY CUP 655010 1 Each

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes Starch 0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

COI THING CIZOT	1100 = 401			
	Amount Per Serving			
Calo	ries	90.00		
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	/drates	22.00g		
Fib	er	2.00g		
Sug	jar	18.00g		
Prot	ein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	
	_			

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Nutrition - Per 100g

Chicken Nuggets PK

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45105
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN 8-4# GLDCRK	5 Each	Bake 375 for 14-16 minutes or until internal temperature reaches 165F	993713

- mine and the control of	
Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 4.00 Each

Amount Per Serving			
Calo	ries	170.00	
Fa	at	9.00g	
Satura	tedFat	1.50g	
Trans	s Fat	0.00g	
Chole	sterol	35.00mg	
Sod	ium	420.00mg	
Carboh	ydrates	11.00g	
Fik	er	1.00g	
Sug	gar	0.00g	
Pro	tein	15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

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Nutrition - Per 100g

Fries Smiley PK

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45119
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Smiley Fries	2 Ounce		228818

Preparation Instructions
CONVECTION OVEN: PREHEAT OVEN TO 425*F. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM A FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.333

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 2.00 Ounce

Amount Per Serving			
Calo	ries	106.67	
Fa	ıt	4.00g	
Saturat	edFat	0.67g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	153.33mg	
Carbohy	/drates	16.67g	
Fib	er	1.33g	
Sug	jar	0.00g	
Prot	ein	1.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.33mg

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

Nutrition - Per 100g

			
Calo	ries	188.13	
Fa	ıt	7.05g	
Saturat	tedFat	1.18g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	270.43mg	
Carbohy	/drates	29.39g	
Fib	er	2.35g	
Sug	jar	0.00g	
Prot	ein	2.35g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	2.35mg

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

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

Animal Crackers with String Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-47160
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER ANIMAL WGRAIN	1 Package		682840
CHEESE STRING MOZZ	1 Each		579050

Meal Components (SLE)

Amount Per Serving

z anticulture of Gentung	
Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories	200.00		
Fat	9.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	315.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	8.00g		
Protein	9.00g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 200.00mg	Iron	0.80mg	

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Nutrition - Per 100g

Apple Slices PK

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45367
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA	1/2 Each	Wash apple and Cut into 4 slices	197718

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Each

	Amount Per Serving			
Calories		33.30		
Fa	ıt	0.10g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.65mg		
Carbohydrates		9.00g		
Fib	er	1.55g		
Sug	jar	6.50g		
Protein		0.15g		
Vitamin A	34.56IU	Vitamin C	2.95mg	
Calcium	3.84mg	Iron	0.08mg	

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

Nutrition - Per 100g

Tator Tots PK

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-47161
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	1 1/2 Ounce	Basic Preparation CONVECTION OVEN: BAKE AT 425¿F FOR 8-12 MINUTES. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. TURN ONCE FOR UNIFORM COOKING.	141510

z anticulture of Gentung	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.252

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	0			
Amount Per Serving				
Calories		58.28		
Fa	ıt	3.14g		
Saturat	edFat	0.45g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodium		161.39mg		
Carbohydrates		7.17g		
Fib	er	0.45g		
Sug	jar	0.45g		
Protein		0.90g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	4.48mg	Iron	0.09mg	

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

Nutrition - Per 100g

Crispy Chicken Sandwich PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49196
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1/2 bun	BAKE Toast if desired	3474
CHIX PTY BRD WGRAIN 170-3Z GLDCRK	1/2 Each	Bake 375 for 17-19 minutes or until internal temperature 165	259967

Preparation Instructions Directions:

HACCP STEP: WASH HANDS.

- 1. Cook chicken patty as directed on package.
- 2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
- 3. Serve.
- 4. Allow student to select condiment of choice.

Amount of Cerving		
Meat	1.000	
Grain	1.500	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	160.00	
Fa	at	5.00g	
Satura	tedFat	0.75g	
Trans	s Fat	0.00g	
Chole	sterol	17.50mg	
Sod	ium	325.00mg	
Carboh	ydrates	18.00g	
Fik	er	1.00g	
Sugar		1.50g	
Protein		10.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	4.54mg

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

Nutrition - Per 100g

Peach Cup

NO IMAGE

Servings: 1.00 Category: Fruit 1.00 Serving **Serving Size: HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44274

Ingredients

Starch

Description Prep Instructions DistPart # Measurement **PEACH CUP** 1 Each 232470

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

COI THING CIZOT	Conting Cazor free Conting			
Amount Per Serving				
Calories		80.00		
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	/drates	19.00g		
Fib	er	1.00g		
Sug	jar	16.00g		
Protein		1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	
	_			

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

Nutrition - Per 100g

Pizza Bagel Bites PK



Servings: 1.00 Category: **Entree Serving Size:** 1.00 Serving **HACCP Process:** Same Day Service

Meal Type: R-46390 Lunch Recipe ID:

degree warmer for up to 1 hour.

Ingredients

DistPart Description Measurement Prep Instructions # **Basic Preparation** Pre heat convection oven to 425 degrees F, conventional oven to 450 degrees F. **PIZZA BAGEL** Place 3 bagels per serving mini pizza bagels on parchment lined sheet pan. 703411 3 Each Bake for 9-11 minutes. Remove from oven and serve. Allow pan to cool for 3-5 **CHS MINI** minutes then cover tightly with plastic film. Hold covered tray in a moist 145

Preparation Instructions 3=serving

Meal Components (SLE)

Amount Per Serving

7 till Galler of Golffing	
Meat	1.500
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.098
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Cal	ories	195.00	
F	at	6.75g	
Satura	atedFat	3.75g	
Trar	ns Fat	0.00g	
Chole	esterol	15.00mg	
Soc	dium	420.00mg	
Carbol	nydrates	18.00g	
Fi	ber	3.00g	
Sı	ıgar	3.00g	
Protein		15.75g	
Vitamin A	562.50IU	Vitamin C	4.50mg
Calcium	262.50mg	Iron	1.35mg

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Nutrition - Per 100g

Muffin -Chocolate or Blueberry

NO IMAGE

Servings: 2.00 Category: **Entree Serving Size:** 1.00 Each **HACCP Process:** No Cook Meal Type: Breakfast Recipe ID: R-44253

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each	Thaw and Serve	557991
MUFFIN BLUEB WGRAIN IW	1 Each	Thaw and Serve	557970

Preparation Instructions No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

	Amount Per Serving		
Calc	ries	190.00	
F	at	6.00g	
Satura	tedFat	2.00g	
Tran	s Fat	0.00g	
Chole	sterol	32.50mg	
Sod	ium	130.00mg	
Carboh	ydrates	31.50g	
Fik	er	2.00g	
Su	gar	16.50g	
Pro	tein	3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	35.00mg	Iron	1.20mg
Calcium	33.00mg	11011	1.201119

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

Nutrition - Per 100g

Spaghetti w/ Meatballs PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45405

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	4 Ounce	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
PASTA SPAGHETTI 10IN	1/2 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z 6-5 COMM	3 Each	BAKE KEEP FROZENCONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860

Preparation Instructions
Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Portion with 4 oz laddle- 4 meatballs per serving

Amount Fer Serving		
Meat	1.500	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.833	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	Amount P	er Serving	
Calo	ries	262.17	
Fa	at	7.25g	
Satura	tedFat	2.63g	
Trans	s Fat	0.45g	
Chole	sterol	27.00mg	
Sod	ium	603.67mg	
Carboh	ydrates	35.50g	
Fik	er	5.08g	
Sug	gar	9.17g	
Pro	tein	15.83g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	67.58mg	Iron	1.65mg

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

Nutrition - Per 100g

Chocolate Chip Cookie

NO IMAGE

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45077
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE CHOC CHIP IW	1 Each		113151

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

7 amount of Corving	
Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	120.00	
Fa	ıt	6.00g	
Saturat	edFat	3.00g	
Trans	Fat	0.00g	
Choles	sterol	5.00mg	
Sodi	um	85.00mg	
Carbohy	/drates	18.00g	
Fib	er	1.00g	
Sug	jar	10.00g	
Prot	ein	1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	1.00mg

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

Nutrition - Per 100g

Cookbook for Walton-Verona Elementary

Created by HPS Menu Planner

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Salsa Cup
Chocolate Chip Cookie
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Cereal and Toast-WG

NO IMAGE

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44816
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL CINN TOAST R/S BWL	1 Each	READY_TO_EAT Ready To Eat	365790
Toast with Butter	3 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions
Students can take cereal and toast or each one separately.

Airibant i Ci Ociving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		500.00	
Fa	nt	25.67g	
Satura	tedFat	3.75g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	ium	495.00mg	
Carbohy	/drates	59.33g	
Fib	er	5.67g	
Sug	jar	10.67g	
Protein		10.67g	
Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	84.17mg	Iron	20.50mg

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

Nutrition - Per 100g

Fruit, Fresh Medley

NO IMAGE

Servings: Category: 4.00 Fruit **Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44280 Lunch

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN	1 Each		597481
ORANGE 113 - 138 CT 1/35 LB CS	1 Each		171871
Banana	1 Each		197769
PEAR 95-110CT MRKN	1 Each		198056

Preparation Instructions Wash fruit and serve

Meal Components (SLE)

Amount Per Serving

7 arround 1 or out ving	
Meat	0.000
Grain	0.000
Fruit	0.750
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		88.70	
F	at	0.18g	
Satura	tedFat	0.03g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	lium	0.33mg	
Carboh	ydrates	22.75g	
Fil	oer	3.90g	
Su	gar	10.75g	
Pro	tein	1.05g	
Vitamin A	120.78IU	Vitamin C	23.30mg
Calcium	25.11mg	Iron	0.23mg

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

Nutrition - Per 100g

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

Fruit-Canned Assorted



Servings: Category: 96.00 Fruit **Serving Size:** 0.50 Cup **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44306 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE	1 #10 CAN		610372
PEAR DCD IN JCE	1 #10 CAN		610364
FRUIT COCKTAIL DCD XL/S	1 #10 CAN		258362
ORANGES MAND WHL L/S	1 #10 CAN		117897

Preparation Instructions Serve in 6oz black insert

Airiount i or ociving	
Meat	0.000
Grain	0.000
Fruit	0.539
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 96.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calories		72.75	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	2.69mg	
Carbohydrates		16.71g	
Fib	er	1.08g	
Sug	gar	10.78g	
Pro	tein	0.67g	
Vitamin A	77.22IU	Vitamin C	0.99mg
Calcium	14.78mg	Iron	0.37mg

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

Nutrition - Per 100g

Juice Box 100%

NO IMAGE

Servings: Category: 5.00 Fruit **HACCP Process: Serving Size:** 1.00 Serving No Cook **Meal Type:** Recipe ID: R-44298 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

Preparation Instructions
No Preparation Instructions available.

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

0.000

0.000

Legumes

Starch

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		64.00	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	8.00mg	
Carbohydrates		16.20g	
Fik	er	0.00g	
Sug	gar	14.80g	
Pro	tein	0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Lunchable-Meat and Cheese Dorito Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44919
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERONI SLCD 16/Z	8 Each		100240
CHEESE STRING MOZZ IW 1Z	1 Each		714960
CHIP NACHO REDC FAT	1 Serving	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090

Preparation Instructions • Hold cold foods at 41 °F or below

Serve in 1lb tray

Meal Components (SLE)

Amount Per Serving

2.000
1.500
0.000
0.000
0.000
0.000
0.000
0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	9				
Amount Per Serving					
Cal	ories	280.59			
F	at	17.59g			
Satura	atedFat	6.85g			
Trar	ns Fat	0.00g			
Chole	esterol	29.12mg			
Soc	dium	663.53mg			
Carbol	nydrates	20.00g			
Fi	ber	2.00g			
Sugar		1.00g			
Protein		11.35g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	240.00mg	Iron	0.49mg		

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

Nutrition - Per 100g

Broccoli- Steamed



Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44266

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No Salt Added, Frozen	9 1/4 Pound	STEAM Place frozen broccoli in steam table pan and steam in steamer. Take a deep steam table pan and fill with about 2 inches of water. Place frozen broccoli in holey steam table pan and place inside deeper steam table pan. Cover and steam on stove top.	IN110473
BUTTER SUB	1 Fluid Ounce 3/4 Tablespoon (2 3/4 Tablespoon)		209810
Black Pepper	3/4 Teaspoon		24108

Preparation Instructions 1. Place frozen broccoli in perforated steam table pans

- 2. Add 9 lbs. broccoli per pan (you may need to cut in pieces)
- 3. Steam closer to serving time to keep broccoli crisp. (3-5 minutes with no lid). Taste and temp broccoli as it should be crisp not mushy
- 4. Pour into solid pan and season according to directions.
- 5. Dish into serving containers (preferably the 6 ounce black dishes using 1/2 cup serving utensil)
- 6. Batch cook as needed

CCP Hold at or above 135F

Meal Components (SLE)

Amount Per Serving

7 tillount i or oorving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calories			
t	0.00g		
edFat	0.00g		
Fat	0.00g		
sterol	0.00mg		
um	25.11mg		
drates	5.11g		
er	3.01g		
ar	1.00g		
Protein			
0.00IU	Vitamin C	0.00mg	
Calcium 0.00mg		0.00mg	
	ries t edFat Fat sterol um rdrates er ar ein 0.00IU	ries 26.42 t 0.00g edFat 0.00g Fat 0.00g sterol 0.00mg um 25.11mg rdrates 5.11g er 3.01g lar 1.00g ein 3.01g 0.00IU Vitamin C	

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

Nutrition - Per 100g

Peach Cup

NO IMAGE

Servings: 1.00 Category: Fruit 1.00 Serving **Serving Size: HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44274

Ingredients

Starch

Description Prep Instructions DistPart # Measurement **PEACH CUP** 1 Each 232470

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

COI THING CIZOT	1100 00111	119	
Amount Per Serving			
Calo	ries	80.00	
Fa	ıt	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	0.00mg	
Carbohy	/drates	19.00g	
Fiber		1.00g	
Sug	jar	16.00g	
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium 0.00mg		Iron	0.00mg
	_		

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

Nutrition - Per 100g

Pancake with Bacon

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44239

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101
BACON CKD RND	1 Gram	BAKE Fully cooked. Simply heat and serve.	433608

Preparation Instructions
Cook product according to instructions and place together in a boat for service.

Amount i el delving		
Meat	0.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	Amount Per Serving		
Calo	ries	164.17	
Fa	at	3.33g	
Satura	tedFat	0.13g	
Trans	s Fat	0.00g	
Chole	sterol	11.25mg	
Sod	ium	197.50mg	
Carboh	ydrates	30.00g	
Fib	er	2.00g	
Sug	gar	10.00g	
Protein		4.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	73.20mg	Iron	1.46mg

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

Nutrition - Per 100g

Spaghetti w/ Meatballs with Garlic Toast K-8



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47833
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	4 Fluid Ounce	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
PASTA SPAGHETTI 10IN	1/2 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z 6-5 COMM	4 Each	BAKE KEEP FROZENCONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

• Hold hot foods at 135 °F or above

Meal Components (SLE) Amount Per Serving		
Meat	2.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.500	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories	472.00		
Fat	24.50g		
SaturatedFat	6.00g		
Trans Fat	0.60g		
Cholesterol	36.00mg		
Sodium	652.00mg		
Carbohydrates	45.00g		
Fiber	5.00g		
Sugar	8.00g		
Protein	20.50g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 77.00mg	Iron	5.90mg	

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

Nutrition - Per 100g

Salad-Side Tossed

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44801
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	1/2 Cup	1 Cup = .5 Cup DG Veg	735787
TOMATO GRAPE SWT	2 Each	Approx 2 - 3 tomatoes	129631
Cucumber	2 Slice	Slice up cucumber	16P98
CARROT MATCHSTICK SHRED	1 Ounce		198161

Preparation Instructions
Wash and Rinse all ingredients as directed on PKG. In 8 oz bowl, layer lettuce, tomatoes, carrots. Hold in cooler. Hold at Cold Service.

7 arround to to thing	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.285
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Cup

Α	Amount Per Serving		
Calorie	es	20.16	
Fat		0.05g	
Saturated	dFat	0.01g	
Trans F	at	0.00g	
Choleste	erol	0.00mg	
Sodiui	m	21.13mg	
Carbohyd	rates	4.54g	
Fiber	,	1.66g	
Suga	r	2.46g	
Protein		0.92g	
Vitamin A 49	42.98IU	Vitamin C	4.82mg
Calcium 19	.58mg	Iron	0.32mg

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

Nutrition - Per 100g

Garlic Toast



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44446

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER ALT LIQ GARLIC NT	1 Tablespoon		614650
24 oz. Whole Grain Rich Sandwich Bread	1 Slice		1292

Preparation Instructions Spray sheet pan with butter spray

Place Texas toast on a sheet pan

spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice

Toast in a convection oven until lightly brown- approximately 5-7minutes

Place in heat and hold until ready to serve

Cook to the line during service

Amount of Octaing	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount I	Per Serving	
ies	190.00	
t	15.00g	
edFat	2.50g	
Fat	0.00g	
terol	0.00mg	
um	160.00mg	
drates	12.00g	
er	1.00g	
ar	1.00g	
ein	3.00g	
0.00IU	Vitamin C	0.00mg
4.00mg	Iron	4.00mg
	edFat Fat terol um drates er ar ein	15.00g edFat 2.50g Fat 0.00g terol 0.00mg um 160.00mg drates 12.00g er 1.00g ar 1.00g ain 3.00g 0.00IU Vitamin C

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

Nutrition - Per 100g

carrot and celery sticks

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44838

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED	1/4 Cup		510637
CELERY STIX	1/4 Cup		781592

Preparation Instructions • Hold cold foods at 41 °F or below

Serve in 4oz tray

7 thought 1 of Colving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.250	
OtherVeg	0.250	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving				
Ca	lories	29.75		
	Fat	0.00g		
Satu	ratedFat	0.00g		
Tra	ns Fat	0.00g		
Cho	lesterol	0.00mg		
Sc	dium	80.00mg		
Carbo	hydrates	6.84g		
F	iber	2.78g		
S	ugar	3.68g		
Pr	otein	0.50g		
Vitamin A	10700.00IU	Vitamin C	3.90mg	
Calcium	38.68mg	Iron	0.18mg	
				

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

Nutrition - Per 100g

Betty Crocker Oatmeal Bars

NO IMAGE

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50192
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR DBL CHOC OATML	1 Each	READY_TO_EAT Ready to Eat	262103
BAR CHOC CHIP OATML	1 Each	READY_TO_EAT Ready to Eat	194031

Preparation Instructions No Preparation Instructions available.

0.000
1.000
0.000
0.000
0.000
0.000
0.000
0.000

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Per Serving				
Calo	ries	150.00		
Fa	ıt	5.00g		
Saturat	tedFat	1.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	107.50mg		
Carbohy	/drates	24.50g		
Fib	er	2.50g		
Sug	jar	8.50g		
Protein		2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.85mg	

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

Nutrition - Per 100g

Iced Donut



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44252

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT RNG HMSTYL YST RSD	1 Each	Thaw	131940
ICING VAN RTU HEAT NICE	1 Fluid Ounce	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions
Thaw donut and drizzle icing on top! Be creative- can make it special by adding a little color:)

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

Legumes

Starch

0.000

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calc	ries	380.00	
Fa	at	14.00g	
Satura	tedFat	6.00g	
Trans	s Fat	0.00g	
Chole	Cholesterol		
Sod	ium	280.00mg	
Carboh	ydrates	60.00g	
Fik	er	1.00g	
Sug	gar	36.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.50mg

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

Nutrition - Per 100g

PopTart-1ct

NO IMAGE

Servings: Category: 3.00 **Entree Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44294 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN	1 Piece		695880
PASTRY POP-TART WGRAIN STRAWB	1 Piece		695890
PASTRY POP-TART WGRAIN BLUEB	1 Each		865131

Preparation Instructions No Preparation Instructions available.

Airibant i Ci Ociving	
Meat	0.000
Grain	1.083
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Per Serving				
Cal	ories	173.33		
F	at	2.67g		
Satura	atedFat	1.00g		
Tran	ns Fat	0.00g		
Chole	esterol	0.00mg		
Soc	dium	138.33mg		
Carbol	nydrates	37.00g		
Fi	ber	3.00g		
Sı	ıgar	14.67g		
Protein		2.00g		
Vitamin A	333.33IU	Vitamin C	0.00mg	
Calcium	120.00mg	Iron	1.80mg	

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

Nutrition - Per 100g

Applesauce Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 4.50 Ounce **HACCP Process:** No Cook **Meal Type:** Lunch Recipe ID: R-44273

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE PLAIN 96-4.5Z COMM	1 Each		645050

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 4.50 Ounce

Corving Cizor	Converge Calculation				
	Amount Per Serving				
Calo	ries	60.00			
Fa	ıt	0.00g			
Saturat	edFat	0.00g			
Trans	Fat	0.00g			
Choles	sterol	0.00mg			
Sodi	um	0.00mg			
Carbohy	/drates	17.00g			
Fib	er	1.00g			
Sug	jar	15.00g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	5.00mg	Iron	0.00mg		
	_				

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

Nutrition - Per 100g				
Calo	Calories			
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	Carbohydrates			
Fib	er	0.78g		
Sug	jar	11.76g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	3.92mg	Iron	0.00mg	

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

Cucumber and Baby Tomato

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1x10 LB TOMATO GRAPE	3 Each		749041
CUCUMBER SELECT	1/2 Cup		418439

Preparation Instructions
Wash cucumber and tomato.• Hold cold foods at 41 °F or below Serve in 4 ounce tray

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving			
ries	7.80		
t	0.10g		
edFat	0.00g		
Fat	0.00g		
sterol	0.00mg		
um	1.00mg		
drates	2.00g		
er	0.30g		
ar	1.00g		
ein	0.30g		
54.60IU	Vitamin C	1.46mg	
8.32mg	Iron	0.15mg	
	ries t edFat Fat sterol um rdrates er ar ein 54.60IU	ries 7.80 t 0.10g edFat 0.00g Fat 0.00g sterol 0.00mg um 1.00mg rdrates 2.00g er 0.30g far 1.00g ein 0.30g 54.60IU Vitamin C	

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

Nutrition - Per 100g

Cheeseburger

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44177

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions Don Lee Farms

Backyard Griller Handling and Preparation Instructions

- 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
- 2. Bake in preheated oven (convection or Combi at 350 Degrees
- 3. Bake
- a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- 4. Remove from oven
- a. DO NOT PLACE IN STEAM TABLE PAN
- b. DO NOT COVER

- c. DO NOT ADD ANY LIQUID OF ANY KIND
- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

Hold hot foods at 135 °F or above

Meal Components (SLE) Amount Per Serving		
Meat	3.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Servings Per Recipe: 1.00			
Serving Size: 1.00 Ser	Serving Size: 1.00 Serving		
Amount Per Serving			
Calories 402.00			
Fat	22.10g		
SaturatedFat	8.90g		
Trans Fat	0.00g		
Cholesterol	75.50mg		

Nutrition Facts

Sodium

Carbohydrates

Fiber

Sug	gar	3.50g	
Pro	tein	23.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	87.50mg	Iron	9.60mg

26.00g

2.30g

706.00mg

Nutrition - Per 100g

^{*}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.

Hamburger

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44219
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions Don Lee Farms

Backyard Griller Handling and Preparation Instructions

- 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
- 2. Bake in preheated oven (convection or Combi at 350 Degrees
- 3. Bake
- a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- 4. Remove from oven
- a. DO NOT PLACE IN STEAM TABLE PAN
- b. DO NOT COVER
- c. DO NOT ADD ANY LIQUID OF ANY KIND

- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

• Hold hot foods at 135 °F or above

Meal Components (SLE) Amount Per Serving		
Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		_	
Amount Per Serving			
Calo	ries	347.00	
Fa	ıt	17.60g	
Saturat	tedFat	6.40g	
Trans	Fat	0.00g	
Choles	sterol	63.00mg	
Sodi	um	481.00mg	
Carbohy	/drates	25.00g	
Fib	er	2.30g	
Sug	jar	3.00g	
Prot	ein	20.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.00mg	Iron	9.60mg

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

Nutrition - Per 100g

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

Uncrustable Small

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44920
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PBJ GRP WGRAIN	1 Each		527462

Preparation Instructions Thaw and serve

Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		0		
Amount Per Serving				
Calc	ries	300.00		
F	at	16.00g		
Satura	tedFat	3.50g		
Tran	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	280.00mg		
Carboh	ydrates	32.00g		
Fik	er	4.00g		
Su	gar	15.00g		
Pro	tein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	43.00mg	Iron	1.00mg	

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

Nutrition - Per 100g

Fries-Crinkle Cut K-8

NO IMAGE

Servings:	160.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44496

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2IN C/C OVEN	30 Pound	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

Preparation Instructions No Preparation Instructions available.

7 tillount i or oorving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 160.00 Serving Size: 1.00 Cup

Amount Per Serving			
Calo	ries	100.00	
Fa	at	3.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	20.00mg	
Carboh	ydrates	18.00g	
Fib	er	1.00g	
Sug	gar	1.00g	
Pro	tein	1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.30mg

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

Nutrition - Per 100g

Lettuce & Tomato Slices

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44813
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	1 Cup	Place 1 C of Pre washed romaine shredded lettuce in 5 oz bowl. 1 C = 1/2 C Dark Green Veg	451730
TOMATO 6X6 LRG	2 Slice	Rinse Tomato and Air Dry, Slice in equal 1/4 " Slices Place 2-1/4 Slices on Lettuce.	199001

Preparation InstructionsPlace in 5 oz bowl and hold in cooler until serving time.

Meal Components (SLE)

Amount Per Serving

7 amount of Corving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.011
RedVeg	0.400
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50

Amount Per Serving			
Calc	Calories		
F	at	0.16g	
Satura	tedFat	0.04g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sodium		3.60mg	
Carbohydrates		4.80g	
Fil	oer	1.88g	
Su	gar	3.00g	
Protein		1.64g	
Vitamin A	599.76IU	Vitamin C	9.86mg
Calcium	23.20mg	Iron	0.20mg

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

Nutrition - Per 100g

Juice Box 100%

NO IMAGE

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45322
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

Preparation Instructions No Preparation Instructions available.

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

0.000

0.000

Legumes

Starch

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	64.00	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	8.00mg	
Carboh	ydrates	16.20g	
Fik	er	0.00g	
Sug	gar	14.80g	
Pro	tein	0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

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

Nutrition - Per 100g

LunchableYogurt Combo Pack

NO IMAGE

Servings: 1.00 Category: **Entree Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: Lunch R-44175

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F	1 Each	READY_TO_EAT Ready to eat single serving	551770
CHEESE STRING MOZZ LT IW	1 Each		786801
CRACKER CHEEZ-IT WGRAIN IW	1 Each		282422
CRACKER STATESCAPITALS SMRT	1 Ounce		159371

Preparation Instructions • Hold cold foods at 41 °F or below

Amount i el delving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calor	ies	360.00	
Fa	t	11.00g	
Saturat	edFat	3.00g	
Trans	Fat	0.00g	
Choles	terol	15.00mg	
Sodi	um	480.00mg	
Carbohy	drates	52.00g	
Fibe	er	3.00g	
Sug	ar	16.00g	
Prote	ein	15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium 4	142.00mg	Iron	1.72mg

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

Nutrition - Per 100g

Sweet Peas



Servings:	74.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44797
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS R/SOD 6-10 P/L	4 #10 CAN	Place 4 cans of canned peas into roaster or steam table pan using most of the liquid.	222000

Preparation Instructions
Heat peas to minimum of 135 degrees F; hot hold at a minimum of 135 degrees F until serving.

Meat 0.000 Grain 0.000 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000 OtherVeg 0.000 Legumes 0.000 Starch 0.500

Nutrition Facts

Servings Per Recipe: 74.00 Serving Size: 0.50 Cup

	Amount Per Serving			
Calo	ries	59.19		
Fa	at	0.00g		
Satura	tedFat	0.00g		
Trans	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	128.24mg		
Carboh	ydrates	10.85g		
Fib	er	2.96g		
Sug	gar	3.95g		
Pro	tein	3.95g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	19.73mg	Iron	0.79mg	

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

Nutrition - Per 100g

Fancy Fruit Cup

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45395
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT MIXED IQF	1/2 Cup		578614

Preparation Instructions

Thaw and serve in black 6oz insert dish

7 arround to the control of	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Cup

Amount Per Serving			
Calo	ries	30.00	
Fa	t	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	0.00mg	
Carbohy	drates	7.50g	
Fib	er	1.00g	
Sug	jar	6.00g	
Prot	ein	0.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Sausage Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44240

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed.	111341
DOUGH BISC STHRN EZ SPLT	1 Each	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 REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920

Preparation Instructions
Prepare according to cooking instructions- put sausage on biscuit and serve in grab and go bag

7 tillount i or oorving	
Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		<u> </u>	
Amount Per Serving			
Cal	ories	310.00	
F	at	19.00g	
Satura	atedFat	8.00g	
Trar	ns Fat	0.00g	
Chole	esterol	20.00mg	
Soc	dium	620.00mg	
Carbol	nydrates	25.00g	
Fi	ber	1.00g	
Su	ıgar	2.00g	
Pro	otein	8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	120.00mg	Iron	1.96mg

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

Nutrition - Per 100g

Chicken Tenders with Dinner Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44756
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL WGRAIN	1 Each	Basic Preparation PAN IN 48 CLUSTERS OR 24 (4X6) SINGLES ON A LINED SHEET PAN. ONCE THAWED, PROOF FOR 50 MINUTES IN RETARDER. BAKE AT 375*F IN DECK OVEN FOR 12-14 MINUTES OR CONVECTION OVEN FOR 10-12 MINUTES.	237702
CHIX BRST TNDR BRD WGRAIN 4.5Z 8- 4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490

Preparation Instructions • Hold hot foods at 135 °F or above

Allibant i Ci Ociving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	300.00	
Fa	at	8.50g	
Satura	tedFat	1.50g	
Trans	s Fat	0.00g	
Chole	sterol	65.00mg	
Sod	ium	530.00mg	
Carboh	ydrates	28.00g	
Fik	er	4.00g	
Sug	gar	2.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.06mg	Iron	2.72mg

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

Nutrition - Per 100g

Fruit Smoothie with Donut Hole



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45625
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	3 1/2 Ounce	READY_TO_EAT Ready to eat. 1. Tear at notch 2. Squeeze Yoplait® Low Fat Yogurt into cup	811500
IQF Frozen Sliced Strawberries	1/2 Cup	or other frozen fruit option	110860
Fat Free Skim Milk	8 Ounce	BAKE	51801
DONUT HOLE WGRAIN .41Z	1 Each	Put 4 donut holes with smoothie	839520

Preparation Instructions Pulse until smooth

Pour into cups

Refrigerate until service Hold cold 41 F or below

Meal Components (SLE)

Amount Per Serving

7 arround to the control of	
Meat	1.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		<u> </u>	
Amount Per Serving			
Cal	ories	877.11	
F	at	3.32g	
Satura	atedFat	1.49g	
Trar	ns Fat	0.00g	
Chole	esterol	43.26mg	
Soc	dium	1145.57mg	
Carbol	nydrates	132.74g	
Fi	ber	1.33g	
Su	ıgar	113.87g	
Pro	otein	67.93g	
Vitamin A	80.00IU	Vitamin C	32.00mg
Calcium	359.87mg	Iron	0.24mg

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

Nutrition - Per 100g

Veggie Cup-Color your Tray



Servings: Category: Vegetable 8.00 **Serving Size:** 0.50 Cup Same Day Service **HACCP Process: Meal Type:** Lunch Recipe ID: R-46847 Walton-Verona School: Elementary

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	1/2 Cup		812540
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
1x10 LB TOMATO GRAPE	3 Ounce		749041
Cucumber	1/2 Cup	BAKE	16P98
SQUASH ZUCCHINI 50-2Z COMM	1/2 Cup		701500
Sweet Potatoes, Fresh, Whole	1/2 Cup		100343
BROCCOLI CAULIF COMBO	1/2 Cup		283339
CAULIFLOWER CALIF	1/2 Cup		198528
CELERY	1/2 Cup		762640
PEPPERS RED	1/2 0		188583
RADISH 30CT	1/4 Cup		198854

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

0.000
0.000
0.000
0.000
0.352
0.125
0.000
0.000

Nutrition Facts

Servings Per Recipe: 8.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calc	ories	17.74	
F	at	0.03g	
Satura	tedFat	0.01g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	lium	17.70mg	
Carboh	ydrates	4.03g	
Fil	oer	0.96g	
Su	gar	1.39g	
Pro	tein	0.66g	
Vitamin A	581.56IU	Vitamin C	3.83mg
Calcium	10.01mg	Iron	0.19mg

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

Nutrition - Per 100g

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

Maple Syrup Waffles

NO IMAGE

Servings: 1.00 Category: **Entree Serving Size:** 1.00 Serving **HACCP Process:** Same Day Service **Meal Type: Breakfast** Recipe ID: R-44247

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI MAPL IW	1 Package		284811

Preparation Instructions USE COOKING INSTRUCTIONS ON BACK OF EACH PACKAGE.

Meal Components (SLE)

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving		
190.00		
5.00g		
1.50g		
0.00g		
0.00mg		
210.00mg		
36.00g		
4.00g		
11.00g		
4.00g		
Vitamin C 0.00mg		
Iron 3.60mg		

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

Nutrition - Per 100g

Galaxy Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47692
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4IN RND WGRAIN	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 24 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 18 to 21 minutes. CONVENTIONAL OVEN: Cook at 400°F for 24 to 26 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	504610

Preparation Instructions • Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving

7 thought of colving			
2.000			
2.000			
0.000			
0.000			
0.130			
0.000			
0.000			
0.000			

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Cal	ories	222.00	
F	at	9.50g	
Satura	atedFat	4.80g	
Trar	ns Fat	0.00g	
Chole	esterol	24.00mg	
Soc	dium	325.40mg	
Carbol	nydrates	21.00g	
Fi	ber	2.40g	
Sı	ıgar	6.00g	
Pro	otein	11.90g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	222.00mg	Iron	1.40mg

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

Nutrition - Per 100g

Wrap Turkey and Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46184
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
TURKEY BRST DELI SLCD CKD	3 Ounce		680613
CHEESE AMER YEL 120CT SLCD	1 Slice		164216

Preparation Instructions
Start with tortilla shell , Put turkey and sliced cheese on wrap and roll for service- have mustard and mayo packets for student selection

• Hold cold foods at 41 °F or below

Meal Components (SLE) Amount Per Serving

7 tillount i or oorving	7 till ballet of belving			
Meat	2.000			
Grain	2.250			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories	350.00		
Fat	11.50g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	42.50mg		
Sodium	1230.00mg		
Carbohydrates	36.00g		
Fiber	1.00g		
Sugar	4.50g		
Protein	20.50g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 162.00mg	Iron	2.75mg	

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

Nutrition - Per 100g

Corn-Steamed

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44213
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	2 1/2 Package		209810
CORN CUT SUPER SWT	4 #10 CAN		851329
SEASONING SIX PEPR BLEND	2 Fluid Ounce		229580

Preparation InstructionsMix items together and steam to 165F and Hold at 135F or higher

Meal Components (SLE) Amount Per Serving

7 arround 1 or out ving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.517

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calories		78.57	
Fa	ıt	0.77g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	196.75mg	
Carbohydrates		17.15g	
Fib	er	1.54g	
Sug	jar	4.63g	
Prot	ein	1.54g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Sherbert Luigi

NO IMAGE

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-47261
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHERBET CUP ORANGE	1 Each		563710
SORBET CUP CHRY/BLUERASPB	1 Each		602382
SORBET CUP STRAWB/KIWI	1 Each		602362

Meal Components (SLE)

Amount Per Serving

7 tillount i or oorving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calo	Calories			
Fa	at	0.50g		
Satura	tedFat	0.33g		
Trans	s Fat	0.00g		
Chole	sterol	1.67mg		
Sodium		10.00mg		
Carboh	ydrates	21.00g		
Fik	er	2.00g		
Sug	gar	17.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	50.00mg	Iron	0.49mg	

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

Nutrition - Per 100g

Bagel with Cream Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44254

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN IW	1 Each	thaw	217911
CHEESE CREAM LT CUP	1 Each		124960

Preparation Instructions Put items together for service

Meal Components (SLE) Amount Per Serving		
0.000		
2.000		
0.000		
0.000		
0.000		
0.000		
0.000		
0.000		

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

oci virig oize.	1.00 001111	19		
Amount Per Serving				
Calc	ries	200.00		
F	at	6.00g		
Satura	tedFat	3.00g		
Tran	s Fat	0.00g		
Chole	sterol	20.00mg		
Sod	ium	270.00mg		
Carboh	ydrates	30.00g		
Fik	er	4.00g		
Sug	gar	7.00g		
Protein		9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	70.00mg	Iron	1.44mg	

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

Nutrition - Per 100g

Broccoli and Cauliflower

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45079
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT	1/4 Cup		732478
CAULIFLOWER REG CUT	1/4 Cup		732494

Preparation Instructions Serve in 4oz tray

Mix it up some just broccoli, some cauliflower and some mixed!

• Hold cold foods at 41 °F or below

Meal Components (SLE) Amount Per Serving

7 tillount i or corving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

<u> </u>				
Amount Per Serving				
Calories	18.75			
Fat	0.18g			
SaturatedFat	0.05g			
Trans Fat	0.00g			
Cholesterol	0.00mg			
Sodium	23.75mg			
Carbohydrates	3.75g			
Fiber	1.75g			
Sugar	1.00g			
Protein	1.50g			
Vitamin A 0.00IU	Vitamin C	12.05mg		
Calcium 21.10mg	Iron	0.38mg		

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

Nutrition - Per 100g

Breakfast Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS	1 Each	BAKE 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. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Meal Components (SLE)

Amount Per Serving

7 till Galler of Golffing	
Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Cal	ories	200.20	
F	at	7.00g	
Satura	atedFat	2.00g	
Tran	ns Fat	0.00g	
Chole	esterol	15.00mg	
Soc	dium	320.00mg	
Carbol	nydrates	26.00g	
Fi	ber	3.00g	
Su	ıgar	6.00g	
Pro	otein	9.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.02mg	Iron	1.69mg

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

Nutrition - Per 100g

Strawberry Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 1.00 Each **HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44272

Ingredients

Description Prep Instructions DistPart # Measurement STRAWBERRY CUP 655010 1 Each

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes Starch 0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

COI THING CIZOT	cerving cizer rice zacir		
	Amount Per Serving		
Calo	ries	90.00	
Fa	ıt	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	0.00mg	
Carbohy	/drates	22.00g	
Fib	er	2.00g	
Sug	jar	18.00g	
Prot	ein	1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
	_		

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

Nutrition - Per 100g

Tortilla chips with Beef Taco and Queso



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44188

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	BOIL 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.	722330
SAUCE CHS QUESO BLANCO FZ	1 1/2 Ounce	BOIL 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
CHIP TORTL RND R/F	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	284751

Preparation Instructions
Heat taco meat according to manufacturer directions. CCP: Heat to 155*F or higher for 15 seconds.

CCP: Hold at hot holding for140*F or higher

Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath.CCP: Heat cheese to 165*F or higher for 15 seconds

CCP: Hold at 140*F or higher.

To assemble, Place Tortilla Rounds in tray with 1.5oz queso and 2 oz of taco meat on side

Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving

7 arround to the control of	
Meat	2.012
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.082
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

5			
Amount Per Serving			
Cal	ories	282.56	
F	at	14.73g	
Satura	atedFat	5.84g	
Trar	ns Fat	0.01g	
Chole	esterol	43.20mg	
Soc	dium	613.94mg	
Carbol	nydrates	21.90g	
Fi	ber	3.34g	
Sı	ıgar	1.26g	
Protein		15.10g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	212.05mg	Iron	1.25mg

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

Nutrition - Per 100g

Salsa Cup

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45186

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA CUP	1 Each	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	677802

Meal Components (SLE) Amount Per Serving

z ante anti i di di di ini	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	Calories		
Fa	ıt	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodium		190.50mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Sug	jar	3.00g	
Prot	ein	0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Chocolate Chip Cookie

NO IMAGE

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45077
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE CHOC CHIP IW	1 Each		113151

Meal Components (SLE)

Amount Per Serving

7 amount of Corving	
Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving		
Calories		
t	6.00g	
edFat	3.00g	
Fat	0.00g	
Cholesterol		
Sodium		
Carbohydrates		
Fiber		
ar	10.00g	
ein	1.00g	
0.00IU	Vitamin C	0.00mg
5.00mg	Iron	1.00mg
	ries t edFat Fat sterol um rdrates er jar ein 0.00IU	ries 120.00 It 6.00g RedFat 3.00g Fat 0.00g Sterol 5.00mg um 85.00mg Vdrates 18.00g er 1.00g jar 10.00g 0.00IU Vitamin C

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

Nutrition - Per 100g

Refried Beans

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44847
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 ROSARITA	1/2 Cup		293962

Preparation Instructions Basic Preparation

STEP 1) PLACE BEANS IN A STEAM TABLE PAN. STEP 2) POUR 1/2 GALLON BOILING WATER OVER BEANS AND GIVE A QUICK STIR. STEP 3) COVER AND HOLD 25 MINUTES ON STEAM TABLE UNTIL READY TO **SERVE**

Meal Components (SLE) Amount Per Serving

1.250
0.000
0.000
0.000
0.000
0.000
0.500
0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	Calories		
Fa	at	2.00g	
Satura	tedFat	0.50g	
Trans	s Fat	0.00g	
Cholesterol		0.00mg	
Sodium		530.00mg	
Carbohydrates		23.00g	
Fiber		6.00g	
Sug	gar	1.00g	
Pro	tein	8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	45.00mg	Iron	2.00mg

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

Nutrition - Per 100g

Cookbook for Walton-Verona High School

Created by HPS Menu Planner

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Bagel with Cream Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44254

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN IW	1 Each	thaw	217911
CHEESE CREAM LT CUP	1 Each		124960

Preparation Instructions Put items together for service

Meal Components (SLE) Amount Per Serving		
0.000		
2.000		
0.000		
0.000		
0.000		
0.000		
0.000		
0.000		

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Cerving Cize: 1:00 Cerving				
Amount Per Serving				
Calc	Calories			
F	at	6.00g		
Satura	tedFat	3.00g		
Tran	s Fat	0.00g		
Chole	sterol	20.00mg		
Sod	ium	270.00mg		
Carboh	ydrates	30.00g		
Fik	er	4.00g		
Sug	gar	7.00g		
Protein		9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	70.00mg	Iron	1.44mg	

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

Nutrition - Per 100g

Poptarts-2

NO IMAGE

Servings: Category: Entree 4.00 **Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44295 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN BLUEB	1 Serving		865101
PASTRY POP-TART WGRAIN CINN	1 Serving		123081
PASTRY POP-TART WGRAIN STRAWB	1 Serving		123031
PASTRY POP-TART WGRAIN FUDG	1 Serving		452082

Meal Components (SLE) Amount Per Serving

Airioditt of Octving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00 Serving Size: 1.00 Each

0011119			
Amount Per Serving			
Calories		355.75	
F	at	5.63g	
Satura	atedFat	1.83g	
Trar	ns Fat	0.03g	
Chole	esterol	0.00mg	
Soc	dium	305.00mg	
Carbol	nydrates	74.50g	
Fi	ber	5.90g	
Sı	ıgar	29.75g	
Protein		4.58g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	230.00mg	Iron	3.60mg

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

Nutrition - Per 100g

Yogurt Parfait



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44179

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
STRAWBERRY WHL IQF	1/2 Cup		244630
GRANOLA OATHNY BULK	2 1/2 Ounce	READY_TO_EAT READY TO EAT	226671

Meal Components (SLE) Amount Per Serving 0.933 Meat 0.933 Grain 2.332 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 OtherVeg 0.000

0.000

0.000

Legumes

Starch

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories	348.99			
Fat	3.08g			
SaturatedFat	0.84g			
Trans Fat	0.00g			
Cholesterol	3.73mg			
Sodium	339.55mg			
Carbohydrates	75.28g			
Fiber	4.30g			
Sugar	39.51g			
Protein	8.90g			
Vitamin A 0.00IU	Vitamin C	0.00mg		
Calcium 182.64mg	Iron	2.18mg		

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

Nutrition - Per 100g

Juice Box 100%

NO IMAGE

Servings: Category: 5.00 Fruit **HACCP Process: Serving Size:** 1.00 Serving No Cook **Meal Type:** Recipe ID: R-44298 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

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

Legumes

Starch

0.000

0.000

Nutrition Facts

Servings Per Recipe: 5.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	64.00	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	8.00mg	
Carbohydrates		16.20g	
Fik	er	0.00g	
Sug	gar	14.80g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Fruit, Fresh Medley

NO IMAGE

Servings: Category: 4.00 Fruit **Serving Size:** 1.00 Each **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44280 Lunch

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN	1 Each		597481
ORANGE 113 - 138 CT 1/35 LB CS	1 Each		171871
Banana	1 Each		197769
PEAR 95-110CT MRKN	1 Each		198056

Preparation Instructions Wash fruit and serve

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.750
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00 Serving Size: 1.00 Each

	2 2 7 11 11 2 2 2 2 2 2 2 2 2 2 2 2 2 2			
	Amount Per Serving			
Calc	ories	88.70		
F	at	0.18g		
Satura	tedFat	0.03g		
Tran	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	lium	0.33mg		
Carboh	ydrates	22.75g		
Fil	oer	3.90g		
Su	gar	10.75g		
Pro	tein	1.05g		
Vitamin A	120.78IU	Vitamin C	23.30mg	
Calcium	25.11mg	Iron	0.23mg	

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

Nutrition - Per 100g

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

Fruit-Canned Assorted



Servings: Category: 96.00 Fruit **Serving Size:** 0.50 Cup **HACCP Process:** No Cook **Meal Type:** Recipe ID: R-44306 Breakfast

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE	1 #10 CAN		610372
PEAR DCD IN JCE	1 #10 CAN		610364
FRUIT COCKTAIL DCD XL/S	1 #10 CAN		258362
ORANGES MAND WHL L/S	1 #10 CAN		117897

Preparation Instructions Serve in 6oz black insert

Airiount i or ociving	
Meat	0.000
Grain	0.000
Fruit	0.539
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 96.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	72.75	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	2.69mg	
Carbohydrates		16.71g	
Fib	er	1.08g	
Sug	gar	10.78g	
Protein		0.67g	
Vitamin A	77.22IU	Vitamin C	0.99mg
Calcium	14.78mg	Iron	0.37mg

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

Nutrition - Per 100g

Big Daddy Pepperoni Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44216
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16IN	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	575522
PEPPERONI SLCD 16/Z	2 Each		100240

Preparation InstructionsBAKE

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F, CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

7 amount of Corving	
Meat	2.235
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Cal	ories	377.65	
F	at	17.65g	
Satura	atedFat	7.59g	
Tran	ns Fat	0.00g	
Cholesterol		38.53mg	
Soc	dium	555.88mg	
Carbohydrates		35.00g	
Fi	ber	3.00g	
Su	ıgar	9.00g	
Protein		21.59g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	441.00mg	Iron	2.15mg

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

Nutrition - Per 100g

Big Daddy Cheese Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44215
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16IN	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	575522

Preparation Instructions

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

7 tillount i or oorving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories	360.00			
Fat	16.00g			
SaturatedFat	7.00g			
Trans Fat	0.00g			
Cholesterol	35.00mg			
Sodium	490.00mg			
Carbohydrates	35.00g			
Fiber	3.00g			
Sugar	9.00g			
Protein	21.00g			
Vitamin A 0.00IU	Vitamin C	0.00mg		
Calcium 441.00mg	Iron	2.10mg		

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

Nutrition - Per 100g

CornDog

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44484
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN	1 Each		720120

Preparation Instructions Basic Preparation

FROM THAWED - CONVECTION OVEN 350*F FOR 14-17 MINUTES (FULL SHEET PAN); CONVENTIONAL OVEN 350*F FOR 24-26 MINUTES (FULL SHEET PAN); FRY 350*F FOR 4-5 MINUTES (QTY: 3); MICROWAVE ON HIGH FOR 30 SECONDS, TURN 30 SECONDS MORE (QTY: 2)

7 tillount i or oorving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Cal	ories	240.00		
F	at	9.00g		
Satura	atedFat	2.50g		
Trar	ns Fat	0.00g		
Chole	esterol	40.00mg		
Soc	dium	470.00mg		
Carbol	nydrates	30.00g		
Fi	ber	2.00g		
Su	ıgar	8.00g		
Protein		9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	100.00mg	Iron	1.50mg	

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

Nutrition - Per 100g

Fries Spiral

NO IMAGE

Servings:	64.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44825
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SPIRAL SEAS CRSPY OVEN	24 Pound	BAKE PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 11 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 11 MINUTES. SERVE IMMEDIATELY. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 13 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN SPIRALS. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	717490

Preparation Instructions No Preparation Instructions available.

Airiount i or ociving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.400

Nutrition Facts

Servings Per Recipe: 64.00 Serving Size: 1.00 Cup

3 -				
Amount Per Serving				
Calories		260.00		
F	at	10.00g		
Satura	tedFat	0.00g		
Tran	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	580.00mg		
Carbohydrates		42.00g		
Fik	er	2.80g		
Su	gar	0.00g		
Protein		2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	20.00mg	Iron	0.56mg	

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

Nutrition - Per 100g

Corn-Steamed

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44213
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	2 1/2 Package		209810
CORN CUT SUPER SWT	4 #10 CAN		851329
SEASONING SIX PEPR BLEND	2 Fluid Ounce		229580

Preparation InstructionsMix items together and steam to 165F and Hold at 135F or higher

7 arround 1 or out ving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.517

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	78.57	
Fa	ıt	0.77g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	196.75mg	
Carbohy	/drates	17.15g	
Fib	er	1.54g	
Sug	jar	4.63g	
Protein		1.54g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Applesauce Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 4.50 Ounce **HACCP Process:** No Cook **Meal Type:** Lunch Recipe ID: R-44273

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE PLAIN 96-4.5Z COMM	1 Each		645050

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 4.50 Ounce

Corving Cizor	cerving cizer nee canee				
	Amount Per Serving				
Calo	ries	60.00			
Fa	ıt	0.00g			
Saturat	edFat	0.00g			
Trans	Fat	0.00g			
Choles	sterol	0.00mg			
Sodi	um	0.00mg			
Carbohy	/drates	17.00g			
Fib	er	1.00g			
Sug	jar	15.00g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	5.00mg	Iron	0.00mg		
	_				

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

Nutrition - Per 100g				
Calo	ries	47.03		
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	/drates	13.33g		
Fib	er	0.78g		
Sug	jar	11.76g		
Prot	ein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	3.92mg	Iron	0.00mg	

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

French Toast Sticks

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44241

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN	4 Each	BAKE Cooking Instructions: For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to internat temperature of 165 F. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.	661062
SUGAR POWDERED 6X	1 Teaspoon	Sprinkle!	108693

Preparation InstructionsPrepare french toast according to instructions and put in 1/4 tray boats and dust with powder sugar.

Hot hold service 135F or above

Meal Components (SLE) Amount Per Serving Meat 0.000 Grain 2.250 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000 OtherVeg 0.000 Legumes 0.000

0.000

Starch

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	Calories		
Fa	at	9.70g	
Satura	tedFat	1.60g	
Trans	s Fat	0.14g	
Chole	sterol	0.00mg	
Sod	ium	305.40mg	
Carboh	ydrates	40.50g	
Fib	er	3.30g	
Sug	gar	11.42g	
Protein		6.20g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.71mg	Iron	1.98mg

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

Nutrition - Per 100g

Orange Chicken over Noodles

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44303

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	1 Serving		550512
Spaghetti Noodles	1 Serving		R-46358

Preparation Instructions No Preparation Instructions available.

Amount Per Serving		
Meat	2.222	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

corring characteristing		
Amount Per Serving		
ies	366.67	
t	4.33g	
edFat	0.56g	
Fat	0.00g	
terol	44.44mg	
um	311.11mg	
drates	63.11g	
er	2.00g	
ar	13.11g	
ein	19.22g	
0.00IU	Vitamin C	1.33mg
0.00mg	Iron	2.60mg
	ies t edFat Fat terol um drates er ar ein	ies 366.67 t 4.33g edFat 0.56g Fat 0.00g terol 44.44mg um 311.11mg drates 63.11g er 2.00g ar 13.11g ein 19.22g 0.00IU Vitamin C

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

Nutrition - Per 100g

Salad Crispy Chicken Ranch



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49187
School:	Walton-Verona Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	1 Pint	Hold at 41F.	600504
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
CHIP CORN	1 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh UNSPECIFIED	210170
DRESSING RNCH BTRMLK PKT	1 Each		266523
GRAPE TOMATO 6-32Z OUR FAMILY	4 Each		284077

Preparation Instructions

Assemble lettuce in clamshell # 771981.

Sprinkle lettuce with cheese.

Top with popcorn chicken.

*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Hold for service at 41F.

Meal Components (SLE) Amount Per Serving		
Meat	2.000	
Grain	2.250	
Fruit	0.000	
GreenVeg	1.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	· •	
Amount Per Serving		
Calories	610.00	
Fat	39.00g	
SaturatedFat	6.50g	
Trans Fat	0.00g	
Cholesterol	75.00mg	
Sodium	960.00mg	
Carbohydrates	38.00g	
Fiber	5.00g	
Sugar	3.00g	
Protein	26.00g	
Vitamin A 0.00IU	Vitamin C 0.00mg	
Calcium 85.00mg	Iron 4.00mg	

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

Nutrition - Per 100g

Cinnamon Roll

NO IMAGE

Servings: 1.00 Category: **Entree Serving Size:** 1.00 Serving **HACCP Process:** No Cook **Meal Type: Breakfast** Recipe ID: R-44243

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL CINN WGRAIN IW	1 Each	Place in warmer for warm service	505333

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving		
ries	240.00	
at	7.00g	
tedFat	1.50g	
s Fat	0.00g	
sterol	0.00mg	
ium	240.00mg	
ydrates	38.00g	
er	3.00g	
gar	12.00g	
tein	5.00g	
0.00IU	Vitamin C	0.00mg
40.00mg	Iron	1.80mg
	ries at tedFat s Fat sterol ium ydrates per gar tein	ries 240.00 at 7.00g tedFat 1.50g s Fat 0.00g sterol 0.00mg ium 240.00mg ydrates 38.00g per 3.00g gar 12.00g tein 5.00g 0.00IU Vitamin C

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

Nutrition - Per 100g

BeneFIT Bar -Banana Choc Chunk and Oatmeal Choc Chip

NO IMAGE

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50200
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST BAN CHOC CHNK IW	1 Each		875860
BAR BKFST OATML CHOC CHP	1 Each		240721

Preparation Instructions No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Per Serving			
Calc	Calories		
F	at	8.00g	
Satura	tedFat	3.00g	
Tran	s Fat	0.00g	
Chole	sterol	15.00mg	
Sodium		225.00mg	
Carbohydrates		47.50g	
Fik	per	3.00g	
Su	gar	21.50g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.90mg

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

Nutrition - Per 100g

Cereal and Toast-WG

NO IMAGE

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44816
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL CINN TOAST R/S BWL	1 Each	READY_TO_EAT Ready To Eat	365790
Toast with Butter	3 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions
Students can take cereal and toast or each one separately.

Airibant i Ci Ociving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	Calories		
Fa	nt	25.67g	
Satura	tedFat	3.75g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	ium	495.00mg	
Carbohy	/drates	59.33g	
Fib	er	5.67g	
Sug	jar	10.67g	
Prot	ein	10.67g	
Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	84.17mg	Iron	20.50mg

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

Nutrition - Per 100g

Cheeseburger

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44177

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions Don Lee Farms

Backyard Griller Handling and Preparation Instructions

- 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
- 2. Bake in preheated oven (convection or Combi at 350 Degrees
- 3. Bake
- a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- 4. Remove from oven
- a. DO NOT PLACE IN STEAM TABLE PAN
- b. DO NOT COVER

- c. DO NOT ADD ANY LIQUID OF ANY KIND
- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

Hold hot foods at 135 °F or above

Meal Components Amount Per Serving	s (SLE)
Meat	3.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Servings Per Recipe: 1.00				
Serving Size: 1.00 Ser	Serving Size: 1.00 Serving			
Amount	t Per Serving			
Calories	402.00			
Fat	22.10g			
SaturatedFat	8.90g			
Trans Fat	0.00g			
Cholesterol	75.50mg			

Nutrition Facts

Sodium

Carbohydrates

Fiber

Sugar		3.50g	
Protein		23.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	87.50mg	Iron	9.60mg

26.00g

2.30g

706.00mg

Nutrition - Per 100g

^{*}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.

Hamburger

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44219
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions Don Lee Farms

Backyard Griller Handling and Preparation Instructions

- 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
- 2. Bake in preheated oven (convection or Combi at 350 Degrees
- 3. Bake
- a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
- i. MAXIMUM TEMPERATURE 145 DEGREES
- 4. Remove from oven
- a. DO NOT PLACE IN STEAM TABLE PAN
- b. DO NOT COVER
- c. DO NOT ADD ANY LIQUID OF ANY KIND

- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

• Hold hot foods at 135 °F or above

Meal Components Amount Per Serving	s (SLE)
Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		_	
Amount Per Serving			
Calo	ries	347.00	
Fa	ıt	17.60g	
Saturat	tedFat	6.40g	
Trans	Fat	0.00g	
Choles	sterol	63.00mg	
Sodi	um	481.00mg	
Carbohy	/drates	25.00g	
Fib	er	2.30g	
Sug	jar	3.00g	
Protein		20.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.00mg	Iron	9.60mg

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

Nutrition - Per 100g

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

Pizza Cruncher w Marinara Sc

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44217
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8- 3.125	4 Each	BAKE Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjust ment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 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
SAUCE MARINARA DIPN CUP	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721

Preparation Instructions BAKE

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! CONVECTION OVEN: 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.

7 tillount i or oorving	
Meat	2.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Cal	ories	470.00	
F	at	21.00g	
Satura	atedFat	9.00g	
Trar	ns Fat	0.00g	
Chole	esterol	30.00mg	
Soc	dium	910.00mg	
Carbol	nydrates	51.00g	
Fi	ber	6.00g	
Su	ıgar	9.00g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	427.00mg	Iron	2.91mg

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

Nutrition - Per 100g

Fries-Sweet Potato

NO IMAGE

Servings:	40.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44830
School:	Walton-Verona High School		

Ingredients

Description Measurement	Prep Instructions	DistPart #
FRIES SWT 15 Pound 3/8IN	CONVECTION OVEN: PREHEAT OVEN TO 425*F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1 2 MINUTES.	273660

Preparation Instructions Basic Preparation

DEEP FRY: FILL BASKET ONE THIRD FULL (1 LB.) WITH FROZEN PRODUCT. DEEP FRY @ 350*F FOR 2 1/4 TO 2 3/4 MINUTES. CONVECTION OVEN: PREHEAT OVEN TO 425*F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

7 tillount i or oorving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	1.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 40.00 Serving Size: 3.00 Ounce

Amount Per Serving				
Calo	ries	300.00		
Fa	at	12.00g		
Satura	tedFat	2.00g		
Trans	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	380.00mg		
Carboh	ydrates	46.00g		
Fik	er	2.00g		
Sug	gar	14.00g		
Pro	tein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	60.00mg	Iron	1.00mg	

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

Nutrition - Per 100g

		<u> </u>	
Calc	ries	352.74	
Fa	at	14.11g	
Satura	tedFat	2.35g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	446.80mg	
Carboh	ydrates	54.09g	
Fib	er	2.35g	
Sug	gar	16.46g	
Pro	tein	2.35g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.55mg	Iron	1.18mg

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

Tator Tots

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44823
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	2 8 Tater Tots	Basic Preparation CONVECTION OVEN: BAKE AT 425F FOR 8-12 MINUTES. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. TURN ONCE FOR UNIFORM COOKING.	141510

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

7 arround to to thing	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	28.89	
Fa	ıt	1.56g	
Saturat	tedFat	0.22g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	80.00mg	
Carbohy	/drates	3.56g	
Fib	er	0.22g	
Sug	jar	0.22g	
Prot	ein	0.44g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.22mg	Iron	0.04mg

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

Nutrition - Per 100g

Peach Cup

NO IMAGE

Servings: 1.00 Category: Fruit 1.00 Serving **Serving Size: HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44274

Ingredients

Starch

Description Prep Instructions DistPart # Measurement **PEACH CUP** 1 Each 232470

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving

Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

COI THING CIZOT	1100 00111	119		
	Amount Per Serving			
Calories		80.00		
Fa	ıt	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	/drates	19.00g		
Fib	er	1.00g		
Sug	jar	16.00g		
Prot	ein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	
	_			

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

Nutrition - Per 100g

Hummus Cheese and Pretzel Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48639
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bongards Mozzarella String Cheese Sticks are individually wrapped and perfect for snacking.	1 Each	READY_TO_EAT none	402951
HUMMUS CUP RSTD RED PEPPER	1 Each		601133
PRETZEL ROD SFT WHEAT	2 Each	Basic Preparation LAY FROZEN PRODUCT FLAT ON TRAY OR MICROWAVE-PROOF CONTAINER. IF DESIRED, MIST WITH WATER THEN SPRINKLE WITH SALT OR PRESS PRETZEL FACE DOWN ON BED OF SALT. CONVENTIONAL OVEN: 2-3 MINUTES* AT 350 ¿ 400 DEGREES F. MICROWAVE: 20 ¿ 30 SECONDS* ON HIGH	607940
carrot and celery sticks	1 Serving	• Hold cold foods at 41 °F or below Serve in 4oz tray	R-44838

Preparation Instructions
Prepare pretzels as instructed. Place all items in a clear container and put in grab-and-go merchandiser.

Meal Components (SLE)

Amount Per Serving

7 till Galler of Golffing	
Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Ca	lories	359.75		
	Fat	9.00g		
Satur	ratedFat	3.50g		
Tra	ns Fat	0.00g		
Cho	lesterol	15.00mg		
So	dium	930.00mg		
Carbo	hydrates	53.84g		
F	iber	10.78g		
S	ugar	8.68g		
Pr	otein	18.50g		
Vitamin A	10700.00IU	Vitamin C	3.90mg	
Calcium	81.68mg	Iron	4.08mg	

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

Nutrition - Per 100g

Chicken Tenders with Dinner Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44756
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL WGRAIN	1 Each	Basic Preparation PAN IN 48 CLUSTERS OR 24 (4X6) SINGLES ON A LINED SHEET PAN. ONCE THAWED, PROOF FOR 50 MINUTES IN RETARDER. BAKE AT 375*F IN DECK OVEN FOR 12-14 MINUTES OR CONVECTION OVEN FOR 10-12 MINUTES.	237702
CHIX BRST TNDR BRD WGRAIN 4.5Z 8- 4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490

Preparation Instructions • Hold hot foods at 135 °F or above

Allibant i Ci Ociving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	300.00	
Fa	at	8.50g	
Satura	tedFat	1.50g	
Trans	s Fat	0.00g	
Chole	sterol	65.00mg	
Sod	ium	530.00mg	
Carboh	ydrates	28.00g	
Fik	er	4.00g	
Sug	gar	2.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.06mg	Iron	2.72mg

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

Nutrition - Per 100g

Sausage Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44240

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed.	111341
DOUGH BISC STHRN EZ SPLT	1 Each	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 REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920

Preparation Instructions
Prepare according to cooking instructions- put sausage on biscuit and serve in grab and go bag

7 tillount i or oorving	
Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		<u> </u>	
Amount Per Serving			
Cal	ories	310.00	
F	at	19.00g	
Satura	atedFat	8.00g	
Trar	ns Fat	0.00g	
Chole	esterol	20.00mg	
Sodium		620.00mg	
Carbohydrates		25.00g	
Fi	ber	1.00g	
Su	ıgar	2.00g	
Protein		8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	120.00mg	Iron	1.96mg

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

Nutrition - Per 100g

Spicy Chix Tenders with Dinner Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48648
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL WGRAIN	1 Each	Basic Preparation PAN IN 48 CLUSTERS OR 24 (4X6) SINGLES ON A LINED SHEET PAN. ONCE THAWED, PROOF FOR 50 MINUTES IN RETARDER. BAKE AT 375*F IN DECK OVEN FOR 12-14 MINUTES OR CONVECTION OVEN FOR 10-12 MINUTES.	237702
SAUCE BUFF WNG REDHOT	1/2 Tablespoon		704229
Chicken Breast Tenderloins WG Fully Cooked	3 Each	BAKE CONVENTIONAL OVEN 20 MIN @350. CONVECTION OVEN 14 MIN @350	792441

Preparation Instructions
No Preparation Instructions available.

7 tillount i or oorving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	Calories		
Fa	ıt	8.50g	
Saturat	edFat	1.50g	
Trans	Fat	0.00g	
Choles	sterol	65.00mg	
Sodi	um	815.00mg	
Carbohydrates		28.00g	
Fib	er	4.00g	
Sug	jar	2.00g	
Protein		25.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.06mg	Iron	0.72mg

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

Nutrition - Per 100g

Baked Beans

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44268

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED ORIG	1/2 Cup	Heat and serve. Warm in 350 degree oven for approx 30 minutes.	520098

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.130
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

COLUMN CIZO	0.00 0 up			
	Amount Per Serving			
Calc	ries	150.00		
F	at	1.00g		
Satura	tedFat	0.00g		
Tran	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	570.00mg		
Carbohydrates		30.00g		
Fik	er	5.00g		
Sug	gar	12.00g		
Pro	tein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	50.00mg	Iron	1.88mg	

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

Nutrition - Per 100g

Muffin Assorted WG with Toast Option

NO IMAGE

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-49955
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991
MUFFIN BLUEB WGRAIN IW	2 Each		557970
Toast	1 Serving	375F bake for 4 minutes	R-46304

Preparation Instructions
No Preparation Instructions available.

7 tilleditt i el ecivilig		
Meat	0.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Per Serving			
Calo	Calories		
Fa	at	17.00g	
Satura	tedFat	4.25g	
Trans	s Fat	0.00g	
Chole	sterol	47.50mg	
Sodium		310.00mg	
Carbohydrates		58.50g	
Fiber		4.00g	
Sug	gar	25.50g	
Protein		7.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	52.50mg	Iron	7.65mg

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

Nutrition - Per 100g

Crispy Chicken Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44181

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
CHIX PTY BRD WGRAIN 170-3Z GLDCRK	1 Each	Bake 375 for 17-19 minutes or until internal temperature 165	259967

Preparation Instructions Directions:

HACCP STEP: WASH HANDS.

- 1. Cook chicken patty as directed on package.
- 2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
- 3. Serve.
- 4. Allow student to select condiment of choice.
- Hold hot foods at 135 °F or above

Airioditt of Octving	
Meat	2.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		320.00	
F	at	10.00g	
Satura	tedFat	1.50g	
Tran	s Fat	0.00g	
Chole	sterol	35.00mg	
Sodium		650.00mg	
Carbohydrates		36.00g	
Fik	oer	2.00g	
Sug	gar	3.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	9.08mg

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

Nutrition - Per 100g

Spicy Chicken Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474
WG Hot and Spicy Whole Muscle Breaded Chicken Filet	1 Each	Bake 375 17-19minutes or until internal temperature reaches 165F	812380

Preparation Instructions

Directions:

HACCP STEP: WASH HANDS.

- 1. Cook chicken patty as directed on package.
- 2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
- 3. Serve.
- 4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 3.0 oz eq grain and 2 oz meat.

Notes:

Meal Components (SLE)

Amount Per Serving

z anticulture of Gentung	
Meat	2.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories		282.50		
Fa	ıt	6.50g		
Saturat	edFat	0.75g		
Trans	Fat	0.00g		
Choles	sterol	41.25mg		
Sodi	um	515.00mg		
Carbohydrates		38.50g		
Fiber		3.50g		
Sug	jar	3.75g		
Protein		19.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	6.00mg	Iron	9.35mg	

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

Nutrition - Per 100g

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

Fries Crinkle Cut

NO IMAGE

Servings:	80.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44824
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2IN C/C OVEN	30 Pound	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

Preparation Instructions No Preparation Instructions available.

7 tillourier of Colving			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
1.000			

Nutrition Facts

Servings Per Recipe: 80.00 Serving Size: 1.00 Cup

Amount Per Serving			
Calo	ries	200.00	
Fa	at	6.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	40.00mg	
Carboh	ydrates	36.00g	
Fib	er	2.00g	
Sug	gar	2.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.60mg

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

Nutrition - Per 100g

Green Bean

NO IMAGE

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44212
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT XTRA GRN	2 #10 CAN		328251
BASE CHIX LO SOD NO MSG	1/4 Cup	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp + 1 cup water or 1 Tbsp base + 1 quart water or 1 1 2 cups base + 6 gallons water	580589

Preparation InstructionsMix items together and steam to 165F and Hold at 135F or higher

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.517
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	20.79	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	300.92mg	
Carboh	ydrates	4.15g	
Fik	er	2.07g	
Sug	gar	2.07g	
Protein		1.03g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.04mg	Iron	0.41mg

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

Nutrition - Per 100g

Iced Donut



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44252

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT RNG HMSTYL YST RSD	1 Each	Thaw	131940
ICING VAN RTU HEAT NICE	1 Fluid Ounce	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions
Thaw donut and drizzle icing on top! Be creative- can make it special by adding a little color:)

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

Legumes

Starch

0.000

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calc	ries	380.00	
Fa	at	14.00g	
Satura	tedFat	6.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sodium		280.00mg	
Carbohydrates		60.00g	
Fiber		1.00g	
Sug	gar	36.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.50mg

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

Nutrition - Per 100g

Buffalo Chicken Stuffed Sandwich

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48657
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Buffalo Chicken Stuffed Sandwich	1 Each	Basic Preparation Cook to an internal temperature of 165 degrees F. Convection Oven: Preheat oven to 325 degrees F, high fan. Leave frozen product in plastic wrapper and place on a baking sheet. Bake for 26 to 29 minutes. Rotate product half way through bake time. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Conventional Oven: Preheat oven to 375 degrees F. Leave frozen product in plastic wrapper and place one serving on a baking sheet. Bake for 24 to 26 minutes. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Note: Increased bake time is needed for additional product. Microwave Oven (1100W) Open one end of plastic wrapper to vent or remove from wrapper. Place one frozen serving on microwave safe plate. Do not cook more than one serving at a time. Cook for 1 minute 30 seconds to 1 minute 45 seconds on HIGH power. NOTE: Due to variances in oven regulators, product temperature, and number of products being prepared, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	845745

Preparation Instructions No Preparation Instructions available.

7 tillount i or oorving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories	230.00		
Fat	9.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	500.00mg		
Carbohydrates	25.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	14.00g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 198.40mg	Iron	1.80mg	

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

Nutrition - Per 100g

Fiesta Bar

NO IMAGE

Servings:2.00Category:EntreeServing Size:1.00 ServingHACCP Process:Same Day Service

Meal Type: Lunch Recipe ID: R-44284

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
PEPPERS JALAP SLCD	1/2 Ounce		499943
SALSA 103Z	1 Ounce	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	452841
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/4 Ounce	BOIL 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.	722330
SAUCE CHS QUESO BLANCO FZ	4 Ounce	BOIL 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
CHIP TORTL RND R/F	1 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

Description	Measurement	Prep Instructions	DistPart #
BEANS BLACK LO SOD	1 Ounce		231981
Fiesta Brown Rice	1 Serving		R-46528
SOUR CREAM L/F	1 Ounce	GRILL Defrost 24 hours before consumption in refrigerator.Cook thoroughly	534331
fiesta Diced Chicken	1 Serving		R-46517
Shredded lettuce	1/4 Cup		00701
Fresh Diced Tomatoes	1/4 Cup	READY_TO_EAT Keep chilled until ready to serve	16P45

Preparation Instructions No Preparation Instructions available.

Meal Compor	nents (SLE)
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Amount Per Serving

Amount i el delving	
Meat	2.200
Grain	2.125
Fruit	0.000
GreenVeg	0.000
RedVeg	0.156
OtherVeg	0.121
Legumes	0.100
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories	712.90		
Fat	22.00g		
SaturatedFat	8.75g		
Trans Fat	0.01g		
Cholesterol	90.50mg		
Sodium	1243.02mg		
Carbohydrates	84.50g		
Fiber	10.35g		
Sugar	4.33g		
Protein	39.10g		
Vitamin A 100.00IU	Vitamin C	0.00mg	
Calcium 380.00mg	Iron	4.52mg	

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

Nutrition - Per 100g

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

Fiestada Pizza

NO IMAGE

Servings: 1.00 Category: **Entree** Serving Size: 1.00 Serving Same Day Service **HACCP Process: Meal Type:** Recipe ID: Lunch R-44277

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BF FIESTADA 5IN WGRAIN	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	487272

Preparation Instructions No Preparation Instructions available.

7 tillount i or oorving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving				
Cal	ories	340.00		
F	at	9.10g		
Satura	atedFat	6.00g		
Trar	ns Fat	0.00g		
Chole	esterol	25.00mg		
Soc	dium	850.00mg		
Carbol	nydrates	39.00g		
Fi	ber	4.00g		
Su	ıgar	10.00g		
Pro	otein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	156.00mg	Iron	2.00mg	

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

Nutrition - Per 100g

Broccoli- Steamed



Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44266

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No Salt Added, Frozen	9 1/4 Pound	STEAM Place frozen broccoli in steam table pan and steam in steamer. Take a deep steam table pan and fill with about 2 inches of water. Place frozen broccoli in holey steam table pan and place inside deeper steam table pan. Cover and steam on stove top.	IN110473
BUTTER SUB	1 Fluid Ounce 3/4 Tablespoon (2 3/4 Tablespoon)		209810
Black Pepper	3/4 Teaspoon		24108

Preparation Instructions 1. Place frozen broccoli in perforated steam table pans

- 2. Add 9 lbs. broccoli per pan (you may need to cut in pieces)
- 3. Steam closer to serving time to keep broccoli crisp. (3-5 minutes with no lid). Taste and temp broccoli as it should be crisp not mushy
- 4. Pour into solid pan and season according to directions.
- 5. Dish into serving containers (preferably the 6 ounce black dishes using 1/2 cup serving utensil)
- 6. Batch cook as needed

CCP Hold at or above 135F

Meal Components (SLE)

Amount Per Serving

7 tillount i or corving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

Amount Per Serving				
ries	26.42			
t	0.00g			
edFat	0.00g			
Fat	0.00g			
sterol	0.00mg			
um	25.11mg			
drates	5.11g			
er	3.01g			
ar	1.00g			
ein	3.01g			
0.00IU	Vitamin C	0.00mg		
0.00mg	Iron	0.00mg		
	ries t edFat Fat sterol um rdrates er ar ein 0.00IU	ries 26.42 t 0.00g edFat 0.00g Fat 0.00g sterol 0.00mg um 25.11mg rdrates 5.11g er 3.01g lar 1.00g ein 3.01g 0.00IU Vitamin C		

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

Nutrition - Per 100g

Fancy Fruit Cup

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45395
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT MIXED IQF	1/2 Cup		578614

Preparation Instructions

Thaw and serve in black 6oz insert dish

Meal Components (SLE) Amount Per Serving

7 arround to the control of	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Cup

Amount Per Serving			
Calo	ries	30.00	
Fa	t	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	0.00mg	
Carbohy	drates	7.50g	
Fib	er	1.00g	
Sug	jar	6.00g	
Prot	ein	0.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Sherbert Luigi

NO IMAGE

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-47261
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHERBET CUP ORANGE	1 Each		563710
SORBET CUP CHRY/BLUERASPB	1 Each		602382
SORBET CUP STRAWB/KIWI	1 Each		602362

Meal Components (SLE)

Amount Per Serving

7 tillount i or oorving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

	Amount Per Serving			
Calo	ries	86.67		
Fa	at	0.50g		
Satura	tedFat	0.33g		
Trans	s Fat	0.00g		
Chole	sterol	1.67mg		
Sod	ium	10.00mg		
Carboh	ydrates	21.00g		
Fik	er	2.00g		
Sug	gar	17.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	50.00mg	Iron	0.49mg	

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

Nutrition - Per 100g

Salad-Crispy Chicken Caesar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44330

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	1 Pint	Hold at 41F.	600504
CROUTON CHS GARL WGRAIN	2 Package	READY_TO_EAT Ready to use.	661022
DRESSING CAESAR RYL PKT	1 Each		554758
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490

Preparation Instructions Assemble lettuce in clamshell # 771981.

Sprinkle lettuce with cheese.

Top with popcorn chicken.

Serve breadstick in the salad container on the side.

Serve croutons outside of the container in a basket.

*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Hold for service at 41F.

Meal Components (SLE) Amount Per Serving

z unio unit i or o o i i i i i i	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calo	ries	550.00	
Fa	at	29.00g	
Satura	tedFat	4.50g	
Trans	s Fat	0.00g	
Chole	sterol	75.00mg	
Sod	ium	1180.00mg	
Carboh	ydrates	40.00g	
Fik	er	4.00g	
Sug	gar	5.00g	
Pro	tein	29.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	83.00mg	Iron	6.00mg

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

Nutrition - Per 100g

Breakfast Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS	1 Each	BAKE 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. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Meal Components (SLE)

Amount Per Serving

7 till Galler of Golffing	
Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	Amount Per Serving		
Cal	ories	200.20	
F	at	7.00g	
Satura	atedFat	2.00g	
Tran	ns Fat	0.00g	
Chole	esterol	15.00mg	
Soc	dium	320.00mg	
Carbol	nydrates	26.00g	
Fi	ber	3.00g	
Su	ıgar	6.00g	
Pro	otein	9.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.02mg	Iron	1.69mg

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

Nutrition - Per 100g

Donut Dunkin Stixs

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50202
School:	Walton-Verona High School	3	

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT DUNKIN STIX WGRAIN IW	1 Package		300170

Meal Components (SLE) Amount Per Serving 0.000 Grain 2.000 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000

0.000

0.000

0.000

OtherVeg

Starch

Legumes

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving		
ries	300.00	
at	10.00g	
tedFat	4.00g	
s Fat	0.00g	
sterol	0.00mg	
ium	360.00mg	
ydrates	48.00g	
er	3.00g	
gar	23.00g	
tein	5.00g	
0.00IU	Vitamin C	0.00mg
41.00mg	Iron	2.00mg
	ries at tedFat s Fat sterol ium ydrates per gar tein	ories 300.00 at 10.00g tedFat 4.00g s Fat 0.00g sterol 0.00mg ium 360.00mg ydrates 48.00g per 3.00g gar 23.00g tein 5.00g 0.00IU Vitamin C

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

Nutrition - Per 100g

WG Cereal Bowl with Toast

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44322

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Cereal Bowl	1 Serving		R-46437
Toast	1 Serving	375F bake for 4 minutes	R-46304

Meal Components (SLE)

Amount Per Serving

7 tillount i or oorving	
Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Cald	Calories		
F	at	9.68g	
Satura	tedFat	1.31g	
Tran	s Fat	0.00g	
Chole	esterol	0.00mg	
Soc	lium	267.00mg	
Carboh	ydrates	35.20g	
Fil	oer	2.62g	
Su	gar	8.60g	
Pro	tein	4.88g	
Vitamin A	296.20IU	Vitamin C	5.52mg
Calcium	97.38mg	Iron	8.65mg

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

Nutrition - Per 100g

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

Junkyard Dog



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45620

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5# JTM	5 Pound	BAKE See Package Instructions BOIL 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.	150731
BACON TOPPING CRUMBLES	1 Pint	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	460584
FRANKS BEEF 8/	40 Each	BAKE	265039
6" Whole Grain Hot Dog Bun	40 Each	READY_TO_EAT	3709

Preparation Instructions Prep Time: 45 minutes

PREPARATION

- 1. Preheat oven to 350°F.
- 2. Place unopened bag of J.T.M. Macaroni and Cheese in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
- 3. Place bacon slices on baking sheet in a single layer. Cook 10-15 minutes in oven preheated to 350°F.
- 4. Dice cooked bacon.

ASSEMBLY

- 1. Place hot dog on bun.
- 2. Add 2 oz. of J.T.M. Macaroni & Cheese .
- 3. Top with 1 oz. of diced bacon.

Meal Components (SLE) Amount Per Serving		
2.667		
2.333		
0.000		
0.000		
0.000		
0.000		
0.000		
Starch 0.000		

Nutrition Facts

Servings Per Recipe: 40.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories	385.95		
Fat	21.97g		
SaturatedFat	8.39g		
Trans Fat	0.50g		
Cholesterol	48.87mg		
Sodium	936.84mg		
Carbohydrates	31.70g		
Fiber	2.71g		
Sugar	5.70g		
Protein	15.70g		
Vitamin A 0.00IU	Vitamin C	0.01mg	
Calcium 176.80mg	Iron	2.23mg	

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

Nutrition - Per 100g

Jammers w/ Marinara Sauce

NO IMAGE

Servings: Category: Entree 1.00 **Serving Size:** 1.00 Each Same Day Service **HACCP Process: Meal Type:** Recipe ID: Lunch R-44185

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA	1/2 Cup	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	502181
BREADSTICK CHS STFD 2.1Z	2 Each	BAKE COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 350°F, low fan. Place two frozen breadstick sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 350°F. Place one frozen breadstick sheet on parchment lined half sheet pan. Bake for 26-28 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	232930

Meal Components (SLE) Amount Per Serving

7 amount of Corving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.800
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Cal	ories	304.00	
F	at	10.70g	
Satura	atedFat	5.00g	
Tran	ns Fat	0.00g	
Chole	esterol	25.00mg	
Soc	dium	546.80mg	
Carbol	nydrates	35.00g	
Fi	ber	3.70g	
Sı	ıgar	10.00g	
Pro	otein	18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	357.50mg	Iron	2.60mg

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

Nutrition - Per 100g

Deli Turkey Sub



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44304

ingredients			
Description	Measurement	Prep Instructions	DistPart #
Cheese, Processed, Sliced Yellow	1 Slice		100018
TURKEY BRST SLCD OVN RSTD	2 Ounce		689541
5" WG Hoagie Bun	1 66g	READY_TO_EAT Thaw at Ambient Temperature. Ready to Eat or toast to desired flavor and texture.	3737

Ingredients

Preparation Instructions
Unthaw turkey in cooler 2-3 days ahead. On bun place turkey and cheese. Put in tote and place in cold pass through.

Meal Components (SLE) Amount Per Serving

Allount i or ociving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calo	ries	112.60	
Fa	ıt	5.22g	
Saturat	edFat	2.84g	
Trans	Fat	0.00g	
Choles	sterol	40.09mg	
Sodi	um	449.28mg	
Carbohy	/drates	1.42g	
Fib	er	0.03g	
Sug	jar	0.56g	
Prot	ein	15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Glazed Carrots

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44211
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD MED	4 #10 CAN		118915
BUTTER SUB	2 1/2 Package		209810
SUGAR, BROWN LIGHT GRANULATED CANE	1 Pint 1/2 Cup (2 1/2 Cup)		855387

Preparation InstructionsMix items together and steam to 165F and Hold at 135F or higher

Meal Components (SLE) Amount Per Serving Meat 0.000 Grain 0.000

7 tillount i or ool villig	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.517
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	47.93	
Fa	at	0.00g	
Satura	tedFat	0.00g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	402.62mg	
Carboh	ydrates	11.03g	
Fik	er	1.03g	
Sug	gar	2.09g	
Pro	tein	0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.28mg	Iron	0.00mg

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

Nutrition - Per 100g

Fries-Wedge

NO IMAGE

Servings:	80.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44829
School:	Walton-Verona Elementary		

Ingredients

Descrip	tion Meas	surement Prep Instructions	DistPart #
FRIES WED 10CUT	GE 30 Pou	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.	823081

Preparation Instructions
PREHEAT OVEN TO 425 F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKEFOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TOLIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Thawing Instructions

Meal Components (SLE)

Amount Per Serving

7 till Galler of Golffing	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.000

Nutrition Facts

Servings Per Recipe: 80.00 Serving Size: 1.00 Cup

Amount Per Serving				
Calories		240.00		
Fat		10.00g		
Saturat	tedFat	1.00g		
Trans	Fat	0.00g		
Cholesterol		0.00mg		
Sodium		740.00mg		
Carbohydrates		40.00g		
Fib	er	2.00g		
Sugar		0.00g		
Protein		4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.72mg	

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

Nutrition - Per 100g

Strawberry Cup

NO IMAGE

Servings: 1.00 Category: Fruit **Serving Size:** 1.00 Each **HACCP Process:** No Cook Meal Type: Lunch Recipe ID: R-44272

Ingredients

Description Prep Instructions DistPart # Measurement STRAWBERRY CUP 655010 1 Each

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving Meat 0.000 Grain 0.000 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 0.000 Legumes Starch 0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Corving Cizor free Zacri				
Amount Per Serving				
Calories		90.00		
Fat		0.00g		
SaturatedFat		0.00g		
Trans	Fat	0.00g		
Cholesterol		0.00mg		
Sodium		0.00mg		
Carbohydrates		22.00g		
Fiber		2.00g		
Sugar		18.00g		
Protein		1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	
	_			

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

Nutrition - Per 100g

Breakfast Burrito

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-49193
School:	Walton-Verona Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO BKFST EGG/SAUS/CHS	1 Each	BAKE Heating Instructions: FOR BEST RESULTS, HEAT FROM REFRIGERATED STATE. Place burrito wrap on a sheet pan with seam of wrapper facing down. 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 may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.	125046

Meal Components (SLE)

Amount Per Serving

7 amount of Corving	
Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

		<u> </u>		
Amount Per Serving				
Calories		208.00		
F	at	7.50g		
Satura	atedFat	2.50g		
Trans Fat		0.00g		
Cholesterol		46.00mg		
Sodium		399.00mg		
Carbohydrates		25.00g		
Fiber		3.30g		
Sugar		2.00g		
Protein		10.30g		
Vitamin A	242.25IU	Vitamin C	0.99mg	
Calcium	122.64mg	Iron	2.01mg	

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

Nutrition - Per 100g

Cookbook for Walton-Verona Middle School

Created by HPS Menu Planner

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No Recipes found