

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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Juice Box 100%

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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: 5.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 64.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 8.00mg | | |
| Carbohydrates | 16.20g | | |
| Fiber | 0.00g | | |
| Sugar | 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

No 100g Conversion Available

Corn- Steamed PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 48.00 | Category: | Vegetable |
| Serving Size: | 0.25 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45365 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| CORN CUT SUPER SWT | 1 #10 CAN | | 851329 |

Preparation Instructions

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.269 |

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.25 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 32.17 | | |
| Fat | 0.40g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 6.43g | | |
| Fiber | 0.80g | | |
| Sugar | 2.41g | | |
| Protein | 0.80g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Peach Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
| 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 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 1.00g | | |
| Sugar | 16.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip Cookie

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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 | 120.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 85.00mg | | |
| Carbohydrates | 18.00g | | |
| Fiber | 1.00g | | |
| Sugar | 10.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 5.00mg | Iron | 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Muffin -Chocolate or Blueberry

| | | | |
|----------------------|-----------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 190.00 |
| Fat | 6.00g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 32.50mg |
| Sodium | 130.00mg |
| Carbohydrates | 31.50g |
| Fiber | 2.00g |
| Sugar | 16.50g |
| Protein | 3.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 35.00mg | Iron 1.20mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cheese Pizza

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44276 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|---|------------|
| PIZZA CHS 4X6 WGRAIN 50/50 | 1 Slice | <p>BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Note: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p> | 585921 |

Preparation Instructions

Section pizza into 4 slices so easily picked up

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 238.00 |
| Fat | 8.50g |
| SaturatedFat | 3.10g |
| Trans Fat | 0.00g |
| Cholesterol | 12.00mg |
| Sodium | 369.20mg |
| Carbohydrates | 27.00g |
| Fiber | 3.10g |
| Sugar | 6.00g |
| Protein | 12.30g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 236.20mg | Iron 2.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Danimal with Cinnamon Goldfish Graham Bar

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

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: 2.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 190.00 |
| Fat | 4.00g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 195.00mg |
| Carbohydrates | 33.00g |
| Fiber | 1.00g |
| Sugar | 17.00g |
| Protein | 5.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 200.00mg | Iron 2.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chicken Nuggets PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 170.00 |
| Fat | 9.00g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 35.00mg |
| Sodium | 420.00mg |
| Carbohydrates | 11.00g |
| Fiber | 1.00g |
| Sugar | 0.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 20.00mg | Iron 1.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mashed Potato

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 280.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44214 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|------------------------------|---|------------|
| BUTTER SUB | 1 Pint | | 209810 |
| BASE CHIX LO SOD NO MSG | 2 Fluid Ounce | 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 |
| SEASONING SIX PEPR BLEND | 2 Fluid Ounce | | 229580 |
| Water | 5 Gallon | READY_TO_DRINK | Water |
| Potatoes dehydrated | 8 Pound 12 Ounce (140 Ounce) | | 613738 |

Preparation Instructions

1) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN. 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION. 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE. 4) REFRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.

Boil Water - whip in the mashed potato mix and then season.

Hot Serve 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 | 0.000 |
| Legumes | 0.000 |
| Starch | 0.500 |

Nutrition Facts

Servings Per Recipe: 280.00

Serving Size: 4.00 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 71.09 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 368.19mg | | |
| Carbohydrates | 14.27g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| 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

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 62.69 | | |
| Fat | 0.88g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 324.69mg | | |
| Carbohydrates | 12.58g | | |
| Fiber | 0.88g | | |
| Sugar | 0.00g | | |
| Protein | 1.76g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 8.82mg | Iron | 0.26mg |

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

Green Bean

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 48.00 | 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 Instructions

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

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.539 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|----------------------|----------|
| Calories | 21.66 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 313.46mg |
| Carbohydrates | 4.32g |
| Fiber | 2.16g |
| Sugar | 2.16g |
| Protein | 1.08g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 32.33mg |
| Iron | 0.43mg |

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Nutrition - Per 100g

No 100g Conversion Available

Applesauce Cup

| | | | |
|----------------------|------------|-----------------------|---------|
| 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

| Amount Per Serving | |
|----------------------|--------|
| Calories | 60.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 0.00mg |
| Carbohydrates | 17.00g |
| Fiber | 1.00g |
| Sugar | 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

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 47.03 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 13.33g | | |
| Fiber | 0.78g | | |
| Sugar | 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

Cheddar Goldfish Cracker

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-45510 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|--------------------------------|------------|
| CRACKER GLDFSH CHS | 1 Each | READY_TO_EAT Ready to Enjoy | 110431 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 Per Serving | |
|-------------------------|-------------------------|
| Calories | 100.00 |
| Fat | 3.50g |
| SaturatedFat | 0.50g |
| Trans Fat | 0.00g |
| Cholesterol | 5.00mg |
| Sodium | 180.00mg |
| Carbohydrates | 14.00g |
| Fiber | 1.00g |
| Sugar | 0.00g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 30.00mg | Iron 0.90mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

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

| 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

No 100g Conversion Available

Baked Beans PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45332 |
| School: | Walton-Verona Early Childhood Center | | |

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

- 1.
2. SPRAY Pan
3. PLACE Beans in pan .
4. DIVIDE REMAINING INGREDIENTS AND ADD TO VEGETARIAN BEANS; STIR WELL.
5. BAKE IN A PREHEATED OVEN UNTIL HOT & BUBBLY THROUGHOUT.

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 150.00 |
| Fat | 1.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 570.00mg |
| Carbohydrates | 30.00g |
| Fiber | 5.00g |
| Sugar | 12.00g |
| Protein | 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

No 100g Conversion Available

Orange Wedges PK

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-45110 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| ORANGES NAVEL/VALENCIA CHC | 1/2 Each | Wash outside of orange and Wedge into 4 pieces | 322326 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.250 |
| 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 | 36.65 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 9.00g | | |
| Fiber | 1.85g | | |
| Sugar | 7.50g | | |
| Protein | 0.75g | | |
| Vitamin A | 175.42IU | Vitamin C | 41.48mg |
| Calcium | 31.19mg | Iron | 0.08mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-47162 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|---|------------|
| CHEESE AMER 160CT SLCD | 1/2 Slice | READY_TO_EAT Pre-sliced Use Cold or Melted | 150260 |
| 4" Wg Rich Hamburger Bun | 1/2 bun | BAKE Toast if desired | 3474 |
| Don Lee Charbroiled Beef Patty | 1/2 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.500 |
| 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 | 201.00 |
| Fat | 11.05g |
| SaturatedFat | 4.45g |
| Trans Fat | 0.00g |
| Cholesterol | 37.75mg |
| Sodium | 353.00mg |
| Carbohydrates | 13.00g |
| Fiber | 1.15g |
| Sugar | 1.75g |
| Protein | 11.80g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 43.75mg | Iron 4.80mg |

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

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

Nutrition - Per 100g

No 100g Conversion Available

Tator Tots PK

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.252 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 58.28 | | |
| Fat | 3.14g | | |
| SaturatedFat | 0.45g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 161.39mg | | |
| Carbohydrates | 7.17g | | |
| Fiber | 0.45g | | |
| Sugar | 0.45g | | |
| Protein | 0.90g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 4.48mg | Iron | 0.09mg |

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Nutrition - Per 100g

No 100g Conversion Available

Uncrustable Small

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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

Meal Components (SLE)

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 300.00 |
| Fat | 16.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 32.00g |
| Fiber | 4.00g |
| Sugar | 15.00g |
| Protein | 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

No 100g Conversion Available

Baby Carrots

| | | | |
|----------------------|--------------------------|-----------------------|-----------|
| 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 |

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 | 0.750 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 45.00mg | | |
| Carbohydrates | 7.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pizza Bagel Bites PK

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-46390 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|---|------------|
| PIZZA BAGEL CHS MINI | 3 Each | Basic Preparation Pre heat convection oven to 425 degrees F, conventional oven to 450 degrees F. Place 3 bagels per serving mini pizza bagels on parchment lined sheet pan. Bake for 9-11 minutes. Remove from oven and serve. Allow pan to cool for 3-5 minutes then cover tightly with plastic film. Hold covered tray in a moist 145 degree warmer for up to 1 hour. | 703411 |

Preparation Instructions

3=serving

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|---------------------------|-------------------------|
| Calories | 195.00 |
| Fat | 6.75g |
| SaturatedFat | 3.75g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 420.00mg |
| Carbohydrates | 18.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 15.75g |
| Vitamin A 562.50IU | Vitamin C 4.50mg |
| Calcium 262.50mg | Iron 1.35mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Veggie Cup-Color your Tray

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

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.352 |
| OtherVeg | 0.125 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 17.74 |
| Fat | 0.03g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 17.70mg |
| Carbohydrates | 4.03g |
| Fiber | 0.96g |
| Sugar | 1.39g |
| Protein | 0.66g |
| Vitamin A 581.56IU | Vitamin C 3.83mg |
| Calcium 10.01mg | Iron 0.19mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cereal Assorted WG

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

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 |
| Fat | 1.78g |
| SaturatedFat | 0.06g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 146.00mg |
| Carbohydrates | 23.00g |
| Fiber | 1.82g |
| Sugar | 6.60g |
| Protein | 2.08g |
| Vitamin A 60.00IU | Vitamin C 0.72mg |
| Calcium 90.88mg | Iron 3.91mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------|-------------|-------------------|------------|
| STRAWBERRY CUP | 1 Each | | 655010 |

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: 1.00 Each

| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Fries Smiley PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| 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 | | | |
|----------------------|----------|------------------|--------|
| Calories | 106.67 | | |
| Fat | 4.00g | | |
| SaturatedFat | 0.67g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 153.33mg | | |
| Carbohydrates | 16.67g | | |
| Fiber | 1.33g | | |
| Sugar | 0.00g | | |
| Protein | 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

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 188.13 | | |
| Fat | 7.05g | | |
| SaturatedFat | 1.18g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 270.43mg | | |
| Carbohydrates | 29.39g | | |
| Fiber | 2.35g | | |
| Sugar | 0.00g | | |
| Protein | 2.35g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 2.35mg |

*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.

Dominos Cheese Pizza

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-46343 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| 8 cut 14 inch WG LM Cheese Pizza | 1 Slice | READY_TO_EAT | |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 1.000 |
| 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 | 310.00 |
| Fat | 14.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 730.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 250.00mg | Iron 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Baked Apples

| | | | |
|----------------------|----------|-----------------------|---------------------|
| Servings: | 100.00 | Category: | Condiments or Other |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44338 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|---|---|------------|
| APPLE SLCD W/P | 5 #10 CAN | Do NOT drain | 117773 |
| BUTTER SUB | 2 Ounce | To make 1 lb. of butter sauce: add 2 oz (1/2 pkt) to 2 cups of warm water and stir. | 209810 |
| SPICE CINNAMON GRND | 1 Fluid Ounce 1 Tablespoon (3 Tablespoon) | | 224723 |
| SPICE NUTMEG GRND | 1 Tablespoon | | 224944 |
| SUGAR BROWN MED | 1/2 Pound | UNSPECIFIED | 108626 |

Preparation Instructions

1. Pour apple cans into full steam-table pans.
2. Prepare butter sauce as directed.
3. Mix ground cinnamon and nutmeg into butter bud sauce.
4. Pour mixture over the apples, evenly divided, into each of the steam-table pans.
5. Bake at 350 F for ~30 minutes, or until warm and water mostly evaporated.

**Allergens: Milk

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.594 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 68.56 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 17.55mg |
| Carbohydrates | 16.71g |
| Fiber | 2.38g |
| Sugar | 12.96g |
| Protein | 0.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 0.00mg | Iron 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pancake with Sausage PK

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45118 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|---|------------|
| PANCAKE BTRMLK WGRAIN | 1 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 |
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 200.00 |
| Fat | 12.50g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 15.00g |
| Fiber | 1.00g |
| Sugar | 5.00g |
| Protein | 6.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 36.60mg | Iron 1.09mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Mummy HotDOG

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50181 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| FRANKS BEEF 8/ | 1 Each | BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS | 265039 |
| 6" Whole Grain Hot Dog Bun | 1 Each | READY_TO_EAT | 3709 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| 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 | |
|--------------------|----------|
| Calories | 280.00 |
| Fat | 17.50g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.50g |
| Cholesterol | 35.00mg |
| Sodium | 690.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 3.00g |
| Protein | 10.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 48.89mg |
| Iron | 1.85mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pumpkin Cutie

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50184 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------|-------------|-------------------|------------|
| ORANGES FANCY | 1 Cup | | 198005 |

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: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 80.90 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.70mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 3.60g | | |
| Sugar | 14.00g | | |
| Protein | 1.50g | | |
| Vitamin A | 407.55IU | Vitamin C | 97.52mg |
| Calcium | 70.95mg | Iron | 0.21mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 160.00 |
| Fat | 5.00g |
| SaturatedFat | 0.75g |
| Trans Fat | 0.00g |
| Cholesterol | 17.50mg |
| Sodium | 325.00mg |
| Carbohydrates | 18.00g |
| Fiber | 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

No 100g Conversion Available

Apple Slices PK

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| 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 |

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: 0.50 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 33.30 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.65mg | | |
| Carbohydrates | 9.00g | | |
| Fiber | 1.55g | | |
| Sugar | 6.50g | | |
| Protein | 0.15g | | |
| Vitamin A | 34.56IU | Vitamin C | 2.95mg |
| Calcium | 3.84mg | Iron | 0.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

Shipwrecked Ice Cream Cup

| | | | |
|----------------------|--------------------------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50270 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| ICE CRM CUP VAN FLAV | 1 Each | | 359700 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 130.00 |
| Fat | 7.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 45.00mg |
| Carbohydrates | 16.00g |
| Fiber | 0.00g |
| Sugar | 11.00g |
| Protein | 2.00g |
| Vitamin A 300.00IU | Vitamin C 0.00mg |
| Calcium 80.00mg | Iron 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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

Meal Components (SLE)

Amount Per 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 Per Serving | |
|-------------------------|-------------------------|
| Calories | 262.17 |
| Fat | 7.25g |
| SaturatedFat | 2.63g |
| Trans Fat | 0.45g |
| Cholesterol | 27.00mg |
| Sodium | 603.67mg |
| Carbohydrates | 35.50g |
| Fiber | 5.08g |
| Sugar | 9.17g |
| Protein | 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

No 100g Conversion Available

Cookbook for Walton-Verona Elementary

Created by HPS Menu Planner

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Mummy HotDOG

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Pumpkin Cutie

Halloween Donut

Worm Dirt Pudding Cup

Muffin -Chocolate or Blueberry

| | | | |
|----------------------|-----------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 190.00 |
| Fat | 6.00g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 32.50mg |
| Sodium | 130.00mg |
| Carbohydrates | 31.50g |
| Fiber | 2.00g |
| Sugar | 16.50g |
| Protein | 3.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 35.00mg | Iron 1.20mg |

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Nutrition - Per 100g

No 100g Conversion Available

PopTart-1ct

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

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|---------------------------|-------------------------|
| Calories | 173.33 |
| Fat | 2.67g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 138.33mg |
| Carbohydrates | 37.00g |
| Fiber | 3.00g |
| Sugar | 14.67g |
| Protein | 2.00g |
| Vitamin A 333.33IU | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cereal and Toast-WG

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 500.00 |
| Fat | 25.67g |
| SaturatedFat | 3.75g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 495.00mg |
| Carbohydrates | 59.33g |
| Fiber | 5.67g |
| Sugar | 10.67g |
| Protein | 10.67g |
| Vitamin A 100.00IU | Vitamin C 1.20mg |
| Calcium 84.17mg | Iron 20.50mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fruit, Fresh Medley

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

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, slice fruit or serve whole

Place in bag for service or boat

CCP Hold for cold service at 41F or lower

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

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 88.70 | | |
| Fat | 0.18g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.33mg | | |
| Carbohydrates | 22.75g | | |
| Fiber | 3.90g | | |
| Sugar | 10.75g | | |
| Protein | 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

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

Nutrition - Per 100g

No 100g Conversion Available

Fruit-Canned Assorted

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 120.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-44306 |

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 |
| PINEAPPLE TIDBITS IN JCE | 1 #10 CAN | | 189979 |

Preparation Instructions

Place in 4oz cup

CCP Hold cold service at 41F or lower

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.512 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 71.07 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 2.16mg |
| Carbohydrates | 16.58g |
| Fiber | 1.02g |
| Sugar | 11.36g |
| Protein | 0.54g |
| Vitamin A 61.78IU | Vitamin C 0.80mg |
| Calcium 12.95mg | Iron 0.36mg |

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Nutrition - Per 100g

No 100g Conversion Available

Juice Box 100%

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

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

| | |
|-----------------|-------|
| 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: 5.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 64.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 8.00mg | | |
| Carbohydrates | 16.20g | | |
| Fiber | 0.00g | | |
| Sugar | 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

No 100g Conversion Available

Pancakes and Sausage

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45233 |
| School: | Walton-Verona Elementary | | |

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 |
| SAUSAGE PTY CKD 1Z | 2 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 400.00 |
| Fat | 25.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 50.00mg |
| Sodium | 560.00mg |
| Carbohydrates | 30.00g |
| Fiber | 2.00g |
| Sugar | 10.00g |
| Protein | 12.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 73.20mg | Iron 2.18mg |

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Nutrition - Per 100g

No 100g Conversion Available

Uncrustable Small

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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

Meal Components (SLE)

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 300.00 |
| Fat | 16.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 32.00g |
| Fiber | 4.00g |
| Sugar | 15.00g |
| Protein | 9.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 43.00mg | Iron 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hashbrown Patty

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44917 |
| School: | Walton-Verona Elementary | | |

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------|----------|
| Calories | 110.00 |
| Fat | 6.00g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 12.00g |
| Fiber | 1.00g |
| Sugar | 0.00g |
| Protein | 1.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 10.00mg |
| Iron | 0.20mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Baked Apples

| | | | |
|----------------------|----------|-----------------------|---------------------|
| Servings: | 100.00 | Category: | Condiments or Other |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44338 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|---|---|------------|
| APPLE SLCD W/P | 5 #10 CAN | Do NOT drain | 117773 |
| BUTTER SUB | 2 Ounce | To make 1 lb. of butter sauce: add 2 oz (1/2 pkt) to 2 cups of warm water and stir. | 209810 |
| SPICE CINNAMON GRND | 1 Fluid Ounce 1 Tablespoon (3 Tablespoon) | | 224723 |
| SPICE NUTMEG GRND | 1 Tablespoon | | 224944 |
| SUGAR BROWN MED | 1/2 Pound | UNSPECIFIED | 108626 |

Preparation Instructions

1. Pour apple cans into full steam-table pans.
2. Prepare butter sauce as directed.
3. Mix ground cinnamon and nutmeg into butter bud sauce.
4. Pour mixture over the apples, evenly divided, into each of the steam-table pans.
5. Bake at 350 F for ~30 minutes, or until warm and water mostly evaporated.

**Allergens: Milk

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.594 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 68.56 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 17.55mg |
| Carbohydrates | 16.71g |
| Fiber | 2.38g |
| Sugar | 12.96g |
| Protein | 0.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 0.00mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cucumber and Baby Tomato

| | | | |
|----------------------|----------|-----------------------|-----------|
| 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 | | | |
|----------------------|---------|------------------|--------|
| Calories | 7.80 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.00mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.30g | | |
| Sugar | 1.00g | | |
| Protein | 0.30g | | |
| Vitamin A | 54.60IU | Vitamin C | 1.46mg |
| Calcium | 8.32mg | Iron | 0.15mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Biscuit Sandwich Sausage

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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

CCP Hot Hold 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 310.00 |
| Fat | 19.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 620.00mg |
| Carbohydrates | 25.00g |
| Fiber | 1.00g |
| Sugar | 2.00g |
| Protein | 8.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 1.96mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pizza Cruncher w Marinara Sc

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 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. | 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 470.00 |
| Fat | 21.00g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 910.00mg |
| Carbohydrates | 51.00g |
| Fiber | 6.00g |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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 | |
|-------------------------|-------------------------|
| Calories | 280.59 |
| Fat | 17.59g |
| SaturatedFat | 6.85g |
| Trans Fat | 0.00g |
| Cholesterol | 29.12mg |
| Sodium | 663.53mg |
| Carbohydrates | 20.00g |
| Fiber | 2.00g |
| Sugar | 1.00g |
| Protein | 11.35g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 240.00mg | Iron 0.49mg |

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli-Roasted

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-47265 |
| School: | Walton-Verona Elementary | | |

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 | 1/4 Cup | | 209810 |
| Black Pepper | 3/4 Teaspoon | BAKE | 24108 |
| DRESSING MIX RNCH | 1 Package | | 192716 |

Preparation Instructions

1. Place frozen broccoli in lined sheet pans
2. Add 9 lbs. broccoli per pan (you may need to cut in pieces)
3. Roast at 400F for 8-12 minutes
4. Pour into solid pan and season according to directions.
5. Set on hot line for service
6. Batch cook as needed

CCP Hold at or above 135F

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.501 |
| 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 | 26.62 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 389.78mg | | |
| Carbohydrates | 5.17g | | |
| Fiber | 3.01g | | |
| Sugar | 1.00g | | |
| Protein | 3.01g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Peach Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
| 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 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 1.00g | | |
| Sugar | 16.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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

| Amount Per Serving | |
|--------------------------|--------------------------|
| Calories | 877.11 |
| Fat | 3.32g |
| SaturatedFat | 1.49g |
| Trans Fat | 0.00g |
| Cholesterol | 43.26mg |
| Sodium | 1145.57mg |
| Carbohydrates | 132.74g |
| Fiber | 1.33g |
| Sugar | 113.87g |
| Protein | 67.93g |
| Vitamin A 80.00IU | Vitamin C 32.00mg |
| Calcium 359.87mg | Iron 0.24mg |

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Nutrition - Per 100g

No 100g Conversion Available

Veggie Cup-Color your Tray

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

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.352 |
| OtherVeg | 0.125 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 17.74 |
| Fat | 0.03g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 17.70mg |
| Carbohydrates | 4.03g |
| Fiber | 0.96g |
| Sugar | 1.39g |
| Protein | 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

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

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip French Toast

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-45066 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|---|------------|
| FRENCH TST MINI CHOC CHIP IW | 1 Package | HEAT_AND_SERVE Preheat Convection oven to 350 ° Single layer on sheet pan lined with parchment paper. CCP: Heat in convection oven from frozen for 8-10 minutes. From thawed state 5 - 6 minutes CCP: Hold in warming unit for no longer than 3 hours | 498492 |

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 | |
|-------------------------|-------------------------|
| Calories | 190.00 |
| Fat | 5.00g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 210.00mg |
| Carbohydrates | 35.00g |
| Fiber | 4.00g |
| Sugar | 10.00g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 260.00mg | Iron 3.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

CornDog

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| 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)

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 240.00 |
| Fat | 9.00g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 470.00mg |
| Carbohydrates | 30.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

Baked Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| 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 VEGTAR R/SOD | 1/2 Cup | Heat and serve. Warm in 350 degree oven for approx 30 minutes. | 567091 |

Preparation Instructions

CCP Hot hold 135F or above

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 150.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 370.00mg |
| Carbohydrates | 30.00g |
| Fiber | 5.00g |
| Sugar | 12.00g |
| Protein | 7.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 50.00mg | Iron 1.90mg |

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Nutrition - Per 100g

No 100g Conversion Available

Tator Tots K-8

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-44494 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------|-------------|---|------------|
| POTATO TATER TOTS | 1/2 Cup | 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.562 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 129.99 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 359.97mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 0.20mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------|-------------|-------------------|------------|
| STRAWBERRY CUP | 1 Each | | 655010 |

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: 1.00 Each

| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Roll

| | | | |
|----------------------|--------------|-----------------------|---------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 240.00 |
| Fat | 7.00g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 240.00mg |
| Carbohydrates | 38.00g |
| Fiber | 3.00g |
| Sugar | 12.00g |
| Protein | 5.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 40.00mg | Iron 1.80mg |

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Nutrition - Per 100g

No 100g Conversion Available

Bagel with Cream Cheese

| | | | |
|----------------------|--------------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 200.00 |
| Fat | 6.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 270.00mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 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

No 100g Conversion Available

Big Daddy Pepperoni Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 | <p>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.</p> | 575522 |
| PEPPERONI SLCD 16/Z | 2 Each | | 100240 |

Preparation Instructions

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 377.65 |
| Fat | 17.65g |
| SaturatedFat | 7.59g |
| Trans Fat | 0.00g |
| Cholesterol | 38.53mg |
| Sodium | 555.88mg |
| Carbohydrates | 35.00g |
| Fiber | 3.00g |
| Sugar | 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

No 100g Conversion Available

Big Daddy Cheese Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 | <p>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.</p> | 575522 |

Preparation Instructions

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Corn- Steamed

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 96.00 | 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 | 1 Package | | 209810 |
| CORN CUT SUPER SWT | 4 #10 CAN | | 851329 |
| SEASONING SIX PEPR BLEND | 2 Fluid Ounce | | 229580 |

Preparation Instructions

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.539 |

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 71.34 | | |
| Fat | 0.80g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 114.98mg | | |
| Carbohydrates | 14.87g | | |
| Fiber | 1.61g | | |
| Sugar | 4.83g | | |
| Protein | 1.61g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sherbert Luigi

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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 |

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 86.67 |
| Fat | 0.50g |
| SaturatedFat | 0.33g |
| Trans Fat | 0.00g |
| Cholesterol | 1.67mg |
| Sodium | 10.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 17.00g |
| Protein | 0.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 50.00mg | Iron 0.49mg |

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Nutrition - Per 100g

No 100g Conversion Available

Wrap Turkey and Cheese

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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

| | |
|-----------------|-------|
| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Broccoli and Cauliflower

| | | | |
|----------------------|--------------------------|-----------------------|-----------|
| 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

| | |
|-----------------|-------|
| 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

| 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

No 100g Conversion Available

French Toast Sticks

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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 Instructions

Prepare 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 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 275.70 |
| Fat | 9.70g |
| SaturatedFat | 1.60g |
| Trans Fat | 0.14g |
| Cholesterol | 0.00mg |
| Sodium | 305.40mg |
| Carbohydrates | 40.50g |
| Fiber | 3.30g |
| Sugar | 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

No 100g Conversion Available

Juice Box 100%

| | | | |
|----------------------|--------------------------------------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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: 5.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 64.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 8.00mg | | |
| Carbohydrates | 16.20g | | |
| Fiber | 0.00g | | |
| Sugar | 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

No 100g Conversion Available

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

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | | |
| Fat | 10.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 650.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 26.00mg | Iron | 9.08mg |

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Nutrition - Per 100g

No 100g Conversion Available

LunchableYogurt Combo Pack

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

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 360.00 |
| Fat | 11.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 480.00mg |
| Carbohydrates | 52.00g |
| Fiber | 3.00g |
| Sugar | 16.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 442.00mg | Iron 1.72mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Fries-Waffle K-8

| | | | |
|----------------------|---------------------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44485 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------|-------------|---|------------|
| FRIES WAFFLE | 9 Piece | <p>CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p> <p>DEEP_FRY FREIDORA: LLENE LA CANASTA DE LA FREIDORA HASTA LA MITAD (1 LB) CON PAPAS FRITAS CONGELADAS. FRÍA A 350° F DE 2 1 4 À 2 3 4 MINUTOS.</p> <p>UNSPECIFIED PARA OBTENER MEJORES RESULTADOS, NO DESCONGELE EL PRODUCTO ANTES DE COCINARLO Y USE LA TEMPERATURA Y EL TIEMPO RECOMENDADOS. SIEMPRE COCINE HASTA OBTENER UN COLOR DORADO CLARO. NO COCINE DEMASIADO. EL PRODUCTO DEBE ESTAR COMPLETAMENTE COCIDO PARA GARANTIZAR SU CALIDAD Y SEGURIDAD ALIMENTARIA.</p> | 201081 |

Preparation Instructions

Place fries, in a single layer, on a cookie tray lined with white baking paper. Place tray on rolling rack and put in cooler until ready to bake. Bake for 10 minutes, turn tray around, and bake an additional 10 minutes. If using the convection oven, cook for 11-13 minutes; do not turn the trays. Temp. at 165 degrees or higher. Spray a 4B metal pan and place the empty pan on the hot case line in the serving rooms. Place trays in room warmers until ready to serve.

These fries DO NOT HOLD their temps.

10lb=50 servings

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 | 0.500 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 20.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Green Bean

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 48.00 | 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 Instructions

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

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.539 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|----------------------|----------|
| Calories | 21.66 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 313.46mg |
| Carbohydrates | 4.32g |
| Fiber | 2.16g |
| Sugar | 2.16g |
| Protein | 1.08g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 32.33mg |
| Iron | 0.43mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fancy Fruit Cup

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 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

Place in 4oz cup

CCP Hold for cold service at 41F or lower

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: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.50g | | |
| Fiber | 1.00g | | |
| Sugar | 6.00g | | |
| Protein | 0.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Lettuce & Tomato Slices

| | | | |
|----------------------|--------------------------|-----------------------|-----------|
| 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 Instructions

Place in 5 oz bowl and hold in cooler until serving time.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|---------------------------|-------------------------|
| Calories | 22.96 |
| Fat | 0.16g |
| SaturatedFat | 0.04g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 3.60mg |
| Carbohydrates | 4.80g |
| Fiber | 1.88g |
| Sugar | 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

No 100g Conversion Available

Betty Crocker Oatmeal Bars

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 107.50mg | | |
| Carbohydrates | 24.50g | | |
| Fiber | 2.50g | | |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.501 |
| 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 | 26.42 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 25.11mg | | |
| Carbohydrates | 5.11g | | |
| Fiber | 3.01g | | |
| Sugar | 1.00g | | |
| Protein | 3.01g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pancake with Bacon

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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.

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 | |
|-------------------------|-------------------------|
| Calories | 164.17 |
| Fat | 3.33g |
| SaturatedFat | 0.13g |
| Trans Fat | 0.00g |
| Cholesterol | 11.25mg |
| Sodium | 197.50mg |
| Carbohydrates | 30.00g |
| Fiber | 2.00g |
| Sugar | 10.00g |
| Protein | 4.33g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 73.20mg | Iron 1.46mg |

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Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatballs with Garlic Toast K-8

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | 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 | 1 #10 CAN | HEAT_AND_SERVE Heat & Serve add 2 quart water MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve | 852759 |
| PASTA SPAGHETTI 10IN | 4 Pound | Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil | 654560 |
| MEATBALL CKD .65Z 6-5 COMM | 300 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 |

Preparation Instructions

- CCP Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.500 |
| Grain | 1.640 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.221 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 381.87 |
| Fat | 22.07g |
| SaturatedFat | 5.13g |
| Trans Fat | 0.45g |
| Cholesterol | 27.00mg |
| Sodium | 450.11mg |
| Carbohydrates | 32.59g |
| Fiber | 3.27g |
| Sugar | 4.91g |
| Protein | 15.12g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 54.44mg | Iron 5.33mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Salad- Side Tossed

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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

| Amount Per Serving | |
|----------------------|-----------|
| Calories | 20.16 |
| Fat | 0.05g |
| SaturatedFat | 0.01g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 21.13mg |
| Carbohydrates | 4.54g |
| Fiber | 1.66g |
| Sugar | 2.46g |
| Protein | 0.92g |
| Vitamin A | 4942.98IU |
| Vitamin C | 4.82mg |
| Calcium | 19.58mg |
| Iron | 0.32mg |

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Nutrition - Per 100g

No 100g Conversion Available

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

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 160.00mg | | |
| Carbohydrates | 12.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 4.00mg | Iron | 4.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

carrot and celery sticks

| | | | |
|----------------------|----------|-----------------------|-----------|
| 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

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-----------------------------|-------------------------|
| Calories | 29.75 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 80.00mg |
| Carbohydrates | 6.84g |
| Fiber | 2.78g |
| Sugar | 3.68g |
| Protein | 0.50g |
| Vitamin A 10700.00IU | Vitamin C 3.90mg |
| Calcium 38.68mg | Iron 0.18mg |

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Nutrition - Per 100g

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 380.00 |
| Fat | 14.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 60.00g |
| Fiber | 1.00g |
| Sugar | 36.00g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 10.00mg | Iron 1.50mg |

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Nutrition - Per 100g

No 100g Conversion Available

Applesauce Cup

| | | | |
|----------------------|------------|-----------------------|---------|
| 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

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.00g | | |
| Sugar | 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

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 47.03 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 13.33g | | |
| Fiber | 0.78g | | |
| Sugar | 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

Cheeseburger

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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.

- CCP 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 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 402.00 |
| Fat | 22.10g |
| SaturatedFat | 8.90g |
| Trans Fat | 0.00g |
| Cholesterol | 75.50mg |
| Sodium | 706.00mg |
| Carbohydrates | 26.00g |
| Fiber | 2.30g |
| Sugar | 3.50g |
| Protein | 23.60g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 87.50mg | Iron 9.60mg |

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

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

- CCPHold 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 | | | |
|---------------------------|----------|------------------|--------|
| Calories | 347.00 | | |
| Fat | 17.60g | | |
| SaturatedFat | 6.40g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 63.00mg | | |
| Sodium | 481.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 2.30g | | |
| Sugar | 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

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

Nutrition - Per 100g

No 100g Conversion Available

Fries-Crinkle Cut K-8

| | | | |
|----------------------|----------|-----------------------|------------------|
| 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 | <p>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.</p> | 200697 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|--------------------|---------|
| Calories | 100.00 |
| Fat | 3.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 20.00mg |
| Carbohydrates | 18.00g |
| Fiber | 1.00g |
| Sugar | 1.00g |
| Protein | 1.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 10.00mg |
| Iron | 0.30mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sweet Peas

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 96.00 | 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.

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.380 |

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 45.62 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 98.85mg | | |
| Carbohydrates | 8.36g | | |
| Fiber | 2.28g | | |
| Sugar | 3.04g | | |
| Protein | 3.04g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 15.21mg | Iron | 0.61mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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 TNRD 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

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| 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 | 300.00 |
| Fat | 8.50g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 530.00mg |
| Carbohydrates | 28.00g |
| Fiber | 4.00g |
| Sugar | 2.00g |
| Protein | 25.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 28.06mg |
| Iron | 2.72mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pirate Ship Hot Dog

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50167 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| FRANKS BEEF 8/ | 1 Each | BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS | 265039 |
| 6" Whole Grain Hot Dog Bun | 1 Each | READY_TO_EAT | 3709 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 280.00 |
| Fat | 17.50g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.50g |
| Cholesterol | 35.00mg |
| Sodium | 690.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 3.00g |
| Protein | 10.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 48.89mg | Iron 1.85mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Pizza

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| 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 | | | |
|--------------------|----------|-----------|--------|
| Calories | 200.20 | | |
| Fat | 7.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 320.00mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 3.00g | | |
| Sugar | 6.00g | | |
| Protein | 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

No 100g Conversion Available

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 for 140°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

| | |
|-----------------|-------|
| 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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 282.56 |
| Fat | 14.73g |
| SaturatedFat | 5.84g |
| Trans Fat | 0.01g |
| Cholesterol | 43.20mg |
| Sodium | 613.94mg |
| Carbohydrates | 21.90g |
| Fiber | 3.34g |
| Sugar | 1.26g |
| Protein | 15.10g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 212.05mg | Iron 1.25mg |

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Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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

| | |
|-----------------|-------|
| Meat | 1.250 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.500 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 140.00 |
| Fat | 2.00g |
| SaturatedFat | 0.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 530.00mg |
| Carbohydrates | 23.00g |
| Fiber | 6.00g |
| Sugar | 1.00g |
| Protein | 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

No 100g Conversion Available

Salsa Cup

| | | | |
|----------------------|--------------|-----------------------|-----------|
| 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 |

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 | 0.500 |
| 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 | 29.30 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.50mg | | |
| Carbohydrates | 0.00g | | |
| Fiber | 0.00g | | |
| Sugar | 3.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chips AHOY MATEY

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50180 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| COOKIE CHOC CHIP 1Z | 1 Each | | 993306 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 75.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 1.00g | | |
| Sugar | 8.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.90mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pirate Treasure Lunch Box

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50187 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| Bongards Cheddar Cheese Stick - 168/1 oz | 1 Each | | 122023 |
| PRETZEL TWIST TINY | 1 Package | READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened | 158771 |
| CRACKER GLDFSH CHS | 1 Each | READY_TO_EAT Ready to Enjoy | 110431 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------|----------|
| Calories | 163.93 |
| Fat | 4.00g** |
| SaturatedFat | 0.71g |
| Trans Fat | 0.00g |
| Cholesterol | 6.07mg |
| Sodium | 416.43mg |
| Carbohydrates | 25.00g |
| Fiber | 1.00g |
| Sugar | 1.00g |
| Protein | 3.25g |
| Vitamin A | 0.00IU** |
| Vitamin C | 0.00mg** |
| Calcium | 37.29mg |
| Iron | 1.27mg |

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

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

Nutrition - Per 100g

No 100g Conversion Available

Maple Syrup Waffles

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 190.00 |
| Fat | 5.00g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 210.00mg |
| Carbohydrates | 36.00g |
| Fiber | 4.00g |
| Sugar | 11.00g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 260.00mg | Iron 3.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pepper&Zuchinni Slices

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-45090 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------|-------------|-------------------|------------|
| PEPPERS ASST RNBW | 1/4 Cup | | 266985 |
| ZUCCHINI MED | 1/4 Cup | | 198927 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.125 |
| RedVeg | 0.125 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|----------------------------|--------------------------|
| Calories | 20.00 |
| Fat | 0.13g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 5.50mg |
| Carbohydrates | 2.25g |
| Fiber | 1.30g |
| Sugar | 1.56g |
| Protein | 0.88g |
| Vitamin A 1265.00IU | Vitamin C 56.35mg |
| Calcium 7.90mg | Iron 0.36mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Sidekicks Variety

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-44491 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|--|------------|
| SLUSHIE BL RASP/LEM | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 794181 |
| SLUSHIE STRAWB-KW | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 863880 |
| SLUSHIE STRAWB-MANG | 1 Each | READY_TO_EAT No prep needed. | 863890 |

Preparation Instructions

Pull prior to service

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: 3.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------------|--------------------------|
| Calories | 90.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 33.33mg |
| Carbohydrates | 22.00g |
| Fiber | 0.00g |
| Sugar | 18.67g |
| Protein | 0.00g |
| Vitamin A 1250.00IU | Vitamin C 60.00mg |
| Calcium 80.00mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Walk The Plank Domino Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50189 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| 8 cut 14 inch WG LM Cheese Pizza | 1 Slice | READY_TO_EAT | |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 310.00 |
| Fat | 14.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 730.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 250.00mg | Iron 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Shipwrecked Ice Cream Cup

| | | | |
|----------------------|--------------------------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50270 |
| School: | Walton-Verona Early Childhood Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| ICE CRM CUP VAN FLAV | 1 Each | | 359700 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 130.00 |
| Fat | 7.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 45.00mg |
| Carbohydrates | 16.00g |
| Fiber | 0.00g |
| Sugar | 11.00g |
| Protein | 2.00g |
| Vitamin A 300.00IU | Vitamin C 0.00mg |
| Calcium 80.00mg | Iron 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Pirate Pasta with Garlic Planks

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50178 |
| 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 |

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.

- 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Captain Johnny POP Fruit Squeeze

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50006 |
| School: | Walton-Verona High School | | |

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 |

Preparation Instructions

Freeze for service

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 86.67 |
| Fat | 0.50g |
| SaturatedFat | 0.33g |
| Trans Fat | 0.00g |
| Cholesterol | 1.67mg |
| Sodium | 10.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

Mummy HotDOG

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50181 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| FRANKS BEEF 8/ | 1 Each | BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS | 265039 |
| 6" Whole Grain Hot Dog Bun | 1 Each | READY_TO_EAT | 3709 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | | | |
|----------------------|----------|------------------|--------|
| Calories | 280.00 | | |
| Fat | 17.50g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.50g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 690.00mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 10.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 48.89mg | Iron | 1.85mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Ranch Wedge Potato

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50182 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| FRIES WEDGE W/RANCH | 3 Ounce | | 609676 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 121.70 |
| Fat | 5.10g |
| SaturatedFat | 1.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 310.00mg |
| Carbohydrates | 17.00g |
| Fiber | 2.00g |
| Sugar | 1.00g |
| Protein | 2.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 19.26mg | Iron 0.41mg |

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 143.09 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.18g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 364.50mg | | |
| Carbohydrates | 19.99g | | |
| Fiber | 2.35g | | |
| Sugar | 1.18g | | |
| Protein | 2.35g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 22.65mg | Iron | 0.48mg |

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

Pumpkin Cutie

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50184 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------|-------------|-------------------|------------|
| ORANGES FANCY | 1 Cup | | 198005 |

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: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 80.90 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.70mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 3.60g | | |
| Sugar | 14.00g | | |
| Protein | 1.50g | | |
| Vitamin A | 407.55IU | Vitamin C | 97.52mg |
| Calcium | 70.95mg | Iron | 0.21mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Halloween Donut

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-50188 |
| School: | Walton-Verona Elementary | | |

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

| | |
|----------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 380.00 |
| Fat | 14.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 60.00g |
| Fiber | 1.00g |
| Sugar | 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

No 100g Conversion Available

Worm Dirt Pudding Cup

| | | | |
|----------------------|--------------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50266 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| PUDDING RTS MILK CHOC | 1/2 Cup | | 163554 |

Preparation Instructions

Add oreo crushed and worms on top

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|--------------------------|
| Calories | 110.00 |
| Fat | 1.50g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 200.00mg |
| Carbohydrates | 23.00g |
| Fiber | 1.00g |
| Sugar | 15.00g |
| Protein | 1.00g |
| Vitamin A 0.00IU | Vitamin C 17.00mg |
| Calcium 0.00mg | Iron 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cookbook for Walton-Verona High School

Created by HPS Menu Planner

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Mummy HotDOG

Pumpkin Cutie

Chips AHOY MATEY

French Toast Sticks

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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 Instructions

Prepare 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 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|----------------------|----------|
| Calories | 275.70 |
| Fat | 9.70g |
| SaturatedFat | 1.60g |
| Trans Fat | 0.14g |
| Cholesterol | 0.00mg |
| Sodium | 305.40mg |
| Carbohydrates | 40.50g |
| Fiber | 3.30g |
| Sugar | 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

No 100g Conversion Available

Bagel with Cream Cheese

| | | | |
|----------------------|--------------|-----------------------|---------|
| 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

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 200.00 |
| Fat | 6.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 270.00mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 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

No 100g Conversion Available

Poptarts-2

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

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 |

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: 4.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 355.75 |
| Fat | 5.63g |
| SaturatedFat | 1.83g |
| Trans Fat | 0.03g |
| Cholesterol | 0.00mg |
| Sodium | 305.00mg |
| Carbohydrates | 74.50g |
| Fiber | 5.90g |
| Sugar | 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

No 100g Conversion Available

WG Cereal Bowl with Toast

| | | | |
|----------------------|-----------|-----------------------|---------|
| 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 |

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 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 244.40 |
| Fat | 9.68g |
| SaturatedFat | 1.31g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 267.00mg |
| Carbohydrates | 35.20g |
| Fiber | 2.62g |
| Sugar | 8.60g |
| Protein | 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

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

Nutrition - Per 100g

No 100g Conversion Available

Corn- Steamed

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 96.00 | 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 | 1 Package | | 209810 |
| CORN CUT SUPER SWT | 4 #10 CAN | | 851329 |
| SEASONING SIX PEPR BLEND | 2 Fluid Ounce | | 229580 |

Preparation Instructions

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.539 |

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 71.34 | | |
| Fat | 0.80g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 114.98mg | | |
| Carbohydrates | 14.87g | | |
| Fiber | 1.61g | | |
| Sugar | 4.83g | | |
| Protein | 1.61g | | |
| 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

No 100g Conversion Available

Applesauce Cup

| | | | |
|----------------------|------------|-----------------------|---------|
| 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

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.00g | | |
| Sugar | 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

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 47.03 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 13.33g | | |
| Fiber | 0.78g | | |
| Sugar | 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

Cheeseburger

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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.

- CCP 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 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 402.00 |
| Fat | 22.10g |
| SaturatedFat | 8.90g |
| Trans Fat | 0.00g |
| Cholesterol | 75.50mg |
| Sodium | 706.00mg |
| Carbohydrates | 26.00g |
| Fiber | 2.30g |
| Sugar | 3.50g |
| Protein | 23.60g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 87.50mg | Iron 9.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

- CCPHold 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 | | | |
|---------------------------|----------|------------------|--------|
| Calories | 347.00 | | |
| Fat | 17.60g | | |
| SaturatedFat | 6.40g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 63.00mg | | |
| Sodium | 481.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 2.30g | | |
| Sugar | 3.00g | | |
| Protein | 20.60g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 6.00mg | Iron | 9.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Fruit-Canned Assorted

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 120.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-44306 |

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 |
| PINEAPPLE TIDBITS IN JCE | 1 #10 CAN | | 189979 |

Preparation Instructions

Place in 4oz cup

CCP Hold cold service at 41F or lower

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.512 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 71.07 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 2.16mg |
| Carbohydrates | 16.58g |
| Fiber | 1.02g |
| Sugar | 11.36g |
| Protein | 0.54g |
| Vitamin A 61.78IU | Vitamin C 0.80mg |
| Calcium 12.95mg | Iron 0.36mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Fruit, Fresh Medley

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

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, slice fruit or serve whole

Place in bag for service or boat

CCP Hold for cold service at 41F or lower

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

| Amount Per Serving | | | |
|--------------------|----------|-----------|---------|
| Calories | 88.70 | | |
| Fat | 0.18g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.33mg | | |
| Carbohydrates | 22.75g | | |
| Fiber | 3.90g | | |
| Sugar | 10.75g | | |
| Protein | 1.05g | | |
| Vitamin A | 120.78IU | Vitamin C | 23.30mg |
| Calcium | 25.11mg | Iron | 0.23mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.933 |
| Grain | 2.332 |
| 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 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

No 100g Conversion Available

Fries Spiral

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

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 | 1.400 |

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 260.00 |
| Fat | 10.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 580.00mg |
| Carbohydrates | 42.00g |
| Fiber | 2.80g |
| Sugar | 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

No 100g Conversion Available

Juice Box 100%

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

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

| | |
|-----------------|-------|
| 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: 5.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 64.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 8.00mg | | |
| Carbohydrates | 16.20g | | |
| Fiber | 0.00g | | |
| Sugar | 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

No 100g Conversion Available

Cinnamon Roll

| | | | |
|----------------------|--------------|-----------------------|---------|
| 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 | | | |
|----------------------|----------|------------------|--------|
| Calories | 240.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 240.00mg | | |
| Carbohydrates | 38.00g | | |
| Fiber | 3.00g | | |
| Sugar | 12.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

BeneFIT Bar -Banana Choc Chunk and Oatmeal Choc Chip

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| 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.

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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 280.00 |
| Fat | 8.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 225.00mg |
| Carbohydrates | 47.50g |
| Fiber | 3.00g |
| Sugar | 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

No 100g Conversion Available

Walk The Plank Domino Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50189 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| 8 cut 14 inch WG LM Cheese Pizza | 1 Slice | READY_TO_EAT | |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 310.00 |
| Fat | 14.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 730.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 15.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 250.00mg | Iron 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Orange Chicken over Noodles

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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.

Meal Components (SLE)

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 366.67 |
| Fat | 4.33g |
| SaturatedFat | 0.56g |
| Trans Fat | 0.00g |
| Cholesterol | 44.44mg |
| Sodium | 311.11mg |
| Carbohydrates | 63.11g |
| Fiber | 2.00g |
| Sugar | 13.11g |
| Protein | 19.22g |
| Vitamin A 0.00IU | Vitamin C 1.33mg |
| Calcium 0.00mg | Iron 2.60mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Captain Johnny POP Fruit Squeeze

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| Servings: | 3.00 | Category: | Fruit |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50006 |
| School: | Walton-Verona High School | | |

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 |

Preparation Instructions

Freeze for service

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 86.67 |
| Fat | 0.50g |
| SaturatedFat | 0.33g |
| Trans Fat | 0.00g |
| Cholesterol | 1.67mg |
| Sodium | 10.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

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

No 100g Conversion Available

Biscuit Sandwich Sausage

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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

CCP Hot Hold 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 310.00 |
| Fat | 19.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 20.00mg |
| Sodium | 620.00mg |
| Carbohydrates | 25.00g |
| Fiber | 1.00g |
| Sugar | 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

No 100g Conversion Available

Muffin Assorted WG with Toast Option

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| 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.

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: 2.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 415.00 |
| Fat | 17.00g |
| SaturatedFat | 4.25g |
| Trans Fat | 0.00g |
| Cholesterol | 47.50mg |
| Sodium | 310.00mg |
| Carbohydrates | 58.50g |
| Fiber | 4.00g |
| Sugar | 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

No 100g Conversion Available

Pizza Cruncher w Marinara Sc

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 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. | 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 470.00 |
| Fat | 21.00g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 910.00mg |
| Carbohydrates | 51.00g |
| Fiber | 6.00g |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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 | |
|-----------------------------|-------------------------|
| Calories | 359.75 |
| Fat | 9.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 930.00mg |
| Carbohydrates | 53.84g |
| Fiber | 10.78g |
| Sugar | 8.68g |
| Protein | 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

No 100g Conversion Available

Tator Tots

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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

| | |
|----------|-------|
| 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 | | | |
|--------------------|---------|-----------|--------|
| Calories | 28.89 | | |
| Fat | 1.56g | | |
| SaturatedFat | 0.22g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 80.00mg | | |
| Carbohydrates | 3.56g | | |
| Fiber | 0.22g | | |
| Sugar | 0.22g | | |
| Protein | 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

No 100g Conversion Available

Peach Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
| 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 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 80.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 0.00mg |
| Carbohydrates | 19.00g |
| Fiber | 1.00g |
| Sugar | 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

No 100g Conversion Available

Fried Chicken with Roll

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45072 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| CHIX THGH & DRMSTX BRD 8-4# GLDCRK | 1 Piece | CONVECTION Cook at 350 degrees for 14 minutes or until internal temperature of 165 degrees is reached. | 994551 |
| ROLL WHE WGRAIN BKD 72-2Z MAKTCH | 1 Each | Basic Preparation THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES. | 536890 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| Meat | 2.000 |
| Grain | 2.500 |
| 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 | 370.00 |
| Fat | 16.50g |
| SaturatedFat | 4.50g |
| Trans Fat | 0.00g |
| Cholesterol | 80.00mg |
| Sodium | 570.00mg |
| Carbohydrates | 43.00g |
| Fiber | 8.00g |
| Sugar | 10.00g |
| Protein | 21.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 40.00mg |
| Iron | 2.52mg |

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Nutrition - Per 100g

No 100g Conversion Available

Creamy Ranch Mashed Potato

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 280.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45459 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|------------------------------|--|------------|
| BUTTER SUB | 1 Pint | | 209810 |
| BASE CHIX LO SOD NO MSG | 2 Fluid Ounce | 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 |
| SEASONING SIX PEPR BLEND | 2 Fluid Ounce | | 229580 |
| Water | 5 Gallon | READY_TO_DRINK | Water |
| Potatoes dehydrated | 8 Pound 12 Ounce (140 Ounce) | PREPARED | 613738 |
| DRESSING MIX RNCH | 2 Package | | 192716 |

Preparation Instructions

1) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN. 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION. 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE. 4) REFRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.

Boil Water - whip in the mashed potato mix and then season.

Hot Serve 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 | 0.000 |
| Legumes | 0.000 |
| Starch | 0.500 |

Nutrition Facts

Servings Per Recipe: 280.00

Serving Size: 4.00 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 71.09 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 497.81mg | | |
| Carbohydrates | 14.27g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| 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

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 62.69 | | |
| Fat | 0.88g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 438.99mg | | |
| Carbohydrates | 12.58g | | |
| Fiber | 0.88g | | |
| Sugar | 0.00g | | |
| Protein | 1.76g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 8.82mg | Iron | 0.26mg |

*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.

Green Bean

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 48.00 | 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 Instructions

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

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.539 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|----------------------|----------|
| Calories | 21.66 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 313.46mg |
| Carbohydrates | 4.32g |
| Fiber | 2.16g |
| Sugar | 2.16g |
| Protein | 1.08g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |
| Calcium | 32.33mg |
| Iron | 0.43mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cincinnati Chili Three Ways

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-46698 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|---------------|---|------------|
| CHILI CINCINNATI STYLE | 1 Serving | 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. | 343990 |
| CHEESE CHED MLD SHRD FINE | 2 Fluid Ounce | | 191043 |
| PASTA SPAGHETTI 10IN | 2 Fluid Ounce | | 654560 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.130 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 1306.10 |
| Fat | 88.80g |
| SaturatedFat | 46.00g |
| Trans Fat | 0.95g |
| Cholesterol | 294.00mg |
| Sodium | 1870.40mg |
| Carbohydrates | 56.00g |
| Fiber | 3.30g |
| Sugar | 3.00g |
| Protein | 69.00g |
| Vitamin A 720.00IU | Vitamin C 0.00mg |
| Calcium 1640.00mg | Iron 3.60mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cincinnati Coney

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50003 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|---------------|---|------------|
| CHILI CINCINNATI STYLE | 2 Fluid 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. | 343990 |
| CHEESE CHED MLD SHRD FINE | 2 Fluid Ounce | | 191043 |
| FRANKS BEEF PORK 10/ | 1 Each | | 219231 |
| Hotdog Bun | 1 Each | | 4266 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.717 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.047 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 1271.04 |
| Fat | 92.66g |
| SaturatedFat | 47.15g |
| Trans Fat | 0.34g |
| Cholesterol | 289.35mg |
| Sodium | 2305.59mg |
| Carbohydrates | 42.15g |
| Fiber | 3.47g |
| Sugar | 5.36g |
| Protein | 65.02g |
| Vitamin A 720.00IU | Vitamin C 0.00mg |
| Calcium 1621.12mg | Iron 1.12mg |

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Nutrition - Per 100g

No 100g Conversion Available

Jammers w/ Marinara Sauce

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

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 304.00 |
| Fat | 10.70g |
| SaturatedFat | 5.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 546.80mg |
| Carbohydrates | 35.00g |
| Fiber | 3.70g |
| Sugar | 10.00g |
| Protein | 18.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 357.50mg | Iron 2.60mg |

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Nutrition - Per 100g

No 100g Conversion Available

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 |

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

| | |
|-----------------|-------|
| 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 | | | |
|----------------------|----------|------------------|--------|
| Calories | 112.60 | | |
| Fat | 5.22g | | |
| SaturatedFat | 2.84g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.09mg | | |
| Sodium | 449.28mg | | |
| Carbohydrates | 1.42g | | |
| Fiber | 0.03g | | |
| Sugar | 0.56g | | |
| Protein | 15.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Glazed Carrots

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 96.00 | 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 | 1 Package | | 209810 |
| SUGAR, BROWN LIGHT GRANULATED CANE | 1 Quart | | 855387 |

Preparation Instructions

Place in steamer for 15-20 minutes mix well for service

CCP Heat to 165 F or higher for at least 15 seconds

CCP Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.539 |
| 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 | 39.49 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 329.42mg | | |
| Carbohydrates | 8.51g | | |
| Fiber | 1.08g | | |
| Sugar | 2.20g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 39.88mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fries-Wedge

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|--|------------|
| FRIES WEDGE 10CUT | 30 Pound | <p>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.</p> <p>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.</p> | 823081 |

Preparation Instructions

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. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Thawing Instructions

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 | 1.000 |

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 240.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 740.00mg | | |
| Carbohydrates | 40.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.72mg |

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Nutrition - Per 100g

No 100g Conversion Available

Strawberry Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------|-------------|-------------------|------------|
| STRAWBERRY CUP | 1 Each | | 655010 |

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: 1.00 Each

| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Sausage Pancake Wrap

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-50201 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| PANCK WRAP SAUS WGRAIN STIX 40-2.51Z | 1 Each | BAKE HEATING INSTRUCTIONS: FROM FROZEN Conventional Oven 1. Preheat Conventional Oven: 375°F. Convection Oven: 350°F. 2. Place Breakfast Sticks in film on baking pan(s). Do not open or puncture film. 3. Bake for 20-25 minutes or until at least 165°F. For children under 5 years of age remove stick, cut product lengthwise then into small pieces. MICROWAVE HEATING INSTRUCTIONS: FROM FROZEN Microwave Directions were developed using 1000 watt commercial microwave oven. Ovens vary; cook times may need to be adjusted. 1. Make a ¼-inch slit on top of film to vent. 2. Microwave on HIGH for 50-55 seconds or until hot. 3. Let stand in microwave for 1 minute before serving. NOTE: Product may be held in warming unit in film for up to 1 hour. CAUTION: PRODUCT WILL BE HOT! CAREFULLY REMOVE FROM POUCH. ENJOY! For children under 5 years of age remove stick, cut product lengthwise then into small pieces. | 556982 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

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 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 140.00 |
| Fat | 5.00g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 10.00mg |
| Sodium | 360.00mg |
| Carbohydrates | 16.00g |
| Fiber | 2.00g |
| Sugar | 6.00g |
| Protein | 8.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 50.00mg | Iron 1.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Pizza

| | | | |
|----------------------|--------------|-----------------------|------------------|
| 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 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 200.20 |
| Fat | 7.00g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 320.00mg |
| Carbohydrates | 26.00g |
| Fiber | 3.00g |
| Sugar | 6.00g |
| Protein | 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

No 100g Conversion Available

Dill Chic BearCat Sandwich

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45621 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| 4" Wg Rich Hamburger Bun | 1 bun | BAKE Toast if desired | 3474 |
| Fully Cooked WG WM Dill Breast Fillet | 1 Each | BAKE Cook approximately 17 min @375 F | 792429 |
| PICKLE DILL CHP HAMB | 1 Slice | | 156191 |

Preparation Instructions

Directions:

HACCP STEP: WASH HANDS.

1.

BAKE

Cook approximately 17 min @375 F

2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.

3. Add one sliced dill pickle on bun.

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

| | |
|-----------------|-------|
| 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 | 330.00 | | |
| Fat | 9.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 1050.00mg | | |
| Carbohydrates | 40.00g | | |
| Fiber | 2.00g | | |
| Sugar | 5.00g | | |
| Protein | 25.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 6.00mg | Iron | 8.00mg |

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

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

Nutrition - Per 100g

No 100g Conversion Available

Fiestada Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| PIZZA BF FIESTADA 5IN WGRAIN | 1 Each | <p>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.</p> | 487272 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 340.00 |
| Fat | 9.10g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 850.00mg |
| Carbohydrates | 39.00g |
| Fiber | 4.00g |
| Sugar | 10.00g |
| Protein | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 550.00 |
| Fat | 29.00g |
| SaturatedFat | 4.50g |
| Trans Fat | 0.00g |
| Cholesterol | 75.00mg |
| Sodium | 1180.00mg |
| Carbohydrates | 40.00g |
| Fiber | 4.00g |
| Sugar | 5.00g |
| Protein | 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

No 100g Conversion Available

Fries Crinkle Cut

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 | <p>BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.</p> <p>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.</p> | 200697 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 1.000 |

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|----------------------|---------|
| Calories | 200.00 |
| Fat | 6.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 40.00mg |
| Carbohydrates | 36.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.501 |
| 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 | 26.42 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 25.11mg |
| Carbohydrates | 5.11g |
| Fiber | 3.01g |
| Sugar | 1.00g |
| Protein | 3.01g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 0.00mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Fancy Fruit Cup

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 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

Place in 4oz cup

CCP Hold for cold service at 41F or lower

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: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.50g | | |
| Fiber | 1.00g | | |
| Sugar | 6.00g | | |
| Protein | 0.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.00mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Sherbert Luigi

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| 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 |

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 86.67 |
| Fat | 0.50g |
| SaturatedFat | 0.33g |
| Trans Fat | 0.00g |
| Cholesterol | 1.67mg |
| Sodium | 10.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

Pretzel With Cheese Sauce

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50007 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------------|--|------------|
| SAUCE CHS CHED | 3 3/4 Fluid 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. | 271081 |
| PRETZEL SFT PREBKD WHLWHE | 1 Each | CONVENTIONAL OVEN: HEAT AT 400 DEGREES FOR 3-4 MINUTES. MICROWAVE: 30-40 SECONDS ON HIGH. | 142411 |

Preparation Instructions

CCP - Hold at 135 F or higher

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 356.00 |
| Fat | 16.50g |
| SaturatedFat | 9.20g |
| Trans Fat | 0.00g |
| Cholesterol | 56.00mg |
| Sodium | 974.00mg |
| Carbohydrates | 34.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |
| Protein | 19.00g |
| Vitamin A | 776.00IU |
| Vitamin C | 0.00mg |
| Calcium | 424.00mg |
| Iron | 1.80mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Donut Dunkin Stix

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| 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 | | |

Ingredients

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

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 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 300.00 |
| Fat | 10.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 360.00mg |
| Carbohydrates | 48.00g |
| Fiber | 3.00g |
| Sugar | 23.00g |
| Protein | 5.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 41.00mg | Iron 2.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatballs and Garlic Toast-HS Portion

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 8.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44189 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|---|------------|
| 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 |
| PASTA SPAGHETTI 10IN | 4 Pound | | 654560 |
| Water | 6 Gallon | Bring to a rolling boil- add a little salt to water. Add pasta to water slowly- do not overcook- 10-12 minutes. Drain and run cool water over and then add a little oil to prevent sticking | Water |
| SAUCE SPAGHETTI FCY | 1 #10 CAN | HEAT_AND_SERVE Heat & Serve add 2 quart water MIX Heat & Serve READY_TO_DRINK Heat & Serve add READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve | 852759 |
| MEATBALL CKD .65Z 6-5 COMM | 200 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

Serve 1 cup serving -4 meatball per serving

CCPHot Hold 135 or above

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.280 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.442 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 496.74 |
| Fat | 24.64g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.60g |
| Cholesterol | 36.00mg |
| Sodium | 622.23mg |
| Carbohydrates | 50.18g |
| Fiber | 5.05g |
| Sugar | 7.81g |
| Protein | 21.25g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 75.37mg | Iron 6.15mg |

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

Nutrition - Per 100g

| | |
|-------------------------|-------------------------|
| Calories | 219.03 |
| Fat | 10.86g |
| SaturatedFat | 2.65g |
| Trans Fat | 0.26g |
| Cholesterol | 15.87mg |
| Sodium | 274.36mg |
| Carbohydrates | 22.13g |
| Fiber | 2.23g |
| Sugar | 3.45g |
| Protein | 9.37g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 33.23mg | Iron 2.71mg |

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

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

| | |
|-----------------|-------|
| 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

| Amount Per Serving | |
|--------------------------|--------------------------|
| Calories | 877.11 |
| Fat | 3.32g |
| SaturatedFat | 1.49g |
| Trans Fat | 0.00g |
| Cholesterol | 43.26mg |
| Sodium | 1145.57mg |
| Carbohydrates | 132.74g |
| Fiber | 1.33g |
| Sugar | 113.87g |
| Protein | 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

No 100g Conversion Available

Cereal and Toast-WG

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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.

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: 3.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 500.00 |
| Fat | 25.67g |
| SaturatedFat | 3.75g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 495.00mg |
| Carbohydrates | 59.33g |
| Fiber | 5.67g |
| Sugar | 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

No 100g Conversion Available

Alfredo with Garlic Toast

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-48671 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|---------------|---|------------|
| 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 |
| Water | 6 Gallon | Bring water to a rolling boil- add a little salt to water. Add pasta slowly- stir and cook 10-12 minutes- do not overcook- add a little oil to pasta | Water |
| PASTA SPAGHETTI 10IN | 4 Pound | | 654560 |
| SAUCE ALFREDO FZ | 2 1/2 Package | 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. | 155661 |

Preparation Instructions

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 | 2.186 |
| Grain | 2.280 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 519.09 |
| Fat | 27.88g |
| SaturatedFat | 9.49g |
| Trans Fat | 0.07g |
| Cholesterol | 39.34mg |
| Sodium | 991.04mg |
| Carbohydrates | 47.62g |
| Fiber | 2.28g |
| Sugar | 8.84g |
| Protein | 19.94g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 419.30mg | Iron 5.15mg |

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

Nutrition - Per 100g

No 100g Conversion Available

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

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | | |
| Fat | 10.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 650.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 2.00g | | |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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 | | |
| Fat | 6.50g | | |
| SaturatedFat | 0.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 41.25mg | | |
| Sodium | 515.00mg | | |
| Carbohydrates | 38.50g | | |
| Fiber | 3.50g | | |
| Sugar | 3.75g | | |
| Protein | 19.25g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 6.00mg | Iron | 9.35mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Fiesta Bar

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 2.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP 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 |
| 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 |

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|---|------------|
| 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 Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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

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

Nutrition - Per 100g

No 100g Conversion Available

Fries-Sweet Potato

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| 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 3/8IN | 15 Pound | <p>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.</p> <p>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.</p> <p>DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.</p> | 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 300.00 |
| Fat | 12.00g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 380.00mg |
| Carbohydrates | 46.00g |
| Fiber | 2.00g |
| Sugar | 14.00g |
| Protein | 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

| | |
|-------------------------|-------------------------|
| Calories | 352.74 |
| Fat | 14.11g |
| SaturatedFat | 2.35g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 446.80mg |
| Carbohydrates | 54.09g |
| Fiber | 2.35g |
| Sugar | 16.46g |
| Protein | 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

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 TNRD 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

Meal Components (SLE)

Amount Per Serving

| | |
|----------|-------|
| 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 | 300.00 |
| Fat | 8.50g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 530.00mg |
| Carbohydrates | 28.00g |
| Fiber | 4.00g |
| Sugar | 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

No 100g Conversion Available

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 300.00 | | |
| Fat | 8.50g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 65.00mg | | |
| Sodium | 815.00mg | | |
| Carbohydrates | 28.00g | | |
| Fiber | 4.00g | | |
| Sugar | 2.00g | | |
| Protein | 25.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.06mg | Iron | 0.72mg |

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Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| 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 VEGTAR R/SOD | 1/2 Cup | Heat and serve. Warm in 350 degree oven for approx 30 minutes. | 567091 |

Preparation Instructions

CCP Hot hold 135F or above

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

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 150.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 370.00mg |
| Carbohydrates | 30.00g |
| Fiber | 5.00g |
| Sugar | 12.00g |
| Protein | 7.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 50.00mg | Iron 1.90mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Big Daddy Pepperoni Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 | <p>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.</p> | 575522 |
| PEPPERONI SLCD 16/Z | 2 Each | | 100240 |

Preparation Instructions

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 377.65 |
| Fat | 17.65g |
| SaturatedFat | 7.59g |
| Trans Fat | 0.00g |
| Cholesterol | 38.53mg |
| Sodium | 555.88mg |
| Carbohydrates | 35.00g |
| Fiber | 3.00g |
| Sugar | 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

No 100g Conversion Available

Big Daddy Cheese Pizza

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| 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 | <p>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.</p> | 575522 |

Preparation Instructions

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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

CornDog

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| 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)

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | 240.00 |
| Fat | 9.00g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 470.00mg |
| Carbohydrates | 30.00g |
| Fiber | 2.00g |
| Sugar | 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

No 100g Conversion Available

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

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 380.00 |
| Fat | 14.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 60.00g |
| Fiber | 1.00g |
| Sugar | 36.00g |
| Protein | 4.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 10.00mg | Iron 1.50mg |

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Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Stuffed Sandwich

| | | | |
|----------------------|---------------------------|-----------------------|------------------|
| 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.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 |

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Nutrition - Per 100g

No 100g Conversion Available

Philly Steak & Cheese

| | | | |
|----------------------|---------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50154 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| BEEF STK PHLL SEAS CKD 2.86Z 6- 5 JTM | 1 Each | BAKE PRODUCT SHOULD BE KEPT FROZEN AND HEATED FROM A FROZEN STATE.- Preheat oven to 350°F- Line full size sheet pan with parchment paper.- Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350°F for 8-10 minutes until product reaches 140°F for 15 seconds and hold hot.- Continue with recipe preparation as directed. | 720861 |
| Cheese, Mozzarella, Part Skim, Shredded | 1/4 Cup | Use GFS 645170 if no USDA Foods (brown box) available. | 100021 |
| BUN SUB SLCD WGRAIN 5IN | 1 Each | | 276142 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 393.10 |
| Fat | 17.90g |
| SaturatedFat | 8.90g |
| Trans Fat | 0.52g |
| Cholesterol | 65.00mg |
| Sodium | 748.50mg |
| Carbohydrates | 33.00g |
| Fiber | 2.00g |
| Sugar | 7.00g |
| Protein | 23.90g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 66.00mg | Iron 3.44mg |

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Nutrition - Per 100g

No 100g Conversion Available

Mummy HotDOG

| | | | |
|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-50181 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| FRANKS BEEF 8/ | 1 Each | BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS | 265039 |
| 6" Whole Grain Hot Dog Bun | 1 Each | READY_TO_EAT | 3709 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| 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 | |
|-------------------------|-------------------------|
| Calories | 280.00 |
| Fat | 17.50g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.50g |
| Cholesterol | 35.00mg |
| Sodium | 690.00mg |
| Carbohydrates | 21.00g |
| Fiber | 2.00g |
| Sugar | 3.00g |
| Protein | 10.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 48.89mg | Iron 1.85mg |

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Nutrition - Per 100g

No 100g Conversion Available

Pumpkin Cutie

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50184 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------|-------------|-------------------|------------|
| ORANGES FANCY | 1 Cup | | 198005 |

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: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 80.90 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.70mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 3.60g | | |
| Sugar | 14.00g | | |
| Protein | 1.50g | | |
| Vitamin A | 407.55IU | Vitamin C | 97.52mg |
| Calcium | 70.95mg | Iron | 0.21mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chips AHOY MATEY

| | | | |
|----------------------|--------------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-50180 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| COOKIE CHOC CHIP 1Z | 1 Each | | 993306 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 75.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 1.00g | | |
| Sugar | 8.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.90mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cookbook for Walton-Verona Middle School

Created by HPS Menu Planner

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No Recipes found