

Cookbook for Prairie Crossing

Created by HPS Menu Planner

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Assorted Cereals

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|---------|
| Servings: | 14.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-50274 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|------------------------------|------------|
| CEREAL FRSTD MINI WHE BWL | 1 Each | | 662186 |
| CEREAL GLDN GRAHAMS BWL | 1 Each | READY_TO_EAT Ready to eat | 509434 |
| CEREAL CHEERIOS HNY BOWL | 1 Each | READY_TO_EAT Ready to eat | 261557 |
| CEREAL TRIX R/S WGRAIN BWL | 1 Package | READY_TO_EAT Ready to Eat | 265782 |
| CEREAL CHEERIOS WGRAIN BWL | 1 Each | READY_TO_EAT Ready to eat | 264702 |
| CEREAL APPLCINN WGRAIN BWL | 1 Each | READY_TO_EAT Ready to eat | 266052 |
| CEREAL LUCKY CHARMS WGRAIN BWL | 1 Each | READY_TO_EAT Ready to Eat | 265811 |
| CEREAL RICE CHEX WGRAIN BWL | 1 Package | READY_TO_EAT Ready to Eat | 268711 |
| CEREAL CINN CHEX BWL | 1 Each | READY_TO_EAT Ready To Eat | 453143 |
| 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 |

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| CEREAL APPLE JACKS R/S BWL | 1 Each | | 283611 |
| CEREAL FROOT LOOPS R/S BWL | 1 Each | | 283620 |
| CEREAL RAISIN BRAN BWL | 1 Each | | 247197 |

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: 14.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|--------------------|----------|-----------|--------|
| Calories | 107.48 | | |
| Fat | 1.28g | | |
| SaturatedFat | 0.02g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 147.36mg | | |
| Carbohydrates | 23.64g | | |
| Fiber | 2.18g | | |
| Sugar | 6.79g | | |
| Protein | 2.05g | | |
| Vitamin A | 42.86IU | Vitamin C | 0.51mg |
| Calcium | 60.37mg | Iron | 4.11mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Variety of Dried Fruit

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-51205 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| RAISIN SELECT 1.5Z BOXES | 1 Each | READY_TO_EAT | 544426 |

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 | 130.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 10.00mg |
| Carbohydrates | 33.00g |
| Fiber | 2.00g |
| Sugar | 27.00g |
| Protein | 1.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 26.04mg | Iron 0.75mg |

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Nutrition - Per 100g

No 100g Conversion Available

Assorted Graham Snacks

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|---------|
| Servings: | 7.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-50275 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|--------------------------------|------------|
| CRACKER GRHM STCK SCOOBY | 1 Package | | 859550 |
| CRACKER GRHM TIGER BITE CHOC | 1 Package | | 123171 |
| CRACKER GRHM BUG BITES | 1 Package | | 859560 |
| CRACKER GRHM GRIPZ CHOC IW | 1 Package | | 282441 |
| CRACKER PRESIDENTS SMART | 1 Ounce | | 159381 |
| CRACKER ANIMAL WGRAIN | 1 Package | | 682840 |
| CRACKER GLDFSH CINN | 1 Package | READY_TO_EAT Ready to Enjoy | 194510 |

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: 7.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 120.00 |
| Fat | 3.71g |
| SaturatedFat | 0.93g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 107.86mg |
| Carbohydrates | 20.86g |
| Fiber | 1.43g |
| Sugar | 7.14g |
| Protein | 1.86g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 14.86mg | Iron 1.10mg |

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Nutrition - Per 100g

No 100g Conversion Available

Potato Salad

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Vegetable |
| Serving Size: | 0.66 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51324 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|---|--|------------|
| POTATO BAKER IDAHO | 9 1/3 Pound | Cooked & diced | 322385 |
| MAYONNAISE LT | 1 Pint 1 Cup (3 Cup) | READY_TO_EAT This ready-to-use lite mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips. | 429406 |
| Celery | 1 Pint 3/4 Cup (3 3/4 Cup) | Chopped | 00856 |
| ONION YELLOW JUMBO | 1 Cup | Diced | 109620 |
| EGG SHL LRG A GRD | 12 Each | Diced | 206539 |
| RELISH SWT PICKLE | 2/3 Cup | | 485586 |
| SALT SEA | 1 Tablespoon | | 748590 |
| SPICE PEPR BLK REG FINE GRIND | 1 Teaspoon | | 225037 |
| MUSTARD YELLOW | 1 Fluid Ounce 1 Tablespoon (3 Tablespoon) | | 807651 |

Preparation Instructions

1. Steam potatoes for 30-40 minutes. Peel and dice.
2. Add all other ingredients. Mix lightly until well blended. Chill.
3. Serve at 40 degrees. portion with a #6 scoop (2/3 cup).

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.250 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.125 |
| Legumes | 0.000 |
| Starch | 0.375 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.66 Cup

| Amount Per Serving | |
|-------------------------|--------------------------|
| Calories | 110.42 |
| Fat | 2.26g |
| SaturatedFat | 0.36g |
| Trans Fat | 0.00g |
| Cholesterol | 54.00mg |
| Sodium | 251.97mg |
| Carbohydrates | 19.91g |
| Fiber | 2.09g |
| Sugar | 2.74g |
| Protein | 3.24g |
| Vitamin A 1.75IU | Vitamin C 16.89mg |
| Calcium 20.50mg | Iron 0.90mg |

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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

Rosy Applesauce

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 23.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51213 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| APPLESAUCE UNSWT | 1 #10 CAN | | 271497 |
| GELATIN MIX STRAWB | 1/2 Cup | | 524581 |

Preparation Instructions

1. Stir the dry gelatin into the applesauce.
2. Put in side dishes for a 4 oz. serving

Hold in cold pass thru until served.

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: 23.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 63.62 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 25.07mg |
| Carbohydrates | 16.33g |
| Fiber | 2.06g |
| Sugar | 12.22g |
| Protein | 0.17g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 5.32mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Spiced Apples

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 23.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51214 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|------------------|-------------------|------------|
| Apple Slices, Canned, Unsweetened | 1 #10 CAN | | 100206 |
| SUGAR BEET GRANUL | 1 Cup | | 108588 |
| SPICE CINNAMON GRND | 1 1/2 Tablespoon | | 224723 |

Preparation Instructions

Mix drained fruit with cinnamon and sugar.

Serve with 4 oz. ladle.

Serve Cold

Hold in cold pass thru until served.

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: 23.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 82.76 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.29mg | | |
| Carbohydrates | 20.70g | | |
| Fiber | 2.06g | | |
| Sugar | 17.61g | | |
| 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

Fruited Gelatin

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 76.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51249 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|--------------|---|------------|
| PEAR DCD XL/S | 4 #10 CAN | | 290203 |
| GELATIN MIX STRAWB | 2 Package | | 524581 |
| Water | 1 1/2 Gallon | Use drained liquid from can plus water to make the 1.5 gallons. | Water |

Preparation Instructions

1. Drain the 4 cans of fruit and reserve the liquid to mix into the gelatin (need 1.5 gallons of liquid total).
2. Divide the drained fruit using a 4 ounce spoodle into 5 oz. styrofoam flat bowls or 5 oz. portion cups.
3. Bring fruit juice (and water, if needed to make 1.5 gallons) to a boil.
4. Add gelatin to boiling juice mix.
5. Put liquid gelatin in fruit cups to cover the fruit.
6. Add lids and chill before serving.
7. Label with fruited jell-o and date.
8. Hold in cold pass thru until served.

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: 76.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 135.98 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 80.12mg | | |
| Carbohydrates | 32.02g | | |
| Fiber | 2.00g | | |
| Sugar | 29.02g | | |
| Protein | 0.94g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.94mg | Iron | 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

5 Cup Salad

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 45.00 | Category: | Fruit |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51250 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|----------------------|-------------------|------------|
| FRUIT COCKTAIL XL/S | 1 #10 CAN | | 225304 |
| PUDDING RTS VAN | 1 Pint 1 Cup (3 Cup) | | 106771 |
| TOPPING WHIP PRE-WHIPPED | 8 Ounce | | 313165 |
| MARSHMALLOW MINI | 1 Pint | | 191736 |

Preparation Instructions

1. Drain fruit,
2. Add remaining ingredients, mix well.
3. Serve a 6 fl. oz. serving.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 45.00

Serving Size: 6.00 Fluid Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 60.47 |
| Fat | 1.06g |
| SaturatedFat | 1.13g |
| Trans Fat | 0.01g |
| Cholesterol | 0.00mg |
| Sodium | 29.23mg |
| Carbohydrates | 12.22g |
| Fiber | 0.41g |
| Sugar | 9.03g |
| Protein | 0.12g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 4.44mg | Iron 0.01mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hawaiian Salad

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 45.00 | Category: | Fruit |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51251 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|----------------------|-------------------|------------|
| ORANGES MAND WHL L/S | 1/2 #10 CAN | | 117897 |
| PINEAPPLE TIDBITS IN JCE | 1/2 #10 CAN | | 189979 |
| PUDDING RTS VAN | 1 Pint 1 Cup (3 Cup) | | 106771 |
| TOPPING WHIP PRE-WHIPPED | 8 Ounce | | 313165 |
| MARSHMALLOW MINI | 1 Pint | | 191736 |

Preparation Instructions

1. Drain fruit,
2. Add remaining ingredients, mix well.
3. Serve a 6 fl. oz. serving.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 45.00

Serving Size: 6.00 Fluid Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 61.98 |
| Fat | 1.06g |
| SaturatedFat | 1.13g |
| Trans Fat | 0.01g |
| Cholesterol | 0.00mg |
| Sodium | 30.91mg |
| Carbohydrates | 11.77g |
| Fiber | 0.14g |
| Sugar | 9.23g |
| Protein | 0.29g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 8.13mg | Iron 0.23mg |

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Nutrition - Per 100g

No 100g Conversion Available

Cherry 5 Cup Salad

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 45.00 | Category: | Fruit |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51252 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|----------------------|-------------------|------------|
| Cherries, Sweet, Frozen | 2 Package | | 110872 |
| FRUIT COCKTAIL XL/S | 1 #10 CAN | | 225304 |
| PUDDING RTS VAN | 1 Pint 1 Cup (3 Cup) | | 106771 |
| TOPPING WHIP PRE-WHIPPED | 8 Ounce | | 313165 |
| MARSHMALLOW MINI | 1 Pint | | 191736 |

Preparation Instructions

1. Drain fruit,
2. Add remaining ingredients, mix well.
3. Serve a 6 fl. oz. serving.

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: 45.00

Serving Size: 6.00 Fluid Ounce

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 92.87 |
| Fat | 1.06g |
| SaturatedFat | 1.13g |
| Trans Fat | 0.01g |
| Cholesterol | 0.00mg |
| Sodium | 29.23mg |
| Carbohydrates | 20.14g |
| Fiber | 1.85g |
| Sugar | 15.51g |
| Protein | 0.84g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 4.44mg | Iron 0.01mg |

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Nutrition - Per 100g

No 100g Conversion Available

Chocolate Bananas

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 8.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51253 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| Banana | 8 Each | | 08044 |
| SYRUP CHOC DUTCH SQZ BTL | 1/2 Cup | | 203092 |

Preparation Instructions

1. Peel and slice the banana in a bowl.
2. Drizzle chocolate syrup over he banana.
3. Serve cold. Hold in cold pass thru until served.

For smaller amounts, use 1 tsp. chocolate syrup per banana.

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: 8.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|-------------------------|--------------------------|
| Calories | 154.75 |
| Fat | 0.15g |
| SaturatedFat | 0.47g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 11.51mg |
| Carbohydrates | 39.00g |
| Fiber | 3.68g |
| Sugar | 25.00g |
| Protein | 1.62g |
| Vitamin A 3.78IU | Vitamin C 11.00mg |
| Calcium 6.01mg | Iron 0.25mg |

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Nutrition - Per 100g

No 100g Conversion Available

Apple Crisp

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 35.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51255 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--------------------------------------|--|------------|
| WHOLE WHEAT FLOUR STONE GROUND | 1 Pint 5/6 Cup (2 5/6 Cup) | 1.5 cups for topping 1.33 cups for filling | 330094 |
| OATS QUICK HOT CEREAL | 1 3/4 Cup | | 100800 |
| SPICE CINNAMON GRND | 1 Tablespoon 1 Teaspoon (4 Teaspoon) | 1 tsp. for topping 1 Tbsp. for filling | 224723 |
| SPICE NUTMEG GRND | 1/2 Tablespoon | Optional | 224944 |
| MARGARINE SLD | 1 Cup | Softened | 733061 |
| SUGAR BROWN MED | 1 Pint | | 108626 |
| Frozen Apple Slices | 6 Pound | Thawed. May substitute frozen blueberries, thawed. | 100258 |
| Water | 2/3 Cup | | Water |
| SUGAR BEET GRANUL | 2/3 Cup | | 108588 |

Preparation Instructions

Topping:

1. Mix 1.5 cups flour, oats, 1 tsp. cinnamon, nutmeg, and brown sugar. Then cut in the margarine. Mix until crumbly consistency.

Filling:

1. Mix sugar, 1 Tbsp. cinnamon, and 1.33 cup flour together and set aside.
2. Mix fruit and water together and stir in the dry Ingredients until thoroughly incorporated.
3. Put filling in #1 pan.
4. Top with the topping mixture.
5. Bake at 325 for 45 minutes
6. Use a 4 ounce server to serve up apple crisp.

Keep in warmer until serving time

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.750 |
| Fruit | 0.500 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 35.00

Serving Size: 0.50 Cup

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 197.27 |
| Fat | 5.64g |
| SaturatedFat | 2.14g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 53.75mg |
| Carbohydrates | 36.49g |
| Fiber | 2.53g |
| Sugar | 24.42g |
| Protein | 2.02g |
| Vitamin A 342.86IU | Vitamin C 0.00mg |
| Calcium 5.30mg | Iron 0.50mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Berry Glaze Dessert

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 60.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51322 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|---|------------|
| Blueberries - frozen | 15 Pound | Thawed. May substitute thawed whole or sliced strawberries, or sweet cherries. | 100243 |
| GLAZE STRAWBERRY | 1/2 #10 CAN | | 149284 |

Preparation Instructions

1. Thaw the blueberries just overnight. Drain.
2. Fold blueberries into glaze, do not smash fruit.
3. Dish up in a 6 ounce side dish with a #8 disher.
4. Seal with a lid and mark with the prepared date.
5. Hold in cold pass thru at 35-40 degrees, serve cold.

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: 60.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 127.32 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 6.54mg | | |
| Carbohydrates | 29.96g | | |
| Fiber | 5.62g | | |
| Sugar | 20.71g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.44mg | Iron | 0.00mg |

*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

Sidekick Fruit Slushie



| | | | |
|----------------------|------------------|-----------------------|---------|
| Servings: | 2.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-51323 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|--|------------|
| SLUSHIE STRAWB-KW | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 863880 |
| SLUSHIE BL RASP/LEM | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 794181 |

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: 2.00

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 | 32.50mg |
| Carbohydrates | 22.00g |
| Fiber | 0.00g |
| Sugar | 18.50g |
| Protein | 0.00g |
| Vitamin A 1000.00IU | Vitamin C 60.00mg |
| Calcium 80.00mg | Iron 0.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Egg & Cheese Biscuit

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-50638 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| EGG PTY RND 3.5IN | 1 Each | | 741320 |
| Land O Lakes® 50% Reduced Fat American Cheese Slices | 1 slices | | 499789 |
| DOUGH BISCUIT WGRAIN | 1 Each | BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY. | 237390 |

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 1.500 |
| 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 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 267.70 |
| Fat | 13.40g |
| SaturatedFat | 6.75g |
| Trans Fat | 0.07g |
| Cholesterol | 104.50mg |
| Sodium | 611.20mg |
| Carbohydrates | 26.00g |
| Fiber | 2.60g |
| Sugar | 3.00g |
| Protein | 9.40g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 125.58mg | Iron 1.23mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Texas Straw Hat

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 114.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51566 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------------------------------|-----------------------|------------|
| Beef, Fine Ground 85/15, Frozen | 10 Pound | | 100158 |
| Tap Water | 1 Gallon | | |
| Tex-Pro Five Taco Filling Mix | 1 Package | | 201183 |
| Cheese, Cheddar Reduced fat, Shredded | 7 1/8 Pound | | 100012 |
| LETTUCE SHRD TACO 1/8CUT | 3 Quart 1 Pint 1/4 Cup (14 1/4 Cup) | | 242489 |
| CHIP CORN | 7 Pound 2 Ounce (114 Ounce) | Will need 8 packages. | 210170 |

Preparation Instructions

For Taco Meat:

1. Cook the beef and drain.
2. Add the water and the taco mix, simmer. Heat meat filling to 165 degrees.
3. Hold in hot pass thru until served.

For Texas straw hat use 1 oz. corn chips and top with #16 disher meat, 1 oz. shredded cheese, and 1 oz. of lettuce.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 114.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 372.64 |
| Fat | 23.80g |
| SaturatedFat | 7.60g |
| Trans Fat | 1.05g |
| Cholesterol | 47.25mg |
| Sodium | 639.64mg |
| Carbohydrates | 23.31g |
| Fiber | 3.10g |
| Sugar | 2.19g |
| Protein | 20.38g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 21.25mg | Iron 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available

BBQ Chicken on Bun

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 64.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51568 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-----------------------|-------------------|------------|
| Chicken, Diced, Cooked, Frozen | 10 Pound | | 100101 |
| SAUCE BBQ | 1 Quart 1 Cup (5 Cup) | | 655937 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 64 Each | | 266545 |

Preparation Instructions

1. Toss chicken with sauce to mix.
2. Heat in the steamer for 35-45 minutes. Stir and take the temperature. Cook to 165 degrees.
3. Serve Hot.

Serving with #12 disher.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.500 |
| 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: 64.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 243.75 |
| Fat | 4.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 52.50mg |
| Sodium | 431.25mg |
| Carbohydrates | 30.25g |
| Fiber | 2.00g |
| Sugar | 13.63g |
| Protein | 19.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 25.00mg | Iron 1.00mg |

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Nutrition - Per 100g

No 100g Conversion Available

Texas Sheet Cake

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 240.00 | Category: | Grain |
| Serving Size: | 1.00 Piece | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51569 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--|-------------------|------------|
| FLOUR HR A/P | 1 Gallon | | 227528 |
| SUGAR BEET GRANUL | 1 Gallon | | 108588 |
| SALT SEA | 1 Tablespoon 1 Teaspoon (4 Teaspoon) | | 748590 |
| MARGARINE SLD | 5 Pound | | 733061 |
| Water | 2 Quart | | Water |
| COCOA PWD BAKING | 1 Pint 1/2 Cup (2 1/2 Cup) | | 269654 |
| 1% Low Fat White Milk* | 2 Quart 1 Cup (9 Cup) | | 13871 |
| VINEGAR WHT DISTILLED 5 | 1/4 Cup | | 629640 |
| EGG SHL LRG A GRD | 16 Each | | 206539 |
| FLAVORING VANILLA IMIT 1-QT KE | 2 Fluid Ounce 2 0 Teaspoon (14 Teaspoon) | | 110736 |
| BAKING SODA | 1 Fluid Ounce 2 0 Teaspoon (8 Teaspoon) | | 513849 |
| SUGAR POWDERED 6X | 8 Pound | | 108693 |

Preparation Instructions

Mix 1 gallon flour, 1 gallon white sugar, and 4 tsp. salt. Set aside. Add vinegar to 4 cups milk, let set.

Melt 4 pounds margarine, 8 cups water and 1.5 cups cocoa together & bring to boil. Pour over dry ingredients. Add eggs, 8 tsp. vanilla and milk mixture to cake mixture. Add baking soda last, stir in and make sure no chunks of baking soda are in cake mix.

Pour cake in 3, 18 x 26 sheet pan. Bake at 325 for 20 - 25 minutes.

For frosting:

1 cup cocoa

2 cup margarine (1 block)

4-5 cups milk

2 Tbsp. vanilla

8 pounds powdered sugar

Frost cake when still warm.

Cut each cake into 80 pieces.

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: 240.00

Serving Size: 1.00 Piece

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 217.42 |
| Fat | 7.91g |
| SaturatedFat | 3.21g |
| Trans Fat | 0.00g |
| Cholesterol | 12.90mg |
| Sodium | 189.72mg |
| Carbohydrates | 35.10g |
| Fiber | 0.25g |
| Sugar | 28.70g |
| Protein | 1.83g |
| Vitamin A 505.25IU | Vitamin C 0.00mg |
| Calcium 15.49mg | Iron 0.42mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger- Elementary

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-46702 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| BEEF PTY FLAMEBR | 1 Each | | 205030 |
| Land O Lakes® 50% Reduced Fat American Cheese Slices | 1 slices | | 499789 |
| BUN HAMB WGRAIN 3.5 10-12CT GCHC | 1 Each | | 266545 |

Preparation Instructions

Place 30 patties in #1 pan. Heat to 165 degrees, about 7 minutes on steam. Hold in hot pass thru at 165 degrees or higher.

Keep cheese cold until ready to serve.

Serve on bun with a slice of cheese if desired.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.750 |
| 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 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 275.00 |
| Fat | 11.50g |
| SaturatedFat | 4.75g |
| Trans Fat | 0.50g |
| Cholesterol | 42.50mg |
| Sodium | 550.00mg |
| Carbohydrates | 22.00g |
| Fiber | 3.00g |
| Sugar | 4.00g |
| Protein | 18.50g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 105.00mg | Iron 1.05mg |

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Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun



| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51592 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| FRANKS BEEF PORK RLLR 8/ | 1 Each | | 154792 |
| BUN HOT DOG WGRAIN WHT 2Z 12-12CT | 1 Each | | 270913 |

Preparation Instructions

Place 30-35 hot dogs in #1 perforated pans. Place the pan inside regular pan. Steam 7-8 minutes (thawed) or 15 minutes (frozen) until 165 degrees.

Place heated hot dogs in a veggie pan and hold in a hot pass thru at 165 degrees or higher.

Pan up the 30-40 buns in #2 pan for serving on the the lines.

Hold in hot pass thru until served.

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 | 330.00 |
| Fat | 19.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 35.00mg |
| Sodium | 810.00mg |
| Carbohydrates | 27.00g |
| Fiber | 3.00g |
| Sugar | 5.00g |
| Protein | 11.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 38.47mg | Iron 2.59mg |

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo

NO IMAGE

| | | | |
|----------------------|--------------------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51163 |
| School: | Benton Jr -Sr High | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--------------|-------------------|---------------|
| Chicken, Diced, Cooked, Frozen | 30 Pound | | 100101 |
| BASE CHIX LO SOD NO MSG | 1 1/2 Pound | | 580589 |
| Water | 1 1/2 Gallon | READY_TO_DRINK | Water |
| SAUCE ALFREDO FZ | 9 Package | | 155661 |
| MARGARINE SLD | 1 1/2 Pound | | 733061 |
| 2% White Low Fat Milk | 1 1/2 Gallon | | 2% white milk |
| PASTA SPAG 51 WGRAIN | 25 Pound | | 221460 |

Preparation Instructions

1. Add water, milk and chicken base to kettle. Stir until base is dissolved. Heat.
 2. Add bagged sauce to pot of milk. Stir until smooth. Add chicken. Continue to simmer.
 3. In another steam kettle, cook spaghetti until al dente.
 4. Drain the pasta. Add the alfredo sauce, mix.
 5. If too thick add extra water. Up to 2 gallons.
 6. Make 2 gallons of extra broth to keep on hand if needed to add when serving.
 7. Don't over stir and make it into mush.
 8. Put in steam table pans and hold at 165 degrees.
- Serve 6 oz. serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.750 |
| Grain | 1.250 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 329.77 |
| Fat | 11.42g |
| SaturatedFat | 4.95g |
| Trans Fat | 0.04g |
| Cholesterol | 57.41mg |
| Sodium | 627.53mg |
| Carbohydrates | 33.71g |
| Fiber | 2.67g |
| Sugar | 6.04g |
| Protein | 21.74g |
| Vitamin A 120.00IU | Vitamin C 0.00mg |
| Calcium 255.85mg | Iron 1.33mg |

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Nutrition - Per 100g

No 100g Conversion Available

Stromboli on Hot Dog Bun

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|-------------------|
| Servings: | 80.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51594 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case | 10 Pound | | 125302 |
| ONION DEHY CHPD | 3/4 Cup | | 263036 |
| SAUCE MARINARA A/P | 1 #10 CAN | | 592714 |
| SUGAR BROWN MED | 1/4 Cup | | 108626 |
| Pizza Sauce Mix | 1/2 Cup | | 306245 |
| BUN HOT DOG WGRAIN WHT 2Z 12-12CT | 80 Each | | 270913 |
| Shredded Mozzarella Cheese, Part Skim | 5 Pound | | 100021 |

Preparation Instructions

1. Put marinara sauce, onions, and seasonings in small pot. Heat to 145-150 degrees.
 2. Add crumbles and blend with sauces. Heat to 165 degrees. Hold.
- Serve a #16 disher of meat mixture and 1 ounce of cheese on hot dog bun.

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: 80.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 499.98 |
| Fat | 33.48g |
| SaturatedFat | 13.00g |
| Trans Fat | 0.00g |
| Cholesterol | 55.00mg |
| Sodium | 848.62mg |
| Carbohydrates | 30.61g |
| Fiber | 3.69g |
| Sugar | 7.23g |
| Protein | 17.68g |
| Vitamin A 2.50IU | Vitamin C 0.00mg |
| Calcium 37.36mg | Iron 4.33mg |

*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

No 100g Conversion Available

Garlic Breadstick

NO IMAGE

| | | | |
|----------------------|------------------|-----------------------|------------------|
| Servings: | 300.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51593 |
| School: | Prairie Crossing | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|---|-------------------|------------|
| MARGARINE SLD | 6 Pound | | 733061 |
| SPICE PAPRIKA | 1 Fluid Ounce 1 Tablespoon (3 Tablespoon) | | 518331 |
| SPICE GARLIC POWDER | 1/2 Cup | | 224839 |
| SPICE BASIL LEAF | 1/4 Cup | | 513628 |
| BREADSTICK WGRAIN 1Z | 300 Each | | 406321 |

Preparation Instructions

1. Whip margarine & mix in spices in mixer.
2. Spread butter on one side of breadstick.
3. Tray up the breadsticks on paper lined baking sheet. Bake at 375 degrees until lightly toasted.
4. Place in pass thru to keep warm.

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: 300.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 134.00 |
| Fat | 8.04g |
| SaturatedFat | 2.88g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 165.40mg |
| Carbohydrates | 14.00g |
| Fiber | 1.00g |
| Sugar | 2.00g |
| Protein | 2.00g |
| Vitamin A 480.00IU | Vitamin C 0.00mg |
| Calcium 26.00mg | 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

Chicken Bacon Ranch Wrap



| | | | |
|----------------------|--------------------|-----------------------|---------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-51162 |
| School: | Benton Jr -Sr High | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|---|------------|
| Chicken, Diced, Cooked, Frozen | 10 Pound | | 100101 |
| DRESSING RNCH BTRMLK | 1 Cup | | 426598 |
| BACON TKY CKD | 100 Slice | 2 strips per wrap | 834770 |
| TORTILLA FLOUR ULTRGR 8IN | 50 Each | | 882700 |
| CHEESE CHED MLD SHRD 4-5 LOL | 3 1/2 Pound | READY_TO_EAT Preshredded. Use cold or melted | 150250 |

Preparation Instructions

Toss diced chicken and shredded cheese with ranch dressing until well mixed.

Assemble: tortilla wrap, chicken mixture, 2 slices of turkey bacon on top.

Wrap, fold in ends of tortilla and roll from other end until closed.

Refrigerate until ready to serve.

Hold at 40 degrees or less.

Serve with lettuce on the side.

50 serving

10 pounds chicken Commodity

3.5# shredded cheese Commodity

100 Strips of Bacon #834770

5 pkgs of tortilla wraps

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 4.250 |
| 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: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 476.69 |
| Fat | 23.82g |
| SaturatedFat | 10.94g |
| Trans Fat | 0.00g |
| Cholesterol | 114.48mg |
| Sodium | 709.59mg |
| Carbohydrates | 31.30g |
| Fiber | 4.00g |
| Sugar | 2.16g |
| Protein | 34.55g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 271.60mg | Iron 2.13mg |

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

Nutrition - Per 100g

No 100g Conversion Available