Cookbook for Walton-Verona Elementary

Created by HPS Menu Planner

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Uncrustable Small

Juice Box 100%

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Fancy Fruit Cup

Breakfast Pizza

Strawberry Cup

Refried Beans

Tortilla chips with Beef Taco and Queso

Deli Chicken Cheese Wrap

Cereal and Toast-WG

NO IMAGE

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

Ingredients

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

Preparation Instructions

Students can take cereal and toast or each one separately.

Amount Per Serving	
Meat	0.000
Grain	2.000

0.000
0.000
0.000
0.000
0.000
0.000
0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		240.00	
F	at	9.67g	
Satura	tedFat	1.25g	
Tran	s Fat	0.00g	
Cholesterol		0.00mg	
Sodium		265.00mg	
Carbohydrates		35.33g	
Fiber		3.67g	
Su	Sugar		
Pro	Protein		
Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	79.17mg	Iron	8.50mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Fruit-Canned Assorted

NO IMAGE

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

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

Juice Box 100%

NO IMAGE

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

Cold Service 41F or below

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

		9	
Amount Per Serving			
Calor	ies	64.00	
Fat		0.00g	
Saturate	edFat	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		8.00mg	
Carbohydrates		16.20g	
Fiber		0.00g	
Suga	Sugar		
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

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Nutrition - Per 100g

Peach Cup

NO IMAGE

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

Place in 4 oz cups CCP Cold service 41F or below

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		
Saturat	edFat	0.00g		
Trans Fat		0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohydrates		19.00g		
Fib	er	1.00g		
Sug	jar	16.00g		
Prot	ein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	

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Nutrition - Per 100g

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

Amount Per Serving	X Y
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			
26.62			
0.00g			
0.00g			
0.00g			
0.00mg			
389.78mg			
5.17g			
3.01g			
1.00g			
3.01g			
Vitamin C 0.00mg			
Iron 0.00mg			

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Nutrition - Per 100g

Fresh Fruit Medley

NO IMAGE

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

Amount	Per	Serving	
		M 1	

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

Iced Donut

NO IMAGE	
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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 :)

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

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

Amount Per	Serving	

Meat	1.000
Grain	1.750
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		

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Nutrition - Per 100g

Grab&Go 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	2 Slice		100018
TURKEY BRST DELI SHVD FRSH	2 Ounce		779170
5" Whole Grain Rich Hoagie Bun	1 bun		3737

Preparation Instructions

Assemble Deli Sub- Hold 41F or lower for service

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 Each

5			
Amount Per Serving			
Calories		330.00	
Fa	t	11.50g	
Saturate	edFat	5.00g	
Trans	Fat	0.00g	
Choles	terol	40.00mg	
Sodi	um	930.00mg	
Carbohy	drates	32.00g	
Fibe	ər	0.00g	
Sug	ar	6.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.50mg

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Nutrition - Per 100g

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

Cold service 41F or below (Weight of 1/2cup=2.48oz

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000

RedVeg

Legumes

OtherVeg

Starch

0.750

0.000

0.000

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	30.00	
Fa	t	0.00g	
Saturat	edFat	0.00g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	45.00mg	
Carbohy	/drates	7.00g	
Fib	er	2.00g	
Sug	jar	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

Celery Sticks

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45082
School:	Walton-Verona Elementary		
Ingredients			

Description	Measurement	Prep Instructions	DistPart #
CELERY STALK CLEANED	1/2 Cup		478318

Preparation Instructions

Cold service 41F or below. 1/2cup=2.29oz

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

0.000

Legumes

Starch

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving				
Calc	ories	8.70		
F	at	0.10g		
SaturatedFat		0.05g		
Tran	s Fat	0.00g		
Cholesterol		0.00mg		
Sodium		49.60mg		
Carbohydrates		2.00g		
Fiber		1.00g		
Sugar		1.00g		
Protein		0.45g		
Vitamin A	278.38IU	Vitamin C	1.92mg	
Calcium	24.80mg	Iron	0.13mg	

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Nutrition - Per 100g

Spaghetti w/ Meatballs with Garlic Breadstick K-8

NOIM	AGE		
Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47833
mear rype.			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	2 Ounce	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
Spaghetti Sauce	2 Ounce	Heat sauce to 135F or above	852759
BREADSTICK WGRAIN 1Z	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321
CHEESE CHED MLD SHRD FINE	1 Ounce		191043

Preparation Instructions

CCP Hold hot foods at 135 °F or above Key points about a 2oz pasta serving: Dry measurement: The "2 ounces" refers to the weight of the dry, uncooked pasta. Cooking size: Once cooked, 2 ounces of dry pasta will expand to approximately 1 cup.

Meat
Grain

3.000
0.000
0.000
0.125
0.000
0.000
0.000

2.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	3			
Amount Per Serving				
Calories	465.50			
Fat	13.75g			
SaturatedFat	5.13g			
Trans Fat	0.45g			
Cholesterol	42.00mg			
Sodium	602.00mg			
Carbohydrates	66.00g			
Fiber	3.75g			
Sugar	8.50g			
Protein	22.00g			
Vitamin A 45.00IU	Vitamin C 0.00mg			
Calcium 182.75mg	Iron 4.05mg			

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Nutrition - Per 100g

Maple Syrup Waffles

NO IMAGE

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

Ingredie	nts		
Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI MAPL IW	1 Package	Preheat oven to 450 degrees F. 2. Place frozen waffles flat on baking sheet and heat in the oven for about 5 minutes or until crispy and hot.	284811

Preparation Instructions

CCP Hot hold 135 or below

Amount	Per Serving	
	Moot	

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

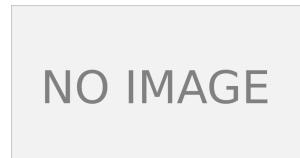
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

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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		

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Nutrition - Per 100g

Galaxy Pizza



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

Ingredients

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

Preparation Instructions

Hold hot foods at 135 °F or above

Amount Per Serving
Meat

Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

2.000

Nutrition Facts

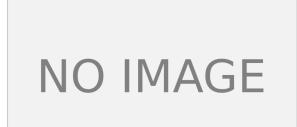
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	3	
Amount Per Serving		
Calories	222.00	
Fat	9.50g	
SaturatedFat	4.80g	
Trans Fat	0.00g	
Cholesterol	24.00mg	
Sodium	325.40mg	
Carbohydrates	21.00g	
Fiber	2.40g	
Sugar	6.00g	
Protein	11.90g	
Vitamin A 0.00IU	Vitamin C 0.00mg	
Calcium 222.00mg	Iron 1.40mg	

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Nutrition - Per 100g

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
CHEESE AMER YEL 120CT SLCD	2 Slice		164216
TURKEY BRST DELI SHVD FRSH	2 Ounce		779170

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

Amount	Per	Serving	

Meat	2.250
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	390.00		
Fat	16.00g		
SaturatedFat	9.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	1300.00mg		
Carbohydrates	36.00g		
Fiber	1.00g		
Sugar	5.00g		
Protein	19.00g		
Vitamin A 0.00IU	Vitamin C 0.00	mg	
Calcium 274.00mg	Iron 2.50	mg	

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Nutrition - Per 100g

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 #
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

Amount	Per	Serving	

0.000	
0.000	
0.000	
0.000	
0.000	
0.000	
0.000	
0.539	
	0.000 0.000 0.000 0.000 0.000 0.000

Nutrition Facts

Servings Per Recipe: 96.00 Serving Size: 0.50 Cup

A	Amount Per Serving			
Calorie	S	64.34		
Fat		0.80g		
Saturated	lFat	0.00g		
Trans F	at	0.00g		
Choleste	erol	0.00mg		
Sodiur	n	55.00mg		
Carbohyd	rates	12.87g		
Fiber		1.61g		
Sugar	•	4.83g		
Proteil	n	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

Broccoli Bites

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-51595
School:	Walton-Verona Elementary		
	·		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT	1/2 Cup		732478

Preparation Instructions

Serve in 4oz tray 1/2 cup=1.11oz Mix it up some just broccoli, some cauliflower and some mixed!

• Hold cold foods at 41 °F or below

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving				
Calo	ries	25.00		
Fa	at	0.25g		
Satura	tedFat	0.00g		
Trans	s Fat	0.00g		
Chole	sterol	0.00mg		
Sod	ium	32.50mg		
Carboh	ydrates	5.50g		
Fib	er	2.50g		
Sug	gar	1.00g		
Prot	ein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	31.20mg	Iron	0.54mg	

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

Nutrition - Per 100g

Galaxy Pizza- Pepperoni



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51983
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4IN RND WGRAIN	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 24 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 18 to 21 minutes. CONVENTIONAL OVEN: Cook at 400°F for 24 to 26 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	504610
PEPPERONI SLCD 16/Z	3 Each		100240

Preparation Instructions

• Hold hot foods at 135 °F or above

Amount P	er Serving	

2.353	
2.000	
0.000	
0.000	
0.130	
0.000	
0.000	
0.000	
	2.000 0.000 0.000 0.130 0.000 0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

••••••••••••••••••••••••••••••••••••••	3			
Amount Per Serving				
Calories	248.47			
Fat	11.97g			
SaturatedFat	5.68g			
Trans Fat	0.00g			
Cholesterol	29.29mg			
Sodium	424.22mg			
Carbohydrates	21.00g			
Fiber	2.40g			
Sugar	6.00g			
Protein	12.78g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 222.00mg	Iron 1.47mg			

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

Nutrition - Per 100g

Sidekicks Variety

NO IMAGE

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

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000

Legumes

0.000

0.000

0.000

OtherVeg

Starch

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

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

Nutrition - Per 100g

Cauliflower Bites

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CAULIFLOWER REG CUT	1/2 Cup		732494

Preparation Instructions

Serve in 4oz tray 1/2cup=1.75oz Mix it up some just broccoli, some cauliflower and some mixed!

• Hold cold foods at 41 °F or below

Amount Per Serving	. ,
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
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	12.50
Fat	0.10g
SaturatedFat	0.10g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	15.00mg
Carbohydrates	2.00g
Fiber	1.00g
Sugar	1.00g
Protein	1.00g
Vitamin A 0.00IU	Vitamin C 24.10mg
Calcium 11.00mg	Iron 0.21mg

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

Nutrition - Per 100g

PopTart-1ct

NO IMAGE

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 Each		695880
PASTRY POP-TART WGRAIN STRAWB	1 Each		695890
PASTRY POP-TART WGRAIN BLUEB	1 Each		865131

Preparation Instructions

No Preparation Instructions available.

Starch

Amount Per Serving	
Meat	0.000
Grain	1.083
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000

0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		173.33	
Fat		2.67g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholestero)I	0.00mg	
Sodium		138.33mg	
Carbohydrat	es	37.00g	
Fiber		3.00g	
Sugar		14.67g	
Protein		2.00g	
Vitamin A 333.3	33IU	Vitamin C	0.00mg
Calcium 120.0)0mg	Iron	1.80mg

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

Nutrition - Per 100g

Applesauce Cup

NO	IMAGE

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

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			
Calo	ries	60.00		
Fa	ıt	0.00g		
Saturat	tedFat	0.00g		
Trans	s Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	/drates	17.00g		
Fib	er	1.00g		
Sug	jar	15.00g		
Prot	ein	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				
Calor	ies	47.03		
Fa	t	0.00g		
Saturat	edFat	0.00g		
Trans	Fat	0.00g		
Choles	sterol	0.00mg		
Sodi	um	0.00mg		
Carbohy	drates	13.33g		
Fibe	er	0.78g		
Sug	ar	11.76g		
Prote	ein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	3.92mg	Iron	0.00mg	
*All reporting of	TranaCatia	for information on	ly and is not	

 $^{\ast}\mbox{All}$ reporting of TransFat is for information only, and is not used for evaluation purposes

Cheeseburger

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
4" Wg Rich Hamburger Bun	1 bun		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

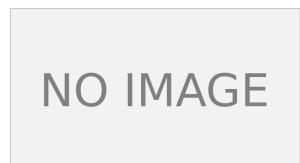
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving			
Amount F	Per Serving		
Calories	402.00		
Fat	22.10g		
SaturatedFat	8.90g		
Trans Fat	0.00g		
Cholesterol	75.50mg		
Sodium	706.00mg		
Carbohydrates	26.00g		
Fiber	2.30g		
Sugar	3.50g		
Protein	23.60g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 87.50mg	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

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		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		
2.500		
2.000		
0.000		
0.000		
0.000		
0.000		
0.000		
0.000		

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving			
	Amount Per Serving		
Calo	ries	347.00	
Fa	t	17.60g	
Saturat	edFat	6.40g	
Trans	Fat	0.00g	
Choles	sterol	63.00mg	
Sodium		481.00mg	
Carbohy	/drates	25.00g	
Fib	er	2.30g	
Sugar 3.00g		3.00g	
Protein 20.60g		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

Fries-Crinkle Cut K-8

NO	IMA	AGE			
Serving	js:	160.00	Category:	Vegetable	
Serving S	Size:	3.00 Ounce	HACCP Process:	Same Day Se	ervice
Meal Ty	pe:	Lunch	Recipe ID:	R-44496	
Ingredie	ents				
Description	Measure	ement	Prep Instructions		DistPart #
FRIES 1/2IN C/C OVEN	30 Pound	SHALLOW BAN CONVECTION PREHEAT OVE	N TO 450° F. PLACE FROZEN FRIES IN A SIN (ING PAN. BAKE FOR 18 TO 22 MINUTES. N TO 425° F. SPREAD FROZEN FRIES EVENL (ING PAN. BAKE FOR 10 TO 14 MINUTES, TU KING.	Y ON A	200697

Preparation Instructions

No Preparation Instructions available.

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: 3.00 Ounce

Amount P	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		

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

Nutrition - Per 100g

Calories	117.58	
Fat	3.53g	
SaturatedFat	0.00g	
Trans Fat	0.00g	
Cholesterol	0.00mg	
Sodium	23.52mg	
Carbohydrates	21.16g	
Fiber	1.18g	
Sugar	1.18g	
Protein	1.18g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 11.76mg	Iron	0.35mg

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

Eggo Mini Maple Pancakes

NOIM	AGE			
Servings:	1.00	Category:	Entree	
Serving Size:	1.00 Package	HACCP Process:	Same Day Se	ervice
Meal Type:	Breakfast	Recipe ID:	R-51985	
School:	Walton-Verona Elementary			
Ingredients				
Description Measur	rement	Prep Instructions		DistPart #
PANCAKE MINI MAPL IW1 PackageBasic Preparation HEAT IN OVENABLE POUCH. CONVECTION OVEN: PREHEAT OVEN TO 350 DEGREES F. PLACE POUCHES FLAT ON A BAKING SHEET AND HEAT FOR 7-9 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 350 DEGREES F. PLACE POUCHES FLAT ON A BAKING SHEET AND HEAT FOR 11-13 MINUTES. MICROWAVE: HEAT FOR 30 SECONDS ON HIGH. DO NOT PLACE POUCHES 			284831	

Preparation Instructions

No Preparation Instructions available.

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Package

<u> </u>		0	
Amount Per Serving			
Calo	ories	200.00	
Fa	at	6.00g	
Satura	tedFat	1.00g	
Tran	s Fat	0.00g	
Chole	sterol	5.00mg	
Sod	ium	210.00mg	
Carboh	ydrates	36.00g	
Fik	ber	4.00g	
Su	gar	12.00g	
Pro	tein	4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	3.60mg

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

Nutrition - Per 100g

Lettuce & Tomato Slices



Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	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 Serving	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

Serve on line for garnish CCP 41F or below

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000

Legumes

0.000

0.000

0.000

OtherVeg

Starch

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 2.00 Ounce

Amount Per Serving			
Calor	Calories		
Fa	t	0.16g	
Saturat	edFat	0.04g	
Trans	Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	3.60mg	
Carbohy	drates	3.20g	
Fib	er	1.08g	
Sug	ar	2.20g	
Protein		0.84g	
Vitamin A	599.76IU	Vitamin C	9.86mg
Calcium	10.40mg	Iron	0.20mg

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

Nutrition - Per 100g

	<u> </u>
Calories	26.38
Fat	0.28g
SaturatedFat	0.07g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	6.35mg
Carbohydrates	5.64g
Fiber	1.90g
Sugar	3.88g
Protein	1.48g
Vitamin A 1057.80IU	Vitamin C 17.40mg
Calcium 18.34mg	Iron 0.35mg

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

Uncrustable Small

NO	IMAGE

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

Ingredients

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

Preparation Instructions

Thaw and serve

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

Nutrition Facts

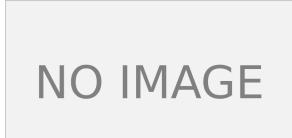
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	Amount Per Serving		
Calo	ories	300.00	
Fa	at	16.00g	
Satura	tedFat	3.50g	
Trans	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	280.00mg	
Carboh	ydrates	32.00g	
Fib	ber	4.00g	
Sug	gar	15.00g	
Pro	Protein		
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

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.

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		
Calor	ies	64.00	
Fat	:	0.00g	
Saturate	edFat	0.00g	
Trans	Fat	0.00g	
Choles	terol	0.00mg	
Sodium		8.00mg	
Carbohy	drates	16.20g	
Fibe	er	0.00g	
Suga	ar	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

Biscuit Sandwich Sausage

Servings: 1.00	Category:
NO IMAGE	

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

Entree

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1Z	1 Each	Basic Preparation CONVENTIONAL OVEN: PREHEAT OVEN TO 325F, HEAT 9 -11 MIN IF FROZEN & 7 - 9 MIN IF THAWED	111341
DOUGH BISC STHRN EZ SPLT	1 Each	Basic Preparation Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake in a convection oven at 325 degrees F for 19-23 minutes.	866920

Preparation Instructions

CCP Hot Hold 135 F or higher

Amount Per Serving	
Meat	
Grain	

Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

1.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	3			
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

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 #
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
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	1 Each	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

• Hold hot foods at 135 °F or above

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		360.00		
Fat		9.50g		
SaturatedFat		2.50g		
Trans Fat		0.00g		
Cholesterol		70.00mg		
Sodium		540.00mg		
Carbohydrates		46.00g		
Fik	Fiber			
Su	gar	10.00g		
Protein		27.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	41.00mg	Iron	3.44mg	

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

Nutrition - Per 100g

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		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

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			
Fa	at	0.00g	
Satura	tedFat	0.00g	
Tran	s Fat	0.00g	
Chole	sterol	0.00mg	
Sod	ium	313.46mg	
Carboh	ydrates	4.32g	
Fik	ber	2.16g	
Su	gar	2.16g	
Pro	tein	1.08g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	32.33mg	Iron	0.43mg

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

Nutrition - Per 100g

Mini Sweet Peppers

NO IM/	AGE		
Servings:	1.00	Category:	Vegetable
Serving Size:	6.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45090
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
PEPPERS SWT MINI	6 Each		667582

Preparation Instructions

serve in 4oz boat 41 F or below

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg 0.571		
Legumes	0.000	
Starch	0.000	

Nutri	tion Facts
Serving	s Per Recipe: 1.00
Serving	Size: 6.00 Each
	Amount Per Se

Amount Per Serving				
Calories				
at	0.00g			
tedFat	0.00g			
s Fat	0.00g			
sterol	0.00mg			
ium	0.00mg			
ydrates	8.00g			
ber	3.43g			
gar	4.57g			
tein	1.14g			
0.00IU	Vitamin C	0.00mg		
22.86mg	Iron	0.41mg		
	ories at tedFat s Fat sterol ium ydrates per gar tein 0.00IU	ories 34.29 at 0.00g tedFat 0.00g s Fat 0.00g sterol 0.00mg ium 0.00mg ydrates 8.00g per 3.43g gar 4.57g tein 1.14g 0.00IU Vitamin C		

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

Nutrition - Per 100g

Cucumber and Baby Tomato

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE 10 COMM	2 Each		749041
CUCUMBER SELECT	1/2 Cup		418439

Preparation Instructions

Wash cucumber and tomato.• Hold cold foods at 41 $^{\circ}$ F or below Serve in 4 ounce tray 1/2cup=3.05 oz

Amount Per	Serving
	Meat

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.333
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calo	ries	7.80	
Fa	ıt	0.10g	
Saturat	edFat	0.00g	
Trans	s Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	1.00mg	
Carbohy	/drates	2.00g	
Fib	er	0.30g	
Sug	jar	1.00g	
Prot	ein	0.30g	
Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	8.32mg	Iron	0.15mg

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Nutrition - Per 100g

Yogurt Parfait



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

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving		
Meat	1.119	
Grain	1.000	
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	220.26		
Fat	1.68g		
SaturatedFat	0.56g		
Trans Fat	0.00g		
Cholesterol	3.73mg		
Sodium	171.64mg		
Carbohydrates	47.29g		
Fiber	2.62g		
Sugar	27.75g		
Protein	6.10g		
Vitamin A 0.00IU	Vitamin C 0.00mg		
Calcium 160.25mg	Iron 1.17mg		

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

Nutrition - Per 100g

Fancy Fruit Cup

NO	IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	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

Place1/2 cup in fruit dish CCP Hold for cold service at 41F or lower

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		

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

Nutrition - Per 100g

Breakfast Pizza

NO IMAGE

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

Ingredients		
Description Measurer	nent Prep Instructions	DistPart #
PIZZA WGRAIN 1 Each BKFST TKY SAUS	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

CCP Hot Hold 135 or below

Amount Per Serving		
Meat	1.000	
Grain	1.500	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	

Legumes

0.000

0.000

0.000

OtherVeg

Starch

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

Strawberry Cup

NO IMAGE

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

Ingredients			
Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CUP	1 Each		655010

Preparation Instructions

Place in 4 oz bowl CCP Cold service 41F or below

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			
Calo	ries	90.00	
Fa	t	0.00g	
Saturat	edFat	0.00g	
Trans	s Fat	0.00g	
Choles	sterol	0.00mg	
Sodi	um	0.00mg	
Carbohy	/drates	22.00g	
Fib	er	2.00g	
Sug	jar	18.00g	
Prot	ein	1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

Refried Beans

NO IMAGE

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

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

Preparation Instructions

Basic Preparation STEP 1) PLACE BEANS IN A STEAM TABLE PAN. Steam 30 minutes till reach 165F CCP Hot Hold 135 or below

Amount Per Serving	
Meat	0.000
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

3				
Amount Per Serving				
Calo	ories	140.00		
Fa	at	2.00g		
Satura	tedFat	0.50g		
Tran	s Fat	0.00g		
Chole	Cholesterol			
Sodium		530.00mg		
Carbohydrates		23.00g		
Fiber		6.00g		
Su	Sugar			
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

Tortilla chips with Beef Taco and Queso

NO MAOL			
Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44188

Ingredients

NO IMAGE

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	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 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
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	BOIL KEEP FROZEN. Place sealed bag in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches serving temperature.	722330

Preparation Instructions

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

CCP: Hold at hot holding for140*F or higher

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

CCP: Hold at 140*F or higher.

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

• Hold hot foods at 135 °F or above

Amount	Per	Serving

		_
Meat	2.262	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<u>eeg</u> e. <u>_</u> e		3		
Amount Per Serving				
Cal	ories	391.00		
F	at	19.75g		
Satura	atedFat	7.86g		
Trar	is Fat	0.01g		
Cholesterol		51.08mg		
Sodium		785.77mg		
Carbohydrates		33.15g		
Fiber		4.36g		
Su	Sugar			
Protein		17.90g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	250.00mg	Iron	0.60mg	

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

Nutrition - Per 100g

Deli Chicken Cheese Wrap

NOIN	/IAGE		
Servings:	1.00	Category: Entree	
Serving Size:	1.00 Each	HACCP Process: Same D	Day Service
Meal Type:	Lunch	Recipe ID: R-5220	0
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
Shredded Cheddar Cheese	1/2 Ounce		100003
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
Chicken Salad	1/2 Cup	Combine cooled chicken and all other ingredients CCP Cool to 41 lower within 4 hours and chill CCP Hold and cold service 41F or be	

Preparation Instructions

Thaw ready cooked chicken and assemble wrap for cold service Lay out wraps- add chicken salad, cheese and roll up for service Cold service 41F or below

Amount Per Serving				
Meat	2.740			
Grain	2.250			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.073			

0.000

Legumes

Starch

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calc	ories	458.11		
Fa	at	25.83g		
Satura	tedFat	8.07g		
Tran	s Fat	0.00g		
Cholesterol		74.84mg		
Sodium		632.18mg		
Carbohydrates		34.37g		
Fiber		1.15g		
Su	Sugar			
Protein		20.51g		
Vitamin A	40.73IU	Vitamin C	0.28mg	
Calcium	56.36mg	Iron	2.04mg	

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

Nutrition - Per 100g