

Cookbook for Henderson County High School

Created by HPS Menu Planner

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Yogurt with Grahams & String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4517
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
YOGURT STRAWB BAN L/F	1 Each	307742
CRACKER GRHM HNY CHOC BUNNY	1 Package	643012
CHEESE STRING MOZZ IW	1 Each	786580

Preparation Instructions

Wash hands before starting

Gather all supplies including small bag.

Place 3 items in bag

Put all items back in cooler until meal time

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4528
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
CHEESE SLCD YEL	1 Slice	334450
BUN HAMB SLCD 4IN	1 Each	763233
BEEF STK PTY CKD 2.45Z	1 Each	661851
SEASONING SVRY BRGR	1/4 Teaspoon	898811

Preparation Instructions

HACCP Process:

#2 - Same Day Service

1. Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
2. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.
3. Remove frozen products from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

4. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Burger Patty:

5. Place frozen patties on a clean sheet pan, in a single layer.

6. Preheat oven:

Convection: 350°F

Conventional: 350°F

7. Use scissors to cut a few small holes in top of sleeve bag. Place entire bag, intact on sheet pan.

8. Bake in oven

Convection: 10-12 minutes

Conventional: 12-14 minutes

Bake times will vary due to ovens. Adjust times accordingly.

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

9. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

10. Allow to stand for 3 minutes before opening sleeves.

11. Open leave Caution! Finished product will release steam, and will be hot. Use oven mitts when handling product to avoid injury.

Assembling Sandwich:

12. Build sandwich by:

Open bun

Place 1 burger patty on bottom bun

Place 1 cheese slice on patty

Place top of bun on cheese.

Wrap and date (optional)

13. Offer one (1) sandwich to each student

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4531
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4IN	1 Each	763233
BEEF STK PTY CKD 2.45Z	1 Each	661851
SEASONING SVRY BRGR	1/4 Teaspoon	898811

Preparation Instructions

Wash hands and put on gloves before starting.

Beef Patty:

Conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes.

Once patty's are cooked assemble sandwiches and place in warmer until meal time.

Corn

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4539

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF	1/2 Cup	283730
BUTTER ALT LIQ NT	1 Fluid Ounce	614640
SPICE PEPR BLK REST GRIND	1/8 Teaspoon	225061

Preparation Instructions

GATHER PANS AND SPICES NEEDED
EITHER COOK CORN IN TILT SKILLET, COMBI OVEN
COOK CORN UNTIL IT REACHES 135 OR ABOVE
PLACE IN WARMER AND HOLD UNTIL SERVE TIME

Scrambled Egg Mix with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 oz	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4553

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 1/2IN	1 Slice	204782
PAN SPRAY BUTTERMIST	1 Teaspoon	651171
EGG SCRMBD CKD W/BCN CHS	1 Ounce	533034

Preparation Instructions

Wash hands and put on clean gloves.

Gather all supplies needed.

Scrambled Egg Mix: Place eggs in a sprayed pan. CONVECTION OVEN - 275 degrees F Thawed: 25-30 minutes
Frozen: 30-35 minutes CONVENTIONAL OVEN - 300 degrees F Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast: Place slices of bread on sheet pans sprayed with butter spray and spray tops of bread with butter pan spray.
Place in 300 degree convection oven and cook to personal state of browning.

Breakfast Pizza

Servings:	1.00	Category:	Entree
Serving Size:	3.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4559

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST TKY SAUS WGRAIN	1 Each	863140

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

PREPARE FROM FROZEN STATE.

CONVECTION OVEN: PREHEAT TO 375°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

CONVENTIONAL OVEN: PREHEAT OVEN TO 400°F. BAKE ON PARCHMENT LINED PAN 13-15 MINUTES.

COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F.

ONCE COOKED PLACE IN WARMER UNTIL MEAL TIME.

REFRIGERATE OR DISCARD ANY UNUSED PORTIONS.

Variety Juice-Elem/Middle

Servings:	4.00	Category:	Fruit
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-4565
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX VERY BRY	1 Each	698361
JUICE BOX FRT PNCH 100	1 Each	698340
JUICE BOX ORNG TANGR 100	1 Each	698351
JUICE BOX APPL 100	1 Each	698332

Preparation Instructions

Ready to drink. keep refrigerated till time of service

Cole Slaw

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4568

Ingredients

Description	Measurement	DistPart #
COLE SLAW SHRED SEP BAG 1/8IN	1/2 Cup	198226
DRESSING COLE SLAW	1 Tablespoon	106992

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

OPEN BAG OF COLE SLAW MIX AND POUR INTO BOWL, POUR IN COLE SLAW DRESSING AND MIX WELL.

POUR INTO SERVING PAN

REFRIGERATE UNTIL MEAL TIME

Chicken Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4569
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
SAUCE ALFREDO FZ	2 Ounce	155661
CHIX DCD 40 COMM	2 Ounce	110530
PASTA ROTINI 100 WHLWHE	2 Ounce	867850

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

DICED CHICKEN:

BAKE FROM FROZEN: CONVENTIONAL OVEN: 8-10 MINUTES AT 350F; CONVECTION OVEN: 6-8 MINUTES AT 350F.

ALFREDO SAUCE:

PREPARE FROM FROZEN STATE

PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

ROTINI NOODLES:

SIMPLE RULE FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE. DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY.

ONCE ALL COMPONENTS ARE COOKED AND READY COMBINE EVERYTHING, STIR AND PUT IN A SERVING PAN.

SERVE WITH A 6 OZ SPOODLE

Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4570
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF	1/2 Cup	283760
BUTTER ALT LIQ NT	1/4 Teaspoon	614640
SPICE PEPR BLK REST GRIND	1/4 Tablespoon	225061
Tap Water for Recipes	1 Fluid Ounce	

Preparation Instructions

GATHER ALL SUPPLIES AND PANS NEED TO COOK PEAS

WASH HANDS AND PUT ON GLOVES

PLACE PEAS IN STEAM TABLE PAN

SEASON COOK IN STEAMER UNTIL TENDER AND REACHES TEMP DO NOT OVERCOOK

COVER WITH LID AND PLACE IN WARMER UNTIL READY TO SERVE.

Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4596
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
BREAD WHL WHE PULLMAN SLCD	1 Each	710650
BUTTER ALT LIQ NT	1 Tablespoon	614640

Preparation Instructions

Wash hands and put on clean gloves

Spray large pan with butter spray

Line pan with bread and spray top of bread with butter spray or garlic spray for garlic toast

Cook in oven on 300 degrees until personal state of browning.

1 piece of toast = 1 ounce grain

2 piece of toast = 2 ounce grain

Side Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8188
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS	1 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1 Teaspoon	150250
TOMATO GRAPE SWT	2 Each	129631

Preparation Instructions

No Preparation Instructions available.

Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8196
School:	Jefferson Elementary		

Ingredients

Description	Measurement	DistPart #
DOUGH BISCUIT WGRAIN	1 Each	237390
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Wash hands and put on gloves.

Gather all supplies.

Biscuit:

Follow directions on box.

Sausage:

Lay sausage patties on sprayed pan and cook at 300 degrees until internal temperature reaches 165 degrees.

Mashed Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8221
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
SPICE PEPR BLK REG FINE GRIND	1/8 Teaspoon	225037
BUTTER ALT LIQ NT	1 Fluid Ounce	614640
POTATO MASHED SEAS	5 Ounce	249106

Preparation Instructions

- Wash hands and gather all supplies you will need
- Put on gloves
- Either in Mixer, Vertical cutter, Steamer, Combi oven
- Mix water, spices and potatoes until creamy
- Make sure they temp at 135 or higher
- Place in Steam table pan and hold in warmer until ready to serve

Pork Rib Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8222
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	276142
PORK RIB PTY CKD BBQ W/SCE 2.8Z	1 Each	661921

Preparation Instructions

Wash hands and put on clean gloves

Pork Rib Patty:

Lay out patties on an oven sheet pan in a single layer. Heat in a conventional oven preheated to 350 degrees F for 12-14 minutes or heat in a convection oven preheated to 350 degrees F for 10-12 minutes.

Once patties are cooked assemble sandwich and place in warmer until meal time.

Chicken Strip Basket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8233
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
CHIX STRP WGRAIN 3.06Z	3 Each	546561
FRIES 1/2IN C/C OVEN	4 Ounce	200697
BREAD GARL TX TST SLC 12-12CT GCHC	1 Slice	611910
GRAVY MIX BISC WHITE SAUCE	1 Fluid Ounce	242420

Preparation Instructions

WASH HANDS AND PUT ON CLEAN GLOVES

CHICKEN STRIPS:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

CRINKLE FRIES:

CONVENTIONAL: PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

CONVECTION: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

GARLIC TOAST:

Preheat oven to 450 degrees Fahrenheit. Place GFS sliced garlic toast on cookie sheet. Heat each side for 3-4 minutes or until butter is melted or until heated through.

GRAVY:

PREPARE AS INSTRUCTED ON PACKAGE

ONCE ALL COMPONENTS ARE PREPARED CUP GRAVY INTO 4 OZ STYROFOAM CUPS, AND BOAT ALL 4 ITEMS TOGETHER IN A 2#BOAT

PUT IN WARMER UNTIL MEAL TIME

Scrambled Eggs with Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8234
School:	South Heights Elementary		

Ingredients

Description	Measurement	DistPart #
BREAD WHT SFT SLCD 1/2IN	1 Slice	204782
PAN SPRAY BUTTERMIST	1 Teaspoon	651171
EGG SCRMBD CKD FZ	1 Ounce	192330

Preparation Instructions

Scrambled Eggs:

Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Place in oven.

CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes

Toast:

Spray pan with butter spray, place bread slices and spray tops of them.

Cook in 300 degree oven to your desired state of browning.

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8235
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each	996579

Preparation Instructions

Wash hands
gather all supplies needed
put on gloves
Pan up biscuits and Chicken patty
Cook as directed on box
when reached correct temp remove from oven and assemble
hold in warmer until ready to serve

Double Burger/Cheeseburger - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13923
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD 4IN	1 Each	763233
CHEESE AMER 160CT SLCD	1 Slice	150260
BEEF STK PTY CKD 2.45Z	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5 JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933

Preparation Instructions

Wash hands and put on gloves

Gather all supplies

Beef Patty:

conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes. Should reach 165 degrees internal temp.

Once burgers are cooked assemble sandwich with 2 beef patty's per bun.

Add slice cheese for cheeseburger.

Place all assembled sandwiches and extra patties in warmer until meal time. Optional - wrap in foil.

Salad Bar - HCHS 2024/2025

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13930
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PEPPERS BAN RING MILD	2 Ounce	466220
BROCCOLI FLORET BITE SIZE	1/4 Cup	732451
MARGARINE CUP SPRD WHPD	1 Each	772331
CARROT BABY WHL CLEANED	1/4 Cup	510637
CARROT SHRD MED	2 Ounce	313408
CAULIFLOWER BITE SIZE	1/4 Cup	732486
CELERY STIX	1/4 Cup	781592
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
CHIX DCD 1/2IN 60WHT CKD	1/4 Ounce	313262
SALAD CHIX	1/4 Cup	127710
CHEESE COTTAGE SML 1	1/4 Cup	329487
CRACKER CLUB PC PKG	4 Package	112186
CROUTON CHS GARL WGRAIN	2 Package	661022
CUCUMBER SELECT	1/4 Cup	418439
EGG HRD CKD DCD IQF	1/4 Cup	192198
EGG HARD CKD PLD DRY PK	1 Each	853800
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959
DRESSING ITAL LT	1 Each	195685
OLIVE GRN STFD MANZ W/PIM	6 Each	485624
ONION RED DCD 1/4IN	2 Ounce	429201

Description	Measurement	DistPart #
PICKLE KOSH DILL CHIP C/C	2 Ounce	557846
POTATO BAKER IDAHO	1 Each	233293
DRESSING RNCH PKT	1 Each	195774
SOUR CREAM PKT FF	1 Each	853190
TOMATO CHERRY	1/4 Cup	169275
TOMATO ROMA DCD 3/8IN	2 Ounce	786543
TUNA CHNK LT IN WTR	1/4 Cup	852103
LETTUCE ROMAINE RIBBONS	1 Cup	451730
DRESSING FREN CNTRY PKT	1 Ounce	195758
PEPPERS JALAP SLCD	1 Ounce	499943
BEANS BLACK LO SOD	1/2 Cup	231981
PEAS SNOW	1/2 Cup	647462
DRESSING RNCH CUP	1 Ounce	537705
TURKEY BRST DCD	2 Ounce	451300

Preparation Instructions

Use DOD item when available.

Spicy Chicken Sandwich - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18503
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.05Z 6-26CT	1 Each	536550
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	517810

Preparation Instructions

Wash Hands and Put on Gloves

Get buns out to thaw, if not already thawed.

Chicken Patty:

BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Assemble Sandwich and put in warmer or leave separate and place cooked chicken patty's in warmer.

Yogurt Bar - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18513
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR	4 Ounce	811500
YOGURT STRAWB L/F PARFPR	4 Ounce	811490
PEACH DCD 3/8IN IQF	1/4 Cup	192151
STRAWBERRY DCD 1/2IN IQF	1/4 Cup	621420
BLUEBERRY FREE-FLOW IQF 30 GCHC	1/4 Cup	119873
GRANOLA OATHNY BULK	1 Ounce	226671

Preparation Instructions

No Preparation Instructions available.

Chicken Sandwich - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18514
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN 170-3Z GLDCRK	1 1	259967
CHIX PTY BRD WGRAIN FC 3.54Z	1 Each	281622
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each	996579
BUN HAMB SLCD 4IN	1 Each	763233

Preparation Instructions

See cooking instructions on box for chicken.

Using one chicken patty, after chicken reaches required temp, place one chicken patty on hamburger bun and wrap/bag.

Serve. Keep at required holding temp.

Stromboli - HCHS

Servings:	1300.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19797
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ROLL HOAGIE 6IN	1 Each	206580
BEEF CRMBL CKD IQF 6-5 JTM	3 Ounce	661940
SAUCE MARINARA SMOOTH	1/2 Cup	231762
CHEESE MOZZ SHRD	2 Ounce	645170
SEASONING PIZZA ITAL MIX	1 Teaspoon	413461
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959

Preparation Instructions

Place beef crumbles in bags steamer or in tilt skillet out of bag for 30 min or until internal temperature reaches 165 or above.

Mix Italian pizza seasoning and marinara sauce to the beef crumbles.

Place hoagie rolls on sheet pan. Add beef, diced peppers, mozzarella cheese and cook in oven a 350 until reaches internal temp of 165 above and bread has a nice brown look.

Wrap in foil and serve.

Donut Holes w/Sugar & Cinnamon - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19805
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
DONUT HOLE WGRAIN .41Z	6 Each	839520
SUGAR CANE XFINE GRANUL	1 Tablespoon	563191
SPICE CINNAMON GRND	1 Tablespoon	224723

Preparation Instructions

Thaw donuts overnight. Place donuts on flat pan and Heat at 350 for 5 minutes.

Mix sugar and cinnamon together in a pan.

Roll donuts until coated with sugar cinnamon mix.

Serve.

Donut Breakfast Sandwich - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19810

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
DONUT YST RNG WGRAIN	1 Each	556582
EGG OMELET CHS COLBY	1 Each	240080

Preparation Instructions

Put each item on sheet pans - Sausage, egg patty, and donut.

Make glaze using powder sugar and white milk. Mix until at consistency needed for glaze.

Cook each item using instructions above.

Hold in warmer until ready to assemble at 145 degrees.

Cut donut in half.

Place sausage, egg patty, and cheese slice on donut to make a sandwich. Dribble glaze on top of donut and serve.

Hold in warmer.

Sausage Biscuit M/E

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20173
School:	Elementary Menu/Middle School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD	1 Each	277722
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962

Preparation Instructions

Cook biscuits as instructed above. Cook sausage as instructed above, cook until internal temp reaches 165 or above. Put sausage patty on biscuit and wrap in foil. Serve.

Colonel's Hot Brown - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20274
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX HAM BLACK FOREST SLCD 6-2 TYS	4 Slice	527380
BREAD TX TST SLCD WHT 3/4IN	1 Slice	793350
BACON TKY L/O 28-32CT FZ 2-6 KE	2 Slice	219901
TOMATO 5X6 XL	1/4 Cup	206032
PARSLEY CALIF CLND	1/2 Ounce	272396
SAUCE CHS CHED	2 Ounce	271081

Preparation Instructions

1. Place turkey bacon on pan & cook until bacon is crispy.
2. Place sliced tomatoes on tray and cook in oven until warm.
3. Spray Texas toast with butter spray & toast in oven until golden brown and crisp.
4. Place 4 slices of ham on toast.
5. Drizzle some cheese sauce over ham and toast.
6. Place 2 tomato slices and drizzle more cheese sauce.
7. Top with two slices of bacon and but complete sandwich in oven to heat thoroughly.
8. Garnish with parsley sprigs.
9. Place in warmer until time to serve.

Grilled Cheese - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20275
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F R/SOD	4 Slice	189071
BREAD WGRAIN HNY WHT	2 Slice	204822
PAN SPRAY BUTTERMIST	1 Teaspoon	651171

Preparation Instructions

Spray with butter spray or spread liquid butter on bottom slice of bread.

Put 4 Slices of Cheese on bread then top with 2nd slice of bread. Spray with butter spray or spread liquid butter.

Bake until bread is toasted and cheese melted, should reach 145 degrees.

Keep in warmer until time to serve.

4 slices of cheese = 2 oz meat

2 slices of bread = 2 oz grain

Wings - HCHS

Servings:	1200.00	Category:	Entree
Serving Size:	1200.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20438
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX WNG CKD OVN RSTD 6-5 GOLDKIST	5 Each	159883
RUB CLASSIC BBQ	1 Teaspoon	860421

Preparation Instructions

Coat chicken wings with dry rub and place on flat pan. Cook at 350 degrees for 30-35 minutes or until reach internal temp of 165 degrees or above.

Keep in warmer on flat pans until serving time and maintain temp of 145 degrees internal temp or above.

Can put wings in 1/2 pan on line to serve.

5 wings per servings.

**Optional-can serve with sauces.

Queso Chicken & Rice - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21800
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS QUESO BLANCO FZ	1 Ounce	722110
RICE SPANISH 6-36Z UBEN	3 Ounce	555169
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533

Preparation Instructions

Mix all three ingredients together and cook until temp reaches internal temp of 165 or above.

Buffalo Chicken Dip - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22635
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	570533
CHEESE CREAM LOAF	15 Pound	163562
SAUCE HOT	3 Quart 1 Pint 1 Cup (15 Cup)	263030
DRESSING RNCH BTRMLK	3 Quart 1 Pint 1 Cup (15 Cup)	426598
CHEESE BLND MEX SHRD FTNR	3 Gallon 3 Quart (15 Quart)	606952
CHIP TORTL RND R/F	1 Each	662512

Preparation Instructions

WE USED FOR 1100 SERVINGS: 6 GALLONS OF HOT SAUCE, 6 GALLONS OF RANCH, 3 CASES + 4LB OF CREAM CHEESE, 5 CASES OF SHREDDED CHEESE, 10 CASES OF DICED CHICKEN.

IF USE BAKEABLE BOWLS, WILL NEED 2 CASES OF 720.

Steam chicken to 165 degrees and soften cream cheese. (See prep instructions)

Mix cream cheese and chicken until combined.

Add hot sauce, ranch dressing, and cheese and mix until combined.

Using 4 oz scoop, place 1 (one) scoop into each bowl.

Bake on convection at 325 for 12-15 min. NO NOT use browning level or turbo.

Serve with tortilla chips.

Colonel McMuffin - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23341
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
MUFFIN ENGLISH 2Z	1 Each	208640
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880
Egg Patty Round Commodity	1 PATTY	
CHEESE AMER 160CT SLCD	1 Slice	150260

Preparation Instructions

Cook sausage & egg patty per their instructions. Make sure they are cooked to 165 degrees internal temp. Once sausage & egg are cooked place on English Muffin along with a slice of cheese and serve.

Hot Ham & Cheese - HCHS

Servings:	1300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23354
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
HAM HNY DELI SHVD FRSH	5 Ounce	779160
CHEESE AMER 160CT SLCD	1 Slice	150260
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	517810

Preparation Instructions

PUT 4 SLICES OF MEAT AND 1 SLICE OF CHEESE ON EACH BUN AND PLACE TOP ON WRAP IN FOIL SHEETS
PLACE ON PAN
PUT IN OVEN ON 300 DEGREES F UNTIL CHEESE IS MELTED
PLACE IN WARMER UNTIL SERVING TIME

5 oz of Ham = 3.75 oz meat
1 slice of cheese = .5 oz meat
1 bun = 2 oz grain

BBQ Chicken - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27719
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Chicken Fajita Strips	1 Ounce	17907
Unseasoned, chicken Strips, cooked, frozen	1 Ounce	110462
SAUCE BBQ	1 Tablespoon	655937

Preparation Instructions

Cook chicken in steamer for 30 min or until internal temp reaches 165 degrees.

Chop up/shred chicken.

Cover and mix with bbq sauce and place in warmer.

Serve.

Pepper Jack Chicken - HCHS

Servings:	65.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28107
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Unseasoned, chicken Strips, cooked, frozen	2 Package	110462
CHEESE PEPR JK SHRD FTHR	1 Gallon	114422
Shredded Mild Cheddar Cheese	1 Gallon	122190

Preparation Instructions

Cook chicken in steamer until reaches 165 degree internal temp.

Mix in pepper jack cheese then heat until cheese melted.

Serve. - Hold temp at 145 degrees or more.

2 bags of chicken, 1 gallon of shredded Cheddar Cheese & Pepper Jack Cheese.

Salt, Pepper, Garlic Powder, Onion Powder. Serves 65

Pop Tarts - 2 pack - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28133
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PASTRY POP-TART WGRAIN CINN	1 Package	123081
PASTRY POP-TART WGRAIN FUDG	1 Package	452082
PASTRY POP-TART WGRAIN STRAWB	1 Package	123031

Preparation Instructions

Only serve 1 package of 2 poptarts per student. May use a variety of flavors.

Sausage Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28148
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min.

Put Sausage and Biscuit together and wrap in foil. Serve. Holding temp 145 degrees.

1 biscuit = 1.75 oz grain

Cheeseburger - HCHS

Servings:	600.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28158
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5 JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933
CHEESE AMER 160CT SLCD	1 Slice	150260
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	517810

Preparation Instructions

Use 1 beef patty from any of the listed numbers.

Cook beef patty at 350 degrees for about 12 minutes or until internal temp reaches 165 degrees.

Put one piece of cheese on beef patty and places on bun.

Wrap in foil and place in warmer until time to serve. Hold temp should be 145 degrees. Hold time is 4 hours.

Fresh Daily Fruit - HCHS

Servings:	6.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28349
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BANANA GREEN	1 Each	686503
BANANA TURNING SNGL 150CT	1 Each	197769
PEAR	1 Piece	198056
ORANGES NAVEL/VALENCIA CHC	1 Cup	322326
APPLE DELICIOUS RED 150-163CT	1 Piece	540005
APPLE GRANNY SMITH	1 Piece	582271

Preparation Instructions

No Preparation Instructions available.

Cereal 1 oz - HCHS

Servings:	200.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28382
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL APPLE JACKS R/S BWL	1 Each	283611
CEREAL CINN TOAST R/S BWL	1 Each	365790
CEREAL FROOT LOOPS R/S BWL	1 Each	283620
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	265811
CEREAL REESES PUFFS WGRAIN	1 Package	264761
CEREAL RICE KRISPIES WGRAIN 96-1Z	1 Each	509303
CEREAL TRIX R/S WGRAIN BWL	1 Package	265782

Preparation Instructions

No Preparation Instructions available.

Cereal 2 oz - HCHS

Servings:	150.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28557
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT CUP	1 Package	105307
CEREAL LUCKY CHARMS CUP 60-2Z GENM	1 Container	105840
CEREAL CINN TST CRNCH CUP 60-2Z GENM	1 container	105931
CEREAL RICE CHEX CINN CUP	1	105357
CEREAL COCOA PUFFS CUP 60-2Z GENM	1 Container	105850

Preparation Instructions

No Preparation Instructions available.

Philly Cheese Steak Slider - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28573
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS WHT QUESO	2 Ounce	701201
BEEF STK PHLL CKD	4 Ounce	710831
ONION DCD 1/4IN	1/4 Cup	198307
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959
SAUCE WORCESTERSHIRE	1/16 Teaspoon	109843
SEASONING SVRY BRGR	1/16 Teaspoon	898811

Preparation Instructions

Cook Philly beef per label and until reaches 165.

CHICKEN BISCUIT - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28671
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHEESE SLCD YEL	1 Slice	334450
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each	996579
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962

Preparation Instructions

Bake per instructions per each item. Make sure chicken patty reaches 165 degrees.

Once chicken and biscuit are cooked put them together, you can add cheese if wanted.

Wrap in foil and keep in warmer until time to serve.

chicken patty 1 each = 1 oz meat & .5 oz grain

126962 biscuit 1 each = 1.75 oz grain

334450 cheese 1 slice = .5 oz meat

Sausage/Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28674
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY LO SOD CKD	1 Each	277722
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962
CHEESE AMER 160CT SLCD	1 Slice	150260

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min until reaches 145

Cook Egg at 350 for about 12 min until reaches 165

Put Sausage, Egg, and Cheese on Biscuit and wrap in foil. Serve. Holding temp 145 degrees.

1 slice of cheese = .5 oz meat

1 biscuit = 2 oz grain

Yogurt with Grahams - HCHS

Servings:	110.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28785
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CRACKER GRHM HNY MAID LIL SQ	1 Each	503370
YOGURT DANIMAL VAN N/F	1 Each	200612

Preparation Instructions

Students get one yogurt, flavor may vary, and 1 graham package.

Hamburger - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28788
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF STK PTY CKD 2.45Z	1 Each	661851
BEEF PTY CKD LO SOD 2.25Z 6-5 JTM	1 Each	655482
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Ounce	547933
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	517810

Preparation Instructions

Use 1 beef patty from any of the listed numbers.

Cook beef patty at 350 degrees for about 12 minutes or until internal temp reaches 165 degrees.

Place beef patty on bun and wrap in foil. Hold at 145 degrees for no more than 4 hours.

Corn - HCHS

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28789
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CORN CUT IQF	1/2 Cup	283730
BUTTER ALT LIQ NT	1 Tablespoon	614640
SPICE PEPR BLK REST GRIND	1 Teaspoon	225061

Preparation Instructions

Use commodity corn if available.

CORN CAN BE COOKED WITHOUT THAWING.

Add butter and pepper to taste.

STEAMER: PLACE FROZEN CORN IN STEAMER PAN. STEAM UNCOVERED FOR ABOUT 15-20 MIN. DEPENDING ON NUMBER OF PANS IN STEAMER. DRAIN. COOK FROZEN CORN ONLY UNTIL TENDER BUT CRISP.

CORN WILL CONTINUE TO COOK WHEN HELD ON A HOT STEAM TABLE OR IN A HOLDING CABINET.

Colonel Griddle - HCHS

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28922
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Egg Patty Round Commodity	1 PATTY	
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
PANCAKE BTRMLK WGRAIN	2 Each	156101
CHEESE AMER 160CT SLCD R/F R/SOD	1 Slice	189071

Preparation Instructions

Cook each item per item instructions. Make sure all items reach temp of 165 degrees.

Using 2 pancakes place a slice of cheese, 1 egg patty , & 1 sausage patty between the two patties and serve.

Can serve w/syrup.

Fish Sandwich - HCHS

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29009
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POLLOCK BRD RECT WGRAIN MSC 3.6Z	1 Each	643142
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546

Preparation Instructions

Cook fish per item instructions.

Place on bun and wrap in foil. Hold at 145 degrees.

Side Salad - HCHS

Servings:	1000.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29228
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS	1/2 Cup	451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
TOMATO GRAPE SWT	1/4 Cup	129631
CARROT BABY WHL CLEANED	1/4 Cup	510637
DRESSING RNCH LT	1 Fluid Ounce	472999
CUCUMBER SELECT	1/4 Cup	418439
CELERY STIX	1/4 Cup	781592
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959

Preparation Instructions

No Preparation Instructions available.

Egg & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29322
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Egg Patty Round Commodity	1 PATTY	
CHEESE AMER 160CT SLCD	1 Slice	150260
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962

Preparation Instructions

Cook biscuit according to instructions on box. Cook @ 350 for about 12 minutes.

Cook egg patty according instructions on box. Cook at 350 for 15 minutes or until internal temp reaches 165 degrees.

Put slice of cheese on biscuit along with egg, wrap in foil, and serve. Holding temp at 145 degrees.

1 cheese slice = .5 oz meat

1 egg patty = 1 oz meat

1 biscuit = 1.75 oz grain

Chicken Alfredo - HCHS

Servings:	900.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29343
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 3/10 Ounce	570533
SAUCE ALFREDO FZ	1 5/6 Ounce	155661
PASTA ROTINI 51 WGRAIN	2 Ounce	229951

Preparation Instructions

Steam both the chicken and alfredo until reach internal temp of 165 degrees. Chicken will take around 20 min. and Alfredo will take around 30-40 min.

Steam pasta in deep pan with water covering the pasta.

Mix chicken, alfredo sauce, and pasta into deep pan. Put in well/warmer.

Use 6 oz scoop to serve.

Colonel's Crazy's Spicy Slaw - Culinary HS

Servings:	6.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29345
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CABBAGE GREEN	1 Pint	198463
ZUCCHINI MED	1 0.02 Cup	198927
SQUASH MED YEL S/N	1 0.02 Cup	198935
CARROT WHL PEELED	1/2 Cup	198145
RADISH CLEANED	1/2 Cup	233986
PEPPERS GREEN STRP 3/4IN	1/4 Cup	849995
PEPPERS RED	1/4 Cup	597082
ONION RED JUMBO	1/4 Cup	198722
RAISINS DRD GOLDEN	1/4 Cup	559970
VINEGAR APPLE CIDER 5	1 0.02 Cup	430795
SUGAR CANE GRANUL	1/2 Cup	108642
SPICE CELERY SEED WHOLE	1 0.02 Tablespoon	224677
SEASONING GARDEN NO SALT	1 0.02 Teaspoon	565148
SEASONING WESTERN BBQ	1 0.02 Teaspoon	513962
CRANBERRY DRIED SWTND	1/4 Cup	350882

Preparation Instructions

Gather equipment needed along with all ingredients. Place damp towel under your cutting board before you start cutting your vegetables. Whisk ingredients for the dressing in a small saucepan and bring to a boil. Boil for 8 minutes or until the dressing begins to thicken. cool the dressing using the ice water method. Wash vegetables by gently them under cool running water. Place vegetables as you chop into a large mixing bowl add 1/4 of the almonds and toss. Pour dressing over vegetables mix well until combined. Top with remaining almonds. Serve immediately or

refrigerate until; ready to serve

Sausage & Egg Biscuit with or without cheese - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29366
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
DOUGH BISCUIT WGRAIN	1 Each	237390
CHEESE AMER 160CT SLCD	1 Slice	150260
EGG PTY RND 300 - 1.25Z	1 Each	427073
EGG OMELET CHS COLBY	1 Each	240080

Preparation Instructions

Cook Sausage at 350 degrees until reaches internal temp of 165 degrees or more, about 15 min.

Cook Biscuit until done, 237390, 350 degrees for about 15 min.

Put Sausage, Egg, & Biscuit with our without cheese together and wrap in foil. Serve. Holding temp 145 degrees.

1 slice of cheese = .5 oz meat 1 biscuit = 2 oz grain 1 egg round

OR If want egg w/cheese can use 1 cheese slice or 1 egg w/Colby cheese omelet

Mashed Potatoes Pearls - HCHS

Servings:	102.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29389
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BUTTER SUB	1 Package	209810
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)	225037
POTATO PRLS GLDN X-RICH	2 Package	559911
BUTTER ALT LIQ NT	1 Cup	614640
Water	3 Gallon 2 Quart (14 Quart)	Water

Preparation Instructions

You will need 2 boxes of potato pearls per large pan.

1 large pan with 2 boxes will be 102 servings per pan using a 4 ounce scoop (1/2 cup)

1 large pan add the following:

2 TBSP Pepper

1 Package of Butter Buds

1 Cup of Liquid Butter

14 Quarts of water per pan - use either hot tap water or water dispenser.

1 Box of Potatoes

Mix well with whisk.

Then add 1 more Box of Potatoes slowly while stirring with whisk.

Cover.

Set on line in hot well or in warmer.

Hold temp 140 degrees for 4 hours.

Peas - HCHS

Servings:	400.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29390
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PEAS GREEN IQF	1/2 Cup	283760
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037
SEASONING GARDEN NO SALT	1 Teaspoon	565148
BUTTER ALT LIQ NT	1 Tablespoon	614640

Preparation Instructions

season to taste.

Steam for about 20 min or until reaches 165 degrees

Green Beans - HCHS

Servings:	650.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29391
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	30 Gallon 1 Quart 1 Pint 1 1/2 Cup (487 1/2 Cup)	221990
BASE BEEF NO MSG LO SOD	5 Gallon 1 Cup 1 4/5 Fluid Ounce (650 Fluid Ounce)	580562
ONION DEHY CHPD	10 Gallon 1 Pint 3 3/5 Fluid Ounce (1300 Fluid Ounce)	263036
SPICE PEPR BLK REG FINE GRIND	2 Gallon 2 Quart 5 Fluid Ounce 5/11 Tablespoon (650 Tablespoon)	225037

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

STEAMER - Open cans and drain at least 2 cans of 4 cans. Put 4 cans in large pan. Add ingredients. Put in steamer and steam for 30-40 min.

OPEN AND EMPTY CANS INTO TILT SKILLET

ADD BEEF BASE, DEHYDRATED ONIONS AND BLACK PEPPER.

COOK AT 350 DEGREE F FOR 2 HOURS

FOR STOVE TOP EMPTY CANS INTO STOCK POT, ADD ADDITIONAL INGREDIENTS

COOK ON LOW FOR 3 HOURS

Broccoli - HCHS

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29393
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BROCCOLI CRWN ICELESS	1/2 Cup	704547
BROCCOLI FLORET REG CUT	1/2 Cup	732478
SEASONING GARDEN NO SALT	1 Teaspoon	565148
BUTTER SUB	1 Tablespoon	209810

Preparation Instructions

WASH HANDS AND PUT ON GLOVES

SPRAY PAN ADD BROCCOLI, AND SEASONING.

STEAM FOR 5 MINUTES OR UNTIL IT'S LIGHTLY TENDER IF FRESH BROCCOLI,
IF FROZEN WILL NEED TO STEAM FOR ABOUT 12 MIN OR UNTIL LIGHTLY TENDER.

*DO NOT OVERCOOK OR IT WILL TURN TO MUSH

Stir Fry - HCHS

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29394
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
VEG BLND STIR FRY	1/2 Cup	440884
SEASONING GARDEN NO SALT	1 Teaspoon	565148
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037

Preparation Instructions

Season to taste.

Steam for 15-20 min until vegetables are tender. Be careful not to overcook.

California Blend - HCHS

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29395
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SEASONING GARDEN NO SALT	1 Teaspoon	565148
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037
VEG BLND CALIF	1 Cup	610891

Preparation Instructions

Season to taste.

Steam for 15-20 min until vegetables are tender. Be careful not to overcook.

Carrots - Steamed - HCHS

Servings:	400.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29396
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD C/C LRG	1/2 Cup	359020
SEASONING GARDEN NO SALT	1 Teaspoon	565148
BUTTER SUB	1 Tablespoon	209810

Preparation Instructions

Season to taste. Steam for 20 minutes or until tender. Be careful not to over cook.

Sausage & Cheese Biscuit - HCHS

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29443
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
DOUGH BISCUIT WGRAIN	1 Each	237390
CHEESE AMER 160CT SLCD R/F R/SOD	1 Slice	189071

Preparation Instructions

Once sausage and biscuit have been cooked per individual instructions add slice of cheese to biscuit and put sausage on biscuit and wrap in foil. Keep in warmer.

Walking Taco - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29557
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	6 Ounce	722330

Preparation Instructions

Serve with Fritos or Tostito Scoops.

Can also be served with salsa cup and sour cream.

Carrots - Buttered - HCHS

Servings:	500.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29943
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CARROT SLCD MED	1 Cup	118915
BUTTER SUB	1 Tablespoon	209810

Preparation Instructions

Use 1/2 pans.

Drain Carrots

Put 3 - 4 drained carrots into pan. Add 1/2 package of butter buds.

Steam for 15-20 min, until tender.

Serve. Hold temp 145 degrees.

Veggie Cup - HCHS

Servings:	500.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29945
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CAULIFLOWER BITE SIZE	1/4 Cup	732486
CUCUMBER SELECT	1/4 Cup	418439
CELERY STIX	1/4 Cup	781592
BROCCOLI FLORET BITE SIZE	1/4 Cup	732451
TOMATO GRAPE SWT	1/4 Cup	129631
CARROT BABY WHL CLEANED	1/4 Cup	510637

Preparation Instructions

Use 9 oz cups with lids.

Can use any of the above listed items. Fill 9 oz cup with at least 3-4 of the items listed above.

Keep refrigerated.

Serve with Ranch Cup

Baked Potato - HCHS

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29947
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO BAKER IDAHO	1 Each	233293
MARGARINE CUP SPRD WHPD	1 Each	772331
SOUR CREAM PKT 400-1Z GCHC	1 Each	836750
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Ounce	570533
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	150250
SALSA 103Z	2 Ounce	452841
BROCCOLI FLORET REG CUT	1 Cup	732478
TACO FILLING PORK REDC FAT 6-5 COMM	2 Ounce	641390

Preparation Instructions

See Potato prep and cooking instructions. Once cooked. Hold in warmer with holding temp at 145 degrees. Can serve potato with any of the following items listed above.

***Serve on Salad Bar Line.

Parsley Potatoes - HCHS

Servings:	108.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29953
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
POTATO WHL SMALL 100-120CT	3 Gallon 1 Quart 1 Pint (54 Cup)	169501
POTATO DCD	1 Cup	118583
BUTTER SUB	2 Gallon 1 Cup 6 Fluid Ounce 1/2 Tablespoon (540 Tablespoon)	209810
SPICE PARSLEY FLAKES	1 Pint 2 Fluid Ounce 0.030950167944832 Teaspoon (108 Teaspoon)	259195
ONION DEHY CHPD	3 Gallon 1 Quart 1 Pint (54 Cup)	263036

Preparation Instructions

Using 1/2 pans, pour 3-4 cans of potatoes in pan (DO NOT DRAIN).

Mix the following into the potatoes:

Butter Buds - 1/2 package

Parsley Flakes - 1/2 cup

Dry Onion - 1/2 cup

Place in steamer and steam for about 12-15 min until potatoes are tender and reach at least 145 degrees internal temp.

Hold in warmer - 145 degrees.

Serve.

1 can of potatoes = 18 servings, 1 case of potatoes = 108 servings.

MEATBALL SUB - HCHS

Servings:	70.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32180
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
MEATBALL CKD .65Z 6-5 COMM	350 Each	785860
SAUCE MARINARA	17 Gallon 2 Quart (280 Cup)	502181
Spaghetti Sauce	8 Gallon 3 Quart (140 Cup)	852759
SUGAR BROWN DK POLY BAG	140 Each	300061
SPICE PEPR BLK REG FINE GRIND	1 Pint 7 Fluid Ounce 2 0.031550155945064 Teaspoon (140 Teaspoon)	225037
SPICE GARLIC POWDER	1 Quart 3 Fluid Ounce 1/16 Teaspoon (210 Teaspoon)	224839
SPICE PARSLEY FLAKES	2 Quart 1 Pint 1 Cup 5 Fluid Ounce 2 1/7 Teaspoon (560 Teaspoon)	513989

Preparation Instructions

Add all ingredients to deep pan along with 3 bags of meatballs. Mix.

Cook on steam until internal temp reaches 165 degrees.

Put in warmer. Serve.

1 pan 3 bag of meatballs = around 70 servings. They get 5 meatballs.

Meatballs = about 24 servings per bag and 144 servings per case.

Chicken Waffle (Clems) - HCHS

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-32325
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
Chicken & Waffle Bites	1	

Preparation Instructions

THIS ITEM IS NOT CHICKEN WAFFLE BITES - IT IS A ITEM FROM CLEMS. IT IS INDIVIDUALLY WRAPPED AND SHOULD BE COOKED WRAPPED. DO NOT OVER COOK. COOK FROM FROZEN ON 325 FOR 10-15 MIN UNTIL WARM.

Spaghetti - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-32575
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE SPAGHETTI W/MEAT	3 Ounce	473071
PASTA SPAGHETTI 10IN	3 Ounce	413370
SAUCE SPAGHETTI PORK L/F 6-5# COMM	3 Ounce	641340

Preparation Instructions

Sauce:

Bag Sauce - place in steamer or tilt skillet and cook for 45 min or until reaches 165 degrees.

Can Sauce - place in pans and put in steamer and steam for about 20 min or until temp reaches 165 degrees.

Noodles:

use 1 gallon of water per one pound of pasta. add teaspoon of salt. boil on stove top until tender or place in steamer and steam for about 15 min. stir occasionally to prevent sticking and keep water boiling. Cook until tender.

Mix Sauce and Noodles together and stir. Place in warmer.

Chicken Salad on bed of Lettuce w/Crackers - HCHS

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33265
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SALAD CHIX	6 Ounce	127710
CRACKER SALTINE	2 Package	190241
CRACKER CAPTAIN'S WAFER 400-2CT	4 Package	720121
LETTUCE LEAF GRN WASHED TRMD	1 Each	702595

Preparation Instructions

Place a piece of lettuce on bottom then add 4 oz of chicken salad on top of the lettuce. Lay 2 packages of crackers in with it and seal.

Keep cold.

Fajita Chicken - HCHS

Servings:	1000.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33535
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SEASONING FAJITA MIX	1 Teaspoon	518298
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	4 Ounce	570533

Preparation Instructions

Put diced chicken in pan. Season with the fajita mix, half the package per pan of chicken. Stir. Steam diced chicken until internal temp reaches 165 degrees or above. Serve.

Hold at 145 degrees or above.

Hash Brown Bowl - HCHS

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33709
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BACON CKD RND	1 Gram	433608
BACON LAID-OUT FC	2 Slice	281091
BISCUIT BTRMLK SLCD 2.5Z	1 Each	685000
BISCUIT BTRMLK PREBKD	1 Each	454330
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
BREAD WGRAIN SLCD 3/4IN	2 Slice	230952
HASHBROWN PTY	1 Each	201146
EGG SCRMBD LIQ MIX BOIL-IN-BAG	4 Ounce	417441
EGG OMELET CHS COLBY	1 Each	240080
EGG PTY FRD HMSTYL CRKD PEPR	1 Ounce	635671

Preparation Instructions

Cook hash brown patty, sausage patty, and eggs per instructions for each.

Once heated to 165 degrees or above on each item assemble.

In a tray/boat - Place 1 hash brown on the bottom. Add sausage patty then eggs then top with shredded cheese. Serve. Hold temp 145 degrees or above.

Put bread on a flat tray and spray with butter spray, Cook until lightly toasted. Serve 2 slices of toast with hash brown bowl.

MAC & CHEESE - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33942
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PASTA ROTINI 51 WGRAIN	4 Ounce	229951
Sliced Cheese	4 Each	
BUTTER SUB	2 Ounce	209810
CHEESE CREAM LOAF	1 Pint	163562

Preparation Instructions

Spray deep pan. Place 1/2 package of noodles, 1 1/4 gal of water, 1 block of cheese, 2 cups of cream cheese, 1/2 package of butter buds, 1 tsp black pepper, and 2 tsp of salt. Steam for 30 min or until cheese is melted and noodles are cooked.

One pan with these ingredients makes 75 - 4 oz servings in a pan.

4 cases an 1 bag of noodles, 9 pkgs of butter buds, 12 block of cream cheese, 3 cases of cheese slices were used to make 1350 servings = 18 deep pans w/ 75 servings per pan.

Glazed Donut - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34909
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
DONUT YST RNG WGRAIN	1 Each	556582
ICING CHOC RTU HEAT NICE	1 Tablespoon	155711
ICING VAN RTU HEAT NICE	1 Tablespoon	155722

Preparation Instructions

No Preparation Instructions available.

Bacon Biscuit - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34910
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF	1 Each	126962
BACON CKD THN SLCD	3 Slice	874124

Preparation Instructions

Wash hands and gather supplies that will be needed.

Place bacon on flat pan and cook in oven for 1-2 minutes or until desired crispness is reached. Temp should be 165

Place biscuits in oven at 375 and bake for 16-18 minutes from frozen, or 8-10 minutes thawed. Temp should be 135

When the biscuits and bacon reach temp. Place 3 slices of bacon on the biscuit and wrap in foil.

Hold in warmer until ready to serve.

Cool any leftovers.

Chicken Salad Wrap - HCHS

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34912
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SALAD CHIX	8 Ounce	127710
TORTILLA FLOUR ULTRGR 9IN	1 Each	523610

Preparation Instructions

Chicken Fajita - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-36436
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SEASONING FAJITA MIX	1 Teaspoon	518298
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 Ounce	570533

Preparation Instructions

No Preparation Instructions available.

Vegetable Wrap - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-36438
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TOMATO ROMA DCD 3/8IN	2 Ounce	786543
LETTUCE ROMAINE RIBBONS	4 Ounce	451730
PEPPERS GREEN DCD 1/2IN	2 Ounce	283959
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	150250
TORTILLA FLOUR 8IN	1 Each	713330
DRESSING ITAL FF 4-1GAL PMLL	1 Tablespoon	181262
CARROT SHRD MED	2 Ounce	313408

Preparation Instructions

Mix all ingredients together than place a 4 ounce scoop on tortilla shell.

Big Daddy Pizza Bar - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37059
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PIZZA CHS WGRAIN PRIMO 16IN	1 Slice	575522
PIZZA TKY PEPP 16IN WGRAIN	1 Slice	814301
PIZZA CHIX BUFF 16IN	1 Slice	627101
PIZZA CHIX BBQ 16IN 3-3CT BIG DADDY	1 Slice	400059
PIZZA 4MEAT 16IN WGRAIN PRIMO	1 Slice	731211

Preparation Instructions

Serve per instructions on box or use pizza oven.

Use one type of pizza per day.

Chili - HCHS

Servings:	500.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38234
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE TOMATO CALIF	1 Cup	100269
SPICE CHILI POWDER MILD	1 Teaspoon	331473
ONION DEHY CHPD	1 Cup	263036
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037
SPICE CUMIN GRND	1 Teaspoon	273945
SPICE GARLIC POWDER	1 Teaspoon	224839
SPICE ONION POWDER	1 Teaspoon	195173
SAUCE MARINARA	1 Cup	144215
SALSA 103Z	1 Ounce	452841
SAUCE SPAGHETTI	1 Cup	144207

Preparation Instructions

If using commodity ground beef rolls:

- 2 - 10# rolls of ground beef
- 2 - #10 cans tomato sauce
- 2 - #10 cans spaghetti sauce
- 2 - #10 cans kidney beans
- 2 - #10 cans pinto beans
- 1 cont beef broth w/half gallon of water
- 5 cups minced onions
- 3 TBSP black pepper
- 1 cup chili powder
- 1 cup cumin
- 15-1 oz cups of salsa cups or use #10 cans

Cook in tilt skillet until reaches 165 degrees.

Tuna - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39206
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
RELISH SWT PICKLE	1 Tablespoon	517186
DRESSING SALAD LT	1 Tablespoon	429422
ONION RED JUMBO	1 Ounce	198722
TUNA CHNK LT IN WTR	1 Cup	852103

Preparation Instructions

No Preparation Instructions available.

EGG & CHEESE CROISSANT - HCHS

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-39447
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CROISSANT WGRAIN SLCD 2.2Z	1 Each	662882
EGG OMELET CHS COLBY	1 Each	240080

Preparation Instructions

COOK EGG OMELET PER INSTRUCTIONS ON BOX.
THAW CROISSANT AT ROOM TEMP.
WRAP AND SERVE.

JUICE DAILY - HCHS

Servings:	1.00	Category:	Fruit
Serving Size:	0.80 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-39463
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
JUICE BOX APPL 100	1/4 Each	698332
JUICE BOX ORNG TANGR 100	1/4 Each	698351
JUICE BOX FRT PNCH 100	1/4 Each	698340

Preparation Instructions

Ready to drink. keep refrigerated till time of service

Sub Sandwich - HCHS

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39819
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHIX HAM BLACK FOREST SLCD 6-2 TYS	4 Slice	527380
BUN SUB SLCD WGRAIN 5IN	1 Each	276142
CHEESE AMER 160CT SLCD	1 Slice	150260

Preparation Instructions

No Preparation Instructions available.

CHICKEN ON THE BEACH - HCHS

Servings:	88.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40088
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
RICE BRN MEXICAN WGRAIN	2 Package	576280
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 Package	570533
SAUCE CHS QUESO BLANCO FZ	2 Package	722110
SEASONING FAJITA MIX	1/4 Cup	518298
SPICE GARLIC POWDER	1 Fluid Ounce	224839
SPICE CUMIN GRND	1 Fluid Ounce	273945
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce	225037
SEASONING TACO SLT FR	1 Fluid Ounce	605062

Preparation Instructions

PER PAN:

2 bag of chicken (drain 1/2 juice)

2 bag rice

2 bag queso

1/2 cup fajita seasoning

4 tbsp Garlic

4 tbsp cummin

2 tbsp pepper

4 tbsp taco seasoning

Steam Chicken (drain 1/2 juices)

Steam Rice

Steam Queso

Once temp has reached 165 degrees, mix together and add seasoning.

NACHO BAR - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42654
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SOUR CREAM PKT FF	1 Each	853190
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	722330
PORK PULLED BBQ LO SOD 4-5 BROOKWD	3 Ounce	498702
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 Ounce	570533
CHIP TORTL RND R/F	1 Each	662512
PEPPERS BAN RING MILD	2 Ounce	466220
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959
PEPPERS JALAP SLCD	2 Ounce	499943
LETTUCE ROMAINE RIBBONS	1/2 Cup	451730
TOMATO DCD W/CHILES	1/4 Cup	635651
SALSA CUP	1 Each	677802
OLIVE RIPE SLCD BLK SPAIN	1/4 Cup	324531
ONION RED DCD 1/4IN	2 Ounce	429201
SAUCE CHS QUESO BLANCO FZ	2 Ounce	722110
SAUCE CHS NACHO DLX	2 Ounce	323616
BEAN REFRD 6-10 ROSARITA	1/2 Cup	293962
CORN FLME RSTD W/JALAP	1/2 Cup	853921
RICE BRN MEXICAN WGRAIN	1/2 Cup	576280

Preparation Instructions

No Preparation Instructions available.

Sloppy Joe - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42703
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ENTREE SLOPPY JOE	1/2 Cup	608904
BEEF CRMBL CKD W/SPP 4-10#	2 Ounce	821271
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each	266546

Preparation Instructions

No Preparation Instructions available.

Salisbury Steak - HCHS

Servings:	152.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-42704
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD 40 COMM	1 Piece	200570
GRAVY BROWN	2 Ounce	673617
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon	225037
ONION RD SLIVERED 1/8IN	1 Ounce	313157

Preparation Instructions

No Preparation Instructions available.

Lo Mein Noodles - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-43569
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUCE SOY	1 Tablespoon	124524
SAUCE GARL SESM	1 Tablespoon	802870
SUGAR BROWN MED	1 Teaspoon	108626
VEG BLND ORIENTAL	1/4 Cup	285720
PASTA SPAG 51 WGRAIN	2 Ounce	221460

Preparation Instructions

Cook pasta according to package. Cook vegetable blend according to package. Combine pasta and vegetables together and place in steam pan. Combine soy sauce, garlic sesame sauce, and brown sugar together. Pour over pasta and vegetables. Stir to combine. Maintain 135 temperature while holding and serving.

Pancake & Sausage Sandwich - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44102
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY STHR N 1.33Z 6-5 JTM	1 Each	785880
PANCAKE WGRAIN 144-1.2Z COMM	2 Each	662911

Preparation Instructions

Cook each item per item instructions. Make sure all items reach temp of 165 degrees.

Using 2 pancakes place a slice of cheese, 1 egg patty , & 1 sausage patty between the two patties and serve.

Can serve w/syrup.

Yogurt Parfait - HCHS

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46904
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR	1/2 Cup	811500
CEREAL GRANOLA TSTD OAT	2 Ounce	711664
BLUEBERRY	1/2 Cup	451690
FRUIT SAL TROPICAL IN JCE	1/2 Cup	500480
PINEAPPLE TROPICAL GLD	1/2 Cup	500471
ORANGES MAND IN JCE	1/2 Cup	612448

Preparation Instructions

Put 4 oz/.5 cup of fruit into cup, add 4 oz/.5 cup of yogurt and top with 2 oz/.25 cup of granola.
Can use any of the fruits listed above.

TATCHO BAR - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47000
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	4 Ounce	570533
PEPPERS BAN RING MILD	2 Ounce	466220
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
PEPPERS JALAP SLCD	2 Ounce	499943
SALSA CUP	1 Each	677802
OLIVE RIPE SLCD BLK SPAIN	1/4 Cup	324531
ONION RED DCD 1/4IN	1/4 Cup	429201
SAUCE CHS QUESO BLANCO FZ	2 Ounce	722110
SAUCE CHS NACHO DLX	2 Ounce	323616
POTATO TATER TOTS	4 Ounce	141510
PEPPERS GREEN DCD 1/2IN	1/4 Cup	283959
LETTUCE ROMAINE RIBBONS	1/4 Cup	451730

Preparation Instructions

Can use any combination of meats, but only 2 at one time. Students only allowed to get one meat, 4 oz scoop.

Bagel Sandwich - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47835
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BAGEL WHT WGRAIN 2Z	1 Each	230264
BACON TKY CKD	1 Ounce	834770
CHIX HAM BLACK FOREST SLCD 6-2 TYS	1 Slice	527380
EGG OMELET CHS COLBY	1 Each	240080
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Thaw bagels prior to use.

Thaw ham prior to use if using ham.

Cook egg & cheese omelet at 350 degrees for about 15 min or until reaches internal temp of 165.

Cook sausage if using at 350 degrees for about 15 min or until reaches internal temp of 165.

Cook bacon if using at 350 degrees for about 5-8 min or until crisp.

Place egg & cheese omelet along with chosen meat on bagel, wrap and put in warmer.

Pizza Bar - HCHS

Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47889
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
PIZZA CHS WGRAIN PRIMO 16IN	1 Slice	575522
PIZZA TKY PEPP 16IN WGRAIN	1 Slice	814301
PIZZA CHIX BUFF 16IN	1 Slice	627101
PIZZA CHIX BBQ 16IN 3-3CT BIG DADDY	1 Slice	400059
PIZZA 4MEAT 16IN WGRAIN PRIMO	1 Slice	731211

Preparation Instructions

Serve per instructions on box or use pizza oven.

Use one type of pizza per day.

OATMEAL ROUNDS - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47896
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
ROUND BKFST OATML APPL CINN	1 Each	806090
ROUND BKFST OATML BAN CHOC CHP	1 Each	806082

Preparation Instructions

Thaw prior to serving. Can offer both flavors or just one flavor.

MUFFINS - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47897
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
MUFFIN BANANA WGRAIN IW	1 Each	262362
MUFFIN BLUEBERRY WGRAIN IW	1 Each	262370
MUFFIN DBL CHOC WGRAIN IW	1 Each	262343

Preparation Instructions

Thaw and Serve. Can serve one or more. Serving size is 1. Since only 1 oz grain must take with a graham or another grain.

BREAD BREAKFAST - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47898
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BREAD BLUEB IW 75-3.45Z SUPBAK	1 Each	319418
BREAD LEM IW 75-3.45Z SUPBAK	1 Each	320907
BREAD BANANA IW 75-3.45Z SUPBAK	1 Each	319413

Preparation Instructions

thaw and serve. Can offer 1 or more flavors.

CEREAL BAR - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47899
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BAR CEREAL LUCKY CHARMS 48-2.5Z	1 each	368248
BAR CEREAL CINN TST 48-2.5Z GENM	1 Each	811411

Preparation Instructions

THAW IF NEEDED AND SERVE. CAN OFFER 1 OR MORE CHOICES. ONLY NEED TO TAKE ONE CEREAL BAR - 2 OZ GRAIN.

GRAHAMS - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-47900
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CRACKER GRHM HNY MAID LIL SQ	1 Package	503370
CRACKER GRHM VAN CHAT	1 Package	774471

Preparation Instructions

OFFER 1 OR MORE CHOICES. NEEDS TO TAKE IF OTHER ITEM IS ONLY 1 OZ GRAIN.
GRAHAMS = 1 OZ GRAIN

CHEESE STICK/CUBES - HCHS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-47901
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ 360-1.02Z USDA	1 Ounce	347211
CHEESE STRING MOZZ LT IW	1 Each	786801
CHEESE STRING MOZZ IW	1 Each	786580
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	680130
CHEESE CHED MLD CUBED R/F IW	1 Ounce	265022

Preparation Instructions

No Preparation Instructions available.

Mashed Potatoes Frozen - HCHS

Servings:	60.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49374
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 1 4/5 Teaspoon (7 4/5 Teaspoon)	225037
BUTTER ALT LIQ NT	1 Quart 1 Pint 1 Cup 3 Fluid Ounce 1 1 Tablespoon (120 Tablespoon)	614640
POTATO MASHED SEAS	18 Pound 12 Ounce (300 Ounce)	249106

Preparation Instructions

- Wash hands and gather all supplies you will need
- Put on gloves
- Either in Mixer, Vertical cutter, Steamer, Combi oven
- Mix water, spices and potatoes until creamy
- Make sure they temp at 135 or higher
- Place in Steam table pan and hold in warmer until ready to serve

ITALIAN SALAD - HCHS

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50440
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP	1 Cup	735787
ONION RD SLIVERED 1/8IN	1 Ounce	313157
PEPPERONCINI 225CT	1 Ounce	186333
OLIVE RIPE SLCD BLK SPAIN	1 Tablespoon	324531
TOMATO GRAPE SWT	1 Cup	129631
CHEESE PARM GRTD	1 Teaspoon	164259
DRESSING ITAL FF	1 Tablespoon	549592

Preparation Instructions

GATHER ALL SUPPLIES
WASH HANDS AND PUT ON GLOVES
WASH ALL VEGETABLES
CUT AND PREPARE SALAD IN STEAM TABLE PAN
COVER WITH LID AND PLACE IN REACH THROUGH UNTIL READY TO SERVE

Smoothies - HCHS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50837
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
SMOOTHIE PEACH	1 Each	838652
SMOOTHIE STRAWB BAN	1 Each	838062

Preparation Instructions

No Preparation Instructions available.

TERIYAKI CHICKEN RAMEN NOODLE STIR FRY - HCHS

Servings:	48.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52025
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
OIL CANOLA	1 Fluid Ounce 1 5/6 Tablespoon (3 5/6 Tablespoon)	330252
BROCCOLI STIR FRY VEG MIX	19 Pound 3 1/5 Ounce (307 1/5 Ounce)	588814
Woodles Ramen Noodles, Shelf-Stable, 2.96 Oz Package, 48/Case	7 2/3 Package	481514
CHIX DCD 40 COMM	19 1/5 Pound	110530
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Quart 1 Pint 1 1/2 Cup (11 1/2 Cup)	417622
BUTTER ALT LIQ NT	1/2 Cup	614640

Preparation Instructions

SERVING SIZE = 8 oz. 24 Servings per pan (1/2 pan/green bean pan) for a total of 48 servings per 2 pans. Can put in deep pan for a total of 48 servings.

4 packages of noodles

10 # of diced chicken

1 case of vegetables

In steam pan with holes and pan underneath it, add 4 packages of noodles and then over with water and drizzle 2 tbsp of oil over noodles and steam for 10 min.

Cook chicken with butter separately in steamer until reaches 165 degrees.

Cook vegetables in pan with holes and pan underneath it cook in steamer for 12 minutes (2 bags per pan).

Separate noodles when finished into 2 pans evenly.

Separate chicken into 2 pans with the noodles, DO NOT DRAIN.

Add 2 cups of teriyaki per pan and mix chicken and noodles.

Once vegetables are done, add 2 cups of teriyaki and mix.

Put in steam tables for lunch.