

Cookbook for Benton Jr -Sr High

Created by HPS Menu Planner

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Salisbury Steak

Servings:	136.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46695
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SALIS CKD	136 Each	BAKE Conventional Oven Preheat oven to 375 degrees f. Heat frozen product for 20-25minutes or until internal temperature reaches 165 degrees f. CONVECTION Convection Oven Preheat oven to 350 degrees f. Heat frozen product for 15-20minutes or until internal temperature reaches 165 degrees f. GRILL Flat Grill Preheat flat to 350 degrees f. Heat frozen product 2-4minutes per side or until internal temperature reaches 165 degrees f. MICROWAVE Microwave Heat frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f.	690030
MIX GRAVY BRN LO SOD	16 Ounce		552050
Tap Water	1 Gallon		

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 136.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		205.88	
Fat		14.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		380.59mg	
Carbohydrates		5.18g	
Fiber		1.00g	
Total Sugar		1.24g	
Added Sugar		0.00g	
Protein		14.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.02mg

Nutrition - Per 100g

No 100g Conversion Available

BC-Cheeseburger / Hamburger Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46701
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F	1 Slice	Put cheese on hamburger as they are served	722360
BEEF STK PTY CKD 2.45Z	1 Each	BAKE FROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM.	661851
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		3.50	
Fat		0.16g	
Saturated Fat		0.07g	
Trans Fat		0.01g	
Cholesterol		0.57mg	
Sodium		6.36mg	
Carbohydrates		0.27g	
Fiber		0.04g	
Total Sugar		0.05g	
Added Sugar		0.03g	
Protein		0.21g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1.47mg	Iron	0.03mg

Nutrition - Per 100g

No 100g Conversion Available

BC-Breaded Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46703
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories		390.00	
Fat		16.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		680.00mg	
Carbohydrates		41.00g	
Fiber		6.00g	
Total Sugar		5.00g	
Added Sugar		3.00g	
Protein		19.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	60.00mg	Iron	3.90mg

Nutrition - Per 100g

No 100g Conversion Available

Smoked Sausage on a Bun

Servings:	320.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46705
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE SMKD 6/	1 Each	FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS	170704
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 320.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		1.16	
Fat		0.07g	
Saturated Fat		0.02g	
Trans Fat		0.00g	
Cholesterol		0.16mg	
Sodium		2.97mg	
Carbohydrates		0.08g	
Fiber		0.01g	
Total Sugar		0.02g	
Added Sugar		0.01g	
Protein		0.05g	
Vitamin A	0.07mcg	Vitamin C	0.00mg
Calcium	0.11mg	Iron	0.01mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Bacon Ranch Wrap

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-51162
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound		100101
DRESSING RNCH BTRMLK	4 Cup		426598
BACON TKY CKD	200 Slice	2 strips per wrap	834770
TORTILLA FLOUR ULTRGR 8IN	100 Each		882700
CHEESE CHED MLD SHRD 4-5 LOL	2 1/2 Pound		150250

Preparation Instructions

- Toss diced chicken and shredded cheese with ranch dressing until well mixed.
- Assemble: tortilla wrap, chicken mixture, 2 slices of turkey bacon on top.
- Wrap, fold in ends of tortilla and roll from other end until closed.
- Refrigerate until ready to serve.
- Hold at 40 degrees or less.
- Serve with lettuce on the side.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		362.57	
Fat		18.20g	
Saturated Fat		6.94g	
Trans Fat		0.00g	
Cholesterol		59.72mg	
Sodium		564.11mg	
Carbohydrates		30.73g	
Fiber		4.00g	
Total Sugar		2.32g	
Added Sugar		0.35g	
Protein		20.56g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	125.93mg	Iron	2.13mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo

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

Ingredients

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

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

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

Nutrition - Per 100g

No 100g Conversion Available

Deli (turkey) on Bun BC

Servings:	100.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-51164
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD .51Z	336 Ounce		656891
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	9 Package		266546
CHEESE AMER YEL 120CT SLCD	100 Slice		164216

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.180
Grain	2.160
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.00

Amount Per Serving			
Calories		400.01	
Fat		14.72g	
Saturated Fat		6.56g	
Trans Fat		0.00g	
Cholesterol		120.80mg	
Sodium		1419.61mg	
Carbohydrates		29.68g	
Fiber		3.24g	
Total Sugar		5.32g	
Added Sugar		6.60g	
Protein		33.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	144.40mg	Iron	3.97mg

Nutrition - Per 100g

No 100g Conversion Available			
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Chicken Fajita Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51165
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 1/5 Ounce	BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 8IN	1 Each		882700

Preparation Instructions

- Thaw the chicken under refrigeration over night.
- Assemble: tortilla wrap, chicken fajita, cheese
- Wrap, Fold in ends of tortilla and roll from other end until closed
- Offer with shredded lettuce, salsa & sour cream. (Optional)
- Refrigerate until ready to serve
- Hold at 40 Degrees or less

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		339.82	
Fat		13.26g	
Saturated Fat		7.88g	
Trans Fat		0.00g	
Cholesterol		84.65mg	
Sodium		812.35mg	
Carbohydrates		32.38g	
Fiber		4.00g	
Total Sugar		3.88g	
Added Sugar		0.00g	
Protein		24.94g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	144.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad w/ Diced Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51166
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	2 Cup		735787
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
TOMATO GRAPE SWT	1 Ounce		129631
CUCUMBER SELECT	1 Ounce		361510
DICED HAM	2 1.22 OZ	THAW	
Egg, whole, cooked, hard-boiled	1 cup, chopped		1129

Preparation Instructions

1. Place 2 cups romaine in 5.75 container
2. 2 oz diced ham
3. 2 oz cheese
4. 1 oz cherry tomatoes
5. 1 oz sliced cucumbers

Prepare in Grab and Go container

Put meat in a 2 oz portion cup

Put Shredded Romaine lettuce in a Grab & Go container

top with cheese and sliced egg

put (meat on side) in container

Put your choice of mixed fresh vegetables in a bag & put in meal container

Place prepackaged grain product in the container with rest of the meal

Make sure you date each container with prepared date

Hold in the cold refrigerator @ 41 or below until ready to serve

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.000
OtherVeg	1.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		463.70	
Fat		32.59g	
Saturated Fat		16.46g	
Trans Fat		0.00g**	
Cholesterol		567.28mg	
Sodium		551.06mg	
Carbohydrates		10.63g	
Fiber		2.65g	
Total Sugar		5.31g	
Added Sugar		0.00g	
Protein		31.66g	
Vitamin A	493.40mcg	Vitamin C	5.34mg
Calcium	509.16mg	Iron	2.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Lasagna Roll-Up

Servings:	110.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51403

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN	1 Package	Case =110count	234041
Marinara Sauce	3 1/2 #10 CAN	#10 can = 105 oz each	592714
CHEESE MOZZ SHRD	40 Ounce	These are 5lb bags. 108 servings=1/2 of a bag	645170

Preparation Instructions

- Spray #1 pan with non-stick spray.
- Layer marinara in the bottom of the pan, Spread thinly
- Add 15 roll-ups, overlapping in the pan.
- Top the roll-ups with the remaining sauce.
- Cover the pan
- Put in a Combi oven with 50% moisture @ 350 degrees for 20-25 minutes.
- Remove from oven and sprinkle top with 1- 1 1/2 cups shredded cheese.
- Hold in warmer until served.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.016
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 110.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		256.40	
Fat		7.09g	
Saturated Fat		4.14g	
Trans Fat		0.00g	
Cholesterol		22.73mg	
Sodium		422.86mg	
Carbohydrates		29.19g	
Fiber		2.00g	
Total Sugar		5.18g	
Added Sugar		0.00g	
Protein		16.27g	
Vitamin A	400.04mcg	Vitamin C	6.00mg
Calcium	337.31mg	Iron	1.08mg

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad w/ Bacon

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51456

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	2 Cup		735787
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
TOMATO GRAPE SWT	1 Ounce		129631
CUCUMBER SELECT	1 Ounce		361510
Egg, whole, cooked, hard-boiled	1 cup, chopped		1129
Jennie-O Dark/White Meat 12/50 Count Turkey Bacon, Cooked, Frozen, 50 Ct Package, 12/Case	2 Ounce	BAKE CONVECTIN OVEN: PREHEAT OVEN TO 350°F. PLACE 16 SLICES OF BACON ON A COOKIE SHEET IN A SINGLE LAYER. PLACE RACK IN CENTER OF OVEN. HEAT FOR 1-2 MINUTES. REMOVE AND SERVE. FLAT GRILL: PREHEAT TO 350°F. PLACE SLICES ON GRILL. FLIP BACON AT 30 SECONDS AND LEAVE ON FOR ANOTHER 30 SECONDS. REMOVE FROM GRILL AND SERVE. THE BACON WILL GET CRISPER THE LONGER IT'S HEATED.	834770

Preparation Instructions

1. Place 2 cups romaine in 5.75 container
2. 2 oz diced ham
3. 2 oz cheese
4. 1 oz cherry tomatoes
5. 1 oz sliced cucumbers

Prepare in Grab and Go container

Put meat in a 2 oz portion cup

Put Shredded Romaine lettuce in a Grab & Go container

top with cheese and sliced egg

put (meat on side) in container

Put your choice of mixed fresh vegetables in a bag & put is meal container

Placed prepackaged grain product in the container with rest of the meal

Make sure you date each container with prepared date

Hold in the cold refrigerator @ 41 or below until ready to serve

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.158
OtherVeg	1.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		706.70	
Fat		48.59g	
Saturated Fat		20.46g	
Trans Fat		0.00g**	
Cholesterol		637.28mg	
Sodium		1811.06mg	
Carbohydrates		12.63g	
Fiber		2.65g	
Total Sugar		7.31g	
Added Sugar		2.00g	
Protein		51.66g	
Vitamin A	493.40mcg	Vitamin C	5.34mg
Calcium	509.16mg	Iron	3.39mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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Chef Salad w/ Diced Turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51457

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	2 Cup		735787
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce		150250
TOMATO GRAPE SWT	1 Ounce		129631
CUCUMBER SELECT	1 Ounce		361510
Egg, whole, cooked, hard-boiled	1 cup, chopped		1129
Diced Turkey	2 Ounce		

Preparation Instructions

1. Place 2 cups romaine in 5.75 container
2. 2 oz diced ham
3. 2 oz cheese
4. 1 oz cherry tomatoes
5. 1 oz sliced cucumbers

Prepare in Grab and Go container

Put meat in a 2 oz portion cup

Put Shredded Romaine lettuce in a Grab & Go container

top with cheese and sliced egg

put (meat on side) in container

Put your choice of mixed fresh vegetables in a bag & put in meal container

Place prepackaged grain product in the container with rest of the meal

Make sure you date each container with prepared date

Hold in the cold refrigerator @ 41 or below until ready to serve

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		537.17	
Fat		33.41g	
Saturated Fat		16.87g	
Trans Fat		0.00g**	
Cholesterol		599.93mg	
Sodium		1032.69mg	
Carbohydrates		13.07g	
Fiber		2.65g	
Total Sugar		5.31g	
Added Sugar		0.00g	
Protein		46.35g	
Vitamin A	493.40mcg	Vitamin C	5.34mg
Calcium	509.16mg	Iron	4.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Stromboli on Sub Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51594
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	10 Pound		125302
SAUCE MARINARA A/P	1 #10 CAN		592714
Shredded Mozzarella Cheese, Part Skim	2 1/2 Pound		100021
BUN SUB SLCD WGRAIN 5IN	50 Each		276142

Preparation Instructions

1. Steam sausage crumbles in Combi for 15-20 minutes (heat to 165 degrees.)
 2. Drain sausage
 3. Add marinara sauce to sausage crumbles.
 4. Hot Hold in pass-thru at 170 degrees.
- BC: Serve using #12 disher of meat mixture and 1 ounce of shredded cheese on a sub bun.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		641.34	
Fat		47.26g	
Saturated Fat		17.30g	
Trans Fat		0.00g	
Cholesterol		68.00mg	
Sodium		1035.64mg	
Carbohydrates		35.45g	
Fiber		3.01g	
Total Sugar		7.33g	
Added Sugar		4.00g	
Protein		20.41g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	66.64mg	Iron	5.71mg

Nutrition - Per 100g

No 100g Conversion Available

Chili

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51753

Ingredients

Description	Measurement	Prep Instructions	DistPart #
85/15 Ground Beef, Frozen	50 Pound		100158
TOMATO DCD RECIPE	5 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	316571
BEAN RED	5 #10 CAN		190209
JUICE TOMATO 100	828 Fluid Ounce	18 cans	302414
PASTA ELBOW MACAR 51 WGRAIN	5 Pound		229941
SPICE CHILI POWDER HOT	7 Cup		224715
ONION DEHY CHPD	2 Cup		263036
SUGAR BROWN MED	2 Cup	UNSPECIFIED	108626
SPICE PEPR BLK REG FINE GRIND	1 Tablespoon		225037

Preparation Instructions

Cook the beef and drain off grease.
Add remaining ingredients to the beef.
Simmer to cook the macaroni.
Heat to 165 degrees. Hold in the pass-thru to keep hot.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		244.95	
Fat		12.11g	
Saturated Fat		3.98g	
Trans Fat		1.99g	
Cholesterol		51.74mg	
Sodium		354.05mg	
Carbohydrates		17.07g	
Fiber		2.32g	
Total Sugar		5.89g	
Added Sugar		1.23g	
Protein		17.52g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	19.25mg	Iron	0.94mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Sandwich on 4" Bun

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51783

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN, DICED, COOKED, FROZEN	3 Pound	BAKE	
Celery	1 1/2 Cup	UNSPECIFIED None	
RED ONION	1/2 Cup		15N63
Gordon Choice Hard Cooked Peeled eggs, Dry Packed, Refrigerated, 12 ct Package, 12/case	7 Each		433153
RELISH SWT PICKLE	1 Cup		517186
MAYONNAISE LT	1/2 Gallon		659932
SUGAR BEET GRANUL	1 Tablespoon		108588
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	25 Each		266546

Preparation Instructions

Chop the vegetables & Eggs
Mix all the ingredients cold
use a #16 (1/4 cup) for each sandwich

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		450.88	
Fat		22.94g	
Saturated Fat		3.48g	
Trans Fat		0.00g	
Cholesterol		116.30mg	
Sodium		940.84mg	
Carbohydrates		27.54g	
Fiber		3.18g	
Total Sugar		6.00g	
Added Sugar		4.76g**	
Protein		18.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	37.84mg	Iron	2.03mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Sandwich on 3.5" Bun

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN, DICED, COOKED, FROZEN	3 Pound	BAKE	
Celery	1 1/2 Cup	UNSPECIFIED None	
RED ONION	1/2 Cup		15N63
Gordon Choice Hard Cooked Peeled eggs, Dry Packed, Refrigerated, 12 ct Package, 12/case	7 Each		433153
RELISH SWT PICKLE	1 Cup		517186
MAYONNAISE LT	1/2 Gallon		659932
SUGAR BEET GRANUL	1 Tablespoon		108588
BUN HAMB WGRAIN 3.5 10-12CT GCHC	25 Each		266545

Preparation Instructions

Chop the vegetables & Eggs
Mix all the ingredients cold
use a #16 (1/4 cup) for each sandwich

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories		410.88	
Fat		22.44g	
Saturated Fat		2.98g	
Trans Fat		0.00g	
Cholesterol		116.30mg	
Sodium		880.84mg	
Carbohydrates		21.54g	
Fiber		2.18g	
Total Sugar		5.00g	
Added Sugar		1.76g**	
Protein		17.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.84mg	Iron	1.03mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sloppy Joe on 4" Bun

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51785

Ingredients

Description	Measurement	Prep Instructions	DistPart #
85/15 Ground Beef, Frozen	40 Pound		100158
ONION DEHY CHPD	1 1/2 Cup		263036
SALT IODIZED	3 Tablespoon		125557
SPICE PEPR BLK REG FINE GRIND	1 Tablespoon		225037
SUGAR BROWN MED	6 Cup	UNSPECIFIED	108626
KETCHUP CAN 29 XTHK	2 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	152056
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	200 Each		266546

Preparation Instructions

Cook ground beef, drain
add remaining ingredients and simmer, cook to 165
Use #12 scoop when serving onto bun

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		410.25	
Fat		16.33g	
Saturated Fat		5.28g	
Trans Fat		2.39g	
Cholesterol		62.09mg	
Sodium		737.64mg	
Carbohydrates		41.47g	
Fiber		3.05g	
Total Sugar		18.07g	
Added Sugar		11.28g	
Protein		21.76g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.57mg	Iron	2.01mg

Nutrition - Per 100g

No 100g Conversion Available

Stromboli on Hot Dog Bun

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51787
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	10 Pound	1. Steam sausage crumbles in Combi for 15-20 minutes (heat to 165 degrees.) 2. Drain sausage	125302
SAUCE MARINARA A/P	1 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	592714
Shredded Mozzarella Cheese, Part Skim	2 1/2 Pound		100021
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	60 Each		270913

Preparation Instructions

1. Steam sausage crumbles in Combi for 15-20 minutes (heat to 165 degrees.)
2. Drain sausage
3. Add marinara sauce to sausage crumbles.
4. Hot Hold in pass-thru at 170 degrees.

Elementary: Serve using #16 disher of meat mixture and 1 ounce of shredded cheese on a hot dog bun.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		551.12	
Fat		39.30g	
Saturated Fat		14.00g	
Trans Fat		0.00g	
Cholesterol		56.67mg	
Sodium		934.70mg	
Carbohydrates		30.38g	
Fiber		3.84g	
Total Sugar		6.78g	
Added Sugar		3.00g	
Protein		17.84g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	38.87mg	Iron	5.09mg

Nutrition - Per 100g

No 100g Conversion Available

Taco Meat Recipe - No Bernard Not Finished

Servings:	400.00	Category:	Entree
Serving Size:	2.00 fl. oz.	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52473

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SEASONING TACO SLT FR	9 Cup	Meat: Brown meat & drain excess fat.	605062
Beef, Fine Ground 85/15, Frozen	40 Pound		100158
Water	2 Gallon		Water

Preparation Instructions

Meat: Brown meat & drain excess fat, add water and taco seasoning. Simmer 10-15 minutes.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 2.00 fl. oz.

Amount Per Serving			
Calories		108.71	
Fat		7.16g	
Saturated Fat		2.39g	
Trans Fat		1.19g	
Cholesterol		31.04mg	
Sodium		40.65mg	
Carbohydrates		2.16g	
Fiber		0.54g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		8.36g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.54mg

Nutrition - Per 100g

No 100g Conversion Available

Alfredo Sauce Recipe - No Bernard - Not Finished

Servings:	400.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52474

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO	4 Package		283580
PASTA NOODL KLUSKI AMISH	4 Package		456632
BASE CHIX NO ADDED MSG	1 Teaspoon	UNSPECIFIED To enhance scratch stocks, add Base to reach desired flavor level. To make an instant fully seasoned stock broth, add Base to water and stir. 3 4 tsp base + 1 cup water, 1 Tbsp base + 1 quart water, 1 lb base (1 container) + 5 gallons water	106216
Chicken, Diced, Cooked, Frozen	50 Pound		100101

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00

Amount Per Serving			
Calories		310.43	
Fat		9.68g	
Saturated Fat		3.12g	
Trans Fat		0.00g	
Cholesterol		158.81mg	
Sodium		97.69mg	
Carbohydrates		31.20g	
Fiber		0.80g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		21.12g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	70.38mg	Iron	2.11mg

Nutrition - Per 100g

No 100g Conversion Available

Ham and Cheese Sandwich- HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52909
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 1/2 Ounce		100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

- 1. Portion ham in 2.5 oz. servings.
- 2. Place 2.5 oz. ham and 1 slice of cheese on bun. Serve cold.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		265.82	
Fat		8.60g	
Saturated Fat		4.05g	
Trans Fat		0.00g	
Cholesterol		44.39mg	
Sodium		855.41mg	
Carbohydrates		30.10g	
Fiber		3.00g	
Total Sugar		6.55g	
Added Sugar		3.00g	
Protein		18.25g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available			
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Turkey & Cheese Sandwich-BC

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52910
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Breast Deli	3 1/4 ounces		100121
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

1. Slice turkey, portion in 3.25 oz. servings.
2. Place 3.25 oz. turkey and 1 slice of cheese on bun. Serve cold.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		304.47	
Fat		8.59g	
Saturated Fat		4.04g	
Trans Fat		0.00g	
Cholesterol		64.73mg	
Sodium		929.84mg	
Carbohydrates		28.04g	
Fiber		3.00g	
Total Sugar		4.50g	
Added Sugar		3.00g	
Protein		26.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available			
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BLT Pasta Salad

Servings:	48.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52912
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 51 WGRAIN	3 Pound		229951
SPINACH BABY CLND	5 Cup		560545
TOMATO CHERRY	6 Cup		169275
BACON TOPPING CKD 1/2IN DCD	1 Cup		814781
DRESSING RNCH BTRMLK	1 1/2 Cup	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	426598

Preparation Instructions

- Cook pasta, Drain & Cool
- Wash Vegetables
- Spinach, remove stems & Slice in julien strips
- Cherry tomatoes cut in Halves
- Mix vegetables & bacon into the cooled pasta. add ranch dressing
- Mix well
- Dish up 4 ounce serving in bowl
- Hold in Cold pass thru @ 40 degrees

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.125
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		144.73	
Fat		5.00g	
Saturated Fat		0.79g	
Trans Fat		0.00g	
Cholesterol		2.92mg	
Sodium		100.15mg	
Carbohydrates		21.60g	
Fiber		2.35g	
Total Sugar		2.25g	
Added Sugar		0.00g	
Protein		4.73g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	9.38mg	Iron	1.15mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita Meal

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52913
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 2/5 Ounce		100117
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 6IN	1 Each		882690
LETTUCE SHRD TACO 1/8CUT	1/8 Cup		242489
Salsa, Low-Sodium, Canned	1/4 Cup	READY_TO_EAT	100330
SNACK HOT FANTASTIX	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	256363
Variety of Fruit	1/2 Cup	BAKE dish into 4 oz. portion cups	
Variety of Fresh Vegetables	1/2 Cup		

Preparation Instructions

Assemble ajita:

Put measured meat & cheese on wrap add 1 ounce lettuce roll up Cut In ½ at an angle.

Place in meal container with Salsa on side

Place in meal container

Put prepared fruit & vegetables in meal container

Make sure you date each container with prepared date

Hold in cold pass-thru at 41 degrees or less until serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.250
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		496.12	
Fat		16.50g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		89.00mg	
Sodium		1058.16mg	
Carbohydrates		60.69g	
Fiber		8.30g	
Total Sugar		21.19g	
Added Sugar		0.00g	
Protein		26.00g	
Vitamin A	749.70mcg	Vitamin C	12.33mg
Calcium	153.80mg	Iron	1.95mg

Nutrition - Per 100g

No 100g Conversion Available

Uncrustable, Cheez-it, & String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52914
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PBJ GRP WGRAIN	1 Each		527462
CHEESE STRING MOZZ IW	1 Each	READY_TO_EAT Ready to eat.	786580
CRACKER CHEEZ-IT WGRAIN IW	1 Each		282422

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		480.00	
Fat		25.50g	
Saturated Fat		8.50g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		630.00mg	
Carbohydrates		48.00g	
Fiber		5.00g	
Total Sugar		16.00g	
Added Sugar		12.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	341.00mg	Iron	1.72mg

Nutrition - Per 100g

No 100g Conversion Available	
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Chef Salad Base

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52915
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	1 Cup		451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	1.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		120.00	
Fat		9.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		190.00mg	
Carbohydrates		3.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		7.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	215.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available	
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Corn Muffin

Servings:	50.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52930
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MIX MUFF CORN	5 Pound		260835
Water	4 Cup	READY_TO_DRINK	Water

Preparation Instructions

Place water in mixing bowl & add mix to water. Blend.
Use the paddle,
scrap the bowl.
Mix thoroughly.
Use the #20 disher and place dough into a paper lined muffin
pan
Bake at 350° for 9-13 minutes
Fan on High.
Pan up 30 muffins in #1 pan with baker's cloth over muffins.
Hold in hot pass-thru until serving

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		147.10	
Fat		3.92g	
Saturated Fat		0.98g	
Trans Fat		0.00g	
Cholesterol		4.90mg	
Sodium		254.98mg	
Carbohydrates		23.54g	
Fiber		0.98g	
Total Sugar		8.83g	
Added Sugar		7.85g	
Protein		2.94g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	9.81mg	Iron	1.18mg

Nutrition - Per 100g

No 100g Conversion Available

Nacho Supreme- BC

Servings:	114.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52950
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	10 Pound		100158
Tap Water	1 Gallon		
Tex-Pro Five Taco Filling Mix	1 Package		201183
Cheese, Cheddar Reduced fat, Shredded	7 1/8 Pound		100012
LETTUCE SHRD TACO 1/8CUT	14 1/4 Cup		242489
CHIP TORTL RND YEL	228 Ounce	3 pkgs. = 130 servings	163020
SAUCE CHS CHED	114 Fluid Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081

Preparation Instructions

For Taco Meat:

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

For Nachos Supreme use 2 oz. weight tortilla chips and top with #16 disher meat, 1 fl. oz. cheese sauce, and 1 oz. of lettuce.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 114.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		506.64	
Fat		26.80g	
Saturated Fat		9.40g	
Trans Fat		1.05g	
Cholesterol		61.25mg	
Sodium		835.64mg	
Carbohydrates		48.31g	
Fiber		6.10g	
Total Sugar		2.69g	
Added Sugar		0.00g**	
Protein		25.88g	
Vitamin A	194.00mcg	Vitamin C	0.00mg
Calcium	168.25mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Burrito-BC

Servings:	76.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52958
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	10 Pound		100158
Tap Water	1 Gallon		
Tex-Pro Five Taco Filling Mix	1 Package		201183
Cheese, Cheddar Reduced fat, Shredded	3 9/16 Pound		100012
LETTUCE SHRD TACO 1/8CUT	14 1/4 Cup		242489
TORTILLA FLOUR ULTRGR 9IN	76 Each		523610

Preparation Instructions

For Taco Meat:

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

For burrito use a tortilla, #10 disher meat, 1 fl. oz. (2 Tbsp.) shredded cheese, and top with 1 fl. oz. (2 Tbsp.) of lettuce.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		428.83	
Fat		20.70g	
Saturated Fat		9.14g	
Trans Fat		1.57g	
Cholesterol		55.84mg	
Sodium		716.15mg	
Carbohydrates		40.21g	
Fiber		7.15g	
Total Sugar		5.28g	
Added Sugar		0.00g**	
Protein		27.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	46.88mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Orange Chicken

Servings:	32.00	Category:	Entree
Serving Size:	14.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52959
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	8 Pound	BAKE Appliances vary, adjust accordingly.Conventional Oven8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly.Convection Oven6-8 minutes at 375°F from frozen.	327120
SAUCE ORNG SESM	1 Package		341113

Preparation Instructions

Place poppers in a single layer of chicken on parchment paper lined baking sheet.
Heat poppers at 350 degrees for 16-20 minutes until golden brown in oven.
Heat to an internal temperature of 165 degrees.
Heat orange sauce in a steamer for 12-15 minutes in a bag.
Pour one bag of sauce per bag of poppers. Toss lightly until all chicken is covered.
Hold in hot pass thru at 170 degrees.

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 14.00 Each

Amount Per Serving			
Calories		354.70	
Fat		17.28g	
Saturated Fat		3.25g	
Trans Fat		0.00g	
Cholesterol		25.97mg	
Sodium		552.55mg	
Carbohydrates		31.18g	
Fiber		3.90g	
Total Sugar		13.30g	
Added Sugar		0.00g	
Protein		18.48g	
Vitamin A	141.56mcg	Vitamin C	0.00mg
Calcium	48.43mg	Iron	2.83mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Dumplings

Servings:	16.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52960
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR POTSTKR CHIX VEG WGRAIN	2 Package		640331
SAUCE ORNG SESM	1 Package		341113

Preparation Instructions

Place dumplings in a single layer on parchment paper lined baking sheet.

Steam dumplings in combi for 16-20 minutes.

Heat to an internal temperature of 165 degrees.

Heat orange sauce in a steamer for 12-15 minutes in a bag.

Pour one bag of sauce per 2 bags of dumplings. Toss lightly until all dumplings are covered.

Hold in hot pass thru at 170 degrees.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 16.00			
Serving Size: 6.00 Each			
Amount Per Serving			
Calories		362.04	
Fat		7.80g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		35.01mg	
Sodium		726.08mg	
Carbohydrates		57.00g	
Fiber		1.00g	
Total Sugar		26.00g	
Added Sugar		1.00g	
Protein		18.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	63.37mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tender Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52961
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR WGRAIN FC	3 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
Cheese, Cheddar Reduced fat, Shredded	2 Tablespoon		100012
TORTILLA FLOUR ULTRGR 9IN	1 Each		523610

Preparation Instructions

Heat tenders in 375° 8 –10 minutes to 165 °. Hold in pot pass-thru until ready to serve and assemble wrap

On line place tenders on wrap add cheese. Lettuce optional

Hold cheese and lettuce in cold pass-thru at 41 degrees or lower until ready to serve

Hold cheese and lettuce on ice pack when serving.

Served with Honey Mustard or Ranch Dressing

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		470.00	
Fat		22.50g	
Saturated Fat		7.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		637.00mg	
Carbohydrates		46.50g	
Fiber		7.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		23.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	81.00mg	Iron	4.00mg

Nutrition - Per 100g

No 100g Conversion Available

Texas Straw Hat-BC

Servings:	76.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52962
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	10 Pound		100158
Tap Water	1 Gallon		
Tex-Pro Five Taco Filling Mix	1 Package		201183
Cheese, Cheddar Reduced fat, Shredded	3 9/16 Pound		100012
LETTUCE SHRD TACO 1/8CUT	14 1/4 Cup		242489
CHIP CORN	152 Ounce		210170

Preparation Instructions

For Taco Meat:

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

For Texas straw hat use 2 oz. corn chips and top with #10 disher meat, 1 fl. oz. (2 Tbsp.) shredded cheese, and 1 fl. oz. (2 Tbsp.) of lettuce.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		578.83	
Fat		36.20g	
Saturated Fat		9.14g	
Trans Fat		1.57g	
Cholesterol		55.84mg	
Sodium		889.15mg	
Carbohydrates		42.21g	
Fiber		5.15g	
Total Sugar		3.28g	
Added Sugar		0.00g**	
Protein		26.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	41.88mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Country Fried Steak on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52964
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY BRD	1 Each		192312
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	3.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		440.12	
Fat		20.01g	
Saturated Fat		4.50g	
Trans Fat		0.00g	
Cholesterol		30.01mg	
Sodium		720.20mg	
Carbohydrates		44.01g	
Fiber		5.00g	
Total Sugar		6.00g	
Added Sugar		3.00g	
Protein		20.01g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Sausage Gravy with Biscuit-BC

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52965
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK GRND 75 LEAN	10 Pound		259373
SAUSAGE PURE PORK BULK TUBE	10 Pound		456411
SALT SEA	1/4 Cup		748590
SPICE SAGE GRND	1/4 Cup		513911
SPICE PEPR BLK REG FINE GRIND	1 1/4 Teaspoon		225037
FLOUR HR A/P	9 1/2 Cup		227528
1% White Milk	4 1/2 Gallon	READY_TO_DRINK	13871
SAUCE WORCESTERSHIRE	1/4 Cup		109843
BISCUIT WGRAIN EZ SPLIT	125 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY. BAKING INSTRUCTIONS PANNING FULL SHEET HALF SHEET (graphic) (graphic) 7 X 10 (70 BISCUITS) 5 X 7 (35 BISCUITS) OVEN TEMP. TIME TIME STANDARD 375°F 26-30 M 23-27 M RACK 350°F 19-27 M 17-25 M CONVECTION 325°F 17-21 M 15-19 M ROTATE PAN HALFWAY THROUGH BAKE TIME	631902

Preparation Instructions

Brown ground pork and sausage in steam kettle to 165 degrees.
Drain off the fat. Add salt, sage, and black pepper.

Cook to incorporate into meat for about 5 minutes.

Add flour to meat, stir in, and start adding milk. Simmer until thickened.

Heat to 165 degrees and hold in the pass thru until serving.

Serve 6 fl. oz. of gravy over biscuit.

Meal Components (SLE)

Amount Per Serving	
Meat	1.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 125.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		622.49	
Fat		36.80g	
Saturated Fat		16.44g	
Trans Fat		0.00g	
Cholesterol		70.40mg	
Sodium		942.32mg	
Carbohydrates		59.83g	
Fiber		2.47g	
Total Sugar		8.85g	
Added Sugar		2.00g	
Protein		23.58g	
Vitamin A	5.76mcg	Vitamin C	1.15mg
Calcium	207.38mg	Iron	2.82mg

Nutrition - Per 100g

No 100g Conversion Available	
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Spicy Chicken Tender Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52966
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR HOT SPCY WG FC 1.13Z	3 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281731
Cheese, Cheddar Reduced fat, Shredded	2 Tablespoon		100012
TORTILLA FLOUR ULTRGR 9IN	1 Each		523610

Preparation Instructions

Heat tenders in 375° 8 –10 minutes to 165 °. Hold in pot pass-thru until ready to serve and assemble wrap

On line place tenders on wrap add cheese. Lettuce optional

Hold cheese and lettuce in cold pass-thru at 41 degrees or lower until ready to serve

Hold cheese and lettuce on ice pack when serving.

Served with Honey Mustard or Ranch Dressing

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		470.00	
Fat		22.50g	
Saturated Fat		7.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		637.00mg	
Carbohydrates		47.50g	
Fiber		7.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		23.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	84.00mg	Iron	4.00mg

Nutrition - Per 100g

No 100g Conversion Available

Zee Zee Bar

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-52980
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CAMPFIRE SMORE IW	1 Each		354648
BAR BDAY CAKE SFT BKD IW	1 Each		354647

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		150.00	
Fat		5.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		47.50mg	
Carbohydrates		24.00g	
Fiber		1.50g	
Total Sugar		9.00g	
Added Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.50mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available			
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Chicken Bacon Ranch Wrap-BC

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53144
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound		100101
DRESSING RNCH BTRMLK	4 Cup		426598
BACON TKY CKD	200 Slice	2 strips per wrap	834770
TORTILLA FLOUR ULTRGR 9IN	100 Each		523610
CHEESE CHED MLD SHRD 4-5 LOL	2 1/2 Pound		150250

Preparation Instructions

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

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

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

Refrigerate until ready to serve.

Hold at 40 degrees or less.

Serve with lettuce on the side. (optional)

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		362.57	
Fat		17.70g	
Saturated Fat		6.94g	
Trans Fat		0.00g	
Cholesterol		59.72mg	
Sodium		564.11mg	
Carbohydrates		30.73g	
Fiber		4.00g	
Total Sugar		2.32g	
Added Sugar		0.35g	
Protein		20.56g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	125.93mg	Iron	2.13mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita Wrap-BC

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53145
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 1/5 Ounce	BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 9IN	1 Each		523610

Preparation Instructions

- Thaw the chicken under refrigeration over night.
- Assemble: tortilla wrap, chicken fajita, cheese
- Wrap, Fold in ends of tortilla and roll from other end until closed
- Offer with shredded lettuce, salsa & sour cream. (Optional)
- Refrigerate until ready to serve
- Hold at 40 Degrees or less

Meal Components (SLE)

Amount Per Serving

Meat	2.250
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		339.82	
Fat		12.76g	
Saturated Fat		7.88g	
Trans Fat		0.00g	
Cholesterol		84.65mg	
Sodium		812.35mg	
Carbohydrates		32.38g	
Fiber		4.00g	
Total Sugar		3.88g	
Added Sugar		0.00g	
Protein		24.94g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	144.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Fish Nugget Wrap-BC

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53146
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD SHAPES 1Z O/R WGRAIN	4 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fish nuggets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 10-12 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 15 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	523291
Cheese, Cheddar Reduced fat, Shredded	1 Fluid Ounce		100012
TORTILLA FLOUR ULTRGR 9IN	1 Each		523610

Preparation Instructions

Heat nuggets at 375 degrees for 8-10 minutes until 165 degrees. Hold in hot pass-thru until ready to serve and assemble wrap.

Hold cheese and lettuce in cold pass-thru at 41 degrees or lower until ready to serve. Hold cheese and lettuce on ice pack when serving.

On line place fish nuggets on wrap and add 1 oz. scoop cheese. Lettuce is optional.

Serve with tartar sauce or ranch.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	3.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 Each

Amount Per Serving			
Calories		450.00	
Fat		17.50g	
Saturated Fat		6.50g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		937.00mg	
Carbohydrates		52.50g	
Fiber		7.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		23.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	85.00mg	Iron	3.90mg

Nutrition - Per 100g

No 100g Conversion Available

Rosy Applesauce

Servings:	23.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53155
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT	3 #10 CAN		271497
GELATIN MIX STRAWB	1 1/2 Cup		524581

Preparation Instructions

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

Hold in cold pass thru until served.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	1.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 23.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		190.86	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		75.22mg	
Carbohydrates		49.00g	
Fiber		6.17g	
Total Sugar		36.65g	
Added Sugar		0.00g	
Protein		0.52g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	15.96mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Sandwich-BC (Commodity Turkey)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53184

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546
TURKEY BRST DELI 40 COMM	3 1/4 Ounce	3.25oz = 2oz crediting of M/MA	110550
Land O'Lakes Yellow American Cheese Slice	1 Slice		499786

Preparation Instructions

- 1. Slice turkey, portion in 3.25 oz. servings.
- 2. Place 3.25 oz. turkey and 1 slice of cheese on bun.
- 3. Serve cold.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		313.75	
Fat		10.06g	
Saturated Fat		5.03g	
Trans Fat		0.00g	
Cholesterol		69.38mg	
Sodium		1011.41mg	
Carbohydrates		28.03g	
Fiber		3.00g	
Total Sugar		4.50g	
Added Sugar		3.00g	
Protein		25.78g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	105.00mg	Iron	2.05mg

Nutrition - Per 100g

No 100g Conversion Available

Italian Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53186
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY ITAL COMBO SLCD	3 Ounce	3oz = 2oz crediting M/MA	199721
Land O'Lakes Yellow American Cheese Slice	1 Slice	1 slice=.5 Crediting M/MA	499786
BUN SUB SLCD WGRAIN 5IN	1 Each		276142

Preparation Instructions

Layer 2 slices pepperoni, 2 slices ham, 2 slices salami, and 1 slice cheese on whole grain hot dog bun.
Hold in cold pass thru at 40 degrees.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		330.00	
Fat		12.80g	
Saturated Fat		4.80g	
Trans Fat		0.00g	
Cholesterol		70.50mg	
Sodium		961.70mg	
Carbohydrates		32.00g	
Fiber		2.00g	
Total Sugar		5.50g	
Added Sugar		18.00g	
Protein		19.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	157.67mg	Iron	3.02mg

Nutrition - Per 100g

No 100g Conversion Available	
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Diced Ham & Cheese Wrap- BC

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53190

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, Cubed Frozen	2 Ounce	1.22 oz portion = 1oz M/MA credit 2 oz portion = 1.5 M/MA credit 2.44oz portion = 2oz M/MA credit	100188-H
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	.25 cup = 1M/MA credit	150250
TORTILLA FLOUR ULTRGR 9IN	1 Each	1 tortilla = 2.25 grain credit	523610

Preparation Instructions

- 1. Portion ham in 2oz. servings.
- 2. Place 2oz. ham and 1/4 cup of cheese on wrap.
- 3. Wrap into torilla
- 4.Serve cold.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		340.66	
Fat		16.78g	
Saturated Fat		10.64g	
Trans Fat		0.00g	
Cholesterol		59.51mg	
Sodium		717.33mg	
Carbohydrates		34.28g	
Fiber		4.00g	
Total Sugar		3.64g	
Added Sugar		0.00g	
Protein		19.20g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	244.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Quesadilla - Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53308

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN	1 Each		231750

Preparation Instructions

- 1. Pan up on a lined bakers sheet pan (14 servings per sheet pan)
 - 2. Heat in combi oven 375 degrees for 8 - 10 minutes
 - 3. Hold in hot Pass thru at 170 degrees until ready to serve
- OPTIONAL: Serve with Salsa on the side

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		280.00	
Fat		8.00g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		660.00mg	
Carbohydrates		38.00g	
Fiber		4.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	200.00mg	Iron	2.70mg

Nutrition - Per 100g

No 100g Conversion Available	
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Lunch Kit - Turkey Ham & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53309

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LUNCH KIT TURKEY HAM CHS	1 Each		588400

Preparation Instructions

Thaw & Serve

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		360.00	
Fat		17.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		720.00mg	
Carbohydrates		33.00g	
Fiber		1.00g	
Total Sugar		8.00g	
Added Sugar		10.00g	
Protein		18.00g	
Vitamin A	200.00mcg	Vitamin C	1.20mg
Calcium	200.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available			
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Lunch Kit - Cheese Pizza Lunch Kit

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53310

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LUNCH KIT PIZZA CHS WGRAIN	1 Each		555960

Preparation Instructions

Thaw & Serve

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		360.00	
Fat		17.00g	
Saturated Fat		9.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		750.00mg	
Carbohydrates		34.00g	
Fiber		4.00g	
Total Sugar		7.00g	
Added Sugar		0.00g	
Protein		13.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	600.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available			
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Lunch Kit- Cheese & Turkey Pepperoni Pizza Lunch Kit

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53311

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LUNCH KIT PIZZA CHS&TKY PEPP	1 Each		588391

Preparation Instructions

Thaw & Serve

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		350.00	
Fat		15.00g	
Saturated Fat		7.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		880.00mg	
Carbohydrates		35.00g	
Fiber		4.00g	
Total Sugar		7.00g	
Added Sugar		2.00g	
Protein		15.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	450.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available			
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Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53339
School:	Otterbein Elementary		

Ingredients

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

Preparation Instructions

Remove hotdog from freezer the night before, place in cooler.

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

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

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

Hold in hot pass thru until served.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		330.00	
Fat		19.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		810.00mg	
Carbohydrates		27.00g	
Fiber		3.00g	
Total Sugar		5.00g	
Added Sugar		4.00g	
Protein		11.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	38.47mg	Iron	2.59mg

Nutrition - Per 100g

No 100g Conversion Available

Apple Crisp

Servings:	35.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-53341
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR WHOLE WHEAT STONE GROUND	2 5/6 Cup	1.5 cups for topping 1.33 cups for filling	330094
OATS QUICK HOT CEREAL	1 3/4 Cup		100800
SPICE CINNAMON GRND	4 Teaspoon	1 tsp. for topping 1 Tbsp. for filling	224723
SPICE NUTMEG GRND	1/2 Tablespoon	Optional	224944
MARGARINE SLD	1 Cup	Softened	733061
SUGAR BROWN MED	2 Cup	UNSPECIFIED	108626
SUGAR BEET GRANUL	2/3 Cup		108588
APPLE SLCD W/P	2 #10 CAN		117773

Preparation Instructions

- Topping:
1. Mix 1.5 cups flour, oats, 1 tsp. cinnamon, nutmeg, and brown sugar. Then cut in the margarine. Mix until crumbly consistency.
- Filling:
1. Mix sugar, 1 Tbsp. cinnamon, and 1.33 cup flour together and set aside.
 2. Mix fruit and water together and stir in the dry Ingredients until thoroughly incorporated.
 3. Put filling in #1 pan.
 4. Top with the topping mixture.
 5. Bake at 325 for 45 minutes
 6. Use a 4 ounce server to serve up apple crisp.
- Keep in warmer until serving time

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.566
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 35.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		225.34	
Fat		5.64g	
Saturated Fat		2.14g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		65.26mg	
Carbohydrates		42.22g	
Fiber		4.39g	
Total Sugar		27.90g	
Added Sugar		3.62g	
Protein		2.02g	
Vitamin A	342.86mcg	Vitamin C	0.00mg
Calcium	5.30mg	Iron	0.50mg

Nutrition - Per 100g

No 100g Conversion Available

Bacon & Egg Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-53342
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5IN	1 Each		741320
BACON TKY CKD	2 Piece		834770
DOUGH BISCUIT WGRAIN	1 Each	BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.250
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		275.56	
Fat		14.26g	
Saturated Fat		6.21g	
Trans Fat		0.07g	
Cholesterol		109.50mg	
Sodium		712.63mg	
Carbohydrates		24.00g	
Fiber		2.60g	
Total Sugar		2.00g	
Added Sugar		1.36g	
Protein		10.47g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	45.58mg	Iron	1.31mg

Nutrition - Per 100g

No 100g Conversion Available

Garlic Biscuit Stick

Servings:	300.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53343
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE SLD	2 Pound	READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn.	733061
SPICE GARLIC POWDER	1/2 Cup		224839
DOUGH BISC STICK 250-1.25Z RICH	300 Each	BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.	149070

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		101.33	
Fat		7.45g	
Saturated Fat		3.96g	
Trans Fat		0.05g	
Cholesterol		0.00mg	
Sodium		173.47mg	
Carbohydrates		13.00g	
Fiber		0.30g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		2.10g	
Vitamin A	160.00mcg	Vitamin C	0.00mg
Calcium	15.99mg	Iron	0.95mg

Nutrition - Per 100g

No 100g Conversion Available

Fish & Cheese on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53344
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions on a paper lined baking pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
Land O'Lakes Reduced Fat Reduced Sodium Yellow American Cheese, Sliced	1 slices	READY_TO_EAT Ready to Eat	499788
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.536
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		332.50	
Fat		10.14g	
Saturated Fat		1.59g	
Trans Fat		0.00g	
Cholesterol		25.54mg	
Sodium		737.50mg	
Carbohydrates		41.14g	
Fiber		5.00g	
Total Sugar		5.07g	
Added Sugar		3.00g	
Protein		16.18g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	3.30mg

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

Servings:	50.00	Category:	Vegetable
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53345
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beans, Vegetarian, Low-sodium, Canned	2 #10 CAN	BAKE	100364
ONION DEHY CHPD	2 Cup		263036
SUGAR BROWN MED	1 Cup	UNSPECIFIED	108626
KETCHUP CAN 33 FCY	2 Cup		820783
MUSTARD YELLOW	1/4 Cup		807651

Preparation Instructions

Mix all ingredients together.
Bake at 350 degrees in convection oven 1 hour.
Hold in hot pass thru until served.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00			
Serving Size: 6.00 Fluid Ounce			
Amount Per Serving			
Calories		138.15	
Fat		0.96g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		250.94mg	
Carbohydrates		27.76g	
Fiber		4.94g	
Total Sugar		11.26g	
Added Sugar		2.56g	
Protein		6.79g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	3.02mg	Iron	0.05mg

Nutrition - Per 100g

No 100g Conversion Available

Powdered Donut Holes- Incomplete Recipe

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53346
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT HOLE WGRAIN .41Z	6 Each		839520

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.400
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving			
Calories		280.00	
Fat		16.00g	
Saturated Fat		7.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		320.00mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		10.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	14.00mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available			
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Smoked Sausage on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53347
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE POLISH CKD 5/	1 Each		260622
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each		270913

Preparation Instructions

- Remove from freezer the day before, put in cooler.
- Put sausages in #1 slotted with a solid pan under it.
- Heat the sausages in steamer to 165 degrees.
- Hold in hot pass thru at 165 degrees or higher until ready to serve.
- Pan up the hot dog buns in #2 pans for serving on the line.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		420.00	
Fat		26.00g	
Saturated Fat		9.00g	
Trans Fat		0.50g	
Cholesterol		60.00mg	
Sodium		1060.00mg	
Carbohydrates		26.00g	
Fiber		3.00g	
Total Sugar		5.00g	
Added Sugar		4.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.10mg
Calcium	35.60mg	Iron	2.94mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53348
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 1/5 Ounce	Steam meat in #2 long pan. BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 8IN	1 Each		882700

Preparation Instructions

Thaw the chicken under refrigeration over night.
Assemble: tortilla wrap, chicken fajita, cheese
Wrap, Fold in ends of tortilla and roll from other end until closed
Offer with shredded lettuce, salsa & sour cream. (Optional)
Refrigerate until ready to serve
Hold at 40 Degrees or less

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		339.82	
Fat		13.26g	
Saturated Fat		7.88g	
Trans Fat		0.00g	
Cholesterol		84.65mg	
Sodium		812.35mg	
Carbohydrates		32.38g	
Fiber		4.00g	
Total Sugar		3.88g	
Added Sugar		0.00g	
Protein		24.94g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	144.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Garlic Breadstick

Servings:	300.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53349
School:	Otterbein Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE SLD	6 Pound	READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn.	733061
SPICE PAPRIKA	3 Tablespoon		518331
SPICE GARLIC POWDER	1/2 Cup		224839
BREADSTICK WGRAIN 1Z	300 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

Preparation Instructions

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

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		134.00	
Fat		8.04g	
Saturated Fat		2.88g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		165.40mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		2.00g	
Vitamin A	480.00mcg	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Bosco Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53499

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6IN	2 Each		235411

Preparation Instructions

CONVECTION

Convection Oven

1. Preheat oven to 400°F.
2. Place Bosco Sticks on a baking sheet.

THAWED: 7-9 minutes.

Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time andor temperature as necessary.

THAW

Thawing Instructions

1. Thaw before baking.
2. Keep Bosco Sticks covered while thawing
3. Bosco Sticks have 8 days shelf life when refrigerated.

Oven temperatures may vary.

Adjust baking time andor temperature as necessary.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		300.00	
Fat		10.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		440.00mg	
Carbohydrates		34.00g	
Fiber		4.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	444.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Donut Holes - Plain

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53500

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT HOLE WGRAIN .41Z	6 Each		839520

Preparation Instructions

- 6 donut holes = 2 Grain
1. Place on lined sheet pan and thaw for 30-60 minutes at room temperature.
 2. Heat in oven at 375 F for 2-3 minutes.
 3. Finish: Can serve plain, glaze or roll in granulated sugar

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	2.400
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 6.00 Each			
Amount Per Serving			
Calories		280.00	
Fat		16.00g	
Saturated Fat		7.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		320.00mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		10.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	14.00mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available	
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(Cinni Mini) Pillsbury Cinnamon Mini Pull Apart

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-53501

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

Heat & Serve: Heat frozen Mini Cinnis in ovenable pouch per directions below:

Oven: Preheat oven to 350° F. Place pouches flat on a baking sheet and heat per chart below:

HEATING CHART:

Convection Oven: 5-7 minutes ****DO NOT** place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load.

Conventional Oven: 10-12 minutes

Warming Unit: Preheat Warming Unit to 150° F. Heat for 1 hour & 30 minutes.

Microwave: Place one pouch in microwave and heat on HIGH for 15 seconds. If needed, additional time can be added in 5 second increments. LET STAND one minute before removing from microwave. CAUTION: Pouch and product can be very hot! Use caution when handling and eating.

Thaw & Serve: Thaw at room temperature for 90 minutes prior to serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Maple Waffle Sandwich - Bake Crafters

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-53502

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND CHIX MAPLE WAFFLE WGRAIN IW 3Z	1 Each		497498

Preparation Instructions

Follow packaging instructions.

FROM THAWED: Heat product at 350 degrees F for 10-12 minutes.

FROM FROZEN: Heat product at 350 degrees F for 18-20 minutes.

Product is in ovenable film, it is not necessary to remove from film before heating.

Meal Components (SLE)

Amount Per Serving	
Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		170.00	
Fat		6.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		430.00mg	
Carbohydrates		21.00g	
Fiber		1.00g	
Total Sugar		5.00g	
Added Sugar		3.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.40mg

Nutrition - Per 100g

No 100g Conversion Available			
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Muffin - Assorted Flavors (Gordon Choice Fully Baked)

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53503

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW	1 Each		280021
MUFFIN BAN WGRAIN IW	1 Each		280030
MUFFIN CHOC WGRAIN IW	1 Each		280001

Preparation Instructions

1 muffin is 1 serving. 3 different flavor options.
Thaw and Serve

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		176.67	
Fat		8.33g	
Saturated Fat		1.83g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		230.00mg	
Carbohydrates		24.00g	
Fiber		0.00g	
Total Sugar		13.00g	
Added Sugar		12.33g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	15.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Calzone - Pepperoni

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53505

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN	1 Each		135191

Preparation Instructions

Follow packaging instructions.

Cook for 10-12 minutes in a 350° F convection oven.

Cook to an internal temperature of 165°F as measured by a food thermometer.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		350.00	
Fat		14.00g	
Saturated Fat		7.00g	
Trans Fat		0.50g	
Cholesterol		40.00mg	
Sodium		540.00mg	
Carbohydrates		26.00g	
Fiber		1.00g	
Total Sugar		6.00g	
Added Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	369.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available	
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Pizza Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53506

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD	2 Each		789310

Preparation Instructions

CONVECTION OVEN:
PREHEAT OVEN TO 375°F.
BAKE ON PARCHMENT LINED PAN 10 - 15 MINUTES.
NOTE: DUE TO OVEN VARIANCES, COOKING TIMES AND TEMPERATURES MAY REQUIRE ADJUSTMENT.
PRODUCT MUST BE COOKED UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F.
OPTIONAL: Serve with Marinara Sauce

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		300.00	
Fat		12.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		460.00mg	
Carbohydrates		32.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	360.00mg	Iron	2.40mg

Nutrition - Per 100g

No 100g Conversion Available	
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Quesadilla - Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53508

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA PIZZA CHS WGRAIN	1 Each		231771

Preparation Instructions

- 1. Pan up on a lined bakers sheet pan (14 servings per sheet pan)
 - 2. Heat in combi oven 375 degrees for 8 - 10 minutes
 - 3. Hold in hot Pass thru at 170 degrees until ready to serve
- OPTIONAL: Serve with Salsa on the side

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		300.00	
Fat		10.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		670.00mg	
Carbohydrates		39.00g	
Fiber		4.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	320.00mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available	
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Egg & Cheese Omelet on a Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-53510

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	1 Each		240080
BISCUIT WGRAIN EZ SPLIT	1 Each		631902

Preparation Instructions

Egg Omelet:

Bake:

Preheat Temp 350°F

Time from Frozen 34 - 39 min

Time from Thawed 18 - 22 min

Preheat oven. Place a single layer of product in a full-size steamer pan sprayed with non-stick cooking spray; Bake until thoroughly heated.

Convection: Preheat Temp 250°F; Time from Frozen 19 - 22 min; Time from Thawed 15 - 18 min; Place a single layer of product in full-size steamer pan sprayed with non-stick cooking spray; do not cover. Bake until thoroughly heated.

Microwave: Time from Frozen 65 - 75 sec; Time from Thawed 30 - 40 sec; Place product in ungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power (1200 watt microwave).

Steam: Time from Frozen 9 min; Time from Thawed 5 min; Place single layer of product in an ungreased full-size steamer pan; do not cover.

Steam: Place full load of heated product in a steam table pan. Set temperature at medium. Hold up to 1 hour maximum.

BISCUIT:

Place the white bakeable tray on a sheet pan for stability. Heating times will vary by oven type/microwave wattage and quantity.

Heating Instructions:

Convection Oven: 325°F, 6-7 minutes.

Standard/Reel Oven: 375°F, 8-10 minutes.

Food Warmer: 150°F, 50-60 minutes.

Microwave: 1 biscuit – 15 seconds; 2 biscuits – 20 seconds; 3 biscuits – 30 seconds; 4 biscuits – 40 seconds; 5 biscuits – 50 seconds.

1. Bake both egg and biscuit seperatly.
- 2.
3. Hold in hot pass thru until ready to serve.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		340.00	
Fat		20.00g	
Saturated Fat		10.50g	
Trans Fat		0.00g	
Cholesterol		165.00mg	
Sodium		710.00mg	
Carbohydrates		28.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		11.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	253.00mg	Iron	2.50mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-53515
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
BISCUIT WGRAIN EZ SPLIT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY. BAKING INSTRUCTIONS PANNING FULL SHEET HALF SHEET (graphic) (graphic) 7 X 10 (70 BISCUITS) 5 X 7 (35 BISCUITS) OVEN TEMP. TIME TIME STANDARD 375°F 26-30 M 23-27 M RACK 350°F 19-27 M 17-25 M CONVECTION 325°F 17-21 M 15-19 M ROTATE PAN HALFWAY THROUGH BAKE TIME	631902

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		315.00	
Fat		14.50g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		12.50mg	
Sodium		625.00mg	
Carbohydrates		33.00g	
Fiber		3.50g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		11.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	191.00mg	Iron	2.50mg

Nutrition - Per 100g

No 100g Conversion Available