

Cookbook for

Created by HPS Menu Planner

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Steak Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29531
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

- Build Recipe
- Bottom Bun
- Burger
- Cheese
- Top Bun

Meal Components (SLE)

Amount Per Serving

Meat	3.250
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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		395.00	
Fat		20.00g	
Saturated Fat		8.50g	
Trans Fat		0.00g	
Cholesterol		72.50mg	
Sodium		535.00mg	
Carbohydrates		26.00g	
Fiber		3.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		27.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	111.50mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty on Bun

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29532
School:	Taylor School District		

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 WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

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: 0.00

Amount Per Serving			
Calories		380.00	
Fat		15.50g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		620.00mg	
Carbohydrates		41.00g	
Fiber		6.00g	
Total Sugar		5.00g	
Added Sugar		0.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty with Cheese on Bun

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29533
School:	Taylor School District		

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 WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
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: 0.00			
Amount Per Serving			
Calories		435.00	
Fat		20.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		37.50mg	
Sodium		845.00mg	
Carbohydrates		42.00g	
Fiber		6.00g	
Total Sugar		5.50g	
Added Sugar		0.00g	
Protein		23.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	141.50mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available	
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Spicy Chicken Patty on WG Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29534
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOTSPCY WGRAIN 3.49Z	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.	327080
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	2.500
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

Amount Per Serving			
Calories		425.00	
Fat		19.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		32.50mg	
Sodium		755.00mg	
Carbohydrates		41.00g	
Fiber		5.00g	
Total Sugar		5.50g	
Added Sugar		1.00g	
Protein		22.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	141.50mg	Iron	3.00mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Patty w/Cheese on WG Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29535
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOTSPCY WGRAIN 3.49Z	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.	327080
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
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

Amount Per Serving			
Calories		425.00	
Fat		19.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		32.50mg	
Sodium		755.00mg	
Carbohydrates		41.00g	
Fiber		5.00g	
Total Sugar		5.50g	
Added Sugar		1.00g	
Protein		22.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	141.50mg	Iron	3.00mg

Nutrition - Per 100g

No 100g Conversion Available

Pulled Pork Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29536
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG	3 Ounce	BAKE Fully cooked. Simply heat and serve.	632160
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810

Preparation Instructions

No Preparation Instructions available.

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: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		350.00	
Fat		15.00g	
Saturated Fat		5.25g	
Trans Fat		0.00g	
Cholesterol		75.00mg	
Sodium		615.00mg	
Carbohydrates		28.00g	
Fiber		3.00g	
Total Sugar		7.00g	
Added Sugar		3.00g	
Protein		25.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.54mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Smash Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29537
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD	5 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
POTATO MASHED SEAS	3 Ounce	BOIL STOVE TOP: COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN- BAG METHOD.	249106
GRAVY MIX CHIX	1 Ounce	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	242390
CORN	1/2 Cup		120483

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	1.300

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		384.00	
Fat		13.60g	
Saturated Fat		2.10g	
Trans Fat		0.00g	
Cholesterol		38.00mg	
Sodium		2113.00mg	
Carbohydrates		55.50g	
Fiber		4.70g	
Total Sugar		4.20g	
Added Sugar		0.00g	
Protein		13.30g	
Vitamin A	100.00mcg	Vitamin C	0.00mg
Calcium	36.00mg	Iron	0.96mg

Nutrition - Per 100g

No 100g Conversion Available

Pork Carnita Bowls

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29539
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ DRY PKG	2 Ounce	BAKE Fully cooked. Simply heat and serve.	632160
RICE MEXICAN FIESTA 6-25.9Z UBEN	1 Cup		473006
VEGETABLE MIX FAJITA CUT	2 Ounce		605565

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	1.500
Grain	1.500
Fruit	0.000
GreenVeg	0.250
RedVeg	0.250
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		383.70	
Fat		9.80g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		50.00mg	
Sodium		1168.10mg	
Carbohydrates		57.00g	
Fiber		5.00g	
Total Sugar		10.00g	
Added Sugar		2.00g	
Protein		19.70g	
Vitamin A	679.95mcg	Vitamin C	18.12mg
Calcium	75.80mg	Iron	4.77mg

Nutrition - Per 100g

No 100g Conversion Available	
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Tuna & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29540
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TUNA SOLID LT IN WTR	1 Cup		103322
DRESSING SALAD LT	1 Tablespoon	READY_TO_EAT This ready-to-use lite dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or a custom base to your own signature sauce.	429422
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BREAD WHL WHE PULLMAN SLCD	2 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	710650

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.500
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

Amount Per Serving			
Calories		521.20	
Fat		17.00g	
Saturated Fat		4.90g	
Trans Fat		0.00g	
Cholesterol		134.50mg	
Sodium		1307.80mg	
Carbohydrates		28.00g	
Fiber		4.00g	
Total Sugar		4.50g	
Added Sugar		2.00g	
Protein		65.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	181.66mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29541
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD CHIX DELI	3 Ounce		139030
LETTUCE LEAF GRN WASHED TRMD	1 Cup		702595
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Wrap
3 ounces of Tuna
Handful of Romaine Lettuce
**
In a 3 compartment container:
Wrap, Whole Fruit

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
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: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories	1679.04		
Fat	90.92g		
Saturated Fat	17.64g		
Trans Fat	0.00g		
Cholesterol	272.73mg		
Sodium	4924.65mg		
Carbohydrates	140.91g		
Fiber	6.50g		
Total Sugar	76.73g		
Added Sugar	72.73g		
Protein	71.14g		
Vitamin A	2665.80mcg	Vitamin C	3.31mg
Calcium	230.87mg	Iron	4.13mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tender Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29543
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC	3 Piece	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
LETTUCE LEAF GRN WASHED TRMD	1/2 Cup		702595
TOMATO 6X6 LRG	1/2 Cup		199001
Sliced American Cheese	1 Ounce		100018
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

- Wrap
- 3 Chicken Tenders (Sliced)
- 1 Slice of American Cheese
- 1 Tomato Slice (cut in half)
- Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll (1WG)

Meal Components (SLE)

Amount Per Serving

Meat	7.000
Grain	6.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
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		698.90	
Fat		33.25g	
Saturated Fat		11.55g	
Trans Fat		0.00g	
Cholesterol		50.00mg	
Sodium		859.55mg	
Carbohydrates		71.00g	
Fiber		10.35g	
Total Sugar		8.50g	
Added Sugar		1.00g	
Protein		28.05g	
Vitamin A	2082.60mcg	Vitamin C	13.99mg
Calcium	178.48mg	Iron	4.40mg

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken with Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29572
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	Cook Chicken according to recipe	185033
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BUN HOT DOG WHEAT WHL 12-12CT GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517830

Preparation Instructions

Cook Chicken, place on bottom hamburger bun, place cheese on top of chicken then place the top hamburger bun on chicken

Meal Components (SLE)

Amount Per Serving	
Meat	2.750
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		270.00	
Fat		8.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		72.50mg	
Sodium		745.00mg	
Carbohydrates		21.00g	
Fiber		3.00g	
Total Sugar		3.50g	
Added Sugar		0.00g	
Protein		29.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	111.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Pasta Alfredo

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29574
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
ENTREE MACAR & 3CHS 6-5 JTM	5 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.	149193

Preparation Instructions

Dice Chicken, add to 3 cheese pasta mix
Keep warm for service

Meal Components (SLE)

Amount Per Serving

Meat	3.920
Grain	0.830
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		381.67	
Fat		15.83g	
Saturated Fat		7.75g	
Trans Fat		0.00g	
Cholesterol		101.67mg	
Sodium		1057.50mg	
Carbohydrates		24.33g	
Fiber		1.67g	
Total Sugar		2.50g	
Added Sugar		0.00g	
Protein		37.17g	
Vitamin A	513.33mcg	Vitamin C	0.00mg
Calcium	333.00mg	Iron	1.83mg

Nutrition - Per 100g

No 100g Conversion Available

Dynamite Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29575
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
DRESSING RNCH CHIPOTLE	2 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.	166741

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

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

Amount Per Serving			
Calories		450.00	
Fat		27.00g	
Saturated Fat		7.00g	
Trans Fat		0.00g	
Cholesterol		52.50mg	
Sodium		870.00mg	
Carbohydrates		28.00g	
Fiber		4.00g	
Total Sugar		5.50g	
Added Sugar		0.00g	
Protein		22.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	128.50mg	Iron	2.80mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29576
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
TURKEY BRGR CKD 2.75Z 3-10 JENNO	1	BAKE	511265

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

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			
Amount Per Serving			
Calories		140.00	
Fat		1.50g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		180.00mg	
Carbohydrates		25.00g	
Fiber		3.00g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		6.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available	
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Philly Cheesesteak

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29578
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF STK PHLL SEAS CKD 2.86Z 6- 5 JTM	1 Each	BAKE PRODUCT SHOULD BE KEPT FROZEN AND HEATED FROM A FROZEN STATE.- Preheat oven to 350°F- Line full size sheet pan with parchment paper.- Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350°F for 8-10 minutes until product reaches 140°F for 15 seconds and hold hot.- Continue with recipe preparation as directed.	720861
VEGETABLE MIX FAJITA CUT	2 Ounce		605565

Preparation Instructions

Build:
WG SUB Bun
1 Slice White American Cheese
3 Ounces of Philly Beef
2 Ounces of Fajita Veggies
Wrapped
Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.200
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		403.10	
Fat		15.40g	
Saturated Fat		6.40g	
Trans Fat		0.52g	
Cholesterol		52.50mg	
Sodium		858.50mg	
Carbohydrates		45.00g	
Fiber		6.00g	
Total Sugar		12.50g	
Added Sugar		4.00g	
Protein		22.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	184.50mg	Iron	4.16mg

Nutrition - Per 100g

No 100g Conversion Available

Tuna & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29579
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TUNA SOLID LT IN WTR	1 Cup		103322
DRESSING SALAD LT	1 Tablespoon	READY_TO_EAT This ready-to-use lite dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or a custom base to your own signature sauce.	429422
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.500
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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		691.20	
Fat		24.00g	
Saturated Fat		8.90g	
Trans Fat		0.00g	
Cholesterol		134.50mg	
Sodium		1567.80mg	
Carbohydrates		53.00g	
Fiber		6.00g	
Total Sugar		6.50g	
Added Sugar		0.00g	
Protein		66.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	228.66mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Grilled Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29580
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	Cook Chicken according to recipe	185033
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG	1 Cup		462551
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
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		520.40	
Fat		16.50g	
Saturated Fat		7.10g	
Trans Fat		0.00g	
Cholesterol		72.50mg	
Sodium		1082.80mg	
Carbohydrates		60.00g	
Fiber		9.20g	
Total Sugar		10.50g	
Added Sugar		0.00g	
Protein		34.70g	
Vitamin A	5593.10mcg	Vitamin C	26.54mg
Calcium	252.01mg	Iron	3.95mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken on a Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29581
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z	1 Each	BAKE Appliances vary, adjust accordingly.Conventional Oven10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly.Convection Oven6-8 minutes at 375°F from frozen.	645080
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	1.000
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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		267.70	
Fat		11.90g	
Saturated Fat		5.50g	
Trans Fat		0.07g	
Cholesterol		14.50mg	
Sodium		596.20mg	
Carbohydrates		29.00g	
Fiber		4.10g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		10.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	48.58mg	Iron	2.18mg

Nutrition - Per 100g

No 100g Conversion Available

Egg & Cheese on English Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29582
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG PTY RND 3.5IN	1 Each		741320
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

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: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		235.00	
Fat		10.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		107.50mg	
Sodium		605.00mg	
Carbohydrates		23.00g	
Fiber		1.00g	
Total Sugar		1.50g	
Added Sugar		0.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	189.50mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available	
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Egg, Sausage & Cheese on English Muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29583
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG PTY RND 3.5IN	1 Each		741320
SAUSAGE PTY CKD IQF 2Z	1 Each	BAKE KEEP FROZEN Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	112630
CHEESE AMER 160CT SLCD R/F	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	722360

Preparation Instructions

No Preparation Instructions available.

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

Amount Per Serving			
Calories		455.00	
Fat		29.50g	
Saturated Fat		10.25g	
Trans Fat		0.00g	
Cholesterol		152.50mg	
Sodium		1070.00mg	
Carbohydrates		23.00g	
Fiber		1.00g	
Total Sugar		1.50g	
Added Sugar		0.00g	
Protein		21.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	224.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Hamburger, Classic

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29584
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270

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

Amount Per Serving			
Calories		250.00	
Fat		6.50g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		450.00mg	
Carbohydrates		26.00g	
Fiber		4.00g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	2.80mg

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29585
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

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			
Amount Per Serving			
Calories		300.00	
Fat		11.00g	
Saturated Fat		4.50g	
Trans Fat		0.00g	
Cholesterol		47.50mg	
Sodium		670.00mg	
Carbohydrates		27.00g	
Fiber		4.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		22.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	128.50mg	Iron	2.80mg

Nutrition - Per 100g

No 100g Conversion Available	
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Turkey Hummus Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29586
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
TURKEY BRST SLCD OVN RSTD	3 Ounce		689541
TOMATO ROMA LRG	1 Slice		462551
HUMMUS ORIG	2 Ounce		209902
Cheese, American, White, Pasteurized, Sliced	1 Slice		51547
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Wrap

1 Ounce of Hummus

3 Slices of Turkey

1 Slice of White American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.892
Grain	3.500
Fruit	0.000
GreenVeg	1.000
RedVeg	0.125
OtherVeg	0.000
Beans, Peas, and Lentils	0.130
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	592.81
Fat	22.78g
Saturated Fat	9.53g
Trans Fat	0.00g
Cholesterol	66.38mg
Sodium	1344.24mg
Carbohydrates	62.87g
Fiber	10.28g
Total Sugar	8.62g
Added Sugar	1.00g
Protein	35.02g
Vitamin A 8374.83mcg**	Vitamin C 6.84mg**
Calcium 172.27mg**	Iron 3.98mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey BLT Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29587
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
TURKEY BRST SLCD OVN RSTD	3 Slice		689541
TOMATO ROMA LRG	1/2 Cup		462551
BACON TKY CKD	2 Slice		834770
Sliced American Cheese	1 Slice		100018
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

- Sub Bun
- 3 Slices of Turkey
- 2 Slices of Bacon
- 1 Slice of American Cheese
- 1 Tomato Slice (cut in half)
- Handful of Romaine Lettuce

**

In a 3 compartment container:
Sub, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.388
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
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		501.30	
Fat		17.52g	
Saturated Fat		7.65g	
Trans Fat		0.00g	
Cholesterol		55.62mg	
Sodium		1038.01mg	
Carbohydrates		57.50g	
Fiber		9.10g	
Total Sugar		9.00g	
Added Sugar		0.36g	
Protein		28.85g	
Vitamin A	8937.10mcg	Vitamin C	16.09mg
Calcium	167.02mg	Iron	3.29mg

Nutrition - Per 100g

No 100g Conversion Available

Greek Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29588
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	Cook Chicken according to recipe	185033
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG	1/2 Cup		462551
CHEESE FETA CRMBL	1/4 Cup	READY_TO_EAT Ready to Eat	716685
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Sliced Chicken, Cheese, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
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	534.20
Fat	18.80g
Saturated Fat	8.55g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	968.30mg
Carbohydrates	56.50g
Fiber	8.10g
Total Sugar	8.50g
Added Sugar	0.00g
Protein	35.40g
Vitamin A	5143.40mcg
Vitamin C	14.21mg
Calcium	184.51mg
Iron	3.71mg

Nutrition - Per 100g

No 100g Conversion Available

Italian Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29590
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG	1/2 Cup		462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD	1 Ounce		556121
TORTILLA WHL WHE 12IN	1 Each		838641
PEPPERONI SLCD BOLD 14/Z	1 Ounce	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	702691
TURKEY BRST SLCD WHT 1/2Z	1 Slice		244190

Preparation Instructions

Wrap
2 Slices of Turkey Ham
2 Slices of Turkey
3 Pepperoni
1 Slice of American Cheese
1 Tomato Slice (cut in half)
Handful of Romaine Lettuce
**

In a 3 compartment container:
Wrap, Italian, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

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	595.21
Fat	29.18g
Saturated Fat	12.21g
Trans Fat	0.50g
Cholesterol	74.61mg
Sodium	1856.83mg
Carbohydrates	59.50g
Fiber	8.10g
Total Sugar	11.00g
Added Sugar	0.00g
Protein	24.31g
Vitamin A 4843.40mcg	Vitamin C 14.21mg
Calcium 247.01mg	Iron 3.37mg

Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29591
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD	3 Ounce	3 Slices	556121
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Wrap
3 Sliced Turkey Ham
1 Slice White American Cheese,
1 Tomato Slice (cut in half)
Handful of Romaine Lettuce
In 3 compartment container:
Sandwich, Dressing Packet, Whole Fruit

Meal Components (SLE)

Amount Per Serving

Meat	2.461
Grain	3.500
Fruit	0.000
GreenVeg	1.000
RedVeg	0.500
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		499.14	
Fat		18.66g	
Saturated Fat		7.99g	
Trans Fat		0.00g	
Cholesterol		71.32mg	
Sodium		1609.61mg	
Carbohydrates		59.10g	
Fiber		8.35g	
Total Sugar		10.29g	
Added Sugar		0.00g	
Protein		24.68g	
Vitamin A	8423.56mcg	Vitamin C	7.64mg
Calcium	256.36mg	Iron	3.70mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29592
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce		381403
TURKEY BRST SLCD OVN RSTD	3 Ounce		689541
TOMATO ROMA LRG	1 Ounce		462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Wrap

3 Slices of Turkey

1 Slice of American Cheese

1 Tomato Slice (cut in half)

Handful of Romaine Lettuce

**

In a 3 compartment container:

Wrap, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.569
Grain	3.500
Fruit	0.000
GreenVeg	1.000
RedVeg	0.158
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		463.86	
Fat		14.80g	
Saturated Fat		7.03g	
Trans Fat		0.00g	
Cholesterol		53.88mg	
Sodium		1154.53mg	
Carbohydrates		55.10g	
Fiber		8.35g	
Total Sugar		7.29g	
Added Sugar		0.00g	
Protein		29.57g	
Vitamin A	8423.56mcg	Vitamin C	7.64mg
Calcium	239.36mg	Iron	3.00mg

Nutrition - Per 100g

No 100g Conversion Available

Veggie Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29593
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG	1 Slice		462551
CUCUMBER SUPER SELECT	3 Slice		592323
PEPPERS GRN STRP 3/16IN	1/2 Cup		442151
TORTILLA WRP 12IN WHT	1 Each	GRILL After product has reached room temperature, fluff and individually separate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds. MICROWAVE After product has reached room temperature, fluff and individually separate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times). STEAM After product has reached room temperature, fluff and individually separate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.	769045
CHEESE AMER WHT 160CT SLCD	2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
HUMMUS ORIG	1 Ounce		209902

Preparation Instructions

- Wrap
- 1 ounce of Hummus
 - 2 Slice of American Cheese

- 1 Tomato Slice (cut in half)
- 3 Cucumber Slices (cut in half)
- 4 Green Pepper Strip (cut in strips)
- Handful of Romaine Lettuce
- **

In a 3 compartment container:
Wrap, Pickle, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving	
Meat	1.375
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.125
OtherVeg	0.094
Beans, Peas, and Lentils	0.065
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		475.70	
Fat		20.05g	
Saturated Fat		8.06g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		1337.18mg	
Carbohydrates		63.63g	
Fiber		5.53g	
Total Sugar		6.50g	
Added Sugar		0.50g	
Protein		14.95g	
Vitamin A	4575.53mcg	Vitamin C	65.31mg
Calcium	272.96mg	Iron	4.34mg

Nutrition - Per 100g

No 100g Conversion Available	
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House Salad Entree

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29594
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO ROMA LRG	1 Cup		462551
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
CUCUMBER SUPER SELECT	1 Cup		592323
PEPPERS GRN STRP 3/16IN	1/2 Cup		442151
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup		150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010

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	1.000
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		403.30	
Fat		26.75g	
Saturated Fat		13.65g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		818.85mg	
Carbohydrates		26.50g	
Fiber		5.45g	
Total Sugar		12.00g	
Added Sugar		0.00g	
Protein		15.45g	
Vitamin A	10062.45mcg	Vitamin C	90.72mg
Calcium	487.47mg	Iron	2.03mg

Nutrition - Per 100g

No 100g Conversion Available

House Salad w Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29595
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup	2 Cups	381403
CUCUMBER SUPER SELECT	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
CHIX BRST FLLT GRLLD 3Z	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
ROLL YEAST WHE WGRAIN 1.5Z	1 Each		233140
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
TOMATO GRAPE	4 Each		749041

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.667
OtherVeg	0.125
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	541.00**
Fat	24.20g**
Saturated Fat	9.00g**
Trans Fat	0.00g**
Cholesterol	110.00mg**
Sodium	1297.60mg**
Carbohydrates	46.00g**
Fiber	4.00g**
Total Sugar	11.50g**
Added Sugar	1.00g**
Protein	36.20g**
Vitamin A 8212.40mcg**	Vitamin C 4.36mg**
Calcium 279.06mg**	Iron 4.01mg**

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w/Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29596
School:	Taylor School District		

Ingredients

Description	Measurement		Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup	2 Cups		381403
CUCUMBER SUPER SELECT	4 Slice			592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted		150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!		825010
TURKEY HAM DCD 2-5 JENNO	2 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This product is fully cooked and is "Ready To Eat".		202150
TOMATO GRAPE	4 Each			749041
EGG HARD CKD PLD DRY PK	1 Each			853800
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.		661022
ROLL YEAST WHE WGRAIN 1.5Z	1 Each			233140

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	4.329
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.667
OtherVeg	0.125
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	537.51**
Fat	28.69g**
Saturated Fat	10.66g**
Trans Fat	0.00g**
Cholesterol	246.58mg**
Sodium	1195.16mg**
Carbohydrates	46.00g**
Fiber	4.00g**
Total Sugar	12.50g**
Added Sugar	1.00g**
Protein	25.18g**
Vitamin A 8212.40mcg**	Vitamin C 5.69mg**
Calcium 289.06mg**	Iron 6.67mg**

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w/Turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29597
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup	2 Cups	381403
CUCUMBER SUPER SELECT	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
TURKEY BRST DCD	2 Ounce		451300
TOMATO GRAPE	4 Each		749041
EGG HARD CKD PLD DRY PK	1 Each		853800
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
ROLL YEAST WHE WGRAIN 1.5Z	1 Each		233140

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	4.020
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.667
OtherVeg	0.125
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	536.92**
Fat	27.21g**
Saturated Fat	10.26g**
Trans Fat	0.00g**
Cholesterol	240.41mg**
Sodium	1263.62mg**
Carbohydrates	47.53g**
Fiber	4.00g**
Total Sugar	12.50g**
Added Sugar	1.00g**
Protein	27.87g**
Vitamin A 8212.40mcg**	Vitamin C 4.36mg**
Calcium 289.06mg**	Iron 4.19mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29977
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722330
SALSA 103Z	1/2 Ounce	READY_TO_EAT None	452841
SOUR CREAM CUP	1 Each		126400
CHEESE BLND CHED/MONTRY JK SHRD	1/2 Cup	READY_TO_EAT None	712131
CHIP TORTL RND YEL	1 3/4 Ounce		163020

Preparation Instructions

Open Bag, use 3 oz scoop for Beef, 2 oz scoop for cheese, 1 oz scoop for salsa, sour cream on side

Meal Components (SLE)

Amount Per Serving

Meat	3.890
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.290
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		592.03	
Fat		35.42g	
Saturated Fat		17.58g	
Trans Fat		0.00g	
Cholesterol		102.18mg	
Sodium		860.76mg	
Carbohydrates		44.73g	
Fiber		5.39g	
Total Sugar		3.23g	
Added Sugar		0.33g	
Protein		30.61g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	539.07mg	Iron	3.96mg

Nutrition - Per 100g

No 100g Conversion Available

Meatball Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29978
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	4 Each	BAKE KEEP FROZENCONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.STOVE TOP: Add frozen meatballs or crumbles to sauce. Summer in covered pan for approximately 40 m inutes at 180-200 degrees F.	135071
CHEESE MOZZ SHRD	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170
SAUCE MARINARA A/P	2 Ounce	READY_TO_EAT None	592714
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.600
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	2.840
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		669.60	
Fat		28.50g	
Saturated Fat		10.54g	
Trans Fat		0.48g	
Cholesterol		60.40mg	
Sodium		2297.20mg	
Carbohydrates		67.00g	
Fiber		10.80g	
Total Sugar		26.80g	
Added Sugar		4.00g	
Protein		37.40g	
Vitamin A	5.60mcg	Vitamin C	0.80mg
Calcium	580.40mg	Iron	7.60mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Soft Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29979
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY TACO MEAT FC	3 Ounce		768230
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
LETTUCE SHRD TACO 1/8CUT	1/4 Cup		242489
TOMATO ROMA DCD 3/8IN	1/4 Ounce		786543
SALSA 103Z	1 Ounce	READY_TO_EAT None	452841
SOUR CREAM CUP	1 Each		126400
TORTILLA WRP 12 HNY WHEAT 6-12 TYS	1 Piece	GRILL After product has reached room temperature, fluff and individually seperate each wrap. Grill Heat grill to 400°F. Heat wraps on each side for five seconds. MICROWAVE After product has reached room temperature, fluff and individually seperate each wrap. Microwave Stack no more than six wraps and heat 30-45 seconds on high (microwaves vary for power settings and times). STEAM After product has reached room temperature, fluff and individually seperate each wrap. Steam Cabinet Return wraps to bag and place in steam cabinet. Stack no more than three dozen high. Heat to 160°F. Do not keep in steam cabinet more than three hours.	768995

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.053
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.083
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		593.38	
Fat		26.49g	
Saturated Fat		13.00g	
Trans Fat		0.00g	
Cholesterol		104.82mg	
Sodium		1405.00mg	
Carbohydrates		59.74g	
Fiber		3.25g	
Total Sugar		6.17g	
Added Sugar		0.67g	
Protein		29.03g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	353.15mg	Iron	4.79mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken BLT Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29980
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE PREPARATION: Appliances vary, adjust accordingly. Microwave Oven From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	185033
BACON TKY CKD	1 Ounce		834770
LETTUCE SHRD TACO 1/8CUT	1/4 Cup		242489
TOMATO SLCD 1/4IN	1/2 Cup		786535
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

Sliced Chicken, Turkey Bacon, Lettuce, Sliced Tomato on a Whole Grain Sub

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.083
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		418.70	
Fat		13.20g	
Saturated Fat		3.05g	
Trans Fat		0.00g	
Cholesterol		95.00mg	
Sodium		1206.17mg	
Carbohydrates		34.00g	
Fiber		3.27g	
Total Sugar		6.83g	
Added Sugar		5.00g	
Protein		38.80g	
Vitamin A	749.70mcg	Vitamin C	12.33mg
Calcium	80.50mg	Iron	3.61mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Smash Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29981
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASHED SEAS	1 Ounce	BOIL STOVE TOP: COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	249106
GRAVY MIX CHIX	1 Tablespoon	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	242390
CORN	1 Cup		120483
CHIX BRST CHNK HT&SPCY WGRAIN	4 Piece	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 16-19 minutes. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 10-13 minutes.	561291

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	2.100

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		343.00	
Fat		11.70g	
Saturated Fat		1.70g	
Trans Fat		0.00g	
Cholesterol		36.00mg	
Sodium		786.00mg	
Carbohydrates		47.00g	
Fiber		5.40g	
Total Sugar		7.40g	
Added Sugar		1.00g	
Protein		19.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.00mg	Iron	1.08mg

Nutrition - Per 100g

No 100g Conversion Available

Egg & Cheese on Bagel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29982
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5IN	1 Each		741320
BAGEL WHT WGRAIN 2Z	1 Each		230264
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

Preparation Instructions

No Preparation Instructions available.

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: 1.00			
Serving Size: 1.00			
Amount Per Serving			
Calories		265.00	
Fat		10.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		107.50mg	
Sodium		495.00mg	
Carbohydrates		30.00g	
Fiber		4.00g	
Total Sugar		5.50g	
Added Sugar		5.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	129.50mg	Iron	1.20mg

Nutrition - Per 100g

No 100g Conversion Available

Egg, Sausage & Cheese on Bagel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-29983
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY RND 3.5IN	1 Each		741320
SAUSAGE PTY STHRN 1.33Z	1 Each	BAKE KEEP FROZENPlace patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
BAGEL WHT WGRAIN 2Z	1 Each		230264

Preparation Instructions

No Preparation Instructions available.

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

Amount Per Serving			
Calories		386.00	
Fat		20.00g	
Saturated Fat		7.20g	
Trans Fat		0.00g	
Cholesterol		133.50mg	
Sodium		667.00mg	
Carbohydrates		31.00g	
Fiber		4.00g	
Total Sugar		5.50g	
Added Sugar		5.00g	
Protein		18.00g	
Vitamin A	56.00mcg	Vitamin C	0.00mg
Calcium	145.50mg	Iron	1.20mg

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-29984
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
PEPPERONI TKY SLCD 15/Z	3 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This item is fully cooked and is "Ready To Eat".	276662
SAUCE MARINARA A/P	1 Ounce	READY_TO_EAT None	592714
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Wrap
3 Ounces of Pepperoni (10 to 12 slices)
1/2 Cup Mozzarella Cheese
1 Ounce of Marinara
**
In a 3 compartment container:
Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	4.273
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	1.420
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		794.55	
Fat		34.23g	
Saturated Fat		14.41g	
Trans Fat		0.00g	
Cholesterol		120.91mg	
Sodium		2690.91mg	
Carbohydrates		71.55g	
Fiber		10.00g	
Total Sugar		18.27g	
Added Sugar		2.27g	
Protein		45.45g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	647.18mg	Iron	5.59mg

Nutrition - Per 100g

No 100g Conversion Available

Philly Cheesesteak

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35443
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Sub Bun, Whole Grain 6 inch.	1 Each		0112016
BEEF STK PHLL PEPRS/ONIO CKD SLC	3 Ounce	BAKE Conventional Oven Remove product from bag. Preheat oven to 350 degrees f. If thawed, heat for 45 - 50 minutes. Not recommended if frozen. CONVECTION Convection Oven Remove product from bag. Preheat oven to 325 degrees f. If thawed, heat for 30 minutes. Not recommended if frozen. MICROWAVE Microwave Individual portions: if thawed, heat for two minutes. Not recommended if frozen. SAUTE Stovetop If frozen, heat for 30 - 40 minutes. If thawed, heat for 15 - 20 minutes. STEAM Steamer If frozen, heat for 40 - 50 minutes. If thawed, heat for 15 - 20 minutes.	593591
CHEESE SLCD YEL	1 Slice		334450

Preparation Instructions

Add cooked philly meat to sub bun and add cheese on top. Wrap in foil for service

Meal Components (SLE)

Amount Per Serving

Meat	3.500
Grain	3.930
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		470.00	
Fat		23.50g	
Saturated Fat		12.16g	
Trans Fat		0.50g	
Cholesterol		45.00mg	
Sodium		930.00mg	
Carbohydrates		31.00g	
Fiber		5.00g	
Total Sugar		6.00g	
Added Sugar		0.00g	
Protein		18.00g	
Vitamin A	100.00mcg	Vitamin C	9.00mg
Calcium	22.00mg	Iron	0.72mg

Nutrition - Per 100g

No 100g Conversion Available

Double Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35444
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	2 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. UNSPECIFIED Preparation Instructions Coming Soon	203270

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	4.500
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

Amount Per Serving			
Calories		410.00	
Fat		16.00g	
Saturated Fat		6.50g	
Trans Fat		0.00g	
Cholesterol		82.50mg	
Sodium		940.00mg	
Carbohydrates		28.00g	
Fiber		5.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		36.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	148.50mg	Iron	4.60mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35458
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
SALAD CHIX	3 1/4 Ounce		127710
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489

Preparation Instructions

Sub Bun
Bed of Romaine Lettuce
3.25 Ounces of Chicken Salad
Handful of Romaine Lettuce
**

In a 3 compartment container:
Sub Sandwich, Mayo Packet, Mustard Packet, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	1.000
RedVeg	1.000
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		458.21	
Fat		24.21g	
Saturated Fat		3.94g	
Trans Fat		0.00g	
Cholesterol		34.13mg	
Sodium		716.64mg	
Carbohydrates		43.94g	
Fiber		3.86g	
Total Sugar		10.79g	
Added Sugar		8.06g	
Protein		15.23g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	85.16mg	Iron	2.62mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35459
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO SLCD 1/4IN	2 Slice		786535
CHIX TNDR 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
Shredded Mild Cheddar Cheese	2 Ounce		122190
LETTUCE CHL ROMAINE CHOP 6/2 LB BG	1 Cup		15D44
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

- Wrap
- 3 Slices of Spicy Chicken Tender (cut up if needed to wrap better)
- 1 Ounces of Shredded Cheese
- 1 Tomato Slice (cut in half)
- Handful of Romaine Lettuce
- **
- In a 3 compartment container:
- Wrap, Mayo Packet, Whole Fruit, Whole Grain Dinner Roll

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		809.13	
Fat		43.03g	
Saturated Fat		18.45g	
Trans Fat		0.00g	
Cholesterol		81.27mg	
Sodium		1231.58mg	
Carbohydrates		69.88g	
Fiber		9.55g	
Total Sugar		6.25g	
Added Sugar		1.00g	
Protein		35.44g	
Vitamin A	374.85mcg**	Vitamin C	6.17mg
Calcium	574.18mg	Iron	4.22mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey BLT Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35460
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD	3 Ounce		689541
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
BACON TKY CKD	2 Piece		834770
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.188
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		335.86	
Fat		8.97g	
Saturated Fat		2.38g	
Trans Fat		0.00g	
Cholesterol		64.71mg	
Sodium		1074.43mg	
Carbohydrates		31.75g	
Fiber		2.88g	
Total Sugar		5.92g	
Added Sugar		4.67g	
Protein		30.69g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	65.50mg	Iron	2.36mg

Nutrition - Per 100g

No 100g Conversion Available

Tuna Salad Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35461
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
TUNA SOLID LT IN WTR	3 Ounce		103322
MAYONNAISE GOURM 4-1GAL KENS	1 Tablespoon	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	269901
CHEESE SLCD YEL	1 Slice		334450

Preparation Instructions

Sub Bun
Handful of Lettuce
3 Ounces of Tuna
1 Slice of American Cheese
1 Tomato Slice (cut in half)
**
In a 3 compartment container:
Sub, Mayo Packet, , Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	0.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.167
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		1156.70	
Fat		35.60g	
Saturated Fat		13.38g	
Trans Fat		0.00g	
Cholesterol		361.00mg	
Sodium		2843.98mg	
Carbohydrates		33.75g	
Fiber		2.88g	
Total Sugar		6.92g	
Added Sugar		4.00g	
Protein		178.40g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	125.98mg	Iron	2.12mg

Nutrition - Per 100g

No 100g Conversion Available

Beef Nachos

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35462
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TACO MEAT R/F R/SOD 6-5# COMM	3 Ounce		473462
Cheddar Cheese Sauce	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	15013
CHIP TORTL RND R/F	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
BEAN REFRIED SEAS DEHY	2 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	183910
SALSA 6-10 COMM	2 Ounce		150570

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	2.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		839.25	
Fat		25.09g	
Saturated Fat		9.65g	
Trans Fat		0.00g	
Cholesterol		83.27mg	
Sodium		2386.19mg	
Carbohydrates		107.82g	
Fiber		21.98g	
Total Sugar		28.10g	
Added Sugar		0.00g	
Protein		46.17g	
Vitamin A	427.21mcg	Vitamin C	1.19mg
Calcium	390.48mg	Iron	6.49mg

Nutrition - Per 100g

No 100g Conversion Available

Soft Tacos

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35467
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TACO MEAT R/F R/SOD 6-5# COMM	3 Ounce		473462
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
TOMATO ROMA DCD 3/8IN	1 Ounce		786543
SALSA 103Z	1 Ounce	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	452841
SOUR CREAM CUP	1 Each		126400
TORTILLA FLOUR 6IN	2 Each		713320

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.695
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		505.00	
Fat		25.50g	
Saturated Fat		14.00g	
Trans Fat		0.00g	
Cholesterol		102.50mg	
Sodium		1052.67mg	
Carbohydrates		42.50g	
Fiber		3.67g	
Total Sugar		8.00g	
Added Sugar		2.67g	
Protein		30.83g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	342.50mg	Iron	5.79mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Club Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35601
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
TURKEY BRST DCD	1 Ounce		451300
BACON BIT TKY 12-1.25#AVG JENNO	1/2 Ounce		653050
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
CUCUMBER 6CT P/L	4 Slice		100435
TOMATO GRAPE	4 Each		749041
DRESSING BTRMLK RNCH	1 Each	READY_TO_EAT Open, pour and enjoy!	832181
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
EGG HARD CKD PLD DRY PK	1 Each		853800
ROLL DNNR WHEAT IW	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	5.020
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.333
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	577.29**
Fat	37.46g**
Saturated Fat	9.13g**
Trans Fat	0.00g**
Cholesterol	225.20mg**
Sodium	1298.11mg**
Carbohydrates	36.93g**
Fiber	3.00g**
Total Sugar	8.83g**
Added Sugar	4.00g**
Protein	25.54g**
Vitamin A 8235.40mcg**	Vitamin C 5.89mg**
Calcium 226.48mg**	Iron 4.30mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Caesar Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35602
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
TOMATO GRAPE	4 Each		749041
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
CHEESE PARM GRTD	1 Ounce	READY_TO_EAT Use in your favorite recipes.	168331
CHIX DCD 40 COMM	3 Ounce		110530
DRESSING CAESAR CRMY	1 Each	READY_TO_EAT Open, pour and enjoy!	260623
ROLL DNNR WHEAT IW	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
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	464.00**
Fat	24.95g**
Saturated Fat	3.50g**
Trans Fat	0.00g**
Cholesterol	80.50mg**
Sodium	846.60mg**
Carbohydrates	34.00g**
Fiber	3.00g**
Total Sugar	5.00g**
Added Sugar	3.00g**
Protein	24.70g**
Vitamin A 8187.40mcg**	Vitamin C 3.76mg**
Calcium 102.15mg**	Iron 2.88mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Mlxed Berry Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35603
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX HERITAGE	2 Cup		191991
TOMATO GRAPE	4 Each		749041
BLUEBERRIES 12-6Z COMM	2 Ounce		889107
STRAWBERRIES 8-1# COMM	2 Ounce		889115
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
CUCUMBER 6CT P/L	4 Slice		100435
DRESSING VINAG RASPB FF	1 Each	READY_TO_EAT Open, pour and enjoy!	824970
CHIX DCD 40 COMM	2 Ounce		110530
ROLL DNNR WHEAT IW	1 Each		617310
EGG HARD CKD PLD DRY PK	1 Each		853800

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	4.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		355.33**	
Fat		10.00g**	
Saturated Fat		1.50g**	
Trans Fat		0.00g**	
Cholesterol		212.00mg**	
Sodium		858.50mg**	
Carbohydrates		41.17g**	
Fiber		1.50g**	
Total Sugar		14.33g**	
Added Sugar		2.00g**	
Protein		24.00g**	
Vitamin A	48.00mcg**	Vitamin C	2.13mg**
Calcium	101.46mg**	Iron	3.61mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Hummus and Veggies

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35604
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HUMMUS CLSC	4 Ounce		591562
TOMATO GRAPE	4 Each		749041
CUCUMBER 6CT P/L	4 Slice		100435
Baby Carrots	2 Ounce	UNSPECIFIED None	
FLATBREAD W/GRAIN 4IN	1 Each	THAW 1. Keep product frozen at 0°F or below until ready to use. 2. Defrost and store thawed flatbread at room temperature. 1. Each "sheet" has four 1 oz., 4" Whole Grain Sliders. 2. Simply snap at the seams to break apart. 3. That's it! Use the product for slider buns, mini pizzas, tacos. The connector can be used for whole grain rich croutons for salad!	959048

Preparation Instructions

- Use Large 3 clear compartment container
- Each Container - Salad, Fruit, Croutons, Dinner Roll
- Cut Pita in 4
- Hummus - 4oz cup with lid

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	3.667
OtherVeg	0.333
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		433.33**	
Fat		11.00g**	
Saturated Fat		1.00g**	
Trans Fat		0.00g**	
Cholesterol		0.00mg**	
Sodium		780.00mg**	
Carbohydrates		69.67g**	
Fiber		17.00g**	
Total Sugar		27.33g**	
Added Sugar		1.00g**	
Protein		7.00g**	
Vitamin A	48.10mcg**	Vitamin C	4.56mg**
Calcium	60.42mg**	Iron	2.27mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Garden Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-35605
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup	2 Cups	381403
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
CUCUMBER 6CT P/L	4 Slice		100435
TOMATO GRAPE	4 Each		749041
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
DRESSING RNCH FF	1 Each	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	195766
EGG HARD CKD PLD DRY PK	1 Each		853800
ROLL YEAST WHE WGRAIN 1.5Z	1 Each		233140

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	429.33**
Fat	18.70g**
Saturated Fat	8.50g**
Trans Fat	0.00g**
Cholesterol	210.00mg**
Sodium	1062.60mg**
Carbohydrates	49.67g**
Fiber	5.00g**
Total Sugar	15.33g**
Added Sugar	4.00g**
Protein	19.20g**
Vitamin A 8235.40mcg**	Vitamin C 5.89mg**
Calcium 280.39mg**	Iron 4.07mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Pasta Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-36065
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 100 WHLWHE	4 Ounce		867850
PASTA PENNE RIGATE 51 WGRAIN	4 Ounce		221482
SAUCE ALFREDO FZ	3 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.	155661
SAUCE MARINARA A/P	3 Cup	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	592714
BROCCOLI FZ	1 Cup		549292
DOUGH ROLL WGRAIN	1 Each		237702
MEATBALL CKD .65Z	3 Each	BAKE KEEP FROZENCONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce		150160

Preparation Instructions

Bowls will consist of:
Pasta (4 ounces)
Sauce (3 ounces)
Meat (3 ounces)
Veg (if requested)
Breadstick or Dinner Roll

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 1			
Amount Per Serving			
Calories		1568.32	
Fat		37.43g	
Saturated Fat		9.87g	
Trans Fat		0.50g	
Cholesterol		136.51mg	
Sodium		3584.28mg	
Carbohydrates		249.06g	
Fiber		40.75g	
Total Sugar		50.42g	
Added Sugar		2.75g	
Protein		83.34g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	517.79mg	Iron	15.07mg

Nutrition - Per 100g

No 100g Conversion Available	
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Mixed Berry Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-36084
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX HERITAGE	2 Cup		191991
TOMATO GRAPE	4 Each		749041
BLUEBERRIES 12-6Z COMM	2 Ounce		889107
STRAWBERRIES 8-1# COMM	2 Ounce		889115
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
CUCUMBER 6CT P/L	4 Slice		100435
DRESSING VINAG RASPB FF	1 Each	READY_TO_EAT Open, pour and enjoy!	824970
ROLL DNNR WHEAT IW	1 Each		617310

Preparation Instructions

Use Large 3 clear compartment container
Each Container - Salad, Fruit, Croutons, Dinner Roll (Dressing can be in packets on the side)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.500
Fruit	0.000
GreenVeg	2.000
RedVeg	0.667
OtherVeg	0.330
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		213.33**	
Fat		3.00g**	
Saturated Fat		0.00g**	
Trans Fat		0.00g**	
Cholesterol		0.00mg**	
Sodium		747.50mg**	
Carbohydrates		40.17g**	
Fiber		1.50g**	
Total Sugar		13.33g**	
Added Sugar		2.00g**	
Protein		6.00g**	
Vitamin A	48.00mcg**	Vitamin C	2.13mg**
Calcium	78.46mg**	Iron	2.61mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Greek Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37656
School:	Taylor High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 3Z	1 Each	Cook Chicken according to recipe	185033
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup		381403
TOMATO ROMA LRG	1/2 Cup		462551
CHEESE FETA CRMBL	2 Ounce	READY_TO_EAT Ready to Eat	716685
OLIVE RIPE SLCD BLK SPAIN	1 Tablespoon		324531
PEPPERS BAN RING HOT 900CT	1 1/2 Ounce		466251
DRESSING GRK PKT	1 Package	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	470061

Preparation Instructions

Bottom to Top
Romaine
Sliced Chicken
, Tomato, Lettuce on a wrap

Meal Components (SLE)

Amount Per Serving

Meat	3.250
Grain	0.000
Fruit	0.000
GreenVeg	2.000
RedVeg	0.500
OtherVeg	3.000
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	401.37
Fat	27.15g
Saturated Fat	7.47g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	1133.77mg
Carbohydrates	12.17g
Fiber	4.60g
Total Sugar	5.50g
Added Sugar	0.00g
Protein	29.00g
Vitamin A 9237.10mcg	Vitamin C 16.09mg
Calcium 76.02mg	Iron 2.71mg

Nutrition - Per 100g

No 100g Conversion Available

Big Griff

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-37657
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
BACON CKD MED SLCD	2 Slice		314196

Preparation Instructions

- Build:
- WG Bottom Bun
- Meat
- Cheese (if needed)
- Sauce (if needed)
- Toppings (if needed)
- Top Bun
- Wrapped
- Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	3.250
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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		355.00	
Fat		15.50g	
Saturated Fat		6.10g	
Trans Fat		0.02g	
Cholesterol		55.50mg	
Sodium		866.90mg	
Carbohydrates		27.00g	
Fiber		4.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		25.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	128.50mg	Iron	2.98mg

Nutrition - Per 100g

No 100g Conversion Available

Egg Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39864
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD EGG	3 Ounce		130450
BREAD WGRAIN WHT 16-22Z GCHC	2 Slice		266547

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 1			
Amount Per Serving			
Calories		190.56	
Fat		13.63g	
Saturated Fat		2.86g	
Trans Fat		0.00g	
Cholesterol		232.14mg	
Sodium		536.75mg	
Carbohydrates		8.11g	
Fiber		0.12g	
Total Sugar		5.12g	
Added Sugar		4.41g	
Protein		8.04g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	37.53mg	Iron	0.92mg

Nutrition - Per 100g

No 100g Conversion Available	
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Bacon Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40992
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparationput a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
BACON CKD THK SLCD	2 Slice	Cook bacon per instruction on box	590495

Preparation Instructions

- Build:
- WG Bottom Bun
- Meat
- Cheese (if needed)
- Sauce (if needed)
- Toppings (if needed)
- Top Bun
- Wrapped
- Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving	
Meat	3.000
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		375.00	
Fat		17.10g	
Saturated Fat		6.70g	
Trans Fat		0.03g	
Cholesterol		58.50mg	
Sodium		938.50mg	
Carbohydrates		27.00g	
Fiber		4.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		27.10g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	128.50mg	Iron	2.98mg

Nutrition - Per 100g

No 100g Conversion Available	
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Ham & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40993
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD	3 Ounce	3 Slices	556121
Dinner Roll	1 Each		266548
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

- Sub Bun
- 3 Sliced Turkey Ham
- 1 Slice White American Cheese,
- 1 Tomato Slice (cut in half)
- Handful of Romaine Lettuce
- In 3 compartment container:
- Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

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		419.14	
Fat		13.16g	
Saturated Fat		4.49g	
Trans Fat		0.00g	
Cholesterol		71.32mg	
Sodium		1447.61mg	
Carbohydrates		51.10g	
Fiber		5.35g	
Total Sugar		12.29g	
Added Sugar		6.00g	
Protein		25.68g	
Vitamin A	8423.56mcg	Vitamin C	7.64mg
Calcium	200.36mg	Iron	4.70mg

Nutrition - Per 100g

No 100g Conversion Available

Fish Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40994
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
POLLOCK BRD RECT WGRAIN MSC 3.6Z	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 375°F and bake for 15-17 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 20-22 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 155°F MINIMUM.	643142

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

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		13.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		47.50mg	
Sodium		670.00mg	
Carbohydrates		42.00g	
Fiber		4.00g	
Total Sugar		5.50g	
Added Sugar		0.00g	
Protein		19.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	108.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available	
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Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40995
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup	2 Cups	381403
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
ROLL YEAST WHE WGRAIN 1.5Z	1 Each		233140
TOMATO GRAPE	4 Each		749041
TACO FILLING BEEF R/SOD	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	175983
CORN FZ 30 COMM	1/2 Cup		120490
CHIP TORTL RND YEL	2 Ounce		163020
DRESSING RNCH CHIPOTLE	1 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.	166741

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: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	729.51**
Fat	34.87g**
Saturated Fat	11.24g**
Trans Fat	0.00g**
Cholesterol	78.66mg**
Sodium	800.41mg**
Carbohydrates	86.98g**
Fiber	10.74g**
Total Sugar	12.50g**
Added Sugar	0.00g**
Protein	27.53g**
Vitamin A 8492.20mcg**	Vitamin C 3.76mg**
Calcium 317.61mg**	Iron 5.40mg**

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

Nutrition - Per 100g

No 100g Conversion Available

House Salad w Spicy Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40996
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Cup2 Cups		381403
CUCUMBER SUPER SELECT	4 Slice		592323
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	825010
ROLL YEAST WHE WGRAIN 1.5Z	1 Each		233140
CROUTON CHS GARL WGRAIN	1 Package	READY_TO_EAT Ready to use.	661022
TOMATO GRAPE	4 Each		749041
CHIX TNDRLN BRD SPCY WGRAIN	2 1/2 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chicken tenders in a single layer on parchment lined baking sheet. Heat for 13-16 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chicken tenders in a single layer on parchment lined baking sheet. Heat for 11-14 minutes.	533680

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.225
Grain	2.613
Fruit	0.000
GreenVeg	0.000
RedVeg	0.667
OtherVeg	0.125
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	555.80**
Fat	29.05g**
Saturated Fat	9.73g**
Trans Fat	0.00g**
Cholesterol	80.64mg**
Sodium	1128.19mg**
Carbohydrates	49.90g**
Fiber	5.23g**
Total Sugar	12.73g**
Added Sugar	1.00g**
Protein	25.45g**
Vitamin A 8212.40mcg**	Vitamin C 4.36mg**
Calcium 266.06mg**	Iron 3.87mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Veggie Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41006
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	517810
BURGER VEGGIE 7-VEG	1 Each		561649

Preparation Instructions

- Build:
- WG Bottom Bun
 - Meat
 - Cheese (if needed)
 - Sauce (if needed)
 - Toppings (if needed)
 - Top Bun
 - Wrapped
 - Served with Fries of the Day

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.500
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		303.00	
Fat		8.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		2.00mg	
Sodium		755.00mg	
Carbohydrates		39.00g	
Fiber		8.90g	
Total Sugar		6.00g	
Added Sugar		0.00g	
Protein		22.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	127.20mg	Iron	2.40mg

Nutrition - Per 100g

No 100g Conversion Available

Tuna Salad Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41012
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
TUNA SOLID LT IN WTR	3 Ounce		103322
MAYONNAISE GOURM 4-1GAL KENS	1 Tablespoon	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	269901
CHEESE SLCD YEL	1 Slice		334450
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

Sub Bun
Handful of Lettuce
3 Ounces of Tuna
1 Slice of American Cheese
1 Tomato Slice (cut in half)
**
In a 3 compartment container:
Sub, Mayo Packet, , Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	0.500
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.167
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		1306.70	
Fat		42.10g	
Saturated Fat		16.88g	
Trans Fat		0.00g	
Cholesterol		361.00mg	
Sodium		3113.98mg	
Carbohydrates		53.75g	
Fiber		6.88g	
Total Sugar		6.92g	
Added Sugar		0.00g	
Protein		180.40g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	196.98mg	Iron	2.12mg

Nutrition - Per 100g

No 100g Conversion Available

Salami & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41015
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TORTILLA WHL WHE 12IN	1 Each		838641
SALAMI GENOA SLCD 4/Z	4 Slice		776250

Preparation Instructions

- Wrap
- 3 Sliced Turkey Ham
- 1 Slice White American Cheese,
- 1 Tomato Slice (cut in half)
- Handful of Romaine Lettuce
- In 3 compartment container:
- Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

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		506.10	
Fat		22.26g	
Saturated Fat		10.02g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		1589.02mg	
Carbohydrates		60.10g	
Fiber		8.35g	
Total Sugar		11.29g	
Added Sugar		0.00g	
Protein		16.45g	
Vitamin A	8423.56mcg	Vitamin C	7.64mg
Calcium	265.31mg	Iron	3.38mg

Nutrition - Per 100g

No 100g Conversion Available

Salami & Cheese WG Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41016
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	2 Ounce	2 o	381403
TOMATO ROMA LRG	1 Ounce	1 slice - cut in half	462551
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
SALAMI GENOA SLCD 4/Z	4 Slice		776250
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

Wrap
3 Sliced Turkey Ham
1 Slice White American Cheese,
1 Tomato Slice (cut in half)
Handful of Romaine Lettuce
In 3 compartment container:
Sandwich, Dressing Packet, Whole Fruit, Whole Grain Dinner Roll

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		356.10	
Fat		15.76g	
Saturated Fat		6.52g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		1319.02mg	
Carbohydrates		40.10g	
Fiber		4.35g	
Total Sugar		11.29g	
Added Sugar		4.00g	
Protein		14.45g	
Vitamin A	8423.56mcg	Vitamin C	7.64mg
Calcium	194.31mg	Iron	3.38mg

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni & Cheese Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41017
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
PEPPERONI TKY SLCD 15/Z	3 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This item is fully cooked and is "Ready To Eat".	276662
SAUCE MARINARA A/P	1 Ounce	READY_TO_EAT None	592714
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

Preparation Instructions

Sub Bun
3 Ounces of Pepperoni (10 to 12 slices)
1/2 Cup Mozzarella Cheese
1 Ounce of Marinara
**
In a 3 compartment container:
Wrap, Whole Fruit, Whole Grain Dinner Roll

Meal Components (SLE)

Amount Per Serving

Meat	4.273
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.500
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		644.55	
Fat		27.73g	
Saturated Fat		10.91g	
Trans Fat		0.00g	
Cholesterol		120.91mg	
Sodium		2420.91mg	
Carbohydrates		51.55g	
Fiber		6.00g	
Total Sugar		18.27g	
Added Sugar		6.27g	
Protein		43.45g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	576.18mg	Iron	5.59mg

Nutrition - Per 100g

No 100g Conversion Available

Deli Italian Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41018
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO ROMA LRG	1/2 Cup		462551
CHEESE AMER WHT 160CT SLCD	2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each	READY_TO_EAT Open, pour and enjoy!	824960
TURKEY HAM SLCD	1 Ounce		556121
PEPPERONI SLCD BOLD 14/Z	1 Ounce	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	702691
TURKEY BRST SLCD WHT 1/2Z	1 Slice		244190
8" WHOLE GRAIN WHITE SUB BUN	1 BUN	READY_TO_EAT	1742

Preparation Instructions

- Sub Bread
- 2 Slices of Turkey Ham
- 2 Slices of Turkey
- 3 Pepperoni
- 2 Slices of American Cheese
- 2 Tomato Slice (cut in half)
- Cup Romaine Lettuce

Meal Components (SLE)

Amount Per Serving

Meat	1.987
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
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	545.21
Fat	27.18g
Saturated Fat	10.71g
Trans Fat	0.50g
Cholesterol	87.11mg
Sodium	1616.83mg
Carbohydrates	51.50g
Fiber	6.10g
Total Sugar	12.50g
Added Sugar	0.00g
Protein	27.81g
Vitamin A 4843.40mcg	Vitamin C 14.21mg
Calcium 198.51mg	Iron 1.37mg

Nutrition - Per 100g

No 100g Conversion Available

Club Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41019
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD	1 Ounce		689541
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
BACON TKY CKD	2 Piece		834770
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
TURKEY HAM SLCD .51Z	1 Ounce		656891
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.356
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.167
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		380.69	
Fat		15.03g	
Saturated Fat		5.28g	
Trans Fat		0.00g	
Cholesterol		79.63mg	
Sodium		1249.09mg	
Carbohydrates		33.25g	
Fiber		2.88g	
Total Sugar		6.42g	
Added Sugar		5.67g	
Protein		28.27g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	144.00mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available

Club Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41020
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD	1 Ounce		689541
TOMATO SLCD 1/4IN	2 Slice		786535
LETTUCE SHRD TACO 1/8CUT	1 Serving		242489
BACON TKY CKD	2 Piece		834770
TURKEY HAM SLCD .51Z	1 Ounce		656891
CHEESE AMER WHT 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TORTILLA WHL WHE 12IN	1 Each		838641

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.356
Grain	3.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.167
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		530.69	
Fat		21.53g	
Saturated Fat		8.78g	
Trans Fat		0.00g	
Cholesterol		79.63mg	
Sodium		1519.09mg	
Carbohydrates		53.25g	
Fiber		6.88g	
Total Sugar		6.42g	
Added Sugar		1.67g	
Protein		30.27g	
Vitamin A	374.85mcg	Vitamin C	6.17mg
Calcium	215.00mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Pretzel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41089
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL ROD SFT WHEAT	2 Each		607940
CHEESE COLBY JK CUBED	5 Piece		471461
HAM SLCD .5Z	2 Slice		294187
TURKEY BRST SLCD WHT 1/2Z	2 Slice		244190
CARROT BABY WHL PETITE	1/2 Cup	use commodity carrots (not pre packed)	599921
TOMATO GRAPE	3 Ounce		749041
STRAWBERRIES 8-1# COMM	1 Cup		889115

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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		362.30**	
Fat		14.72g**	
Saturated Fat		6.83g**	
Trans Fat		0.00g**	
Cholesterol		62.50mg**	
Sodium		1129.49mg**	
Carbohydrates		35.97g**	
Fiber		5.09g**	
Total Sugar		4.49g**	
Added Sugar		0.50g**	
Protein		24.44g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	275.60mg**	Iron	2.74mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Flatbread

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41090
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z	4 Slice		244190
CARROT BABY WHL PETITE	1/2 Cup	use commodity carrots (not pre packed)	599921
TOMATO GRAPE	3 Ounce		749041
CHEESE AMER WHT 160CT SLCD	2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
BREAD ULTRA LOCO WGRAIN 6.5IN	1 Each	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	696831
BLUEBERRIES 12-6Z COMM	1 Cup		889107

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: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		346.47**	
Fat		15.22g**	
Saturated Fat		5.67g**	
Trans Fat		0.00g**	
Cholesterol		55.00mg**	
Sodium		865.32mg**	
Carbohydrates		33.22g**	
Fiber		5.09g**	
Total Sugar		4.99g**	
Added Sugar		0.00g**	
Protein		20.86g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	260.10mg**	Iron	1.96mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Tortilla Chips

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41091
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE	3 Ounce		749041
CHIP TORTL RND WGRAIN	2 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh	739741
SAUCE CHS CHED DIP CUP	1 Each		528690
GRAPES RED	4 Ounce		748841
AVOCADO HLVS IW	1 Ounce		770181

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	2.500
Fruit	2.000
GreenVeg	0.000
RedVeg	1.500
OtherVeg	1.500
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
Calories		560.00**	
Fat		31.00g**	
Saturated Fat		9.50g**	
Trans Fat		0.00g**	
Cholesterol		30.00mg**	
Sodium		800.00mg**	
Carbohydrates		57.00g**	
Fiber		6.00g**	
Total Sugar		10.00g**	
Added Sugar		0.00g**	
Protein		15.00g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	398.00mg**	Iron	1.40mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie - Yogurt

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41092
School:	Taylor School District		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRANOLA BAG IW	2 Package	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742
YOGURT VAN FF PRO	4 Ounce		673261
CHEESE STIX CHED MLD R/F IW	1 Each	READY_TO_EAT Ready to Eat	786830
STRAWBERRIES 8-1# COMM	3 0		889115
GRAPES RED	3 Ounce		748841

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: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	410.00**
Fat	11.00g**
Saturated Fat	5.50g**
Trans Fat	0.00g**
Cholesterol	23.00mg**
Sodium	403.30mg**
Carbohydrates	57.00g**
Fiber	4.00g**
Total Sugar	25.00g**
Added Sugar	21.00g**
Protein	17.00g**
Vitamin A 0.00mcg**	Vitamin C 0.00mg**
Calcium 370.67mg**	Iron 1.27mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Deli Ham and Swiss Panini

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49039
School:			

Ingredients

Description	Measurement	Prep Instructions	DistPart #
8" WHOLE GRAIN WHITE SUB BUN	1 BUN	READY_TO_EAT	1742
TURKEY HAM	3 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This product is fully cooked and is "Ready To Eat".	434663
CHEESE SWS SLCD .5Z	2 Slice	READY_TO_EAT Use in your favorite recipes.	679191
MUSTARD YELLOW CLSC	1 Teaspoon		741270
PICKLE SWT/SPCY CHIP	2 Ounce		527791
RED ONION	2 Ounce		15N63
6-2 LETTUCE ROMAINE COMM 15D44	1/2 Cup		381403

Preparation Instructions

Sub bread
Ham
Swiss
pickles
onion
grilled on panini press

Meal Components (SLE)

Amount Per Serving

Meat	1.676
Grain	3.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.000
OtherVeg	0.250
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	564.68
Fat	24.94g
Saturated Fat	11.26g
Trans Fat	0.00g
Cholesterol	100.28mg
Sodium	944.19mg
Carbohydrates	51.84g
Fiber	5.35g
Total Sugar	12.34g
Added Sugar	5.00g
Protein	37.57g
Vitamin A 2052.80mcg**	Vitamin C 0.94mg**
Calcium 516.66mg	Iron 1.06mg

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

Nutrition - Per 100g

No 100g Conversion Available