

Cookbook for Benton Elementary

Created by HPS Menu Planner

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100% Fruit Juice

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9689

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPL 100 FZ	1 Each		135440
JUICE GRP 100 FZ	1 Each		135460
JUICE ORNG 100 FZ	1 Each		135450

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.500
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	66.67		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	6.67mg		
Carbohydrates	15.67g		
Fiber	0.00g		
Total Sugar	14.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	34.00mg
Calcium	7.07mg	Iron	0.13mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9695
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST PTY BRD WGRAIN 3.63Z	1 Each		509728
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each		266545

Preparation Instructions

Chicken Patty:

Pre-heat oven to 375°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 2.6.25

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	350.00
Fat	14.50g
Saturated Fat	3.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	670.00mg
Carbohydrates	32.00g
Fiber	3.00g
Total Sugar	3.00g
Added Sugar	0.00g
Protein	21.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 43.00mg	Iron 3.00mg

Nutrition - Per 100g

No 100g Conversion Available

Green Beans

Servings:	246.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9696
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beans, Green - canned	14 #10 CAN		100307
MARGARINE SLD	3 Pound	N/A	733061
SPICE PEPR BLK REG FINE GRIND	3 Teaspoon		225037
SALT IODIZED	1/8 Cup	N/A	108286

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Place 4-4 inch deep pans on counter. Wipe off and open green beans cans. Dump 1 can undrained beans into each pan.

Drain the rest of the cans of green beans and divided among pans.

Steam in steamer for 25 minutes.

Drain each pan once out of steamer.

Put 1/2 Tablespoon of salt in each pan.

Sprinkle with pepper on each pan.

Divide melted margarine between the 4 pans and stir margarine and green beans together.

Store in warmer covered until service.

Updated 1.29.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 246.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	71.27
Fat	4.29g
Saturated Fat	1.76g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	283.39mg
Carbohydrates	5.16g
Fiber	2.58g
Total Sugar	2.58g
Added Sugar	0.00g
Protein	1.29g
Vitamin A 292.68mcg	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Assorted Flavored Yogurt Cup

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-40126
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F	1 Each		551770
YOGURT STRAWB BAN BASH L/F	1 Each		551760
YOGURT CHERRY TRPL L/F	1 Each		186911
YOGURT DANIMAL STRAWB N/F	1 Each		885750

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	77.50
Fat	0.38g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	3.75mg
Sodium	62.50mg
Carbohydrates	14.75g
Fiber	0.00g
Total Sugar	9.25g
Added Sugar	4.75g
Protein	4.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 130.00mg	Iron 0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Assorted Variety of Cereal-Lower Sugar (1 Ounce)

Servings:	9.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53797
School:	Millersburg Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL RICE CHEX BLUEB BOWL	1 Each	READY_TO_EAT Ready to eat	261737
CEREAL CHEERIOS WGRAIN BWL	1 Each	N/A	264702
CEREAL CINN CHEX BWL	1 Each	N/A	453143
CEREAL CINN TOAST R/S BWL	1 Each	N/A	365790
CEREAL FRSTD MINI WHE BWL	1 Each		662186
CEREAL CHEERIOS HNY BOWL	1 Each	N/A	261557
CEREAL TRIX R/S WGRAIN BWL	1 Package	N/A	265782
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	N/A	270401
CEREAL RICE CHEX WGRAIN BWL	1 Package	N/A	268711
CEREAL RAISIN BRAN BWL	1 Each		247197
Lucky Charms Reduced Sugar	1 Each		549485

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 9.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	134.36
Fat	2.07g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	182.73mg
Carbohydrates	28.56g
Fiber	2.79g
Total Sugar	6.78g
Added Sugar	5.67g
Protein	2.78g
Vitamin A 77.78mcg**	Vitamin C 0.40mg**
Calcium 80.27mg	Iron 6.26mg

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

Nutrition - Per 100g

No 100g Conversion Available

Uncrustable with String Cheese & Goldfish Crackers

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33627
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PBJ GRP WGRAIN	1 Each		527462
SAND UNCRUST PBJ STRAWB	1 Each		536012
CHEESE STRING MOZZ LT IW	2 Each	Or Use GFS 786580	786801
CRACKER GLDFSH CHED WGRAIN	2 Package		736280

Preparation Instructions

Meal consist of 1 uncrustable, string cheese, and 1 package of goldfish crackers.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	460.00
Fat	22.00g
Saturated Fat	5.50g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	640.00mg
Carbohydrates	47.00g
Fiber	4.00g
Total Sugar	16.00g
Added Sugar	12.50g
Protein	18.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 263.50mg	Iron 1.70mg

Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun

Servings:	70.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9755
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS 3 MEAT CLASSIC 8/	70 Each		304913
BUN HOT DOG WGRAIN WHT 1.5Z 12-12CT	70 Each		266536

Preparation Instructions

1. Place 70 hot dogs on 1" large parchment paper lined sheet pan.
2. Bake at 350° degrees for 10-15 minutes check temperature; should be a minimum of 150°.
3. Put a hot dog in the bun. Place in a large 2" sandwich pan 70 per pan.
4. Cover with foil and place in the warmer until served.

Updated 8.22.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	280.00
Fat	17.50g
Saturated Fat	5.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	750.00mg
Carbohydrates	20.00g
Fiber	2.00g
Total Sugar	4.00g
Added Sugar	4.00g
Protein	10.00g
Vitamin A 0.07mcg	Vitamin C 0.00mg
Calcium 60.11mg	Iron 1.76mg

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9692
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD KTTL BRN SUGAR	2 2/3 #10 CAN		822477
SAUCE BBQ	2 Cup	N/A	734136
KETCHUP CAN NAT LO SOD	2 Cup	N/A	200621
SUGAR BROWN LT	1/2 Cup		860311
MUSTARD PKT	1/4 Cup		109908

Preparation Instructions

Mix all ingredients in a large mixing bowl. Pour into a 4 inch deep pan that has been sprayed with cooking spray. Place lid on pan and put pan in oven that has been pre-heated to 350°. Bake for 45 minutes or until minimum temperature of 150°.

Note: Will want to do recipes 3 times for 3-4 inch pans of beans for service.

Updated 8.18.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.480
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	145.01
Fat	0.50g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	427.01mg
Carbohydrates	30.02g
Fiber	4.86g
Total Sugar	9.06g
Added Sugar	7.88g
Protein	6.78g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 49.88mg	Iron 1.92mg

Nutrition - Per 100g

No 100g Conversion Available

Assorted Fruit

Servings:	10.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-9690

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S	1 Cup		268348
PINEAPPLE TIDBITS IN JCE	1 Cup		189979
Applesauce cnd	1 Cup	BAKE	110541comm
FRUIT MIXED 6-10	1 Cup	BAKE	100212
Pear Halves	1 Cup	BAKE	100226

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.500
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	62.20		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	4.40mg		
Carbohydrates	15.60g		
Fiber	1.00g		
Total Sugar	12.60g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1.40mg	Iron	0.08mg

Nutrition - Per 100g

No 100g Conversion Available

Corn

Servings:	297.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9702
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Corn, Whole Kernel, Frozen, No Salt added	60 Pound	Use Brown Box Commodity first when available or use GFS#285620	100348
MARGARINE SLD	3 Pound	N/A	733061
SALT IODIZED	1/4 Cup	N/A	108286
SPICE PEPR BLK REG FINE GRIND	3 Teaspoon		225037

Preparation Instructions

Place 3lbs of margarine in large sauce pot and place in warmer.

Divide corn between 3-4 inch deep pans.

Steam in steamer for 35 minutes. Check temperature; if not at least 150° cook a little longer.

Drain each pan once out of steamer.

Divide melted margarine between the 3 pans, put rounded tablespoon of salt in each pan, and sprinkle each pan with pepper. Stir all together.

Store in warmer covered until service.

Updated 1.8.25

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 297.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	107.19
Fat	4.67g
Saturated Fat	1.45g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	132.04mg
Carbohydrates	17.88g
Fiber	2.23g
Total Sugar	3.35g
Added Sugar	0.00g
Protein	2.23g
Vitamin A 242.42mcg	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Sub Sandwich

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9758
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEAT COMBO PK SLCD	216 Ounce		236012
BUN HAMB WGRAIN 3.5 10-12CT GCHC	72 Each		266545

Preparation Instructions

On each bun place two slices of each kind of meat. (Turkey Ham, Salami and Bologna) to be used. 6 slices of meat in total.

Use a 2" sandwich pan. Place 4 X 6 complete sandwiches. Total of 3 layers. 72 total.

Cover with foil and place in cold pass thru.

Updated 8.21.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	290.00		
Fat	16.50g		
Saturated Fat	4.50g		
Trans Fat	0.00g		
Cholesterol	75.00mg		
Sodium	1140.00mg		
Carbohydrates	20.50g		
Fiber	2.00g		
Total Sugar	3.00g		
Added Sugar	0.00g		
Protein	14.50g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	78.57mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57441
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	2 Cup		451730
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/6 Ounce	Weight or #10 Disher or 3/8 cup	722330
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	3 Tablespoon	USDA Brown Box Commodity	100012
CHIP TORTL RND R/F	1 Each	N/A	662512
SALSA CUP	1 Each	N/A	677802
SOUR CREAM PKT	1 Each		745903

Preparation Instructions

Place lettuce in box. Arrange remaining ingredients.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.750
Grain	2.000
Fruit	0.000
DarkGreen	1.000
Red/Orange	0.500
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	490.80
Fat	21.50g
Saturated Fat	9.30g
Trans Fat	0.00g
Cholesterol	69.00mg
Sodium	814.00mg
Carbohydrates	39.75g
Fiber	8.00g
Total Sugar	8.00g
Added Sugar	0.00g
Protein	24.25g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 147.00mg	Iron 1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Pizza Munchable

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-33359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4IN	2 Each	N/A	959048
CHEESE MOZZ SHRD	1/2 Cup		645170
SAUCE MARINARA DIPN CUP	1 Each		677721

Preparation Instructions

Package together in Container.

Counts as a reimbursable meal by itself.

Students must also be able to take all other menued vegetables, fruits and milk, if desired.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.500
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	380.00
Fat	17.00g
Saturated Fat	7.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	830.00mg
Carbohydrates	35.00g
Fiber	2.00g
Total Sugar	8.00g
Added Sugar	3.00g
Protein	21.00g
Vitamin A 0.20mcg	Vitamin C 0.06mg
Calcium 451.18mg	Iron 1.36mg

Nutrition - Per 100g

No 100g Conversion Available

Peas

Servings:	144.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9693
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF	30 Pound		285660
MARGARINE SLD	3 Pound		733061
SALT IODIZED	1/4 Cup		108286
SPICE PEPR BLK REG FINE GRIND	2 Teaspoon		225037

Preparation Instructions

Place 3# of margarine in a large sauce pot and place in the warmer.

Place 2-4inch pans on the counter.

Divide the 30# box of peas between the two pans.

Place in Steamer for 25 minutes and then check the temperature. Should be 150° or above. Drain each pan once out of the steamer.

Divide melted butter between the 2 pans and add salt and pepper.

Store in warmer covered until served.

Updated 8.17.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	111.44
Fat	7.33g
Saturated Fat	3.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	270.03mg
Carbohydrates	8.96g
Fiber	2.99g
Total Sugar	2.99g
Added Sugar	0.00g
Protein	2.99g
Vitamin A 500.00mcg	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.82mg

Nutrition - Per 100g

No 100g Conversion Available

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9706
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB	1 Each		203260
BUN HAMB WGRAIN 3.5 10-12CT GCHC	1 Each		266545

Preparation Instructions

Beef Patty:

Pre-heat oven to 350°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 8.18.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.750
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	310.00
Fat	15.50g
Saturated Fat	6.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	310.00mg
Carbohydrates	19.00g
Fiber	2.00g
Total Sugar	3.00g
Added Sugar	0.00g
Protein	22.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Bacon Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53839
School:	Benton Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	2 Cup		451730
CHIX PULLED WHT DRK BLND	2 3/10 Ounce	Weight	467802
BACON TOPPING CKD 1/2IN DCD	1 Tablespoon		814781
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	2 Tablespoon	USDA Brown Box Commodity	100012
BREADSTICK TWSTD TOPPED WGRAIN 108-2Z	1 Each	N/A	313887
CROUTON CHS GARL WGRAIN	1 Package	N/A	661022
DRESSING RNCH PKT	1 Each	N/A	195774

Preparation Instructions

Get out a 6 x 8 salad container and put 2 cups of lettuce on the green side. Then put the chicken, bacon and cheese on top of the lettuce. Arrange the Kens dressing (In the packet), croutons and garlic bread stick in the container and close the lid.

Updated 2.11.2026

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.500
Fruit	0.000
DarkGreen	1.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	572.00
Fat	33.33g
Saturated Fat	7.65g
Trans Fat	0.00g
Cholesterol	79.83mg
Sodium	907.00mg
Carbohydrates	42.27g
Fiber	2.00g
Total Sugar	5.00g
Added Sugar	3.00g
Protein	27.77g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 60.83mg	Iron 2.77mg

Nutrition - Per 100g

No 100g Conversion Available

Mixed Vegetables

Servings:	138.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9743
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 5-WAY	30 Pound		285690
MARGARINE SLD	3 Pound		733061
SALT IODIZED	1/4 Cup		108286
SPICE PEPR BLK REG FINE GRIND	2 Teaspoon		225037

Preparation Instructions

Place 3# of margarine in a large sauce pot and place in the warmer.

Place 2-4inch pans on the counter.

Divide the 30# box of mixed vegetables between the two pans.

Place in Steamer for 35 minutes and then check the temperature. Should be 150° degrees or above.

Drain each pan once out of the steamer. Divide melted butter between the 2 pans and add salt and pepper.

Store in warmer covered until served.

Updated 8.17.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.779
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 138.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	132.17
Fat	7.65g
Saturated Fat	3.13g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	302.64mg
Carbohydrates	12.52g
Fiber	3.13g
Total Sugar	4.17g
Added Sugar	0.00g
Protein	2.09g
Vitamin A 521.74mcg	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.63mg

Nutrition - Per 100g

No 100g Conversion Available

Hot Ham & Cheese Sandwich

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9742
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	84 Ounce	Thaw Weight	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	48 Slice	Use Brown Box Commodity Cheese first when available or Use GFS#499786	100036
BUN HAMB WGRAIN 3.5 10-12CT GCHC	48 Each		266545

Preparation Instructions

Thaw ham 2 days before serving. Place packs of frozen ham in 2" sandwich pans and refrigerate to thaw.

Commodity Ham - 2 to 5 slices need to weigh making sure it weighs 1.75ounces

GFS#556121 Turkey Ham (Jenno) - 2.1875 ounce = 5 slices per sandwich

Separate slices per sandwich place staggered in 2" cake pans. 50 per pan.

Uncovered in a steamer for 10 minutes. Check temp. need to be a minimum of 145°. Cover and place it warmer. Until time to make sandwiches.

When it is time to make sandwiches, drain juice from the pan. Place ham and one slice of cheese on a hamburger bun. Arrange 4 X 6 in a 2" sandwich pan lined with parchment paper.

Total of 48 sandwiches per pan.

Cover with foil and place in the warmer.

Updated 8.15.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.750
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	203.07
Fat	6.87g
Saturated Fat	2.93g
Trans Fat	0.00g
Cholesterol	33.32mg
Sodium	652.79mg
Carbohydrates	22.87g
Fiber	2.00g
Total Sugar	4.93g
Added Sugar	0.00g
Protein	14.17g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Graham Snack

Servings:	9.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-31216
School:	Millersburg Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM CHARACT W/G	1 Package		264282
CRACKER GRHM TIGER BITE CHOC	1 Package		123171
CRACKER GRHM BUG BITES	1 Package		859560
CRACKER GRHM STCK SCOOBY	1 Package		859550
CRACKER GLDFSH GRHM FREN TST	1 Package	N/A	288252
CRACKER GRHM VAN CHAT	1 Each		774471
CRACKER GRHM HNY MAID LIL SQ	1 Package		503370
CRACKER GLDFSH CINN	1 Package	N/A	194510
CRACKER GLDFSH GRHM VAN	1 Each	N/A	198472

Preparation Instructions

Updated 10.11.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 9.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	122.22
Fat	3.94g
Saturated Fat	0.78g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	117.78mg
Carbohydrates	20.78g
Fiber	1.33g
Total Sugar	7.56g
Added Sugar	5.22g
Protein	1.89g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 14.44mg	Iron 0.91mg

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9691
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB	48 Each	N/A	203260
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	48 Slice	Commodity Brown Box use first when available or use GFS#499786	100036
BUN HAMB WGRAIN 3.5 10-12CT GCHC	48 Each		266545

Preparation Instructions

Beef Patty:

Pre-heat oven to 350°.

Put frozen patties on parchment lined 1 inch deep large baking sheet. 24 patties per pan with 4 X 6 arrangement.

Bake 13 minutes or to minimum temperature of 150°.

Keep warm in pass through.

To assemble:

Line 2 inch deep large pan with parchment paper. Put patties on buns with cheese slice. Layer sandwiches 4 X 6 to equal 48 sandwiches per pan. Cover with foil and keep warm in pass through.

Updated 8.15.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.250
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	350.00
Fat	18.00g
Saturated Fat	7.50g
Trans Fat	0.00g
Cholesterol	67.50mg
Sodium	450.00mg
Carbohydrates	20.00g
Fiber	2.00g
Total Sugar	3.50g
Added Sugar	0.00g
Protein	25.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 25.00mg	Iron 1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Sandwich

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9750
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z	432 Slice		244190
BUN HAMB WGRAIN 3.5 10-12CT GCHC	72 Each		266545

Preparation Instructions

On each bun place six slices of turkey. Use a 2" sandwich pan. Place 4 X 6 complete sandwiches. Total of 3 layers. 72 total.

Cover with foil and place in cold pass thru.

Updated 8.21.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	220.00		
Fat	6.00g		
Saturated Fat	1.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	550.00mg		
Carbohydrates	19.00g		
Fiber	2.00g		
Total Sugar	3.00g		
Added Sugar	0.00g		
Protein	21.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	25.00mg	Iron	1.40mg

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Cake with Frosting

Servings:	400.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9751
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HR GOLD MEDAL 14317	21 Cup	N/A	426253
SUGAR CANE GRANUL	24 1/2 Cup		108642
COCOA PWD BAKING	16 Cup		269654
BAKING SODA	5 3/4 Tablespoon		513849
BAKING POWDER DBL ACTION 6-5 RDSTR	5 3/4 Tablespoon	*Change product when gone*	683700
SALT IODIZED	3 1/2 Tablespoon	N/A	108286
EGG SHL MED A GRD	28 Each		206547
1% Low Fat White Milk*	16 3/4 Cup	Use cartons of milk from our cooler	13871
OIL SALAD VEG SOY CLR NT	98 Tablespoon	6 cups and 2 Tablespoons	292702
FLAVORING VANILLA IMIT	38 Teaspoon		110736
Tap Water for Recipes	12 1/4 Cup	Boiling	000001WTR
MARGARINE SLD	72 Tablespoon	Softened 4 1/2 cups	733061
SUGAR POWDERED 10X 12-2 PION	32 Cup		859740

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes

5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Updated 8.22.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving	
Calories	145.20
Fat	6.28g
Saturated Fat	1.66g
Trans Fat	0.00g
Cholesterol	12.18mg
Sodium	215.95mg
Carbohydrates	19.32g
Fiber	0.34g
Total Sugar	14.54g
Added Sugar	14.08g
Protein	2.15g
Vitamin A 140.86mcg	Vitamin C 0.00mg
Calcium 19.33mg	Iron 0.35mg

Nutrition - Per 100g

No 100g Conversion Available



Servings:	3.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52411
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP GARDEN SALSA	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696900
CHIP HARV CHED	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	105260
CHIP MULTIGR ORIG	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	864640

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	140.00		
Fat	6.00g		
Saturated Fat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	140.00mg		
Carbohydrates	19.00g		
Fiber	2.00g		
Total Sugar	2.00g		
Added Sugar	2.00g		
Protein	2.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.60mg

Nutrition - Per 100g

No 100g Conversion Available

Vegetable Juice Box

Servings:	4.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-37564
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE SUN SPLASH 100 VEG	1 Each	Credits as 1/2 cup Red/Orange Vegetable	214513
JUICE BOX PARADS PNCH	1 Each	Credits as 1/2 cup Other Vegetable	698261
JUICE DRAGON PUNCH ECO	1 Each	Credits as 1/2 cup Other Vegetable	510571
JUICE WANGO MANGO ECO	1 Each	Credits as 1/2 cup Other Vegetable	510562

Preparation Instructions

Updated 8.21.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	55.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.00mg		
Carbohydrates	13.75g		
Fiber	0.00g		
Total Sugar	12.50g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	2.50mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Mashed Potatoes

Servings:	39.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45615
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL	1 Package		146581
Tap Water for Recipes	1 Gallon	N/A	000001WTR

Preparation Instructions

- 1) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN.
- 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION.
- 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE.

Updated 1.31.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	67.00		
Fat	0.42g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	92.13mg		
Carbohydrates	14.24g		
Fiber	1.68g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.38mg	Iron	0.25mg

Nutrition - Per 100g

No 100g Conversion Available

Refried Beans

Servings:	150.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9741
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD	6 #10 CAN		293962
Cheese, Cheddar Reduced fat, Shredded	12 Cup	Use Brown Box Commodity first when available or Use GFS#150250	100012

Preparation Instructions

Wipe off and open cans of refried beans.

Spray 4" pans. Use 3 cans of refried beans per pan.

Cover pans and put into a preheated 350° oven for 45 minutes to 1 hour . Stir well and temp to at least 150°.

Stir in 6 cups of cheese per pan of beans and then temp again to make sure beans are 145° or higher, if not put back in the oven for a few minutes until they reach the proper temperature.

Store covered in warmer until served.

Updated 8.17.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.250
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	170.45
Fat	3.99g
Saturated Fat	1.80g
Trans Fat	0.00g
Cholesterol	6.40mg
Sodium	612.37mg
Carbohydrates	24.12g
Fiber	6.21g
Total Sugar	1.03g
Added Sugar	0.00g
Protein	10.52g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 46.56mg	Iron 2.07mg

Nutrition - Per 100g

No 100g Conversion Available

Mexican Dip

Servings:	388.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9705
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	40 Pound	Thaw	100158
SEASONING TACO MIX	18 Ounce	2 packages	159204
BEAN REFRD	6 #10 CAN		293962
SOUP CRM OF MUSHRM	2 #5 CAN	N/A	101346
SOUP CRM OF CHIX	3 #5 CAN	N/A	695513
SAUCE CHS NACHO DLX	4 #10 CAN		323616
Salsa, Low-Sodium, Canned	4 #10 CAN	Commodity Brown Box should be used first when available or GFS# 452841	100330
Tap Water for Recipes	1 1/2 Quart	N/A	000001WTR
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	10 Pound	Commodity Brown Box should be used first when available or use GFS#150250	100012

Preparation Instructions

1. Spray tilt skillet with cooking spray. Turn on skillet to 300° and cook ground beef until there is no more visible pink.
2. Drain ground beef into a 5 gal bucket.
3. Sprinkle taco seasoning over drained ground beef.
4. Put in the rest of the ingredients into tilt skillet EXCEPT for the shredded cheese.
5. Turn temp on tilt skillet to 250°.
6. Mix well, then add shredded cheese.
7. Adjust heat to 200° (to keep from sticking). Heat to 150°.
8. Spray 5-4 inch deep pans and sauce pan with cooking spray. Use sprayed sauce pan to fill sprayed 4 inch deep pans with dip.
9. Cover and put in warmer until ready for service.

Updated 9.26.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.123
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.133
OtherVeg	0.000
Beans, Peas, and Lentils	0.192
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 388.00

Serving Size: 0.75 Cup

Amount Per Serving	
Calories	253.69
Fat	13.39g
Saturated Fat	4.43g
Trans Fat	1.23g
Cholesterol	42.08mg
Sodium	819.38mg
Carbohydrates	16.88g
Fiber	3.77g
Total Sugar	2.77g
Added Sugar	0.00g
Protein	15.40g
Vitamin A 54.91mcg	Vitamin C 0.00mg
Calcium 44.47mg	Iron 0.89mg

Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese Sandwich

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9760
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	44 Slice	Use Brown Box Commodity first and then use GFS#499786	100036
MARGARINE SLD ZT 30-1 GFS	11 Tablespoon		557482
BREAD WHL WHE PULLMAN SLCD	22 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	710650

Preparation Instructions

Melt butter

Use pastry brush to butter 1 side of each pieces of bread. Place 4 slices of cheese on each sandwich. Place in arrangement of 4 X 6 on narrow edge large sheet pans.

Grill sandwiches on grill cook top.

Note: 1 loaf of bread makes 11 sandwiches discard heels.

Updated 8.15.24

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	400.00
Fat	23.00g
Saturated Fat	11.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	870.00mg
Carbohydrates	28.00g
Fiber	4.00g
Total Sugar	4.00g
Added Sugar	2.00g
Protein	18.00g
Vitamin A 500.00mcg	Vitamin C 0.00mg
Calcium 80.00mg	Iron 2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Tomato Soup

Servings:	94.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45193
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP TOMATO	4 #5 CAN	N/A	488232
1% Low Fat White Milk*	4 Carton		13871

Preparation Instructions

Open 14 tomato soup cans and put in a 6" pan. Approximately 6 cans per 6" pan. Add 4 cartons of white milk to each pan, stir well and cook in steamer of 40 minutes or until it reaches temperature. Hold in warmer until ready to serve.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.295
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 94.00

Serving Size: 0.25 Cup

Amount Per Serving			
Calories	46.38		
Fat	0.57g		
Saturated Fat	0.06g		
Trans Fat	0.00g		
Cholesterol	0.64mg		
Sodium	187.66mg		
Carbohydrates	8.89g		
Fiber	0.47g		
Total Sugar	5.15g		
Added Sugar	0.00g		
Protein	1.28g		
Vitamin A	5.96mcg	Vitamin C	0.00mg
Calcium	17.02mg	Iron	0.19mg

Nutrition - Per 100g

No 100g Conversion Available