

Cookbook for

Created by HPS Menu Planner

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Fries Straight

Fries-Crinkle Cut

Fries Spiral

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Chocolate Chip Cookie

Dunkin Stik

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Sweet Peas

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Lettuce & Tomato

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Assorted Cereal

Peaches

Pears

Fruit Cocktail

Tator Tots

Fries Crinkle Cut

Fries Spiral

Fries Straight

Fries-Waffle

Fries-Wedge

Fries-Sweet Potato

Cucumber and Baby Tomato

carrot and celery sticks

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Refried Beans

Hashbrown Patty

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Uncrustable Small

Lasagna with Garlic Toast

Wrap Chicken Salad

Chocolate Chip French Toast

Chicken Nugget Roll and Waffle Fry Basket

Chicken Tenders

Fried Chicken

Chicken Drumstick with Roll

Chocolate Chip Cookie

Broccoli Florets

Cauliflower Bites

Baby Carrots

Marinara Sauce

Celery Sticks

Mini Sweet Peppers

Cheesy Macaroni

Fiesta Shredded Lettuce

Chicken Nuggets PK

Strawberry Nutri-grain Bar

Pizza Cruncher w Marinara Sauce PK

Orange Wedges

Apple Slices

Chicken Tenders PK

Spaghetti w/ Meatballs PK

Vegetable Rice PK

Banana

Cheeseburger PK

Pancake with Sausage PK

Fries Smiley PK

Grill Cheese

Tomato Soup

Salsa

Deli Turkey Lunchable PK

Pizza Crunch w Marinara Sc EL

Wrap Chicken Cheese Ranch

Wrap-Buffalo Chicken Cheese Ranch

Tex-Mex Beef Baked Potatoes

Breakfast Waffle Taco

Fish Nuggets

Chicken Carbonara with Garlic Toast

Korean Noodle Bowl

Chicken Nugget

Pizza Bagel Bites

Pancakes for Lunch

Educational Shortbread Crackers

Cinnamon Goldfish Cracker

Grill Cheese with Tomato Bisque

Mixed Berry Cup

WG Apple Cinnamon Muffin w String Cheese

WG Chocolate Muffin with String Cheese

Muffin Assorted WG &option toast

Danimal with Cinnamon Goldfish Graham Bar

Danimals Yogurt

Juice Box 100%

Baked Beans PK

Broccoli Florets PK

Corn- Steamed PK

Salad- Side Tossed PK

Apple Slices PK

Cucumber and Baby Tomato PK

Broccoli and Cauliflower with Cheese

Fancy Fruit Cup

Chef Salad of the Day

Salad-Caesar

Spaghetti w/ Meatballs PK

Spaghetti w/ Meatsauce with Garlic ToastPK

Creamy Ranch Mashed Potato

Fish Nugget Basket

Glazed Carrots PK

Cheddar Goldfish Cracker

Junkyard Dog

Dill Chix BearCat Sandwich

Fruit Smoothie-w graham crax HS Portion

Fruit Smoothie with Donut Hole

Spaghetti and Meatless Sauce

And Waffle

Loaded Pancake Parfait

Apple Turnover

Healthy Challenge-Veggie Rainbow Challenge

KIWI Healthy Challenge-Fruit Rainbow

Grapes Healthy Challenge-Fruit Rainbow

Pears Healthy Challenge-Fruit Rainbow

Melon Healthy Challenge-Fruit Rainbow

Strawberries Healthy Challenge-Fruit Rainbow

Ranch Chopped Salad

Chef Hot Vegetables of the Day

Chef Fruit of the Day

Chef Special of The Day

Chicken and Waffle

CopyCat KFC BOWL

Biscuit Sandwich Egg and Sausage

Biscuit Sandwich Egg and Bacon

Wrap-Deli

Chicken Alfredo

Rotini Noodles

Rotini Noodles

Build your Own Burger Bar

Toast

Fries-Waffle PK

Dominos Cheese Pizza

Rigatoni Bake

Rigatoni Bake with Garlic Toast

Fiesta Taco Filling

Spaghetti Noodles

Spaghetti Noodles K-8

Spaghetti Sauce

Meatballs

Beef Crumbles-Spaghetti

Pizza Bagel Bites PK

HPS - Spaghetti Noodles

HPS - Meatballs

HPS - Spaghetti Sauce

Garlic Toast

Chicken Alfredo Line with Garlic Toast

WG Cereal Bowl

Cheese Sauce JTM

Scoops

Fiesta Tomato Dice

Fiesta Salsa

Diced Chicken

fiesta sour cream

fiesta shred cheese

Fiesta Brown Rice

Pineapple Cups

Pineapple Healthy Challenge-Fruit Rainbow

Boneless Wings

General TSO Chicken over Noodles

Charcuterie Box

Cincinnati Chili JTM

Cincinnati Chili Three Ways

Cheese Coney

Graham Bug Bites

Veggie Cup-Color your Tray

1% Lowfat White Milk

French Toast with Sausage PK

Animal Crackers with String Cheese

Tator Tots PK

Roast Chicken Thighs with Roll

Uncle Bens Stuffing

Garlic Parmesan Roasted Red Potatoes-

Sherbert Luigi

Broccoli-Roasted

Galaxy Pizza

Roasted Broccoli

Spaghetti Noodles

Spicy Chicken Tender with Macaroni and Cheese

Alfredo with Garlic Toast

Grab&Go-Hummus Cheese and Pretzel Box

Spicy Chix Tenders

Buffalo Chicken Stuffed Sandwich

Alfredo with Garlic Breadstick

Turkey, Mashed Potato, Roll

Grab&Go- Crispy Chicken Ranch Salad

Breakfast Burrito

Crispy Chicken Sandwich PK

Muffin Assorted

Churro with Cinnamon Sugar

Cincinnati Coney

Captain Johnny POP Fruit Squeeze

Pretzel With Cheese Sauce

Sloppy Joe

Build Your Own Sub

Philly Steak & Cheese

Pirate Ship Hot Dog

Pirate Pasta with Garlic Planks

Ship Wrecked Jello Fruit Cup

Chips AHOY MATEY

Mummy HotDOG

Ranch Wedge Potato

Pumpkin Cutie

Grapes

Frankenstein Grapes

Pirate Treasure Lunch Box

Halloween Donut

Walk The Plank Domino Pizza

Betty Crocker Oatmeal Bars

Breakfast Bar

Sausage Pancake Wrap

Donut Dunkin Stixs

Worm Dirt Pudding Cup

Shipwrecked Ice Cream Cup

Raisils Watermelon

Cereal Bowl with String Cheese

Melon Cup

Berry Cup

Chicken Salad

Deli Sandwich- Chicken Salad

Spaghetti and Meatsauce with Garlic Breadstick

Raisels

Grab&Go-Chicken Salad Bistro Box

Grab&Go Muffin and Cheese Box

Pork Rib BBQ Sandwich

Mandarin Oranges

Broccoli Bites

Galaxy Pizza- Pepperoni

Pepperoni Pizza

Eggo Mini Maple Pancakes

SUPERBOWL FRIDAY

Coleslaw

BBQ on a Bun

Spaghetti w/ Meatballs with Garlic Breadstick HS

Fish Sandwich

OPENING REDS DAY

Individual Pasta K-8

Individual Pasta9-12

Alfredo Pasta

Yogurt Parfait with toast

Chicken Salad Wrap

Asian Bar K-8- Rice, Chicken Egg Roll

Pancake Sundaes

Cincinnati Reds Opening Day

Tortilla 10 inch

Taco-Beef

Beverage-Propel

Soft Taco

Hard Taco

Grab and Go Breakfast

Crispitos-Chicken

Pizza Rollups

Field Day

Manager Menu of the Day

Manager Menu of the Day

Fresh Fruit Seasonal

Cinco De Mayo

Spanish Rice

Grab&Go Chef Wrap Box

Roasted Carrots

Salad- Side Caesar

Cereal Bar General Mills

Baked Chip

Biscuit and Gravy

Peach Cobbler

Popcorn Chicken

Chicken Tenders with WG Rice

Whole Grain Rice

Popcorn Chicken with breadstick

String Cheese option

Cereal Assorted

USDA Ground Beef -Taco or other with seasoning

USDA Diced Chicken with seasoning

Buffalo Chicken Dip with Chips

Cheezy Garlic French Bread Pizza

Teriyaki Chicken over RICE with EggROLL

Yogurt Lunch Combo

Alfredo Bake with Cajun Shake Up

Nardone Pizza-Cheese

Nardone Pizza-Pepperoni

Onion Rings

TAILGATE PARTY

Taste the World National School Lunch

Holiday Cookie

Mexican Cuisine, Asian Flare, Taste of Italy, All American

Chicken Potsticker Dumpling

Spaghetti MeatSauce with Garlic Breadstick

Taco Meat

Pillsbury Cinnamon Roll

Chicken Fajita

Crispitos-Beef

Fajita Blend

Sister Schubert's Wheat Yeast Rolls

Turkey Sliced

Creamy Ranch Mashed Potato

Ramen- Beef

Ramen- Chicken

Chicken Enchiladas

Holiday Ice Cream

Holiday Turkey Casserole

Spicy Taco Mac

Buffalo Chicken Spaghetti

Meat and Cheese Box

Salsa, Shred Lettuce, Banana Pepper

Salad-Garden

With Sausage

Garlic Texas Toast

Shredded Cheese

with Sister Schubert's Dinner Rolls

Mandarin Orange Chicken

Vegetable Egg Roll

Nardone Garlic Cheese Pizza

Strawberry Milk FF

White Milk 1%

Ketchup

Build Own Nachos- Taco Beef

Build Own Nachos- Fajita Chicken

Build Own Nachos- Queso

Meatballs 3 each

with Marinara Sauce

Meatballs

nacho

Whole Grain Rice-Spanish

Spaghetti Noodles(HS)

Hushpuppies

Grab&Go-Yogurt Combo Pack



Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44175

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F	3 Each	READY_TO_EAT Ready to eat single serving	551770
CRACKER GRHM TEDDY CINN	1 Each		509965
CHEESE STRING MOZZ	3 Each		579050
PRETZEL TWIST TINY	1 Each	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.	105210
CRACKER GLDFSH CINN	1 Package	READY_TO_EAT Ready to Enjoy	194510

Preparation Instructions

- Hold cold foods at 41 °F or below- put in tray
- Note- Pair yogurt and string cheese with either the goldfish, teddy graham or pretzels-

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.750
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		232.16	
Fat		8.85g	
Saturated Fat		3.83g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		343.82mg	
Carbohydrates		27.12g	
Fiber		0.69g	
Total Sugar		13.02g	
Added Sugar		6.67g	
Protein		11.71g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	416.86mg	Iron	0.89mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Hummus Bistro Box (9-12)



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44176

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hummus - ZeeZee's Original	3 Ounce	READY_TO_EAT	295161
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	BAKE	680130
BROCCOLI FLORET BITE SIZE	1/2 Cup		732451
FLATBREAD W/GRAIN 4IN	2 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

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.500
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.250
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		400.00	
Fat		14.50g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		600.00mg	
Carbohydrates		51.00g	
Fiber		4.00g	
Total Sugar		7.00g	
Added Sugar		2.00g	
Protein		21.00g	
Vitamin A	567.13mcg	Vitamin C	81.23mg
Calcium	258.95mg	Iron	2.02mg

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY TO EAT Pre-sliced Use Cold or Melted	150260
wg 4 inch Hamburger Bun x	1 bun		3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions

- Don Lee Farms
Backyard Griller Handling and Preparation Instructions
1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
 2. Bake in preheated oven (convection or Combi at 350 Degrees)
 3. Bake
 - a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
 - b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
 4. Remove from oven
 - a. DO NOT PLACE IN STEAM TABLE PAN
 - b. DO NOT COVER

- c. DO NOT ADD ANY LIQUID OF ANY KIND
5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
6. Best to make burger sandwiches immediately from the oven.
- a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.
- The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.
- CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		412.00	
Fat		22.10g	
Saturated Fat		8.90g	
Trans Fat		0.00g	
Cholesterol		75.50mg	
Sodium		686.00mg	
Carbohydrates		28.00g	
Fiber		2.30g	
Total Sugar		4.50g	
Added Sugar		0.00g**	
Protein		24.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	152.50mg	Iron	3.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Asian Brown Rice



Servings:	52.00	Category:	Grain
Serving Size:	3.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44178

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	6 Cup	UNPREPARED	000001WTR
RICE BRN ASIAN 6-26.4Z UBEN	26 1/2 Ounce		244541
BUTTER PRINT SLTD GRD AA	2 Ounce		191205

Preparation Instructions

Combine 6 cups of hot water with 1 seasoning packet in deep pan that has been sprayed well. Stir well.
Add 1 box and 2 oz of butter. Stir well.
Cover pan and steam for 20 minutes or until most of the water is absorbed.
Cover tightly with wrap
Keep in warmer until ready to serve.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.750
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: 52.00

Serving Size: 3.00 Fluid Ounce

Amount Per Serving			
Calories		21.18	
Fat		0.99g	
Saturated Fat		0.58g	
Trans Fat		0.00g	
Cholesterol		2.35mg	
Sodium		35.62mg	
Carbohydrates		2.67g	
Fiber		0.13g	
Total Sugar		0.19g	
Added Sugar		0.00g	
Protein		0.32g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1.27mg	Iron	0.05mg

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF	1/2 Cup	Can you other variety of fruits	244630
Yoplait Parfait Pro Lowfat Vanilla Yogurt, Reduced Sugar, Bulk Pouch, 64 Oz Bag, 6/Case	4 Ounce		499989
Nature Valley Granola Cereal 25% Less Sugar Cinnamon Bulk pack	1 Ounce		569744

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
Grain	1.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		212.14	
Fat		2.66g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		3.32mg	
Sodium		131.37mg	
Carbohydrates		41.10g	
Fiber		5.50g	
Total Sugar		17.79g	
Added Sugar		9.31g	
Protein		7.48g	
Vitamin A	106.19mcg	Vitamin C	0.00mg
Calcium	157.01mg	Iron	0.50mg

Nutrition - Per 100g

No 100g Conversion Available

Lunchable-Yogurt, Goldish, String Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44180

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB N/F	1 Ounce	READY_TO_EAT READY_TO_EAT	885750
CRACKER GLDFSH CINN	1 Package	READY_TO_EAT Ready to Enjoy	194510
CHEESE STRING MOZZ IW 1Z	1 Each		714960

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.250
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		217.50	
Fat		10.00g	
Saturated Fat		4.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		353.75mg	
Carbohydrates		22.50g	
Fiber		1.00g	
Total Sugar		9.50g	
Added Sugar		1.00g	
Protein		9.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	325.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Crispy Chicken Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44181

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1 bun	BAKE Toast if desired	3474
CHIX PTY BRD WGRAIN 170-3Z GLDCRK	1 Each	Bake 375 for 17-19 minutes or until internal temperature 165	259967

Preparation Instructions

Each case yeilds approximately 170 count

Directions:

HACCP STEP: WASH HANDS.

1. Cook chicken patty as directed on package.
 2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
 3. Serve.
 4. Allow student to select condiment of choice.
- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		210.00	
Fat		4.67g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		11.67mg	
Sodium		350.00mg	
Carbohydrates		30.67g	
Fiber		2.33g	
Total Sugar		4.33g	
Added Sugar		0.00g	
Protein		11.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	76.67mg	Iron	2.33mg

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Taco/Doritos Nacho



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44183

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT	1 Ounce	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.	456090
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	Place in open bag on top of Doritos	722330
LETTUCE SHRD TACO 1/8CUT	2 Ounce	Place on top of taco filling.	242489
CHEESE CHED MLD SHRD 4-5 LOL	1 1/2 Ounce	Top open bag with 1 oz cheese	150250

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.762
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 1

Amount Per Serving			
Calories		283.72	
Fat		14.63g	
Saturated Fat		6.46g	
Trans Fat		0.00g	
Cholesterol		43.05mg	
Sodium		485.28mg	
Carbohydrates		23.39g	
Fiber		4.44g	
Total Sugar		1.61g	
Added Sugar		0.00g	
Protein		14.52g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	224.27mg	Iron	0.93mg

Nutrition - Per 100g

No 100g Conversion Available

Variety of Cereal



Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44184

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1/2 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL TRIX R/S WGRAIN BWL	1/2 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL CINN TOAST R/S BWL	1/2 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL CHEERIOS WGRAIN BWL	1/2 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	264702
CEREAL COCOA PUFFS WGRAIN R/S	1/2 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.420
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: 5.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		46.20	
Fat		0.84g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		63.42mg	
Carbohydrates		9.58g	
Fiber		1.09g	
Total Sugar		2.35g	
Added Sugar		2.35g	
Protein		1.01g	
Vitamin A	58.80mcg	Vitamin C	0.30mg
Calcium	31.92mg	Iron	1.55mg

Nutrition - Per 100g

No 100g Conversion Available

Tony Cheese Jammers w/ Marinara Sauce



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44185

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 2.1Z	2 Each	Basic Preparation COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES 160 DEGREES F. CONVECTION OVEN: PREHEAT TO 350 DEGREES F. PLACE 2 FROZEN SHEETS OF BREADSTICKS ON BAKING PAN. BAKE FOR 13-15 MINUTES. CONVENTIONAL OVEN: BAKE FOR 20-25 MINUTES. Item Yield 1 Case = 200 (10 x 20 per Bag) Breadsticks, Cheese, Stuffed, Whole Grain, Frozen, 2.1 Ounce	232930
SAUCE MARINARA DIPN CUP	1 Each	Serve on side - optional	677721

Preparation Instructions

No Preparation Instructions available.

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		284.00	
Fat		10.20g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		581.80mg	
Carbohydrates		32.00g	
Fiber		1.70g	
Total Sugar		8.00g	
Added Sugar		2.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	321.50mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Deli Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44186

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
TURKEY BRST SLCD OVN RSTD	2 1/2 Ounce		689541
5" WG Split Top Hoagie Bun x	1 66g	READY_TO_EAT Thaw at Ambient Temperature. Ready to Eat or toast to desired flavor and texture.	3737
PICKLE KOSH DILL SPEAR	1 Ounce		149414

Preparation Instructions

Prepare Sandwich and Put in a bag for service.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.224
Grain	2.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		283.97	
Fat		6.86g	
Saturated Fat		2.93g	
Trans Fat		0.00g	
Cholesterol		46.98mg	
Sodium		1132.93mg	
Carbohydrates		29.00g	
Fiber		0.00g	
Total Sugar		4.50g	
Added Sugar		0.00g	
Protein		24.52g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	101.50mg	Iron	0.08mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey & Cheese Lunch Kit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44187

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD WGRAIN 6IN 2.2Z	1 Each	Cut into squares.	644182
CHEESE AMER 160CT SLCD R/F	2 Slice	Cut into squares.	722360
TURKEY BRST SLCD OVN RSTD	3 Slice		344120

Preparation Instructions

Add all items in container together to be served.

Updated 5.19.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		300.10	
Fat		9.50g	
Saturated Fat		3.40g	
Trans Fat		0.06g	
Cholesterol		40.00mg	
Sodium		1393.50mg	
Carbohydrates		31.00g	
Fiber		2.70g	
Total Sugar		4.00g	
Added Sugar		1.00g	
Protein		23.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	217.31mg	Iron	1.94mg

Nutrition - Per 100g

No 100g Conversion Available

Build Own Nachos- Nachos



Servings:	1.00	Category:	Entree
Serving Size:	1.75 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44188

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND WGRAIN	1 3/4 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

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds.
CCP: Hold at hot holding for 140°F or higher

Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath. CCP: Heat cheese to 165°F or higher for 15 seconds
CCP: Hold at 140°F or higher.

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

- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.75 Ounce

Amount Per Serving			
Calories		245.00	
Fat		10.50g	
Saturated Fat		1.75g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		201.25mg	
Carbohydrates		35.00g	
Fiber		3.50g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	52.50mg	Iron	0.88mg

Nutrition - Per 100g

Calories		493.84	
Fat		21.16g	
Saturated Fat		3.53g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		405.65mg	
Carbohydrates		70.55g	
Fiber		7.05g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		7.05g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	105.82mg	Iron	1.76mg

Spaghetti w/ Meatballs and Garlic Breadstick



Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44189

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	4 Pound		654560
Water	6 Gallon	Bring to a rolling boil- add a little salt to water. Add pasta to water slowly- do not overcook- 10-12 minutes. Drain and run cool water over and then add a little oil to prevent sticking	Water
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve add 2 quart water MIX Heat & Serve READY_TO_DRINK Heat & Serve add READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
MEATBALL CKD .65Z	200 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
BREADSTICK WGRAIN 1Z	50 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

Preparation Instructions

Serve 1 cup serving -4 meatball per serving

CCPHot Hold 135 or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.280
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.442
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		564.09	
Fat		14.88g	
Saturated Fat		3.50g	
Trans Fat		0.60g	
Cholesterol		36.00mg	
Sodium		2324.64mg	
Carbohydrates		89.30g	
Fiber		7.52g	
Total Sugar		30.73g	
Added Sugar		28.45g	
Protein		22.72g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	191.04mg	Iron	7.39mg

Nutrition - Per 100g

Calories		248.72	
Fat		6.56g	
Saturated Fat		1.54g	
Trans Fat		0.26g	
Cholesterol		15.87mg	
Sodium		1024.99mg	
Carbohydrates		39.37g	
Fiber		3.32g	
Total Sugar		13.55g	
Added Sugar		12.54g	
Protein		10.02g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	84.24mg	Iron	3.26mg

Ranch Mashed Potato



Servings:	237.00	Category:	Vegetable
Serving Size:	3.69 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44210
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS GLDN X-RICH	3 Carton	RECONSTITUTE 1: Pour 2 gallons boiling water (212°F) in mixing bowl. 2: HAND MIX: Add all potatoes while stirring. Let stand for 1 minute, stir well and serve. [Alternate] MACHINE MIX: Using whip attachment, mix on low and slowly add all potatoes. Whip on high until fluffy for 2 minutes, hold until ready to serve.	559911
Hidden Valley Ranch dressing mix	8 Ounce		000004
BUTTER SUB	2 Package		209810
BASE CHIX LO SOD NO MSG	4 Tablespoon	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp + 1 cup water or 1 Tbsp base + 1 quart water or 1 1 2 cups base + 6 gallons water	580589
SEASONING SIX PEPR BLEND	4 Tablespoon		229580
Water	8 Quart	READY_TO_DRINK	Water

Preparation Instructions

Boil Water - whip in the mashed potato mix and then season.

Hot Serve 135F or higher

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	0.533

Nutrition Facts

Servings Per Recipe: 237.00

Serving Size: 3.69 Ounce

Amount Per Serving			
Calories		80.49	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		445.64mg	
Carbohydrates		17.74g	
Fiber		0.85g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		1.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	9.06mg	Iron	0.25mg

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

Nutrition - Per 100g

Calories		76.94	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		426.00mg	
Carbohydrates		16.95g	
Fiber		0.82g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		1.53g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.66mg	Iron	0.23mg

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

Glazed Carrots



Servings:	96.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44211
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD MED	4 #10 CAN		118915
BUTTER SUB	1 Package		209810
SUGAR, BROWN LIGHT GRANULATED CANE	4 Cup		855387

Preparation Instructions

Place in steamer for 15-20 minutes mix well for service
CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.539
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		39.49	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		329.42mg	
Carbohydrates		8.51g	
Fiber		1.08g	
Total Sugar		2.20g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	39.88mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Green Bean



Servings:	48.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44212
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT XTRA GRN	2 #10 CAN		328251
BASE CHIX LO SOD NO MSG	1/4 Cup	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp + 1 cup water or 1 Tbsp base + 1 quart water or 1 1 2 cups base + 6 gallons water	580589

Preparation Instructions

Mix items together and steam to 165F and Hold at 135F or higher
CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

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: 48.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		21.66	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		313.46mg	
Carbohydrates		4.32g	
Fiber		2.16g	
Total Sugar		2.16g	
Added Sugar		0.00g	
Protein		1.08g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.33mg	Iron	0.43mg

Nutrition - Per 100g

Calories		19.10	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		276.42mg	
Carbohydrates		3.81g	
Fiber		1.90g	
Total Sugar		1.90g	
Added Sugar		0.00g	
Protein		0.95g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	28.51mg	Iron	0.38mg

Corn- Steamed



Servings:	96.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44213
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT SUPER SWT	4 #10 CAN		851329
SPICE PEPR BLK REG FINE GRIND	3 Teaspoon		225037

Preparation Instructions

CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

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: 96.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		64.34	
Fat		0.80g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		12.87g	
Fiber		1.61g	
Total Sugar		4.83g	
Added Sugar		0.00g	
Protein		1.61g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		75.66	
Fat		0.95g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		15.13g	
Fiber		1.89g	
Total Sugar		5.67g	
Added Sugar		0.00g	
Protein		1.89g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mashed Potato



Servings:	78.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44214
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	1/2 Cup		209810
BASE CHIX LO SOD NO MSG	2 Tablespoon		580589
SEASONING SIX PEPR BLEND	2 Tablespoon		229580
Water	2 Gallon		Water
POTATO PRLS GLDN X-RICH	1 Package		559911

Preparation Instructions

Basic Preparation

STEP 1) POUR BOILING WATER INTO A MIXING BOWL. STEP 2) ADD 1 CARTON POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES WHILE STIRRING CONSTANTLY WITH A WHISK. STEP 3) TRANSFER POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES TO A 4" DEEP STEAM TABLE PAN AND SERVE. 4) RE-FRESH PRODUCT BY ADDING ½ TO ¾ CUP OF BOILING WATER AS NEEDED.

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: 78.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		76.59	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		413.13mg	
Carbohydrates		16.54g	
Fiber		0.87g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.63g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.38mg	Iron	0.25mg

Nutrition - Per 100g

Calories		67.54	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		364.32mg	
Carbohydrates		14.58g	
Fiber		0.77g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.43g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	7.39mg	Iron	0.22mg

Big Daddy Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44215
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
16" Whole Grain, Round 4-Cheese Pizza	1 Slice		575522

Preparation Instructions

BAKE

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

CCP Hot hold 141 or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories		245.10	
Fat		13.01g	
Saturated Fat		4.80g	
Trans Fat		0.00g	
Cholesterol		24.01mg	
Sodium		333.43mg	
Carbohydrates		24.01g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		1.00g	
Protein		14.31g	
Vitamin A	63.33mcg	Vitamin C	0.00mg
Calcium	300.12mg	Iron	1.40mg

Nutrition - Per 100g

No 100g Conversion Available

Big Daddy Pepperoni Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44216
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERONI SLCD 16/Z	2 Each		100240
16" Whole Grain, Round 4-Cheese Pizza	1 Slice	Cut the pizza into 8 equal slices	575522

Preparation Instructions

BAKE

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.235
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
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		262.75	
Fat		14.65g	
Saturated Fat		5.39g	
Trans Fat		0.00g	
Cholesterol		27.54mg	
Sodium		399.32mg	
Carbohydrates		24.01g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		1.00g	
Protein		14.89g	
Vitamin A	63.33mcg	Vitamin C	0.00mg
Calcium	300.12mg	Iron	1.45mg

Nutrition - Per 100g

No 100g Conversion Available

Pizza Crunchers



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44217
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	4 Each		143271

Preparation Instructions

BAKE

Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.

Arrange 200 each on a tray(4/serving) = 50 servings per tray

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.500
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 Serving

Amount Per Serving			
Calories		420.00	
Fat		20.00g	
Saturated Fat		9.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		670.00mg	
Carbohydrates		41.00g	
Fiber		6.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	427.00mg	Iron	2.21mg

Nutrition - Per 100g

No 100g Conversion Available

Hamburger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44219
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1 bun		3474
Don Lee Charbroiled Beef Patty	1 Each	CONVECTION 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES	93003

Preparation Instructions

- Don Lee Farms
Backyard Griller Handling and Preparation Instructions
1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
 2. Bake in preheated oven (convection or Combi at 350 Degrees
 3. Bake
 - a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
 - b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
 4. Remove from oven
 - a. DO NOT PLACE IN STEAM TABLE PAN
 - b. DO NOT COVER
 - c. DO NOT ADD ANY LIQUID OF ANY KIND

- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
 - a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

- CCPHold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		357.00	
Fat		17.60g	
Saturated Fat		6.40g	
Trans Fat		0.00g	
Cholesterol		63.00mg	
Sodium		461.00mg	
Carbohydrates		27.00g	
Fiber		2.30g	
Total Sugar		4.00g	
Added Sugar		0.00g**	
Protein		21.60g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	71.00mg	Iron	3.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pancake with Bacon



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44239

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY TO EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101
BACON CKD RND	1 Gram	BAKE Fully cooked. Simply heat and serve.	433608

Preparation Instructions

Cook product according to instructions and place together in a boat for service.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		164.17	
Fat		3.33g	
Saturated Fat		0.13g	
Trans Fat		0.00g	
Cholesterol		11.25mg	
Sodium		197.50mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		10.00g	
Added Sugar		4.00g	
Protein		4.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	73.20mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available

Biscuit Sandwich Sausage



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

Ingredients

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

Preparation Instructions

CCP Hot Hold 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		310.00	
Fat		19.00g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		620.00mg	
Carbohydrates		25.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	120.00mg	Iron	1.96mg

Nutrition - Per 100g

No 100g Conversion Available

French Toast Sticks



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44241

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN	4 Each	BAKE Cooking Instructions: For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to internat temperature of 165 F. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.	661062
SUGAR POWDERED 6X	1 Teaspoon	Sprinkle!	108693

Preparation Instructions

Prepare french toast according to instructions and put in 1/4 tray boats and dust with powder sugar.
Hot hold service 135F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		275.70	
Fat		9.70g	
Saturated Fat		1.60g	
Trans Fat		0.14g	
Cholesterol		0.00mg	
Sodium		305.40mg	
Carbohydrates		40.50g	
Fiber		3.30g	
Total Sugar		11.42g	
Added Sugar		16.00g	
Protein		6.20g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	41.71mg	Iron	1.98mg

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Pizza



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Preparation Instructions

CCP Hot Hold 135 or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		200.20	
Fat		7.00g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		320.00mg	
Carbohydrates		26.00g	
Fiber		3.00g	
Total Sugar		6.00g	
Added Sugar		2.00g	
Protein		9.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	150.02mg	Iron	1.69mg

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44243

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL CINN WGRAIN IW	1 Each	Place in warmer for warm service	505333

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		240.00	
Fat		7.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		240.00mg	
Carbohydrates		38.00g	
Fiber		3.00g	
Total Sugar		12.00g	
Added Sugar		11.00g	
Protein		5.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Pretzel With Cheese Sauce



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44244

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL ROD SFT WHEAT	1 Each	OVEN: 2-3 MINUTES* AT 350 DEGREES	607940
SAUCE CHS CHED	1 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081

Preparation Instructions

LAY FROZEN PRODUCT FLAT ON TRAY OVEN: 2-3 MINUTES* AT 350 DEGREES

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.549
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		129.34	
Fat		4.90g	
Saturated Fat		2.53g	
Trans Fat		0.00g	
Cholesterol		15.38mg	
Sodium		501.37mg	
Carbohydrates		15.60g	
Fiber		1.50g	
Total Sugar		1.05g	
Added Sugar		0.00g	
Protein		6.35g	
Vitamin A	213.19mcg	Vitamin C	0.00mg
Calcium	115.99mg	Iron	0.95mg

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Bowl



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44245

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD W/BCN CHS	2 Ounce	BAKE For best results reheat product from fully thawed state. Line sheet trays with pan liner or non-stick spray. Place product on sheet trays and cover with foil before placing in oven. Preheat oven to 350F. Cook thawed product for approx. 40 minutes. Cook frozen product for approx. 55 minutes.	533034
HASHBROWN PTY	1 Each	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146
Toast with Butter Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

Bake according to instructions and place in boat for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.750
Grain	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		360.00	
Fat		23.00g	
Saturated Fat		5.25g	
Trans Fat		0.00g	
Cholesterol		170.00mg	
Sodium		685.00mg	
Carbohydrates		26.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	104.50mg	Iron	1.92mg

Nutrition - Per 100g

No 100g Conversion Available

Toast with Butter Option



Servings:	24.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44246

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CCS 24 oz. Whole Grain Rich Sandwich Bread X	24 1 Slice		1292
BUTTER ALT LIQ NT	3/4 Cup		614640

Preparation Instructions

- Spray sheet pan with butter spray
- Place bread on a sheet pan
- spread liquid butter on the top of the bread- 1/2 tablespoon per slice
- Toast in a convection oven until lightly brown- approximately 5-7minutes
- Place in heat and hold until ready to serve
- Cook to the line during service.

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: 24.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		130.00	
Fat		8.00g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		125.00mg	
Carbohydrates		13.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	34.50mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Eggo Maple Syrup Waffles



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

Ingredients

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

Preparation Instructions

CCP Hot hold 135 or below

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		190.00	
Fat		5.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		210.00mg	
Carbohydrates		36.00g	
Fiber		4.00g	
Total Sugar		11.00g	
Added Sugar		0.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	260.00mg	Iron	3.60mg

Nutrition - Per 100g

No 100g Conversion Available

Biscuit Sandwich Chicken



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44248

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN EZ SPLT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each	Cook approximately 17 minutes	996579

Preparation Instructions

CCP Heat 165 or higher for at least 15 seconds
CCP Hold 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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 Serving

Amount Per Serving			
Calories		300.00	
Fat		14.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		690.00mg	
Carbohydrates		32.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		12.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	132.00mg	Iron	2.60mg

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

Nutrition - Per 100g

No 100g Conversion Available

Iced Donut



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44252

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ICING VAN RTU HEAT NICE	2 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722
Rich's Yeast-Raised Whole Grain Ring Donuts	1 Each		556582

Preparation Instructions

Thaw donut and drizzle icing on top! Be creative- can make it special by adding a little color :)

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		474.50	
Fat		14.40g	
Saturated Fat		6.30g	
Trans Fat		0.13g	
Cholesterol		0.00mg	
Sodium		474.60mg	
Carbohydrates		80.00g	
Fiber		3.80g	
Total Sugar		43.00g	
Added Sugar		9.00g	
Protein		7.40g	
Vitamin A	0.83mcg	Vitamin C	0.00mg
Calcium	22.11mg	Iron	2.23mg

Nutrition - Per 100g

No 100g Conversion Available

Muffin -Chocolate or Blueberry



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44253

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each	Thaw and Serve	557991
MUFFIN BLUEB WGRAIN IW	1 Each	Thaw and Serve	557970

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		95.00**	
Fat		3.00g**	
Saturated Fat		1.00g**	
Trans Fat		0.00g**	
Cholesterol		17.50mg**	
Sodium		65.00mg**	
Carbohydrates		16.50g**	
Fiber		1.00g**	
Total Sugar		8.50g**	
Added Sugar		8.50g**	
Protein		1.50g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.00mg**	Iron	0.75mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Bagel with Cream Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44254

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN IW	1 Each	thaw	217911
CHEESE CREAM LT CUP	1 Each		124960

Preparation Instructions

Put items together for service

Meal Components

Amount Per Serving	
Meat/Meat Alternate	1.000
Grain	1.750
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 Serving			
Amount Per Serving			
Calories		200.00	
Fat		6.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		270.00mg	
Carbohydrates		30.00g	
Fiber		4.00g	
Total Sugar		7.00g	
Added Sugar		5.00g	
Protein		9.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	70.00mg	Iron	1.44mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo with Garlic Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44261

Ingredients

Description Measurement		Prep Instructions	DistPart #
Chicken Alfredo	8 Serving	Place JTM Queso in perforated pan and steam 30-45minutes until internal temperatur reaches 135F Place Chicken in steamer 30-45 minutes until reaches internal temp of 135F- Drain but leave some liquid. Boil water in tilt kettle and add rotini- and cook till al dente 8-9minutes Combine Drained pasta, queso and chicken with seasoning until well blended- As it sits it will thicken Hot hold 135F or above in steam pans for service	R-46219
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		373.36	
Fat		24.16g	
Saturated Fat		6.98g	
Trans Fat		0.01g	
Cholesterol		50.08mg	
Sodium		550.04mg	
Carbohydrates		22.44g	
Fiber		1.48g	
Total Sugar		1.40g	
Added Sugar		1.00g	
Protein		17.44g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	202.00mg	Iron	1.36mg

Nutrition - Per 100g

No 100g Conversion Available

Broccoli- Steamed



Servings:	105.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44266

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE PEPR BLK REG FINE GRIND	4 1/4 Teaspoon		225037
broccoli - frozen	15 Pound		110473

Preparation Instructions

1. Place frozen broccoli in perforated steam table pans
 2. Add 15 lbs. broccoli per pan (you may need to cut in pieces)
 3. Steam closer to serving time to keep broccoli crisp. (3-5 minutes with no lid). Taste and temp broccoli as it should be crisp not mushy
 4. Pour into solid pan and season according to directions.
 - 5.. Batch cook as needed
- CCP Hold at or above 135F

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 105.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		7.43	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		6.29mg	
Carbohydrates		1.43g	
Fiber		0.86g	
Total Sugar		0.29g	
Added Sugar		0.00g**	
Protein		0.86g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44268

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED VEGTAR R/SOD	1/2 Cup		567091

Preparation Instructions

CCP Hot hold 135F or above

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	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories		11.96	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		31.52mg	
Carbohydrates		2.50g	
Fiber		0.43g	
Total Sugar		0.98g	
Added Sugar		0.87g	
Protein		0.54g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	4.37mg	Iron	0.21mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Uncrustable Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44270

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PBJ GRP WGRAIN	1 Each	Thaw and Serve	516761
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
Baby Carrots	1/2 Cup		812540

Preparation Instructions

Place Uncrustable and sunchip and fruit or vegetable of chefs choice in grab and go box

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.250
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		744.69	
Fat		39.00g	
Saturated Fat		7.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		650.94mg	
Carbohydrates		84.25g	
Fiber		9.31g	
Total Sugar		32.63g	
Added Sugar		28.00g**	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.37mg
Calcium	102.50mg	Iron	2.73mg

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

Nutrition - Per 100g

No 100g Conversion Available

Walking Taco All Schools

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Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44271

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH	100 Cup	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.	712650
TACO FILLING BEEF REDC FAT 6-5 COMM	200 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
CHEESE CHED SHRD	100 Ounce		199720
SALSA 103Z	100 Ounce	READY_TO_EAT None	452841
LETTUCE ROMAINE RIBBONS	25 Cup		451730

Preparation Instructions

Directions:

WASH HANDS.CCP

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL. CCP

1. In a steamer, cook beef to 155 degrees or higher for at least 15seconds. CCP

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Open individual bags of chips

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup (1 oz) salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

2.2 oz meat/meat alternate, 2 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

2.2 oz meat/meat alternate, 2 oz eq grains, and 1/4 cup additional vegetables

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.200
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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		494.92	
Fat		25.15g	
Saturated Fat		9.14g	
Trans Fat		0.00g	
Cholesterol		51.45mg	
Sodium		776.08mg	
Carbohydrates		44.15g	
Fiber		7.26g	
Total Sugar		7.93g	
Added Sugar		0.67g	
Protein		21.20g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	142.39mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Cup



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CUP	1 Each		655010

Preparation Instructions

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

Meal Components

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: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		90.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		22.00g	
Fiber		2.00g	
Total Sugar		18.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Applesauce Cup



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE PLAIN 96-4.5Z COMM	1 Each		645050

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: 1.00			
Serving Size: 4.50 Ounce			
Amount Per Serving			
Calories	60.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	17.00g		
Fiber	1.00g		
Total Sugar	15.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories				47.03
Fat				0.00g
Saturated Fat				0.00g
Trans Fat				0.00g
Cholesterol				0.00mg
Sodium				0.00mg
Carbohydrates				13.33g
Fiber				0.78g
Total Sugar				11.76g
Added Sugar				0.00g
Protein				0.00g
Vitamin A	0.00mcg	Vitamin C	0.00mg	
Calcium	3.92mg	Iron	0.00mg	

Peach Cup



Servings:	1.00	Category:	Fruit
Serving Size:	4.40 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44274

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH CUP	1 Each		232470

Preparation Instructions

CCP Cold service 41F or below

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: 1.00			
Serving Size: 4.40 Ounce			
Amount Per Serving			
Calories		90.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		19.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		72.15	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		16.84g	
Fiber		1.60g	
Total Sugar		15.23g	
Added Sugar		0.00g	
Protein		0.80g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44276

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 50/50	1 Slice	BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Note: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	585921

Preparation Instructions

Section pizza into 4 slices so easily picked up

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		238.00	
Fat		8.50g	
Saturated Fat		3.10g	
Trans Fat		0.00g	
Cholesterol		12.00mg	
Sodium		369.20mg	
Carbohydrates		27.00g	
Fiber		3.10g	
Total Sugar		6.00g	
Added Sugar		3.00g	
Protein		12.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	236.20mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Fiestada Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44277

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BF FIESTADA 5IN WGRAIN	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	487272

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		340.00	
Fat		9.10g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		850.00mg	
Carbohydrates		39.00g	
Fiber		4.00g	
Total Sugar		10.00g	
Added Sugar		0.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	156.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Quesidilla



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44278

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP	1 Each		677721
QUESADILLA PIZZA CHS WGRAIN	1 Each		231771

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.630
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		340.00	
Fat		11.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		840.00mg	
Carbohydrates		46.00g	
Fiber		4.00g	
Total Sugar		7.00g	
Added Sugar		1.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	339.00mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available

Calzone



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44279

Ingredients

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

Preparation Instructions

Basic Preparation

PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.250
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Fresh Fruit Medley



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44280

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN	1 Each		597481
ORANGE 113-138CT COMM	1 Each		171871
Banana	1 Each		197769
PEAR 95-110CT MRKN	1 Each		198056

Preparation Instructions

Wash fruit, slice fruit or serve whole
Place in bag for service or boat
CCP Hold for cold service at 41F or lower

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.750
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		89.15	
Fat		0.18g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.33mg	
Carbohydrates		22.75g	
Fiber		4.03g	
Total Sugar		10.75g	
Added Sugar		0.00g**	
Protein		1.08g	
Vitamin A	120.78mcg	Vitamin C	23.30mg
Calcium	25.11mg	Iron	0.23mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1 bun	BAKE Toast if desired	3474
WG Hot and Spicy Whole Muscle Breaded Chicken Filet	1 Each	Bake 375 17-19minutes or until internal temperature reaches 165F	812380

Preparation Instructions

Each case yields approximately 128 servings

Directions:

HACCP STEP: WASH HANDS.

1. Cook chicken patty as directed on package.
2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 3.0 oz eq grain and 2 oz meat.

Notes:

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		720.01	
Fat		20.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		165.00mg	
Sodium		1350.01mg	
Carbohydrates		81.00g	
Fiber		8.00g	
Total Sugar		7.00g	
Added Sugar		0.00g	
Protein		63.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	104.00mg	Iron	8.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fries Wedge



Servings:	120.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44282

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE 10CUT	30 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.	823081

Preparation Instructions

PREHEAT OVEN TO 425 F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKEFOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TOLIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Thawing Instructions

- 1 case yields 120 servings
- 1 bag yields 20 servings

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: 120.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		160.00	
Fat		6.67g	
Saturated Fat		0.67g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		493.33mg	
Carbohydrates		26.67g	
Fiber		1.33g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.67g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.48mg

Nutrition - Per 100g

Calories		188.13	
Fat		7.84g	
Saturated Fat		0.78g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		580.06mg	
Carbohydrates		31.35g	
Fiber		1.57g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.14g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.56mg

Tomato Bisque Soup



Servings:	45.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44283

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO FZ	1 1/2 Pound	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	2 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	502181
Chicken Stock 12/32oz	1 Gallon		367183

Preparation Instructions

COmbine all ingredients in large Pot- Heat to internal temperature of 155F . Keep hot hold until ready to serve.
Portion in 10 oz bowl. 8oz serving!

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 45.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		72.64**	
Fat		1.95g**	
Saturated Fat		0.13g**	
Trans Fat		0.00g**	
Cholesterol		0.72mg**	
Sodium		170.35mg**	
Carbohydrates		11.66g**	
Fiber		2.30g**	
Total Sugar		7.02g**	
Added Sugar		1.15g**	
Protein		2.53g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	70.80mg**	Iron	1.15mg**

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

Nutrition - Per 100g

Calories		32.03**	
Fat		0.86g**	
Saturated Fat		0.06g**	
Trans Fat		0.00g**	
Cholesterol		0.32mg**	
Sodium		75.11mg**	
Carbohydrates		5.14g**	
Fiber		1.01g**	
Total Sugar		3.09g**	
Added Sugar		0.51g**	
Protein		1.11g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	31.22mg**	Iron	0.51mg**

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

Fiesta Bar



Servings:	3.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44284

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS JALAP SLCD	4 Each		499943
SALSA 103Z	2 Ounce		452841
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/4 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
SAUCE CHS QUESO BLANCO FZ	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
CHIP TORTL RND R/F	1 Each		662512
BEANS BLACK LO SOD	2 Ounce		231981
SOUR CREAM L/F	1 Ounce		534331
Diced Chicken	2 Ounce	40lb case = 320/2oz servings	R-46517
Shredded lettuce	2 Ounce		00701
Fresh Diced Tomatoes	1 Ounce	READY_TO_EAT Keep chilled until ready to serve	16P45
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each		713340

Description	Measurement	Prep Instructions	DistPart #
101031 USDA Foods Rice, Brown, Long-Grain, Parboiled	1/4 Cup	If student wants rice bowl w/o chips or shells -give 1 cup rice to equal 2Grain equivalent	516371

Preparation Instructions

Diced Chicken 40 # box yields 320/2oz portion
Queso 30# case yields 240/ 2oz portion
Taco Beef JTM 30# box yields 151/3.17oz portion
Commodity Beef 40# box yields 320/2oz portion
Salsa #10 can yield 51.5=2oz portion

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.250
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.500
OtherVeg	0.000
Beans, Peas, and Lentils	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 3.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		445.31	
Fat		10.37g	
Saturated Fat		3.97g	
Trans Fat		0.00g	
Cholesterol		36.67mg	
Sodium		706.11mg	
Carbohydrates		59.76g	
Fiber		10.29g	
Total Sugar		3.78g	
Added Sugar		0.78g**	
Protein		24.57g	
Vitamin A	66.67mcg	Vitamin C	0.00mg
Calcium	238.33mg	Iron	4.21mg

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

Nutrition - Per 100g

No 100g Conversion Available	

Nacho Grande



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44285

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD	50 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.	696871
TACO FILLING BEEF REDC FAT 6-5 COMM	6 Pound	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
CHEESE CHED MLD SHRD FINE	3 Pound		191043

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.211
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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		231.85	
Fat		9.85g	
Saturated Fat		3.49g	
Trans Fat		0.00g	
Cholesterol		34.99mg	
Sodium		395.48mg	
Carbohydrates		22.51g	
Fiber		2.21g	
Total Sugar		1.21g	
Added Sugar		0.00g	
Protein		12.75g	
Vitamin A	43.20mcg	Vitamin C	0.00mg
Calcium	153.26mg	Iron	0.91mg

Nutrition - Per 100g

No 100g Conversion Available

PopTart-1



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44294

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN	1 Each		695880
PASTRY POP-TART WGRAIN STRAWB	1 Each		695890

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.125
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		170.00	
Fat		2.75g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		117.50mg	
Carbohydrates		36.50g	
Fiber		3.00g	
Total Sugar		14.50g	
Added Sugar		14.50g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	130.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Poptarts-2



Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44295

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN BLUEB	1 Serving		865101
PASTRY POP-TART WGRAIN CINN	1 Serving		123081
PASTRY POP-TART WGRAIN STRAWB	1 Serving		123031
PASTRY POP-TART WGRAIN FUDG	1 Serving		452082

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 4.00

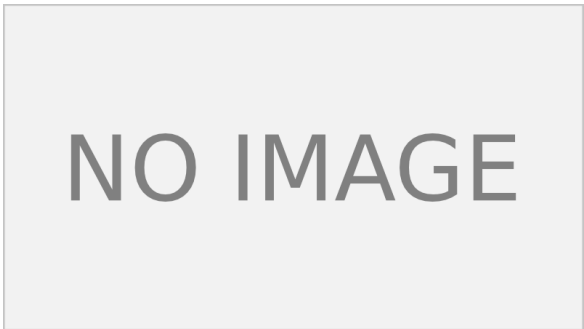
Serving Size: 1.00 Each

Amount Per Serving			
Calories		350.75	
Fat		5.63g	
Saturated Fat		1.83g	
Trans Fat		0.03g	
Cholesterol		0.00mg	
Sodium		267.50mg	
Carbohydrates		73.75g	
Fiber		5.90g	
Total Sugar		29.50g	
Added Sugar		14.25g	
Protein		4.58g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	230.00mg	Iron	3.65mg

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Muffin-Variety



Servings:	3.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44297

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW	1 Each		557970
MUFFIN BAN WGRAIN IW	1 Each		557981
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991

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: 3.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		126.67**	
Fat		4.00g**	
Saturated Fat		1.33g**	
Trans Fat		0.00g**	
Cholesterol		25.00mg**	
Sodium		86.67mg**	
Carbohydrates		21.00g**	
Fiber		1.33g**	
Total Sugar		11.33g**	
Added Sugar		10.67g**	
Protein		2.00g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.00mg**	Iron	0.74mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Juice Box 100%



Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44298

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

Preparation Instructions

Cold Service 41F or below

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: 5.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		64.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		8.00mg	
Carbohydrates		16.20g	
Fiber		0.00g	
Total Sugar		14.80g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Variety of Milk



Servings:	4.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44300

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TRU MOO CHOCOLATE MILK	3 Serving		47282
1% Lowfat White Milk	1 Serving		51796

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		108.44	
Fat		1.95g	
Saturated Fat		1.17g	
Trans Fat		0.00g	
Cholesterol		11.56mg	
Sodium		135.04mg	
Carbohydrates		15.41g	
Fiber		0.00g	
Total Sugar		13.88g	
Added Sugar		0.00g	
Protein		6.25g	
Vitamin A	11.72mcg	Vitamin C	0.00mg
Calcium	19.53mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tenders with Macaroni and Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44302

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	2 Piece	BAKE Appliances vary, adjust accordingly.Conventional OvenPreheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 to 13 minutes uncovered. CONVECTION Appliances vary, adjust accordingly.Convection OvenPreheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7 to 10 minutes uncovered.	533830
ENTREE MACAR & CHS WGRAIN 6-5# JTM	5 Ounce	BAKE See Package Instructions 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.	150731

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		468.83	
Fat		22.08g	
Saturated Fat		7.58g	
Trans Fat		0.01g	
Cholesterol		70.00mg	
Sodium		941.08mg	
Carbohydrates		38.67g	
Fiber		3.75g	
Total Sugar		8.67g	
Added Sugar		2.00g	
Protein		32.75g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	319.17mg	Iron	2.89mg

Nutrition - Per 100g

No 100g Conversion Available

Orange Chicken over RICE



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44303

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	3 3/4 Ounce	Basic Preparation Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.	550512
101031 USDA Foods Rice, Brown, Long- Grain, Parboiled	1 Cup	1 cup yields 2 grain equivalent	516371

Preparation Instructions

Each 30#case yields 133 servings

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		378.00	
Fat		5.00g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		286.00mg	
Carbohydrates		67.00g	
Fiber		2.00g	
Total Sugar		10.00g	
Added Sugar		11.00g	
Protein		15.00g	
Vitamin A	0.00mcg	Vitamin C	1.20mg
Calcium	0.00mg	Iron	0.72mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Deli Sub



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44304

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheese, Processed, Sliced Yellow	2 Slice		100018
TURKEY BRST DELI SHVD FRSH	2 Ounce		779170
5" WG Split Top Hoagie Bun x	1 bun		3737

Preparation Instructions

Assemble Deli Sub- Hold 41F or lower for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		330.00	
Fat		11.50g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		930.00mg	
Carbohydrates		32.00g	
Fiber		0.00g	
Total Sugar		6.00g	
Added Sugar		1.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.50mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Salad -Chef



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44305

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SUPER SELECT	4 Pound		592323
TOMATO CHERRY 11 MRKN	8 1/2 Pound		569551
LETTUCE GREEN LEAF	4 3/4 Pound		284998
LETTUCE SALAD SEP BAGS	16 Pound		242071
LETTUCE BLND ICEBERG/ROMN	12 Pound		600504
Turkey Breast Deli	4 Pound		100121
CHEESE AMER 160CT SLCD R/F	3 1/4 Pound	READY_TO_EAT Pre-sliced Use Cold or Melted	722360
EGG HARD CKD PLD BIB 4-2.5 GCHC	50 Each		229431
DRESSING FREN HNY PKT 102-1Z LTHSE	25 Each	READY_TO_EAT Use as a dressing or dip	135591
DRESSING ITAL FF PKT	25 Each		549584
DRESSING RNCH FF PKT	50 Each		582816
Whole Grain Garlic Butter Croutons	100 Package		111212
HAM HNY DELI SHVD FRSH	4 Pound		779160
ROLL YEAST WHE WGRAIN 1.5Z	100 Each		233140

Preparation Instructions

1. Quarter each egg, place in refrigerator until ready for service.
- CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
2. Rinse cucumbers and tomatoes under cool running water and drain. Slice cucumbers 1/4 inch thick. If whole tomatoes are used, slice tomatoes in wedges to yield 8 wedges per tomato.
3. Wash and drain green leaf lettuce and finely chop. If greens are not prewashed, wash and thoroughly drain them. Combine all greens. Fill 9 x 5 salad tray with 2 cups of mixed greens.
4. Place 3 cherry tomatoes in top right corner of salad tray. If using tomato wedges, place 2 tomato wedges in top right corner and 2 in front center of salad tray.
5. In center of mixed greens, add 1.75 oz. weight of diced ham and 1 oz. weight turkey strips and 0.50 oz. weight of cheese strips.
6. In left top corner, add 2 boiled egg quarters.
7. Place 3 slices of cucumber in bottom right corner.
8. In bottom left corner, place a packet of salad dressing.
9. Also add 2 packages croutons.
- CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Cover, label, and date any leftovers.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.258
Grain	2.250
Fruit	0.000
DarkGreen	0.960
Red/Orange	0.208
OtherVeg	0.174
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		430.74	
Fat		11.87g	
Saturated Fat		3.84g	
Trans Fat		0.00g	
Cholesterol		129.28mg	
Sodium		1173.36mg	
Carbohydrates		59.26g	
Fiber		7.10g	
Total Sugar		19.34g	
Added Sugar		3.71g	
Protein		22.80g	
Vitamin A	347.09mcg	Vitamin C	5.97mg
Calcium	193.81mg	Iron	3.99mg

Nutrition - Per 100g

No 100g Conversion Available			

Fruit-Canned Assorted



Servings:	120.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44306

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE	1 #10 CAN		610372
PEAR DCD IN JCE	1 #10 CAN		610364
FRUIT COCKTAIL DCD XL/S	1 #10 CAN		258362
ORANGES MAND WHL L/S	1 #10 CAN		117897
PINEAPPLE TIDBITS IN JCE	1 #10 CAN		189979

Preparation Instructions

Place in 3oz cup
CCP Hold cold service at 41F or lower

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: 120.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		79.76	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		2.16mg	
Carbohydrates		19.18g	
Fiber		1.08g	
Total Sugar		13.80g	
Added Sugar		3.66g	
Protein		0.32g	
Vitamin A	61.78mcg	Vitamin C	0.80mg
Calcium	13.98mg	Iron	0.38mg

Nutrition - Per 100g

Calories		93.78	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		2.53mg	
Carbohydrates		22.56g	
Fiber		1.27g	
Total Sugar		16.22g	
Added Sugar		4.31g	
Protein		0.38g	
Vitamin A	72.64mcg	Vitamin C	0.94mg
Calcium	16.43mg	Iron	0.45mg

Spicy Chicken Tenders with Macaroni and Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44318

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheesy Macaroni	1 Serving	1. Boil the noodles according to package instructions. 2. Drain the noodles. 3. Heat milk, cheese sauce, shred cheese, butter, and pepper in a pot till melted. Add pasta, stir, and divide into steam table pans that have been lightly sprayed. 4. Cover pans with foil for service. Divide into pans for hot service at 135 F or above. Serve online with a 4oz scoop.	R-45092
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	298.49
Fat	10.51g
Saturated Fat	3.18g
Trans Fat	0.00g
Cholesterol	74.71mg
Sodium	587.91mg
Carbohydrates	22.18g
Fiber	2.33g
Total Sugar	1.26g
Added Sugar	0.00g**
Protein	25.79g
Vitamin A 99.49mcg**	Vitamin C 0.00mg**
Calcium 71.83mg	Iron 2.10mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Pizza Stacker



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44320

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP	1 Each	READY_TO_EAT None	677721
CHEESE MOZZ SHRD	1/4 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
PEPPERONI SLCD 16/Z	6 Each		100240
FLATBREAD WGRAIN 6IN 2.2Z	1 Each	READY_TO_EAT KEEP FROZEN 0°F OR BELOW Handling Instructions: 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Note: To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature. Thawing in refrigerator or near sources of heat causes moisture loss. 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the "grain". Fold roll the flatbread against the grain 5.. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients	644182

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.706
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		295.54	
Fat		12.44g	
Saturated Fat		3.54g	
Trans Fat		0.06g	
Cholesterol		14.34mg	
Sodium		736.15mg	
Carbohydrates		35.25g	
Fiber		2.70g	
Total Sugar		6.25g	
Added Sugar		2.00g	
Protein		10.41g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	95.56mg	Iron	1.72mg

Nutrition - Per 100g

No 100g Conversion Available

WG Cereal Bowl with Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44322

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Cereal Bowl	1 Serving		R-46437
Toast	1 Serving	375F bake for 4 minutes	R-46304

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		244.00	
Fat		9.90g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		282.00mg	
Carbohydrates		36.00g	
Fiber		2.80g	
Total Sugar		8.00g	
Added Sugar		8.00g	
Protein		5.00g	
Vitamin A	140.00mcg	Vitamin C	0.72mg
Calcium	120.50mg	Iron	3.38mg

Nutrition - Per 100g

No 100g Conversion Available

Ravioli with Garlic Toast pk



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44323

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI FORT/ENRICHED	3/4 Cup	HEAT_AND_SERVE	496286
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.380
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		385.00	
Fat		21.00g	
Saturated Fat		5.13g	
Trans Fat		0.00g	
Cholesterol		18.75mg	
Sodium		615.00mg	
Carbohydrates		35.50g	
Fiber		4.00g	
Total Sugar		5.50g	
Added Sugar		1.00g	
Protein		15.00g	
Vitamin A	225.00mcg	Vitamin C	0.00mg
Calcium	64.00mg	Iron	3.03mg

Nutrition - Per 100g

No 100g Conversion Available

Loaded Baked Potato Bar



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44325

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN	12 1/2 Cup	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
BACON CRUMBLES CKD 12-1 GCHC	100 Ounce	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE	357220
POTATO BAKER IDAHO 6Z 2	100 Each		328731
BROCCOLI FLORETS	25 Cup	Place frozen broccoli in 6" steam table pan and place in steamer for 10-15 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer.	610902
JTM Cheddar Cheese Sauce Boil in Bag	12 1/2 Cup		15013
SOUR CREAM PKT	100 Each		745903
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	100 Each		536890

Preparation Instructions

- 1 potato
- 2oz cheese sauce
- 1oz green onions
- 2oz bacon bits

2oz broccoli
1 Sour Cream packet

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.250
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		348.64	
Fat		9.65g	
Saturated Fat		5.35g	
Trans Fat		0.00g	
Cholesterol		32.58mg	
Sodium		269.07mg	
Carbohydrates		59.96g	
Fiber		13.59g	
Total Sugar		13.68g	
Added Sugar		0.00g	
Protein		14.26g	
Vitamin A	53.35mcg	Vitamin C	0.41mg
Calcium	90.56mg	Iron	3.00mg

Nutrition - Per 100g

No 100g Conversion Available	

Loaded French Fries



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44326

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	2oz portion=Use #10 Scoop	135261
CHILI BEEF W/BEAN	50 Cup	2oz portion=Use #10 Scoop	344012
FRIES 3/8IN SC XLNG	29 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.	510043

Preparation Instructions

Assemble Serving build your own- All or Any combination of these ingredients.
Place 1 cup french fries in boat,
top with 2oz of Chili,
then add 2oz (Use #10 Scoop) of Cheddar cheese sauce,

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.172
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.033
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.773

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		267.70	
Fat		12.07g	
Saturated Fat		4.65g	
Trans Fat		0.00g	
Cholesterol		22.66mg	
Sodium		450.66mg	
Carbohydrates		32.13g	
Fiber		1.89g	
Total Sugar		0.43g	
Added Sugar		0.00g	
Protein		7.66g	
Vitamin A	107.38mcg	Vitamin C	1.63mg
Calcium	213.37mg	Iron	0.26mg

Nutrition - Per 100g

No 100g Conversion Available

Lunchable -Turkey and GOgurt Lunch Pack



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44327

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD	2 Slice	Rolled Up	344120
YOGURT STRAWB TUBE 2Z	1 Each	READY_TO_EAT Ready to Eat	895090
CRACKER CHEEZ-IT WGRAIN	1 Package		512342

Preparation Instructions

Place all items in hinged container. Chill at 41 until serving.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.833
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 Serving

Amount Per Serving			
Calories		210.03	
Fat		5.53g	
Saturated Fat		1.30g	
Trans Fat		0.00g	
Cholesterol		26.67mg	
Sodium		663.33mg	
Carbohydrates		27.67g	
Fiber		2.00g	
Total Sugar		5.67g	
Added Sugar		3.00g	
Protein		12.63g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	146.73mg	Iron	1.44mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Crispy Chicken Caesar Salad



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44330

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	2 Cup	Hold at 41F.	600504
CROUTON CHS GARL WGRAIN	2 Package	READY_TO_EAT Ready to use.	661022
DRESSING CAESAR RYL PKT	1 Each		554758
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
CHEESE PARM GRTD	1 Ounce		164259

Preparation Instructions

Assemble lettuce in clamshell # 771981.

Sprinkle lettuce with cheese.

Top with chicken.

Serve croutons outside of the container in a basket.

*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Hold for service at 41F.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.000
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 Serving			
Amount Per Serving			
Calories		560.00	
Fat		29.75g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		75.00mg	
Sodium		1227.50mg	
Carbohydrates		40.00g	
Fiber		4.00g	
Total Sugar		5.00g	
Added Sugar		3.00g**	
Protein		30.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	109.50mg	Iron	5.80mg

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

Nutrition - Per 100g

No 100g Conversion Available	

Apple Cinnamon Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44332

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOAST TEXAS APPL CINN IW	1 Slice		152504

Preparation Instructions

Place on lined sheet pan. Bake at 350^ for 5-7 minutes. Place in warmer at 135^ or higher until serve.
Hold 2 hour.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Slice			
Amount Per Serving			
Calories		260.00	
Fat		6.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		290.00mg	
Carbohydrates		45.00g	
Fiber		2.00g	
Total Sugar		17.00g	
Added Sugar		13.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	53.00mg	Iron	3.00mg

Nutrition - Per 100g

No 100g Conversion Available

Apple Crisp



Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44333

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HR A/P	6 Cup		227528
Oats, Rolled, Whole	6 Cup		100466
SUGAR BROWN LT	6 Cup		860311
SPICE CINNAMON GRND	1 1/2 Tablespoon		224723
Apple Slices, Canned, Unsweetened	6 #10 CAN		100206
BUTTER ALT LIQ NT	2 1/2 Cup		614640

Preparation Instructions

Recipe is divided into 4 1/2 cake pans. Mix and sprinkle over apples. Bake at 350 degrees for 40 minutes.
NOTE: This is a dessert grain. Not whole grain rich.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.776
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		257.68	
Fat		6.68g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		50.00mg	
Carbohydrates		47.23g	
Fiber		4.46g	
Total Sugar		25.49g	
Added Sugar		11.52g	
Protein		3.10g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	2.48mg	Iron	0.61mg

Nutrition - Per 100g

No 100g Conversion Available

Salad -Asian Chicken



Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44335

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE	1/4 Cup	BAKE	612448
NOODLE CHOW MEIN 1.5/CAN	1/2 Cup		124516
CHIX TNDR BRD WGRAIN 2.07Z	2 Piece	BAKE Appliances vary, adjust accordingly.Conventional OvenPreheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 to 13 minutes uncovered. CONVECTION Appliances vary, adjust accordingly.Convection OvenPreheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7 to 10 minutes uncovered.	533830
SLAW HEART-Y	1 Cup		680752

Preparation Instructions

- Gather all of your ingredients.
- Plastic containers for the salads.
- Slice grilled chicken breast into strips before placing on top of the salad.
- CCP: Hold at 40 degrees F or less.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.250
Fruit	0.250
DarkGreen	0.500
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 salad

Amount Per Serving			
Calories		388.33	
Fat		18.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		675.00mg	
Carbohydrates		38.67g	
Fiber		4.67g	
Total Sugar		8.17g	
Added Sugar		6.50g	
Protein		24.17g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	22.33mg	Iron	4.12mg

Nutrition - Per 100g

No 100g Conversion Available

Cereal Assorted with Toast Option



Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44336

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST CRNCH BWL	1 Each	READY_TO_EAT Ready to eat	595934
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL CHEERIOS WGRAIN BWL	1 Each	READY_TO_EAT Ready to eat	264702
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL TRIX R/S WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265782
Toast with Butter Option	5 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 5.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		242.00	
Fat		10.00g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		276.00mg	
Carbohydrates		35.80g	
Fiber		3.00g	
Total Sugar		7.00g	
Added Sugar		7.00g	
Protein		5.20g	
Vitamin A	140.00mcg	Vitamin C	0.72mg
Calcium	116.50mg	Iron	4.70mg

Nutrition - Per 100g

No 100g Conversion Available

Colby Omelet with Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	1 Each	ONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF OMELETS IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 21-24 MIN. FROZEN 29-33 MIN.	240080
Toast with Butter Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		250.00	
Fat		18.00g	
Saturated Fat		4.75g	
Trans Fat		0.00g	
Cholesterol		165.00mg	
Sodium		425.00mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		10.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	117.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Baked Apples



Servings:	100.00	Category:	Condiments or Other
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44338

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD W/P	5 #10 CAN	Do NOT drain	117773
BUTTER SUB	4 Ounce	To make 1 lb. of butter sauce: add 2 oz (1/2 pkt) to 2 cups of warm water and stir.	209810
SPICE CINNAMON GRND	1/2 Cup		224723
SUGAR BROWN MED	1/2 Pound	UNSPECIFIED	108626

Preparation Instructions

1. Pour apple cans into full steam-table pans.
2. Prepare butter sauce as directed.
3. Mix ground cinnamon and nutmeg into butter bud sauce.
4. Pour mixture over the apples, evenly divided, into each of the steam-table pans.
5. Bake at 350 F for ~30 minutes, or until warm and water mostly evaporated.

**Allergens: Milk

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.594
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		69.22	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		23.22mg	
Carbohydrates		16.90g	
Fiber		2.38g	
Total Sugar		12.96g	
Added Sugar		2.27g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		81.39	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		27.30mg	
Carbohydrates		19.87g	
Fiber		2.79g	
Total Sugar		15.24g	
Added Sugar		2.67g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

BBQ Rib Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44340

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY	1 Each	BAKE From a frozen state. Conventional Oven Bake ribs on a pan in a preheated conventional oven at 350 for 13 minutes. CONVECTION From a frozen state. Convection Oven Bake ribs on a pan in a preheated convection oven at 350 for 11 minutes. MICROWAVE From a frozen state. Microwave Oven Microwave on full power for about 2 minutes. Microwave ovens vary, times give are approximate.	451410
5" WG Split Top Hoagie Bun x	1 Each		3737

Preparation Instructions

No Preparation Instructions available.

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		360.00	
Fat		11.50g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		930.00mg	
Carbohydrates		41.00g	
Fiber		2.00g	
Total Sugar		14.00g	
Added Sugar		0.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Ramen Bowl



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	2 Ounce		100101
PASTA SPAGHETTI 10IN	1 Cup		654560
BROTH CHIX NO MSG	1 Teaspoon	Mix with water	261564
Edamame, frozen, prepared	1/4 Cup		11212
Whole carrots - shredded	1/4 Cup		00083
ONION RED DCD 1/2" 4-5# P/L	1/4 Cup	soak in vinegar to pickle	323545
ONION GREEN	1 Ounce	dice for garnish	596981
Og Hard Boiled Eggs 6ct	1/2 Each		552965

Preparation Instructions

Set line up- Diced chicken, Spaghetti thin noodles broth, edamame, shred carrots Student can top with red pickled onin , jalapeno, green onion and half egg

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.250
OtherVeg	0.417
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		331.49**	
Fat		5.02g**	
Saturated Fat		0.24g**	
Trans Fat		0.00g**	
Cholesterol		42.00mg**	
Sodium		92.91mg**	
Carbohydrates		50.14g**	
Fiber		5.02g**	
Total Sugar		4.34g**	
Added Sugar		0.00g**	
Protein		24.12g**	
Vitamin A	5.81mcg**	Vitamin C	2.36mg**
Calcium	39.41mg**	Iron	2.68mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Boom Boom Chicken



Servings:	160.00	Category:	Entree
Serving Size:	10.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44343

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD	45 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
SAUCE BOOM BOOM	1 1/4 Gallon	1-3/4 cup of sauce for every bag of chicken. Steam (Warm) sauce before mix with chicken.	877930

Preparation Instructions

1. Cook 1 bag of chicken as directed on 350 for 10-12 minutes on each baking sheet. If needed, bake a little longer to get chicken a little crispy.
 2. Steam to warm Boom Boom Sauce for 15 min.
 3. Remove from oven and coat each tray of chicken thoroughly with 1-3/4 cup of Boom Boom Sauce before serving.
- Note: Serve 10 pieces per student for 2 oz m/ma and 1 oz for grain/bread. MUST SERVE (offer) 1 - 1.5 grain roll with Boom Boom Chicken

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 160.00

Serving Size: 10.00 Each

Amount Per Serving			
Calories		432.36	
Fat		29.59g	
Saturated Fat		5.64g	
Trans Fat		0.00g	
Cholesterol		88.23mg	
Sodium		751.99mg	
Carbohydrates		21.88g	
Fiber		3.14g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		19.88g	
Vitamin A	209.26mcg	Vitamin C	0.00mg
Calcium	20.93mg	Iron	1.51mg

Nutrition - Per 100g

No 100g Conversion Available

Broccoli & Cheese



Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44344

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF	8 1/2 Pound	BAKE	285590
JTM Cheddar Cheese Sauce Boil in Bag	2 3/4 Pound	Use 1/2 bag of cheese	15013

Preparation Instructions

Spray 2 medium pans. Put 15 lbs. of broccoli in each pan with lid.

Put one bag of cheddar cheese (leave in bag) in a shallow slotted pan. Steam cheese approximately 20-25 minutes. Check temp. Steam longer if needed.

Squeeze cheese into sprayed medium pan. Hold in pass-thru.

Wait to steam broccoli (with lid ajar) closer to serving time to maintain quality. Steam approximately 4 minutes. Temp & test. Drain well.

Add half of cheese to each pan. Cover with lid and put in heated pass-thru.

Cook to 135 degrees Fahrenheit (no minimum time):

Fruits

Vegetables

Rice, pasta, and other grains

Legumes

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	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 1

Amount Per Serving			
Calories		76.41	
Fat		4.41g	
Saturated Fat		2.53g	
Trans Fat		0.00g	
Cholesterol		15.42mg	
Sodium		237.09mg	
Carbohydrates		4.49g	
Fiber		2.03g	
Total Sugar		1.23g	
Added Sugar		0.00g	
Protein		5.89g	
Vitamin A	213.72mcg	Vitamin C	0.00mg
Calcium	134.95mg	Iron	0.68mg

Nutrition - Per 100g

No 100g Conversion Available

Asian Potstickers



Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44345

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken & Vegetable Potstickers	6 Each	or food safety and quality, heat before eating to an internal temperature of 165 degree F. Pan-Sear: Heat a large nonstick skillet pan over high heat then add 2oz of water to coat. Add 12-14 frozen dumplings then cover and cook for 2-3 minutes or until most water is absorbed. Reduce heat to medium, then add 0.5 oz of oil. Cover and let simmer for approximately 3-4 minutes or until golden brown. Deep-Fry: Pre-heat oil to 350 degrees F, place 12-14 frozen dumplings into a fryer basket. Immerse for 4-5 minutes or until golden brown. Periodically shaking baskets during cook time to prevent dumplings from sticking together. Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Steam dumplings uncovered for 8 minutes or until cooked through. Boil(soup): Add frozen dumplings into boiling water. Cover and boil over high heat 3 minutes or until dumplings float on top. Reduce heat and simmer 2 minutes. Convection Oven-low fan: Preheat oven to 350 degrees F. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Add 1 cup of water. Cover with foil and bake 20 minutes or until cooked through. Let stand 2 minutes before serving. Heating time may vary due to equipment variances. Refrigerate or discard any unused portion.	640331
SAUCE GOCHUJANG PEPR	1/4 Cup	READY_TO_EAT Ready to use.	378581

Preparation Instructions

1. pour 3 bags of potstickers into a 4 inch steam table pan
 2. add 32 oz of sauce stir well
 3. bake at 350 for 20 mins stir, return to oven cook an additional 10-15 mins until internal temp reaches 165
 4. serve with steamed Asian style veggies and Asian brown rice
- Recipe notes: 72 servings per case of the potstickers 6 potstickers per serving 3 bags to 1 pan with 32 oz of sauce

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: 1.00

Serving Size: 6.00 Each

Amount Per Serving			
Calories		320.00	
Fat		7.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		1110.00mg	
Carbohydrates		55.00g	
Fiber		2.00g	
Total Sugar		30.00g	
Added Sugar		1.00g	
Protein		13.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	25.90mg	Iron	2.20mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Turkey, Cheese and Crax



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44346

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI SHVD FRSH	2 Ounce		779170
CHEESE STRING MOZZ	1 Each		579050
CRACKER GLDFSH CHED WGRAIN	1 Package		736280
CRACKER GLDFSH CINN	1 Package	READY_TO_EAT Ready to Enjoy	194510

Preparation Instructions

Place ingredients in boat

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
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: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving			
Calories		360.00	
Fat		14.50g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		910.00mg	
Carbohydrates		35.00g	
Fiber		1.00g	
Total Sugar		8.00g	
Added Sugar		1.00g	
Protein		19.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	320.00mg	Iron	3.20mg

Nutrition - Per 100g

Calories		1269.86	
Fat		51.15g	
Saturated Fat		17.64g	
Trans Fat		0.00g	
Cholesterol		105.82mg	
Sodium		3209.93mg	
Carbohydrates		123.46g	
Fiber		3.53g	
Total Sugar		28.22g	
Added Sugar		3.53g	
Protein		67.02g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1128.77mg	Iron	11.29mg

Bone in Wing



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44347

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX WNG CKD GLZD	4 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place wings on baking sheet and heat 18 /u2013 20 minutes. Turn over halfway through heating. PREPARATION: Appliances vary, adjust accordingly. Impingement Oven Preheat oven to 400°F. Place wings on baking sheet and heat 9 minutes. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place wings on baking sheet and heat 8 /u2013 12 minutes.	194270

Preparation Instructions

Convection Oven: Preheat oven to 350 degrees F. Place wings on baking sheet and heat 8 - 12 minutes.

Conventional Oven: Preheat oven to 400 degrees F. Place wings on baking sheet and heat 18 - 20 minutes. Turn over halfway through heating.

Serve with Carrot and Celery Sticks and Roll

Use your favorite wing sauce

Hot sauce

BOOM BOOM

Honey BBQ

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories		305.45	
Fat		0.00g**	
Saturated Fat		6.55g	
Trans Fat		0.00g	
Cholesterol		138.18mg	
Sodium		363.64mg	
Carbohydrates		1.45g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		20.36g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	14.55mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Roasted Vegetable Medley



Servings:	50.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44409

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	8 Pound		812540
POTATO SWT DCD 3/4IN	8 Pound		869351
POTATO RDSKN DCD FRSH	2 Pound		541117
ONION YELLOW MED/LRG	2 Pound		267929
SEASONING GARL PWD 3.12Z	1/4 Cup		171464
SEASONING ONION PWD 7.62Z	1/4 Cup		171489
OIL CANOLA	1/4 Cup		311336

Preparation Instructions

1. Preheat oven to 375°
If you are prepping the vegetables yourself (not pre-cut), make sure the carrots, sweet potatoes, and squash are cut smaller than the other veg as they are much harder. The onions will take the least amount of time, so you may find it better to add the onions at the halfway point
2. In a large bowl mix together cut vegetables
3. Add canola oil and mix until coated
4. Sprinkle garlic and onion powder over veg and mix well
5. Divide vegetable mixture onto sprayed sheet trays. Vegetables should be in a single layer, or stirred halfway through
6. Bake at 375° until vegetables are tender 45-60 minutes.
7. If vegetables start to get too brown before they are tender cover pans with aluminum foil and bake until tender
8. Hot hold at 135° until needed

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.420
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.100

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.75 Cup

Amount Per Serving	
Calories	46.34**
Fat	0.00g**
Saturated Fat	0.03g**
Trans Fat	0.00g**
Cholesterol	0.00mg**
Sodium	17.96mg**
Carbohydrates	11.51g**
Fiber	1.54g**
Total Sugar	2.76g**
Added Sugar	0.00g**
Protein	0.90g**
Vitamin A 6150.12mcg**	Vitamin C 7.73mg**
Calcium 17.94mg**	Iron 0.31mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Rigatoni Bake with Garlic Toast



Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44411

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	6 1/4 Pound	Brown beef in skillet	100158
SAUCE SPAGHETTI FCY	2 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
Mozzerella Cheese	1 Pound	READY_TO_EAT	105077
Cheese, Cheddar, Reduced Fat	1 Pound	READY_TO_EAT	100012
ONION YELLOW MED/LRG	2 Cup	Dice	267929
PASTA RIGATONI	64 Ounce		413305
garlic toast	50 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Step 1: Preheat oven: Convection 325; Conduction 350

Step 2: Cook pasta according to package directions minus 3 minutes: DO NOT OVERCOOK! Pasta is to be baked so it will finish cooking in the oven. Rinse cooked pasta

Step 3: Brown Ground beef in a large pan and drain: CCP: 165F

Step 4: place ground beef back into the pan it was cooked in add peppers and onions and cook until veggies are soft. Add spaghetti sauce and water, Stirring occasionally on medium heat. CCP 160F

Step 5: Stir in cooked pasta and mix gently until combined. Add Parmesan cheese and mix until blended.

Step 6: Divide mixture into 4 2 in-full hotel pans that have been sprayed with pan release

Step 7: Sprinkle each pan with 1/2 lb of shredded Mozzarella evenly over the top

Step 8: Bake approx. 30 minutes or until cheese is melted and internal temp reaches 165F

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
Grain	2.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.884
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	903.38
Fat	34.04g
Saturated Fat	6.77g
Trans Fat	1.49g
Cholesterol	45.21mg
Sodium	4192.18mg
Carbohydrates	126.00g
Fiber	10.92g
Total Sugar	54.14g
Added Sugar	51.90g
Protein	28.75g
Vitamin A 0.18mcg	Vitamin C 0.67mg
Calcium 248.18mg	Iron 10.78mg

Nutrition - Per 100g

Calories	398.32
Fat	15.01g
Saturated Fat	2.98g
Trans Fat	0.66g
Cholesterol	19.93mg
Sodium	1848.44mg
Carbohydrates	55.55g
Fiber	4.82g
Total Sugar	23.87g
Added Sugar	22.88g
Protein	12.68g
Vitamin A 0.08mcg	Vitamin C 0.30mg
Calcium 109.43mg	Iron 4.75mg

Chocolate Chip Breakfast Cake



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44414

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MIX CAKE YEL	1 Package	BAKE Follow package directions for preparing and baking. Bake times may vary slightly.	584096
Chortels- Chocolate Chip	3 Cup		7030

Preparation Instructions

Basic Preparation
ADD WATER ONLY OR ADD WATER,EGG & OIL. MACHINE MIX. SCALE IN GREASED,LIGHTLY FLOURED PANS. BAKE IN CONVECTION OR STANDARD OVEN. MAKES SHEET CAKES,LAYER CAKES OR CUPCAKES. Stir in Chocolate Chips

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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		19.94	
Fat		0.54g	
Saturated Fat		0.18g	
Trans Fat		0.00g	
Cholesterol		0.61mg	
Sodium		22.71mg	
Carbohydrates		3.50g	
Fiber		0.18g	
Total Sugar		1.75g	
Added Sugar		1.39g	
Protein		0.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.60mg	Iron	0.43mg

Nutrition - Per 100g

No 100g Conversion Available

Scramble Breakfast Bake Hashbrown and Toast



Servings:	24.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44432

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BKFST SCRMBD CNTRY	5 Pound	Pre-Preparation Instructions: Thaw Breakfast Scramble 48-72 hrs (under refrigeration) 40°F - HACCP Critical Control Point.	788051
HASHBROWN DEHY SEAS	36 Ounce	GRILL 1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 30 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4: On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. [Alternate] OVERNIGHT REFRESH OPTION: (Leave 1 " space between cartons.) Add hot water (140°- 150°F) to fill line, close and refrigerate overnight. OVEN OPTION: In a full size sheet pan, fold 1 1 2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.	441651
Cheese, Cheddar Reduced fat, Shredded	1 Cup		100012
Toast with Butter Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

- To prepare Scramble Basic American Foods
- Dehydrated Hashbrowns:
1. Rehydrate dehydrated hashbrowns according

to package instructions; 1/2 package of dehydrated hashbrowns (11.6 oz) ~2/3 Gallon of hot water and allow refresh of 10 minutes.

2. Transfer 36 oz rehydrated hashbrowns to 4-inch full pan.

3. Add 5 LBS JTM 5164 Country Breakfast Scramble to full pan. Toss with hashbrowns until combined.

4. Top with 1 cup shredded cheese

5. Bake at 350F for 20-25 minutes or until reaching internal temperature of 135F.

Serving:

1. Remove pans from oven and allow to cool slightly.

Recipe Prep Sheet

JTM Food Group

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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2. Cut each pan into 24 servings (4x6) and place into holding cabinet (covered) or on serving line (uncovered) if ready to serve.

3. Serve 1 slice of breakfast bake casserole on a platter or serving tray.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.993
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.536

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 5.00 Ounce

Amount Per Serving			
Calories	779.08		
Fat	38.00g		
Saturated Fat	16.05g		
Trans Fat	0.40g		
Cholesterol	396.67mg		
Sodium	1808.02mg		
Carbohydrates	63.92g		
Fiber	3.52g		
Total Sugar	3.38g		
Added Sugar	0.04g**		
Protein	42.17g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	22.87mg**	Iron	0.58mg**

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

Nutrition - Per 100g

Calories	549.63		
Fat	26.81g		
Saturated Fat	11.32g		
Trans Fat	0.28g		
Cholesterol	279.84mg		
Sodium	1275.52mg		
Carbohydrates	45.10g		
Fiber	2.48g		
Total Sugar	2.38g		
Added Sugar	0.03g**		
Protein	29.75g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	16.13mg**	Iron	0.41mg**

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

Gelatin Fruit Fluff



Servings:	96.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44437

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD IN JCE	2 #10 CAN		610364
PEACH DCD XL/S	2 #10 CAN	READY_TO_EAT ready to use	268348
GELATIN MIX ORNG	1 1/2 Cup		524638
TOPPING WHIP I/BG	1 Package		330442

Preparation Instructions

Drain Fruit, add whip topping and gelatin mix- mix together
Place in 4oz cup
CCP Hold cold service at 41F or lower

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.539
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		71.20	
Fat		0.32g	
Saturated Fat		0.32g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		8.33mg	
Carbohydrates		16.49g	
Fiber		1.08g	
Total Sugar		12.72g	
Added Sugar		0.86g	
Protein		0.05g	
Vitamin A	0.00mcg	Vitamin C	0.47mg
Calcium	7.05mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Wrap Turkey Cranberry



Servings:	25.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44439

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRANBERRY SAUCE JELLIED	2 Cup		164740
CHEESE CREAM LOAF	2 Cup	READY_TO_EAT ready to eat	163562
DRESSING SALAD	2 Cup	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).	188964
TORTILLA FLOUR 10 12-12CT GRSZ	25 Each	READY_TO_EAT	713340
TURKEY BRST DELI SHVD FRSH	80 Ounce		779170

Preparation Instructions

- Recipe:
1. Thaw tortillas and turkey as required, under refridgeration, 24 hours prior to use.
 2. Wash and chop fresh spinach into bite size strips.
 3. Gather deli turkey, cream cheese, cranberries, spinach. CCP= keep ingredients under 41F while assembling.
 4. For easier wrapping, lightly warm tortillas in a hot holding cabinet to soften.
 5. In a stand mixer, add the cream cheese and mix on med-high speed whisking until whipped and fluffy.
 6. Add cranberries to whipped cream cheese and mix until well combined.

7. Wrapping: Lay out warmed tortillas for assembly line production. Spread 1.5oz of cream cheese mixture on the bottom 2/3 of each tortilla. Add 1 oz of chopped spinach. Add 3.18oz of deli turkey on top of spinach. Tightly roll tortilla tucking each end and cut on an angle for presentation. CCP- Hold for service or storage at 41F or lower.

Wraps can be kept refrigerated for up to 3 days

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.250
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: 25.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		399.20	
Fat		12.76g	
Saturated Fat		3.38g	
Trans Fat		0.00g	
Cholesterol		31.60mg	
Sodium		1193.80mg	
Carbohydrates		49.08g	
Fiber		1.32g	
Total Sugar		13.84g	
Added Sugar		12.52g	
Protein		19.48g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	61.04mg	Iron	2.90mg

Nutrition - Per 100g

No 100g Conversion Available	

Garlic Toast



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44446

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER ALT LIQ GARLIC NT	1 Tablespoon		614650
CCS 24 oz. Whole Grain Rich Sandwich Bread X	1 Slice		1292

Preparation Instructions

- Spray sheet pan with butter spray
- Place Texas toast on a sheet pan
- spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice
- Toast in a convection oven until lightly brown- approximately 5-7minutes
- Place in heat and hold until ready to serve
- Cook to the line during service

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		190.00	
Fat		15.00g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		165.00mg	
Carbohydrates		13.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	34.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Meatball Hoagie



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44448

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
MEATBALL CKD .65Z	150 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
SAUCE MARINARA	12 1/2 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	502181
CHEESE MOZZ SHRD	50 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170

Preparation Instructions

1. Bake meatballs according to instructions on package
2. Hot hold at 135 or above until needed
3. Heat marinara until 145 or more. Hold until needed
4. Lay out sub buns on parchment or plastic wrap (as long as it is a clean dry surface)

- 5. Place 6 meatballs on sub, and top with 1/2 c marinara
- 6. Sprinkle 1oz cheese over marinara.
- 7. Place hoagies in 2in full hotel pan and hot hold at 135 until service

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.500
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: 50.00
Serving Size: 1.00 Each

Amount Per Serving			
Calories		171.20	
Fat		9.05g	
Saturated Fat		3.51g	
Trans Fat		0.45g	
Cholesterol		30.75mg	
Sodium		293.30mg	
Carbohydrates		10.33g	
Fiber		1.79g	
Total Sugar		4.83g	
Added Sugar		1.33g	
Protein		11.85g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	124.12mg	Iron	1.29mg

Nutrition - Per 100g

No 100g Conversion Available			

Grab&Go- Pasta Salad



Servings:	34.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44449

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI RAINBOW TRI-COLOR	68 Ounce		413340
CHERRY TOMATOES	5 Cup		16P46
Cucumber	5 Cup	BAKE	16P98
Pepper Red	5 Cup	Rinse pepper. Cut in half and remove seeds. Cut into strips.	2176
ONION RED 25#	2 Cup		788882
Cheese, Cheddar Reduced fat, Shredded	34 Ounce		100012
CHICKEN, DICED, COOKED, FROZEN	34 Ounce	BAKE	
DRESSING ITAL GLDN	3 Cup	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like red pepper flakes or garlic. Create new flavorful salads or a flavorful new marinade for your sirloin steak.	257885
DRESSING SALAD LT	1/2 Cup	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

Preparation Instructions

- 1. Wash all produce
 - 2. Prep items according to recipe.
 - 3. Toss all ingredients except dressing in a large bowl making sure to mix well.
 - 4. Add dressing, and mix again.
 - 5. Allow to sit at least 2-3 hours to soak up dressing. This is a great item to make the day before!
 - 6. Portion according to service.
- Hold at or below 41

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.147
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 34.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		810.37**	
Fat		19.75g**	
Saturated Fat		5.41g**	
Trans Fat		0.00g**	
Cholesterol		43.35mg**	
Sodium		520.50mg**	
Carbohydrates		129.52g**	
Fiber		6.26g**	
Total Sugar		8.59g**	
Added Sugar		0.00g**	
Protein		34.19g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	63.32mg**	Iron	5.75mg**

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

Nutrition - Per 100g

Calories		357.31**	
Fat		8.71g**	
Saturated Fat		2.39g**	
Trans Fat		0.00g**	
Cholesterol		19.12mg**	
Sodium		229.50mg**	
Carbohydrates		57.11g**	
Fiber		2.76g**	
Total Sugar		3.79g**	
Added Sugar		0.00g**	
Protein		15.08g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	27.92mg**	Iron	2.54mg**

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

Chili con Carne with Beans



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44468

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

Directions:

Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove meat from heat. Drain turkey and beef in a colander. Return meat to heat.

Add onions, garlic powder, bell peppers, and spices. Heat uncovered for 5 minutes.

Add tomato paste, diced tomatoes, and water. Stir well.

Bring to a boil uncovered over medium-high heat. Reduce heat. Simmer uncovered for 30 minutes or until thickened. Stir occasionally.

Add beans. Simmer uncovered for 10 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour 1 gal (about 8 lb 9 oz) into a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Garnish with cheese (optional).

Portion with No. 8 scoop (1/2 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1/2 cup (No. 8 scoop) provides:

7: Legume as Meat Alternate: 2 oz equivalent meat/meat alternate and 3/8 cup red/orange vegetable.

8: OR

9: Legume as Vegetable: 2 oz equivalent meat/meat alternate and 3/8 cup red/orange vegetable.

10: CACFP Crediting Information: 1/2 cup (No. 8 scoop) provides:

11: Legume as Meat Alternate: 2 oz meat/meat alternate and 3/8 cup vegetable.

12: OR

13: Legume as Vegetable: 2 oz meat/meat alternate and 3/8 cup vegetable.

14: How to Cook Dry Beans

15: Special tip for preparing dry beans:

16: SOAKING BEANS

17: OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

18: QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

19: COOKING BEANS

20: Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

21: Critical Control Point: Hold for hot service at 135 °F or higher.

22: OR

23: Chill for later use.

24: Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

25: 1 lb dry pinto beans = about 2 3/8 cups dry or 5 ¼ cups cooked beans.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 100.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

CornDog



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44484
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX	1 Each		276813

Preparation Instructions

Basic Preparation

FROM THAWED - CONVECTION OVEN 350°F FOR 14-17 MINUTES (FULL SHEET PAN); CONVENTIONAL OVEN 350°F FOR 24-26 MINUTES (FULL SHEET PAN); FRY 350°F FOR 4-5 MINUTES (QTY: 3); MICROWAVE ON HIGH FOR 30 SECONDS, TURN 30 SECONDS MORE (QTY: 2)

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		190.00	
Fat		9.00g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		470.00mg	
Carbohydrates		18.00g	
Fiber		1.00g	
Total Sugar		6.00g	
Added Sugar		6.00g	
Protein		7.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	30.00mg	Iron	0.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fries-Waffle K-8



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44485
School:	Walton-Verona High School		

Ingredients

Description Measurement		Prep Instructions	DistPart #
FRIES WAFFLE	9 Piece	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FREIDORA: LLENE LA CANASTA DE LA FREIDORA HASTA LA MITAD (1 LB) CON PAPAS FRITAS CONGELADAS. FRÍA A 350° F DE 2 1 4 À 2 3 4 MINUTOS. UNSPECIFIED PARA OBTENER MEJORES RESULTADOS, NO DESCONGELE EL PRODUCTO ANTES DE COCINARLO Y USE LA TEMPERATURA Y EL TIEMPO RECOMENDADOS. SIEMPRE COCINE HASTA OBTENER UN COLOR DORADO CLARO. NO COCINE DEMASIADO. EL PRODUCTO DEBE ESTAR COMPLETAMENTE COCIDO PARA GARANTIZAR SU CALIDAD Y SEGURIDAD ALIMENTARIA.	201081

Preparation Instructions

Place fries, in a single layer, on a cookie tray lined with white baking paper. Place tray on rolling rack and put in cooler until ready to bake. Bake for 10 minutes, turn tray around, and bake an additional 10 minutes. If using the convection oven, cook for 11-13 minutes; do not turn the trays. Temp. at 165 degrees or higher. Spray a 4B metal pan and place the empty pan on the hot case line in the serving rooms. Place trays in room warmers until ready to serve.

These fries DO NOT HOLD their temps.

10lb=50 servings

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		120.00	
Fat		5.00g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		20.00mg	
Carbohydrates		17.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Sidekicks Variety



Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44491

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BL RASP/LEM	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181
SLUSHIE STRAWB-KW	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880
SLUSHIE STRAWB-MANG	1 Each	READY_TO_EAT No prep needed.	863890

Preparation Instructions

Pull prior to service

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		90.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		30.00mg	
Carbohydrates		22.33g	
Fiber		0.00g	
Total Sugar		19.67g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	976.67mcg	Vitamin C	60.00mg
Calcium	83.33mg	Iron	0.47mg

Nutrition - Per 100g

No 100g Conversion Available

Oriental Mandarin Chicken over Stir Fry Rice



Servings:	88.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44492

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	21 3/4 Pound		550512
PAN COAT SPRAY BUTTERY	1 Teaspoon		555752
RICE FRIED VEG WGRAIN	6 Package	BAKE Pre-heat convection oven to 350°F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread rice evenly and cover the pan tightly with foil. FROZEN: Cook for 45-50 minutes or until temperature reaches 165°F or above. THAWED: Cook for 30-35 minutes or until temperature reaches 165°F or above. Halfway through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately.	676463

Preparation Instructions

Preheat Combi or Oven to 400°. Line a sheet pan and spray with pan spray.

CHICKEN: Place frozen chicken in a single layer on lined, sprayed sheet pan. This will yield 5# per sheet pan. Bake for 8-12 minutes or until chicken is crisp and golden and reaches and internal temperature of 165° for 15 seconds.

SAUCE: Steam sauce in bags in combi for 15-20 minutes until sauce is hot. Toss 1 tray (5#) of chicken chunks with 1 bag of sauce (36 oz). Transfer to steam table pan that has been coated with pan spray.

CCP: Hold to an internal temperature of 165°.

Use a 1/2 cup (4 oz) spoodle to portion. Serving size is 4 oz by weight. A 3.6 oz serving of chicken with sauce contributes 2 M/MA (2.5 oz chicken pieces and 1.1 oz sauce). Each tray (5# bag) of chicken and 2.25 oz of sauce yields 29 / 4 oz servings.

Basic Preparation- RICE

Pre-heat convection oven to 350 degrees F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread evenly and cover the pan tightly with foil. Cook for 45-50 minutes or until temperature reaches 165 degrees F or above. Half way through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.197
Grain	1.918
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.506
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.487

Nutrition Facts

Servings Per Recipe: 88.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		422.43	
Fat		5.68g	
Saturated Fat		0.55g	
Trans Fat		0.00g	
Cholesterol		43.94mg	
Sodium		727.46mg	
Carbohydrates		72.40g	
Fiber		3.82g	
Total Sugar		13.85g	
Added Sugar		12.08g	
Protein		17.81g	
Vitamin A	0.00mcg	Vitamin C	1.32mg
Calcium	9.54mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available	

Fries-Sweet Potato



Servings:	80.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44493

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT 3/8IN	15 Pound	CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.	273660

Preparation Instructions

Basic Preparation

DEEP FRY: FILL BASKET ONE THIRD FULL (1 LB.) WITH FROZEN PRODUCT. DEEP FRY @ 350°F FOR 2 1/4 TO 2 3/4 MINUTES. CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

- 1 case yields 80=3oz portion
- 1 bag yields 13 =3 oz portion
- 2 bag yields 26=3 oz portion
- 3 bag yields 39=3oz portion
- 4 bag yields 52=3oz portion

5 bag yields 65 =3oz portion

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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: 80.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		150.00	
Fat		6.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		190.00mg	
Carbohydrates		23.00g	
Fiber		1.00g	
Total Sugar		7.00g	
Added Sugar		1.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.50mg

Nutrition - Per 100g

Calories		176.37	
Fat		7.05g	
Saturated Fat		1.18g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		223.40mg	
Carbohydrates		27.04g	
Fiber		1.18g	
Total Sugar		8.23g	
Added Sugar		1.18g	
Protein		1.18g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	35.27mg	Iron	0.59mg

Tator Tots



Servings:	166.00	Category:	Entree
Serving Size:	9.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44494

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	30 Pound	Basic Preparation CONVECTION OVEN: BAKE AT 425°F FOR 8-12 MINUTES. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. TURN ONCE FOR UNIFORM COOKING.	141510

Preparation Instructions

1 bag yields 27 portions

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: 166.00

Serving Size: 9.00 Each

Amount Per Serving			
Calories		124.25	
Fat		6.78g	
Saturated Fat		1.13g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		350.15mg	
Carbohydrates		15.81g	
Fiber		1.13g	
Total Sugar		0.78g	
Added Sugar		0.07g	
Protein		1.13g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	11.30mg	Iron	0.23mg

Nutrition - Per 100g

No 100g Conversion Available

Fries Straight



Servings:	120.00	Category:	Vegetable
Serving Size:	2.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44495

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2" S/C XLNG SKN-ON SEAS	25 Pound	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	230962

Preparation Instructions

- 1 case yields 120 servings
- 1 bag yields 20 servings- 2.5 oz portion

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: 120.00

Serving Size: 2.50 Ounce

Amount Per Serving			
Calories		166.67	
Fat		5.56g	
Saturated Fat		0.56g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		188.89mg	
Carbohydrates		27.78g	
Fiber		2.22g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.22g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.80mg

Nutrition - Per 100g

Calories		235.16	
Fat		7.84g	
Saturated Fat		0.78g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		266.51mg	
Carbohydrates		39.19g	
Fiber		3.14g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.14g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.13mg

Fries-Crinkle Cut



Servings:	120.00	Category:	Vegetable
Serving Size:	2.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44496

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2IN C/C OVEN	30 Pound	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

Preparation Instructions

- 1 case yields 120 servings
- 1 bag yields 20 portions- 2.5oz portion

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: 120.00

Serving Size: 2.50 Ounce

Amount Per Serving			
Calories		133.33	
Fat		4.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		26.67mg	
Carbohydrates		24.00g	
Fiber		1.33g	
Total Sugar		1.33g	
Added Sugar		0.00g	
Protein		1.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	13.33mg	Iron	0.40mg

Nutrition - Per 100g

Calories		188.13	
Fat		5.64g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		37.63mg	
Carbohydrates		33.86g	
Fiber		1.88g	
Total Sugar		1.88g	
Added Sugar		0.00g	
Protein		1.88g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	18.81mg	Iron	0.56mg

Fries Spiral



Servings:	120.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44497

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SPIRAL SEAS CRSPY OVEN	24 Pound	BAKE PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 11 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 11 MINUTES. SERVE IMMEDIATELY. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 13 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN SPIRALS. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	717490

Preparation Instructions

- 1 case yields 120 Servings
- 1 bag yields 20 portions

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: 120.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		138.67	
Fat		5.33g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		309.33mg	
Carbohydrates		22.40g	
Fiber		1.49g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.07g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	10.67mg	Iron	0.30mg

Nutrition - Per 100g

Calories		163.04	
Fat		6.27g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		363.71mg	
Carbohydrates		26.34g	
Fiber		1.76g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.25g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	12.54mg	Iron	0.35mg

Condiment-Variety



Servings:	9.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44498

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT PKT	1/4 Each	BAKE	188741
KETCHUP FCY LO SOD CUP	1/4 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	117905
MUSTARD PKT	1/4 Teaspoon		302112
DRESSING RNCH CUP	1/4 Ounce		537705
SAUCE BBQ CUP DUNK LO SOD	1/4 Each	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	141201

Description	Measurement	Prep Instructions	DistPart #
SAUCE HNY MSTRD CUP	1/4 Each		485131
DRESSING ITAL LT PKT	1/4 Each		456152
DRESSING CAESAR RYL PKT	1/4 Each		554758
DRESSING FREN FF	1/4 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).	195715

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 9.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		10.60	
Fat		0.73g	
Saturated Fat		0.11g	
Trans Fat		0.00g	
Cholesterol		0.50mg	
Sodium		44.20mg	
Carbohydrates		0.88g	
Fiber		0.02g	
Total Sugar		0.72g	
Added Sugar		0.48g	
Protein		0.04g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.04mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Coney Dogs



Servings:	96.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44499
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BEEF CHILI W/O BEAN 6-5# JTM	80 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.	661891
FRANKS BEEF 8/	96 Each	BAKE	265039
Cheese, Cheddar Reduced fat, Shredded	5 Pound		100012

Preparation Instructions

Prepare according to instructions
place cooked hot dog on bun
Top with Cini chili and cheese
Can garnish with diced onion

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.157
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.061
OtherVeg	0.021
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		262.88	
Fat		21.99g	
Saturated Fat		9.71g	
Trans Fat		0.56g	
Cholesterol		58.62mg	
Sodium		723.58mg	
Carbohydrates		3.78g	
Fiber		0.53g	
Total Sugar		0.81g	
Added Sugar		0.00g	
Protein		14.24g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	18.60mg	Iron	1.15mg

Nutrition - Per 100g

No 100g Conversion Available

Veggie Delight Station-Color the Rainbow



Servings:	10.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44500

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	2 1/4 Ounce	2 oz =1cup equivalent	735787
BROCCOLI FLORET BITE SIZE	1 1/4 Ounce	1/2 cup equivalent	732451
CAULIFLOWER BITE SIZE	1 3/4 Ounce	1/2 cup equivalent	732486
PEPPERS RED	2 1/4 Ounce	DICE/SLICE 1/2 cup equivalent	321141
Cucumber	3 1/4 Ounce	DICE/slice 1/2 cup equivalent	16P98
ONION RED 25#	3 1/2 Ounce	DICE	788882
Baby Carrots	3 1/4 Ounce	1/2 cup equivalent	812540
4" celery sticks	2 1/2 Ounce	1/2 cup equivalent	16V94
SQUASH ZUCCHINI 50-2Z COMM	2 1/4 Ounce	1/2 cup equivalent	701500
1/10lb tomato cherry	2 3/4 Ounce	1/2 cup equivalent	15P71
Fresh Tomato	4 1/4 Ounce	dice or slice 1/2 cup equivalent	43198

Preparation Instructions

Properly wash and prepare vegetables
CCP hold 41F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	1.368
Red/Orange	2.894
OtherVeg	0.782
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	22.41**
Fat	0.02g**
Saturated Fat	0.01g**
Trans Fat	0.00g**
Cholesterol	0.00mg**
Sodium	16.80mg**
Carbohydrates	5.18g**
Fiber	1.53g**
Total Sugar	3.30g**
Added Sugar	0.00g**
Protein	1.22g**
Vitamin A 131.88mcg**	Vitamin C 12.24mg**
Calcium 16.47mg**	Iron 0.41mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Dominos- Pepperoni Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44501

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Domino's 8 Cut Pepperoni Pizza 14" WG	1 Slice	Ready to serve	11579 14 WG RFRS Pepperoni

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	1.000
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		320.00	
Fat		15.00g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		730.00mg	
Carbohydrates		30.00g	
Fiber		3.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	500.00mcg	Vitamin C	4.80mg
Calcium	300.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip Cookie



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44502
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE CHOC CHIP IW	1 Each	thaw and serve	113151

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		120.00	
Fat		6.00g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		85.00mg	
Carbohydrates		18.00g	
Fiber		1.00g	
Total Sugar		10.00g	
Added Sugar		10.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Dunkin Stik



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44511
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT DUNKIN STIX WGRAIN IW	1 Package		300170

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		93.75	
Fat		3.13g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		112.50mg	
Carbohydrates		15.00g	
Fiber		0.94g	
Total Sugar		7.19g	
Added Sugar		6.88g	
Protein		1.56g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	12.81mg	Iron	0.63mg

Nutrition - Per 100g

No 100g Conversion Available

Muffin-Variety with Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44593

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991
Toast	1 Serving	375F bake for 4 minutes	R-46304

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		320.00	
Fat		14.00g	
Saturated Fat		3.25g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		255.00mg	
Carbohydrates		46.00g	
Fiber		3.00g	
Total Sugar		18.00g	
Added Sugar		18.00g	
Protein		6.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	74.50mg	Iron	2.50mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tenders with Dinner Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44756
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST TNRD BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	1 Each	THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES.	536890

Preparation Instructions

- Each case yields approximately 113 servings
- Basic Preparation
- Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F
- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		360.00	
Fat		9.50g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		540.00mg	
Carbohydrates		46.00g	
Fiber		9.00g	
Total Sugar		10.00g	
Added Sugar		0.00g**	
Protein		27.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	40.00mg	Iron	3.24mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sweet Peas



Servings:	96.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44797
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS R/SOD 6-10 P/L	4 #10 CAN	Place 4 cans of canned peas into roaster or steam table pan using most of the liquid.	222000

Preparation Instructions

Heat peas to minimum of 135 degrees F; hot hold at a minimum of 135 degrees F until serving.
CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

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	0.380

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		45.62	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		98.85mg	
Carbohydrates		8.36g	
Fiber		2.28g	
Total Sugar		3.04g	
Added Sugar		0.00g	
Protein		3.04g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	15.21mg	Iron	0.61mg

Nutrition - Per 100g

No 100g Conversion Available

Fiesta Beans- Refried or Black



Servings:	100.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44799
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEANS BLACK LO SOD	1 1/4 #10 CAN	Drain Excess Water and heat in steamer to 135F Minimum.	231981
BEAN REFRD	1 1/4 #10 CAN		293962

Preparation Instructions

No Preparation Instructions available.

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	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		87.30	
Fat		0.65g	
Saturated Fat		0.16g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		215.02mg	
Carbohydrates		14.87g	
Fiber		3.88g	
Total Sugar		0.65g	
Added Sugar		0.00g	
Protein		5.17g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.42mg	Iron	1.26mg

Nutrition - Per 100g

Calories		102.65	
Fat		0.76g	
Saturated Fat		0.19g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		252.82mg	
Carbohydrates		17.49g	
Fiber		4.56g	
Total Sugar		0.76g	
Added Sugar		0.00g	
Protein		6.08g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	47.52mg	Iron	1.48mg

Salad- Side Tossed



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44801
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	1/2 Cup	1 Cup = .5 Cup DG Veg	735787
TOMATO GRAPE SWT	2 Each	Approx 2 - 3 tomatoes	129631
Cucumber	2 Slice	Slice up cucumber	16P98
CARROT MATCHSTICK	1 Ounce		198161

Preparation Instructions

Wash and Rinse all ingredients as directed on PKG. In 8 oz bowl, layer lettuce, tomatoes, carrots. Hold in cooler. Hold at Cold Service.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.250
Red/Orange	0.285
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		19.24	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		20.63mg	
Carbohydrates		4.42g	
Fiber		1.64g	
Total Sugar		2.33g	
Added Sugar		0.00g	
Protein		0.85g	
Vitamin A	5130.41mcg	Vitamin C	7.90mg
Calcium	21.83mg	Iron	0.38mg

Nutrition - Per 100g

No 100g Conversion Available

Lettuce & Tomato



Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44813
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	1 Serving	Place 1 C of Pre washed romaine shredded lettuce in 5 oz bowl. 1 C = 1/2 C Dark Green Veg	451730
TOMATO 6X6 LRG	2 Slice	Rinse Tomato and Air Dry, Slice in equal 1/4 " Slices.. Place 2-1/4 Slices on Lettuce.	199001

Preparation Instructions

Serve on line for garnish
CCP 41F or below

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		14.96	
Fat		0.16g	
Saturated Fat		0.04g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		3.60mg	
Carbohydrates		3.20g	
Fiber		1.08g	
Total Sugar		2.20g	
Added Sugar		0.00g	
Protein		0.84g	
Vitamin A	599.76mcg	Vitamin C	9.86mg
Calcium	10.40mg	Iron	0.20mg

Nutrition - Per 100g

Calories		26.38	
Fat		0.28g	
Saturated Fat		0.07g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		6.35mg	
Carbohydrates		5.64g	
Fiber		1.90g	
Total Sugar		3.88g	
Added Sugar		0.00g	
Protein		1.48g	
Vitamin A	1057.80mcg	Vitamin C	17.40mg
Calcium	18.34mg	Iron	0.35mg

Grab&Go-Sunchip, Turkey and Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44814
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	1/2 Cup		812540
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
CHEESE STRING MOZZ	1 Each		579050
TURKEY BRST SLCD OVN RSTD	3 Slice		689541

Preparation Instructions

Roll turkey and place chips and carrots on plate
CCP cold service 41F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
Grain	1.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.313
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		284.69	
Fat		12.75g	
Saturated Fat		4.38g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		718.44mg	
Carbohydrates		20.25g	
Fiber		2.31g	
Total Sugar		2.63g	
Added Sugar		2.00g**	
Protein		22.50g	
Vitamin A	0.00mcg	Vitamin C	0.37mg
Calcium	214.50mg	Iron	0.73mg

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

Nutrition - Per 100g

No 100g Conversion Available

Assorted Cereal



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL CINN TOAST R/S BWL	1 Each	READY_TO_EAT Ready To Eat	365790

Preparation Instructions

Students can take cereal and toast or each one separately.

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: 3.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		113.33	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		151.67mg	
Carbohydrates		23.33g	
Fiber		2.67g	
Total Sugar		7.00g	
Added Sugar		7.00g	
Protein		2.00g	
Vitamin A	233.33mcg	Vitamin C	1.20mg
Calcium	76.67mg	Iron	2.50mg

Nutrition - Per 100g

No 100g Conversion Available

Peaches



Servings:	96.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44820

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH SLCD IN JCE	4 #10 CAN	Dish up in 6oz black inserts. Chill for service	610267

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: 96.00			
Serving Size: 3.00 Ounce			
Amount Per Serving			
Calories	53.89		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	12.93g		
Fiber	1.08g		
Total Sugar	10.78g		
Added Sugar	0.00g		
Protein	1.08g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	9.70mg	Iron	0.00mg

Nutrition - Per 100g

Calories		63.36	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		15.21g	
Fiber		1.27g	
Total Sugar		12.67g	
Added Sugar		0.00g	
Protein		1.27g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	11.41mg	Iron	0.00mg

Pears



Servings:	96.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44821

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD CUP IN JCE	4 #10 CAN		758180

Preparation Instructions

41F or below
serve in 4oz container

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: 96.00			
Serving Size: 3.00 Ounce			
Amount Per Serving			
Calories		2.50	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.67g	
Fiber		0.08g	
Total Sugar		0.46g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.46mg	Iron	0.00mg

Nutrition - Per 100g

Calories		2.94	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.78g	
Fiber		0.10g	
Total Sugar		0.54g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.54mg	Iron	0.00mg

Fruit Cocktail



Servings:	96.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44822

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT COCKTAIL IN JCE	4 #10 CAN		610232

Preparation Instructions

Place in 3 ounce
CCP Hold for cold service at 41F or lower

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.539
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 96.00			
Serving Size: 3.00 Ounce			
Amount Per Serving			
Calories		64.67	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		17.24g	
Fiber		2.16g	
Total Sugar		12.93g	
Added Sugar		0.00g	
Protein		1.08g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	9.70mg	Iron	0.00mg

Nutrition - Per 100g

Calories		76.03	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		20.28g	
Fiber		2.53g	
Total Sugar		15.21g	
Added Sugar		0.00g	
Protein		1.27g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	11.41mg	Iron	0.00mg

Tator Tots



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44823
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	1 Cup	Basic Preparation CONVECTION OVEN: BAKE AT 425F FOR 8-12 MINUTES. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. TURN ONCE FOR UNIFORM COOKING.	141510

Preparation Instructions

No Preparation Instructions available.

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	1.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		247.48	
Fat		13.50g	
Saturated Fat		2.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		697.44mg	
Carbohydrates		31.50g	
Fiber		2.25g	
Total Sugar		1.55g	
Added Sugar		0.13g	
Protein		2.25g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	22.50mg	Iron	0.45mg

Nutrition - Per 100g

No 100g Conversion Available

Fries Crinkle Cut



Servings:	80.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44824
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2IN C/C OVEN	30 Pound	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

Preparation Instructions

No Preparation Instructions available.

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	1.000

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		200.00	
Fat		6.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		40.00mg	
Carbohydrates		36.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.60mg

Nutrition - Per 100g

No 100g Conversion Available

Fries Spiral



Servings:	64.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44825
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SPIRAL SEAS CRSPY OVEN	24 Pound	BAKE PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 11 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 11 MINUTES. SERVE IMMEDIATELY. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 13 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN SPIRALS. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	717490

Preparation Instructions

No Preparation Instructions available.

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	1.400

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		260.00	
Fat		10.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		580.00mg	
Carbohydrates		42.00g	
Fiber		2.80g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.56mg

Nutrition - Per 100g

No 100g Conversion Available

Fries Straight



Servings:	71.50	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44826
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/4IN SS XLNG	27 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7 TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING.CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 7 TO 11 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	200611

Preparation Instructions

No Preparation Instructions available.

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	1.343

Nutrition Facts

Servings Per Recipe: 71.50

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		214.83	
Fat		8.06g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		40.28mg	
Carbohydrates		34.91g	
Fiber		2.69g	
Total Sugar		2.69g	
Added Sugar		0.00g	
Protein		2.69g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	26.85mg	Iron	0.54mg

Nutrition - Per 100g

No 100g Conversion Available

Fries-Waffle



Servings:	144.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44828
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WAFFLE	27 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FREIDORA: LLENE LA CANASTA DE LA FREIDORA HASTA LA MITAD (1 LB) CON PAPAS FRITAS CONGELADAS. FRÍA A 350° F DE 2 1 4 À 2 3 4 MINUTOS. UNSPECIFIED PARA OBTENER MEJORES RESULTADOS, NO DESCONGELE EL PRODUCTO ANTES DE COCINARLO Y USE LA TEMPERATURA Y EL TIEMPO RECOMENDADOS. SIEMPRE COCINE HASTA OBTENER UN COLOR DORADO CLARO. NO COCINE DEMASIADO. EL PRODUCTO DEBE ESTAR COMPLETAMENTE COCIDO PARA GARANTIZAR SU CALIDAD Y SEGURIDAD ALIMENTARIA.	201081

Preparation Instructions

Place fries, in a single layer, on a cookie tray lined with white baking paper. Place tray on rolling rack and put in cooler until ready to bake. Bake for 10 minutes, turn tray around, and bake an additional 10 minutes. If using the convection oven, cook for 11-13 minutes; do not turn the trays. Temp. at 165 degrees or higher. Spray a 4B metal pan and place the empty pan on the hot case line in the serving rooms. Place trays in room warmers until ready to serve.

These fries DO NOT HOLD their temps.

1 case yields 120

1 bag yields 20

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: 3.00 Ounce

Amount Per Serving			
Calories		0.56	
Fat		0.02g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.09mg	
Carbohydrates		0.08g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		0.65	
Fat		0.03g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.11mg	
Carbohydrates		0.09g	
Fiber		0.01g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.01g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Fries-Wedge



Servings:	80.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44829
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE 10CUT	30 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 4 TO 3 3 4 MINUTES.	823081

Preparation Instructions

PREHEAT OVEN TO 425 F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKEFOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TOLIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Thawing Instructions

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	1.000

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		240.00	
Fat		10.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		740.00mg	
Carbohydrates		40.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.72mg

Nutrition - Per 100g

No 100g Conversion Available

Fries-Sweet Potato



Servings:	40.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44830
School:	Walton-Verona High School		

Ingredients

Description Measurement		Prep Instructions	DistPart #
FRIES SWT 3/8IN	15 Pound	CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.	273660

Preparation Instructions

Basic Preparation

DEEP FRY: FILL BASKET ONE THIRD FULL (1 LB.) WITH FROZEN PRODUCT. DEEP FRY @ 350°F FOR 2 1/4 TO 2 3/4 MINUTES. CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		300.00	
Fat		12.00g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		380.00mg	
Carbohydrates		46.00g	
Fiber		2.00g	
Total Sugar		14.00g	
Added Sugar		2.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	60.00mg	Iron	1.00mg

Nutrition - Per 100g

Calories		352.74	
Fat		14.11g	
Saturated Fat		2.35g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		446.80mg	
Carbohydrates		54.09g	
Fiber		2.35g	
Total Sugar		16.46g	
Added Sugar		2.35g	
Protein		2.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	70.55mg	Iron	1.18mg

Cucumber and Baby Tomato



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

Ingredients

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

Preparation Instructions

Wash cucumber and tomato. • Hold cold foods at 41 °F or below Serve in 4 ounce tray
1/2cup=3.05 oz

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.333
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		8.00	
Fat		0.11g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.17mg	
Carbohydrates		2.04g	
Fiber		0.31g	
Total Sugar		1.01g	
Added Sugar		0.00g	
Protein		0.31g	
Vitamin A	54.60mcg**	Vitamin C	1.46mg**
Calcium	8.39mg	Iron	0.15mg

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

Nutrition - Per 100g

No 100g Conversion Available

carrot and celery sticks



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44838

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED	1/4 Cup		510637
CELERY STIX	1/4 Cup		781592

Preparation Instructions

- Hold cold foods at 41 °F or below
- Serve in 4oz tray

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		20.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		67.50mg	
Carbohydrates		4.50g	
Fiber		2.00g	
Total Sugar		2.50g	
Added Sugar		0.00g	
Protein		0.50g	
Vitamin A	4847.50mcg	Vitamin C	1.00mg
Calcium	31.00mg	Iron	0.50mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Nuggets



Servings:	1.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44839

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN 8-4# GLDCRK	5 Each		993713

Preparation Instructions

Basic Preparation

PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375°F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400°F FROM FROZEN. •

Hold hot foods at 135 °F or above

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: 1.00

Serving Size: 5.00 Each

Amount Per Serving			
Calories		170.00	
Fat		9.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		420.00mg	
Carbohydrates		11.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		15.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	18.00mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Salisbury Steak



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44840

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SALISBURY CHARB	1 Each	BAKE Conventional Oven Preheat oven to 375 degrees f. Bake frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f. CONVECTION Convection Oven Preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f. GRILL Flat Grill Preheat flat to 350 degrees f. Cook frozen product 2-4 minutes per side or until internal temperature reaches 165 degrees f. MICROWAVE Microwave Cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f. UNSPECIFIED Not Available	697011
GRAVY MIX BROWN	2 Ounce	STOVE TOP DIRECTIONS: 1.BRING 3 QUARTS OF WATER TO A BOIL. 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP. 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL. 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140°F-180°F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOV	242450

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		250.63	
Fat		15.01g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		1098.86mg	
Carbohydrates		14.10g	
Fiber		1.00g	
Total Sugar		3.03g	
Added Sugar		2.03g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Hot Dog on Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44841

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/	1 Each	BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS	265039
6" Whole Grain Hot Dog Bun	1 Each	READY_TO_EAT	3709

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		17.50g	
Saturated Fat		6.00g	
Trans Fat		0.50g	
Cholesterol		35.00mg	
Sodium		690.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		10.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.85mg

Nutrition - Per 100g

No 100g Conversion Available

Lunchable- Dorito, Meat and Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44843

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERONI SLCD 16/Z	8 Each		100240
Bongards Mozzarella String Cheese Sticks are individually wrapped and perfect for snacking.	1 Each	READY_TO_EAT none	402951
CHIP NACHO REDC FAT	1 Each	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.	456090

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.941
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		280.59	
Fat		17.59g	
Saturated Fat		6.85g	
Trans Fat		0.00g	
Cholesterol		29.12mg	
Sodium		623.53mg	
Carbohydrates		19.00g	
Fiber		3.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		11.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	0.49mg

Nutrition - Per 100g

No 100g Conversion Available

Refried Beans



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD	1/2 Cup		293962

Preparation Instructions

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

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	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		140.00	
Fat		2.00g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		530.00mg	
Carbohydrates		23.00g	
Fiber		6.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	45.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Hashbrown Patty



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44917
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN PTY	1 Each	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		110.00	
Fat		6.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		280.00mg	
Carbohydrates		12.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.20mg

Nutrition - Per 100g

No 100g Conversion Available

Pancakes with Sausage



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44918
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101
SAUSAGE PTY CKD CN 1.5Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1 2 - 4 minutes if frozen, 3 - 3 1 2 minutes if thawed.	466891

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		340.00	
Fat		20.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		460.00mg	
Carbohydrates		31.00g	
Fiber		2.00g	
Total Sugar		10.00g	
Added Sugar		4.00g	
Protein		10.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	73.20mg	Iron	1.82mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Meat and Cheese Sunchip Box



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44919
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERONI SLCD 16/Z	16 Each		100240
CHEESE STRING MOZZ IW 1Z	2 Each		714960
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

Preparation Instructions

- Hold cold foods at 41 °F or below
- Serve in 1lb tray

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 2.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		290.59	
Fat		18.59g	
Saturated Fat		6.35g	
Trans Fat		0.00g	
Cholesterol		29.12mg	
Sodium		618.53mg	
Carbohydrates		19.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		11.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	210.00mg	Iron	0.79mg

Nutrition - Per 100g

No 100g Conversion Available

Uncrustable Small



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
uncrustable grape 2.6 oz.	1 Each	THAW thaw and serve	527462

Preparation Instructions

Thaw and serve

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		300.00	
Fat		16.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		270.00mg	
Carbohydrates		33.00g	
Fiber		4.00g	
Total Sugar		14.00g	
Added Sugar		12.00g	
Protein		9.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	40.00mg	Iron	1.10mg

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

Nutrition - Per 100g

No 100g Conversion Available

Lasagna with Garlic Toast



Servings:	100.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44965

Ingredients

Description	Measurement	Prep Instructions	DistPart #
garlic toast	100 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446
85/15 Ground Beef, Frozen	15 Pound		100158
ONION WHITE JUMBO	6 Pound	Dice finely and add to beef once cooked and saute	299235
SEASONING SPAGHETTI ITAL	1/2 Teaspoon		413453
TOMATO PASTE 26	1 #10 CAN	HEAT_AND_SERVE Unprepared MIX Unprepared READY_TO_DRINK Unprepared READY_TO_EAT Unprepared UNPREPARED Unprepared UNSPECIFIED Unprepared	773549

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	3 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
SPICE GARLIC POWDER	1/2 Cup		224839
SPICE PEPR BLK CRACKED	2 Tablespoon		516856
CHEESE RICOTTA WHP PART SKM	10 Pound		512265
Bongards Sharp Yellow Cheddar Cheese Feather Shred - 6/5#	16 Pound		123753
Mozzerella Cheese	5 Pound		105077
Water	6 Gallon	Boil for pasta	Water
PASTA LASGN RIDG CURLY 2 1/8IN	12 Pound	use oven ready lasagna in place- or cook regular noodles till al dente	108197

Preparation Instructions

1. Place Ground beef in large stock Pot- Cook until fully cooked at internal temp 155F
2. Dice onions finely and add to beef once cooked and sauté.
3. Add seasoning, sauce, and water. Cook till 165F or higher.
4. Lightly coat 4 (12"x20"x2.5" pans with release spray. For 100 servings 4 pans. :)
5. First layer 1-quart 2 cups sauce
6. Second layer- noodles (16each)
7. Third layer 1-quart 2 cups sauce
8. Fourth layer 2.5 lb. ricotta cheese
9. Fifth layer noodle
10. Sixth layer sauce 1-quart 2 cups sauce
11. Seventh 2 cup Cheddar cheese
12. Eighth layer Noodle
12. Ninth layer sauce 1-quart 2 cups sauce
13. Tenth layer 2 cup mozzarella cheese
14. cover pan tightly with aluminum foil
15. Bake 350F for 1.5 hours

16. Remove from oven - Hot hold 135 F or higher
17. Cut each pan 5 x 5 (25 pieces per pan)

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories	920.93		
Fat	35.07g		
Saturated Fat	7.28g		
Trans Fat	1.79g		
Cholesterol	56.57mg		
Sodium	3246.34mg		
Carbohydrates	128.68g		
Fiber	11.84g		
Total Sugar	47.40g		
Added Sugar	39.18g		
Protein	32.18g		
Vitamin A	0.55mcg**	Vitamin C	2.02mg**
Calcium	261.63mg	Iron	9.90mg

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

Nutrition - Per 100g

Calories	406.06		
Fat	15.46g		
Saturated Fat	3.21g		
Trans Fat	0.79g		
Cholesterol	24.94mg		
Sodium	1431.39mg		
Carbohydrates	56.74g		
Fiber	5.22g		
Total Sugar	20.90g		
Added Sugar	17.27g		
Protein	14.19g		
Vitamin A	0.24mcg**	Vitamin C	0.89mg**
Calcium	115.36mg	Iron	4.36mg

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

Wrap Chicken Salad



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45045
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT 4-1GAL BRTHARB	1 Tablespoon	READY_TO_EAT Open, pour and enjoy!	222970
Diced Chicken	1 Ounce	Heat chicken in combi to 165F or above	
Shredded Cheddar Cheese	1 Ounce		100003
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).
Heat chicken to 165F or above
Place tortilla wrap on sheet pan. Spread 1 T of Ranch Dressing on the tortilla,
Put cheese and diced chicken and ranch on wrap. Roll up the wrap and cut
diagonally in half. Place in warmer keep warm 135F or above

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: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		311.00	
Fat		16.00g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		53.50mg	
Sodium		518.00mg	
Carbohydrates		25.00g	
Fiber		1.00g	
Total Sugar		2.50g	
Added Sugar		1.00g	
Protein		15.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	36.50mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip French Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-45066
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST MINI CHOC CHIP IW	1 Package	HEAT_AND_SERVE Preheat Convection oven to 350 ° Single layer on sheet pan lined with parchment paper. CCP: Heat in convection oven from frozen for 8-10 minutes. From thawed state 5 - 6 minutes CCP:Hold in warming unit for no longer than 3 hours	498492

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		190.00	
Fat		5.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		210.00mg	
Carbohydrates		35.00g	
Fiber		4.00g	
Total Sugar		10.00g	
Added Sugar		11.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	260.00mg	Iron	3.60mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Nugget Roll and Waffle Fry Basket



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45069
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z	5 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.	281831
FRIES WAFFLE	9 Piece	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FREIDORA: LLENE LA CANASTA DE LA FREIDORA HASTA LA MITAD (1 LB) CON PAPAS FRITAS CONGELADAS. FRÍA A 350° F DE 2 1 4 À 2 3 4 MINUTOS. UNSPECIFIED PARA OBTENER MEJORES RESULTADOS, NO DESCONGELE EL PRODUCTO ANTES DE COCINARLO Y USE LA TEMPERATURA Y EL TIEMPO RECOMENDADOS. SIEMPRE COCINE HASTA OBTENER UN COLOR DORADO CLARO. NO COCINE DEMASIADO. EL PRODUCTO DEBE ESTAR COMPLETAMENTE COCIDO PARA GARANTIZAR SU CALIDAD Y SEGURIDAD ALIMENTARIA.	201081
Dinner Roll	1 Each	thaw and serve	266548

Preparation Instructions

Cook according to package directions and put in 3# boat for service

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	0.500

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		362.50	
Fat		19.04g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		463.86mg	
Carbohydrates		33.43g	
Fiber		4.04g	
Total Sugar		10.07g	
Added Sugar		0.07g	
Protein		15.11g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.54mg	Iron	2.04mg

Nutrition - Per 100g

No 100g Conversion Available	

Chicken Tenders



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45070
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		220.00	
Fat		7.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		65.00mg	
Sodium		460.00mg	
Carbohydrates		14.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		22.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.00mg	Iron	1.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fried Chicken



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45072
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX THGH & DRMSTX BRD 8-4# GLDCRK	1 Piece	CONVECTION Cook at 350 degrees for 14 minutes or until internal temperature of165 degrees is reached.	994551

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	0.500
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 Serving

Amount Per Serving			
Calories		230.00	
Fat		14.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		75.00mg	
Sodium		490.00mg	
Carbohydrates		11.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Drumstick with Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45074
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX THGH & DRMSTX BRD 8-4# GLDCRK	1 Piece	CONVECTION Cook at 350 degrees for 14 minutes or until internal temperature of 165 degrees is reached.	994551
ROLL YEAST WHEAT	1 Each	WARM AND SERVE, FROM FREEZER TO OVEN, READY IN 5-10 MINUTES	112401

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.750
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 Serving

Amount Per Serving			
Calories		370.00	
Fat		18.00g	
Saturated Fat		4.50g	
Trans Fat		0.00g	
Cholesterol		85.00mg	
Sodium		690.00mg	
Carbohydrates		33.00g	
Fiber		4.00g	
Total Sugar		4.00g	
Added Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	2.28mg

Nutrition - Per 100g

No 100g Conversion Available

Chocolate Chip Cookie



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45077
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE CHOC CHP WGRAIN IW	1 Each	READY_TO_EAT	543131

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.500
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 Serving

Amount Per Serving			
Calories		100.00	
Fat		3.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		105.00mg	
Carbohydrates		18.00g	
Fiber		1.00g	
Total Sugar		9.00g	
Added Sugar		9.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	15.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Broccoli Florets



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45078
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CRWN ICELESS CLN	1/2 Cup		499951

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.500
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: 0.50 Cup

Amount Per Serving			
Calories		30.90	
Fat		0.30g	
Saturated Fat		0.10g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		30.00mg	
Carbohydrates		6.00g	
Fiber		2.40g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		2.60g	
Vitamin A	566.93mcg	Vitamin C	81.17mg
Calcium	42.77mg	Iron	0.66mg

Nutrition - Per 100g

No 100g Conversion Available

Cauliflower Bites



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

Ingredients

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

Preparation Instructions

- Serve in 4oz tray 1/2cup=1.75oz
- Mix it up some just broccoli, some cauliflower and some mixed!
- Hold cold foods at 41 °F or below

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: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		12.50	
Fat		0.10g	
Saturated Fat		0.10g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		15.00mg	
Carbohydrates		2.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	24.10mg
Calcium	11.00mg	Iron	0.21mg

Nutrition - Per 100g

No 100g Conversion Available

Baby Carrots



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45080
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL MED	1/2 Cup	Put in 4oz boats for service. Chill	273902

Preparation Instructions

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

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.750
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		30.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		45.00mg	
Carbohydrates		7.00g	
Fiber		2.00g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Marinara Sauce



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45081
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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 Serving

Amount Per Serving			
Calories		40.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		170.00mg	
Carbohydrates		7.00g	
Fiber		0.00g	
Total Sugar		4.00g	
Added Sugar		1.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	19.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Celery Sticks



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

Ingredients

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

Preparation Instructions

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

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: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		8.70	
Fat		0.10g	
Saturated Fat		0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		49.60mg	
Carbohydrates		2.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		0.45g	
Vitamin A	278.38mcg	Vitamin C	1.92mg
Calcium	24.80mg	Iron	0.13mg

Nutrition - Per 100g

No 100g Conversion Available

Mini Sweet Peppers



Servings:	1.00	Category:	Vegetable
Serving Size:	6.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45090

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS SWT MINI	6 Each		667582

Preparation Instructions

serve in 4oz boat 41 F or below

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.571
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 6.00 Each			
Amount Per Serving			
Calories		34.29	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		8.00g	
Fiber		3.43g	
Total Sugar		4.57g	
Added Sugar		0.00g	
Protein		1.14g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	22.86mg	Iron	0.41mg

Nutrition - Per 100g

No 100g Conversion Available

Cheesy Macaroni



Servings:	400.00	Category:	Grain
Serving Size:	3.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-45092
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR	25 Pound	Boil Water and add salt to water- once at rolling boil, cook pasta for 8-10 minutes or until al Dante	654550
1 % White Milk	4 Gallon		1% White
SAUCE CHS CHED	7 Package	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081
SPICE PEPR BLK REST GRIND	1 Cup		225061
BUTTER ALT LIQ NT	3 Cup		614640
Shredded Cheddar Cheese	5 Pound		100003

Preparation Instructions

1. Boil the noodles according to package instructions.
2. Drain the noodles.
3. Heat milk, cheese sauce, shred cheese, butter, and pepper in a pot till melted. Add pasta, stir, and divide into steam table pans that have been lightly sprayed.
4. Cover pans with foil for service. Divide into pans for hot service at 135 F or above.

Serve online with a 4oz scoop.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.969
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: 400.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		235.48	
Fat		10.53g	
Saturated Fat		5.04g	
Trans Fat		0.00g	
Cholesterol		29.14mg	
Sodium		383.72mg	
Carbohydrates		24.54g	
Fiber		1.00g	
Total Sugar		3.77g	
Added Sugar		0.00g	
Protein		11.36g	
Vitamin A	298.46mcg	Vitamin C	0.00mg
Calcium	155.50mg	Iron	0.90mg

Nutrition - Per 100g

Calories		276.87	
Fat		12.39g	
Saturated Fat		5.92g	
Trans Fat		0.00g	
Cholesterol		34.26mg	
Sodium		451.18mg	
Carbohydrates		28.85g	
Fiber		1.18g	
Total Sugar		4.43g	
Added Sugar		0.00g	
Protein		13.36g	
Vitamin A	350.93mcg	Vitamin C	0.00mg
Calcium	182.84mg	Iron	1.06mg

Fiesta Shredded Lettuce



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45099
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ICEBERG SHRD 1/8IN	1/4 Cup		492241

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Nuggets PK



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45105
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN 8-4# GLDCRK	5 Each	Bake 375 for 14-16 minutes or until internal temperature reaches 165F	993713

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories		283.33	
Fat		15.00g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		58.33mg	
Sodium		700.00mg	
Carbohydrates		18.33g	
Fiber		1.67g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		25.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	30.00mg	Iron	1.67mg

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Nutri-grain Bar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45106
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR STRAWB WGRAIN	1 Each		209761

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		150.00	
Fat		3.50g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		140.00mg	
Carbohydrates		31.00g	
Fiber		3.00g	
Total Sugar		14.00g	
Added Sugar		13.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	140.00mg	Iron	1.90mg

Nutrition - Per 100g

No 100g Conversion Available

Pizza Cruncher w Marinara Sauce PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45109
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	3 Each	BAKE Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.	143271
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each		677721

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	1.875
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 Serving

Amount Per Serving			
Calories		355.00	
Fat		15.00g	
Saturated Fat		6.75g	
Trans Fat		0.00g	
Cholesterol		22.50mg	
Sodium		742.50mg	
Carbohydrates		37.75g	
Fiber		4.50g	
Total Sugar		6.25g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	339.25mg	Iron	2.36mg

Nutrition - Per 100g

No 100g Conversion Available

Orange Wedges



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45110
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA CHC	1 Each	Wash outside of orange and Wedge into 4-5 pieces	322326

Preparation Instructions

Place in bag or bowl for service
CCP Cold service 41F or below

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		80.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		21.00g	
Fiber		4.00g	
Total Sugar		17.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	350.83mcg	Vitamin C	82.95mg
Calcium	62.37mg	Iron	0.16mg

Nutrition - Per 100g

No 100g Conversion Available

Apple Slices



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45111
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA	1 Each	Wash apple and Cut into 8 slices	197718

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		66.60	
Fat		0.20g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.30mg	
Carbohydrates		18.00g	
Fiber		3.10g	
Total Sugar		13.00g	
Added Sugar		0.00g	
Protein		0.30g	
Vitamin A	69.12mcg	Vitamin C	5.89mg
Calcium	7.68mg	Iron	0.15mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Tenders PK



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45112
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	2 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 to 13 minutes uncovered. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7 to 10 minutes uncovered.	533830

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 2.00 Each

Amount Per Serving			
Calories		220.00	
Fat		12.00g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		400.00mg	
Carbohydrates		12.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		20.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatballs PK



Servings:	64.00	Category:	Entree
Serving Size:	4.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45113
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	8 Pound		654560
SAUCE SPAGHETTI FCY	2 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
MEATBALL CKD .65Z	192 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
Tap Water for Recipes	22 Cup	UNPREPARED	000001WTR

Preparation Instructions

Cooked 4# of spaghetti with 2 1/2 qt water and 1 #10 can of sauce in the steamers. Use another can of sauce and 1 can of water on the meatballs to keep them moist. For service serve 4 oz. spaghetti and 4 meatballs per serving

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.690
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving			
Calories		646.89	
Fat		14.38g	
Saturated Fat		2.63g	
Trans Fat		0.45g	
Cholesterol		27.00mg	
Sodium		3292.06mg	
Carbohydrates		112.78g	
Fiber		9.38g	
Total Sugar		43.27g	
Added Sugar		40.52g	
Protein		22.63g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	209.94mg	Iron	9.18mg

Nutrition - Per 100g

No 100g Conversion Available

Vegetable Rice PK



Servings:	1.00	Category:	Grain
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45114
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE FRIED VEG WGRAIN	2 Ounce	BAKE Pre-heat convection oven to 350°F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread rice evenly and cover the pan tightly with foil. FROZEN: Cook for 45-50 minutes or until temperature reaches 165°F or above. THAWED: Cook for 30-35 minutes or until temperature reaches 165°F or above. Halfway through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately.	676463

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.681
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.180
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.173

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		91.53	
Fat		0.85g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		149.15mg	
Carbohydrates		18.31g	
Fiber		1.36g	
Total Sugar		1.02g	
Added Sugar		0.00g	
Protein		2.03g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	3.39mg	Iron	0.24mg

Nutrition - Per 100g

Calories		161.42	
Fat		1.49g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		263.06mg	
Carbohydrates		32.28g	
Fiber		2.39g	
Total Sugar		1.79g	
Added Sugar		0.00g	
Protein		3.59g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.98mg	Iron	0.42mg

Banana



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45116
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING	1 Each		200999

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		105.00	
Fat		0.40g	
Saturated Fat		0.10g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.20mg	
Carbohydrates		27.00g	
Fiber		3.10g	
Total Sugar		14.00g	
Added Sugar		0.00g	
Protein		1.30g	
Vitamin A	75.52mcg	Vitamin C	10.27mg
Calcium	5.90mg	Iron	0.31mg

Nutrition - Per 100g

No 100g Conversion Available

Cheeseburger PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45117
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD	1/2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
wg 4 inch Hamburger Bun x	1/2 bun	BAKE Toast if desired	3474
DON LEE ALL BEEF PATTIE 3OZ	1 1/2 Ounce	COMBI_HEAT	94980

Preparation Instructions

Don Lee Farms

Backyard Griller Handling and Preparation Instructions

1. Pan burgers from frozen state on a standard baking pan (pan liners are optional)
2. Bake in preheated oven (convection or Combi at 350 Degrees
3. Bake
 - a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
 - b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top)
 - i. MAXIMUM TEMPERATURE 145 DEGREES
4. Remove from oven
 - a. DO NOT PLACE IN STEAM TABLE PAN
 - b. DO NOT COVER
 - c. DO NOT ADD ANY LIQUID OF ANY KIND

- 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer
- 6. Best to make burger sandwiches immediately from the oven.
 - a. Place on bun wrap in foil wrap the place in steam table pan and into warmer
- 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers.

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.250
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: 1.00
Serving Size: 1.00 Serving

Amount Per Serving			
Calories		102.50	
Fat		3.25g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		6.25mg	
Sodium		217.50mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		2.25g	
Added Sugar		0.00g	
Protein		4.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	76.25mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available			

Pancake with Sausage PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45118
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	1 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1/2 minutes if frozen, 2 - 3 minutes if thawed.	111341

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		200.00	
Fat		12.50g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		280.00mg	
Carbohydrates		15.00g	
Fiber		1.00g	
Total Sugar		5.00g	
Added Sugar		2.00g	
Protein		6.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	36.60mg	Iron	1.09mg

Nutrition - Per 100g

No 100g Conversion Available

Fries Smiley PK



Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45119
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Smiley Fries	2 Ounce		228818

Preparation Instructions

CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM A FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK.

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	0.333

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		106.67	
Fat		4.00g	
Saturated Fat		0.67g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		153.33mg	
Carbohydrates		16.67g	
Fiber		1.33g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		1.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.33mg

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

Nutrition - Per 100g

Calories		188.13	
Fat		7.05g	
Saturated Fat		1.18g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		270.43mg	
Carbohydrates		29.39g	
Fiber		2.35g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		2.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	2.35mg

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

Grill Cheese



Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45122
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CCS 24 oz. Whole Grain Rich Sandwich Bread X	48 1 Slice		1292
CHEESE AMER YEL 120CT SLCD	48 Slice		164216
BUTTER ALT LIQ NT	3/4 Cup		614640

Preparation Instructions

- Spray butter mist on trays.
- Put 24 slices of bread on the tray
- Add two slices of cheese to each bread
- add another 24 slices of bread to make a sandwich
- then spread liquid margarine on the top of the bread - approximately 1/2 tablespoon a sandwich
- Bake in oven at 350F for 5-7 minutes or until golden brown
- Heat 135 F or higher for at least 15 seconds

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: 24.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		340.00	
Fat		19.00g	
Saturated Fat		8.25g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		750.00mg	
Carbohydrates		28.00g	
Fiber		2.00g	
Total Sugar		4.00g	
Added Sugar		2.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	292.50mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Tomato Soup



Servings:	150.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45123
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP TOMATO	11 #5 CAN	UNPREPARED Slowly Mix Soup + 1 Can Water. Stove: Heat, Stirring Occasionally.	101427
MILK WHT 2	1 Gallon		504602
Water	1 Gallon	READY_TO_DRINK	Water
SPICE PEPR WHITE GRND	1 Tablespoon		513776

Preparation Instructions

Mix soup mix water and milk together and heat to 165F and hot serve 135F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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: 150.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		107.07	
Fat		0.50g	
Saturated Fat		0.31g	
Trans Fat		0.00g	
Cholesterol		2.13mg	
Sodium		513.52mg	
Carbohydrates		22.11g	
Fiber		1.04g	
Total Sugar		12.50g	
Added Sugar		7.29g	
Protein		2.99g	
Vitamin A	53.31mcg	Vitamin C	0.26mg
Calcium	54.28mg	Iron	0.64mg

Nutrition - Per 100g

No 100g Conversion Available

Salsa



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45186

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.167
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		10.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		69.33mg	
Carbohydrates		2.00g	
Fiber		0.00g	
Total Sugar		0.67g	
Added Sugar		0.67g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.67mg

Nutrition - Per 100g

No 100g Conversion Available

Deli Turkey Lunchable PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45188
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH CHED WGRAIN	1 Package		736280
TURKEY BRST DELI SHVD FRSH	1 Slice		779170
CHEESE AMER YEL 120CT SLCD	1 Slice		164216

Preparation Instructions

Place items on serving tray with sides

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.125
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		200.00	
Fat		9.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		27.50mg	
Sodium		640.00mg	
Carbohydrates		16.00g	
Fiber		0.00g	
Total Sugar		1.50g	
Added Sugar		0.50g	
Protein		9.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	132.00mg	Iron	0.95mg

Nutrition - Per 100g

No 100g Conversion Available

Pizza Crunch w Marinara Sc EL



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45196
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	3 Each	BAKE Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.	143271
SAUCE MARINARA DIPN CUP	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721

Preparation Instructions

BAKE
Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
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: 3.00 Each

Amount Per Serving			
Calories		355.00	
Fat		16.00g	
Saturated Fat		6.75g	
Trans Fat		0.00g	
Cholesterol		22.50mg	
Sodium		672.50mg	
Carbohydrates		37.75g	
Fiber		4.50g	
Total Sugar		6.25g	
Added Sugar		1.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	339.25mg	Iron	1.66mg

Nutrition - Per 100g

No 100g Conversion Available

Wrap Chicken Cheese Ranch



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45206
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	2 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.	
Shredded Cheddar Cheese	1 Ounce		100003
DRESSING RNCH BTRMLK	1 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	426598
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

Heat Chicken to 165F

Lay out wraps- add chicken, Cheese and ranch dressing out of squeeze bottle
Wrap in foil for hot service of 135F or above

Meal Components

Amount Per Serving	
Meat/Meat Alternate	3.000
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: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		377.00	
Fat		22.00g	
Saturated Fat		8.75g	
Trans Fat		0.00g	
Cholesterol		74.50mg	
Sodium		596.00mg	
Carbohydrates		21.50g	
Fiber		1.00g	
Total Sugar		1.50g	
Added Sugar		1.00g	
Protein		21.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available			

Wrap-Buffalo Chicken Cheese Ranch



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45207
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	100 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.	
Shredded Cheddar Cheese	50 Ounce		100003
DRESSING RNCH	100 Tablespoon	READY_TO_EAT Ready to use.	759082
LETTUCE ROMAINE CHOP	12 1/2 Cup		735787
SAUCE BUFF WNG REDHOT	50 Tablespoon		704229
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

Start with tortilla shell , Layer : ranch dressing , lettuce. cheese , chicken . Fold into a wrap and put in 5x5 container . Store in cooler and serve .

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
Grain	2.000
Fruit	0.000
DarkGreen	0.125
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		306.90	
Fat		24.06g	
Saturated Fat		8.03g	
Trans Fat		0.00g	
Cholesterol		82.00mg	
Sodium		1070.61mg	
Carbohydrates		2.92g	
Fiber		0.27g	
Total Sugar		1.27g	
Added Sugar		1.02g	
Protein		18.31g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	13.31mg	Iron	0.17mg

Nutrition - Per 100g

No 100g Conversion Available

Tex-Mex Beef Baked Potatoes



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45208
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	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
SAUCE CHS CHED	4 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081
CHIP CORN	70 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 UNSPECIFIED	210170
POTATO BAKER IDAHO	40 Liter	Pre wash potato- bake potato at 400F for 1 hour and 15 minutes and until they are soft consistency.	233285

Preparation Instructions

Prep Time: 45 minutes

PREPARATION

1. Preheat oven to 400°F.
2. Thaw J.T.M. Beef Taco Filling 24-48 hours under refrigeration prior to use.

- 3. Pre-wash the potatoes.
- 4. Bake potatoes at 400°F for 1 hour and 15 minutes or until they have a soft consistency.
- 5. Place unopened bag of J.T.M. Beef Taco Filling in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated. Hold hot until ready for service.
- 6. Place unopened bag of J.T.M. Cheddar Cheese Sauce in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated. Hold hot until ready for service.

ASSEMBLY

- 1. Place potato in #100 food tray and split in half.
- 2. Add 2 oz. of J.T.M. Beef Taco Filling.
- 3. Add 2 oz. of J.T.M. Cheddar Cheese Sauce.
- 4. Serve with 2 oz. of corn chips.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.141
Grain	2.188
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	2.000

Nutrition Facts

Servings Per Recipe: 40.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		646.87	
Fat		28.49g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		46.07mg	
Sodium		861.45mg	
Carbohydrates		80.91g	
Fiber		11.01g	
Total Sugar		6.14g	
Added Sugar		0.00g	
Protein		23.86g	
Vitamin A	341.10mcg**	Vitamin C	0.00mg**
Calcium	251.47mg	Iron	2.63mg

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

Nutrition - Per 100g

No 100g Conversion Available	

Breakfast Waffle Taco



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-45209
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BKFST SCRMBD CNTRY	3 Ounce		788051
WAFFLE WGRAIN	2 Each	READY_TO_EAT Convection Oven: Pre-heat to 350F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake) Leave uncovered in warmer for no more than 15-20 minutes before serving. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	138652
Shredded Cheddar Cheese	1 Ounce		100003

Preparation Instructions

PREPARATION

Prep Time: 35 Minutes

PREPARATION

1. Thaw/slack the flatbread waffles prior to service.
2. Place unopened bags of J.T.M. Country Breakfast Scramble in perforated, full-sized pans. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. Once the product has reached internal temperature, place in a hot holding cabinet (135°F or higher) until ready for assembly.

- 4. Place flatbreads in the warmer to soften.
- 5. Place J.T.M. Country Breakfast Scramble in a deep hotel pan and top with cheddar cheese.
- 6. Cover with clear wrap and place in a hot holding cabinet until ready for service.

ASSEMBLY

- 1. Shingle the waffles in a boat or tray.
- 2. Scoop 2 oz. of filling per taco for a total of 4 oz. of filling per serving

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		839.30	
Fat		48.00g	
Saturated Fat		19.80g	
Trans Fat		0.36g	
Cholesterol		394.00mg	
Sodium		1753.60mg	
Carbohydrates		55.00g	
Fiber		3.20g	
Total Sugar		7.00g	
Added Sugar		2.00g**	
Protein		43.90g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	24.00mg**	Iron	2.00mg**

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

Nutrition - Per 100g

No 100g Conversion Available	

Fish Nuggets



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45210
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COD BRD NUG	4 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen nuggets on a lightly oiled baking pan. CONVECTION OVEN: Preheat oven to 400°F and bake for about 15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 20 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	428299

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories		240.00	
Fat		10.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		320.00mg	
Carbohydrates		20.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.40mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Carbonara with Garlic Toast



Servings:	100.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45215
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA MOSTACC RIG W/LINES	6 Pound	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL.	413350
SAUCE ALFREDO FZ	3 Package	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
CHIX THGH STRP FAJT CKD 1/2IN	10 Pound	BAKE Preparations: Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Preparations: Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Preparations: Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.	505765
BACON TOPPING CRUMBLES	5 Pound	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	460584
OIL SALAD VEG SOY CLR NT	4 Tablespoon		292702

Description	Measurement	Prep Instructions	DistPart #
ONION WHITE JUMBO	1 Cup	Diced	299235
SPICE PEPR BLK REG FINE GRIND	1 Tablespoon		225037
SPICE GARLIC POWDER	4 Tablespoon		224839
CHEESE PARM GRTD	5 Pound		445401

Preparation Instructions

PREPARATION

Prep Time: 45 minutes

PREPARATION

1. Place unopened bags of J.T.M. Alfredo Sauce in perforated, full-sized pans. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
2. Once the product has reached internal temperature, place in a hot holding cabinet until ready for assembly (HACCP).
3. Place pasta in boiling hot water in a 6" pan and cook per manufacturer's instructions. Drain when finished cooking.
4. While pasta is cooking, spray tilt skillet with nonstick spray and add vegetable oil and cook chicken over medium heat.
5. Add in chopped onion, raw garlic, and turkey bacon crumbles, cook for 5 minutes, then reduce heat to low.
6. Mix in heated J.T.M. Alfredo Sauce, black pepper, and parsley.
7. Add in cooked pasta and Parmesan cheese.
8. Simmer on low for 15–20 minutes.
9. Transfer into sprayed pans and place in hot holding cabinet until ready to serve.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.378
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: 100.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		484.51	
Fat		25.42g	
Saturated Fat		12.07g	
Trans Fat		0.04g	
Cholesterol		104.22mg	
Sodium		1540.89mg	
Carbohydrates		26.43g	
Fiber		1.13g	
Total Sugar		5.36g	
Added Sugar		0.00g	
Protein		39.14g	
Vitamin A	0.01mcg	Vitamin C	0.24mg
Calcium	475.32mg	Iron	1.75mg

Nutrition - Per 100g

Calories		213.63	
Fat		11.21g	
Saturated Fat		5.32g	
Trans Fat		0.02g	
Cholesterol		45.95mg	
Sodium		679.42mg	
Carbohydrates		11.65g	
Fiber		0.50g	
Total Sugar		2.36g	
Added Sugar		0.00g	
Protein		17.26g	
Vitamin A	0.00mcg	Vitamin C	0.11mg
Calcium	209.58mg	Iron	0.77mg

Korean Noodle Bowl



Servings:	80.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45217
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	10 Pound		413370
MEATBALL CKD .65Z	13 Pound	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
ONION WHITE JUMBO	1 Pound		299235
PEPPERS RED	2 Pound		321141
BROCCOLI FLORETS	3 Pound		610902
SAUCE ORNG GINGR	1 Gallon		802860
Water	2 Cup	READY_TO_DRINK	Water
OIL SALAD VEG SOY CLR NT	3 Ounce		292702
SPICE PEPR WHITE GRND	2 Teaspoon		513776

Description	Measurement	Prep Instructions	DistPart #
SAUCE SOY	1/4 Cup	READY_TO_EAT Versatile and ready-to-use sauce great for preparing Asian-inspired, on-trend dishes.	124524

Preparation Instructions

PREPARATION

Prep Time: 50 minutes

PREPARATION

1. Preheat oven to 350°F.
2. J.T.M. Korean BBQ Sauce: Place unopened bag in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. J.T.M. Meatballs: Preheat convection oven to 350°F. Place meatballs in a full-sized pan. Add 1½ cup of water to the pan and cover with lid or foil. Place into preheated convection oven for approximately 30-40 minutes or until product reaches serving temp of 135°F. Remove from oven and check for an internal temperature of 135°F (ServSafe Standard 135°F for 15 seconds).
4. Roast onion, bell pepper and broccoli in oil, garlic, salt and pepper for 8-12 minutes or until done.
5. Lightly toss the Spaghetti noodles in oil, ginger and soy sauce. .
6. Combine orange ginger sauce and Meatballs, mix well and place in hot holding cabinet until ready to assemble.

ASSEMBLY

1. Layer noodles into serving boat, top with the roasted veggies and then four meatballs in Korean BBQ sauce.
- Note: meatballs should hold enough sauce so no additional sauce is needed

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.131
Red/Orange	0.025
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 80.00			
Serving Size: 8.00 Ounce			
Amount Per Serving			
Calories		465.09	
Fat		10.53g	
Saturated Fat		3.58g	
Trans Fat		0.60g	
Cholesterol		36.00mg	
Sodium		476.89mg	
Carbohydrates		75.79g	
Fiber		3.93g	
Total Sugar		26.99g	
Added Sugar		23.38g	
Protein		19.88g	
Vitamin A	100.11mcg	Vitamin C	6.23mg
Calcium	66.74mg	Iron	3.09mg

Nutrition - Per 100g

Calories		205.07	
Fat		4.64g	
Saturated Fat		1.58g	
Trans Fat		0.26g	
Cholesterol		15.88mg	
Sodium		210.27mg	
Carbohydrates		33.42g	
Fiber		1.73g	
Total Sugar		11.90g	
Added Sugar		10.31g	
Protein		8.77g	
Vitamin A	44.14mcg	Vitamin C	2.75mg
Calcium	29.43mg	Iron	1.36mg

Chicken Nugget



Servings:	1.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45227
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN 8-4# GLDCRK	5 Each		993713

Preparation Instructions

167 servings per case = 5 each

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 5.00 Each

Amount Per Serving			
Calories		170.00	
Fat		9.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		420.00mg	
Carbohydrates		11.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		15.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	18.00mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pizza Bagel Bites



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45232
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BAGEL CHS MINI	4 Each		703411

Preparation Instructions

Basic Preparation

Pre heat convection oven to 425 degrees F, conventional oven to 450 degrees F. Place 64 mini pizza bagels on parchment lined sheet pan. Bake for 9-11 minutes. Remove from oven and serve. Allow pan to cool for 3-5 minutes then cover tightly with plastic film. Hold covered tray in a moist 145 degree warmer for up to 1 hour.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		260.00	
Fat		9.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		560.00mg	
Carbohydrates		24.00g	
Fiber		4.00g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		21.00g	
Vitamin A	750.00mcg	Vitamin C	6.00mg
Calcium	350.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Pancakes for Lunch



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45233
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101

Preparation Instructions

READY_TO_EAT

The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. **DO NOT RE-FREEZE!** Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes.

For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		160.00	
Fat		3.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		180.00mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		10.00g	
Added Sugar		4.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	73.20mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available

Educational Shortbread Crackers



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45234
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER STATESCAPITALS SMRT	1 Package		159371

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: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories		120.00	
Fat		4.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		65.00mg	
Carbohydrates		22.00g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		6.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	4.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Goldfish Cracker



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45235
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH CINN	1 Package	READY_TO_EAT Ready to Enjoy	194510

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: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories		120.00	
Fat		4.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		140.00mg	
Carbohydrates		19.00g	
Fiber		1.00g	
Total Sugar		7.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	100.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Grill Cheese with Tomato Bisque



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45266
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grill Cheese	1 Serving	Spray butter mist on trays. Put 24 slices of bread on the tray Add two slices of cheese to each bread add another 24 slices of bread to make a sandwich then spread liquid margarine on the top of the bread - approximately 1/2 tablespoon a sandwich Bake in oven at 350F for 5-7 minutes or until golden brown Heat 135 F or higher for at least 15 seconds	R-45122
Tomato Bisque Soup	1 Serving	COMbine all ingredients in large Pot- Heat to internal temperature of 155F . Keep hot hold until ready to serve. Portion in 10 oz bowl. 8oz serving!	R-44283

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		349.08	
Fat		19.24g	
Saturated Fat		8.27g	
Trans Fat		0.00g	
Cholesterol		40.09mg	
Sodium		771.29mg	
Carbohydrates		29.46g	
Fiber		2.29g	
Total Sugar		4.88g	
Added Sugar		2.14g	
Protein		12.32g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	301.35mg	Iron	2.14mg

Nutrition - Per 100g

No 100g Conversion Available

Mixed Berry Cup



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45269
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BERRY MIXED CUP FZ 96-4Z COMM	1 Each		450432

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: 1.00

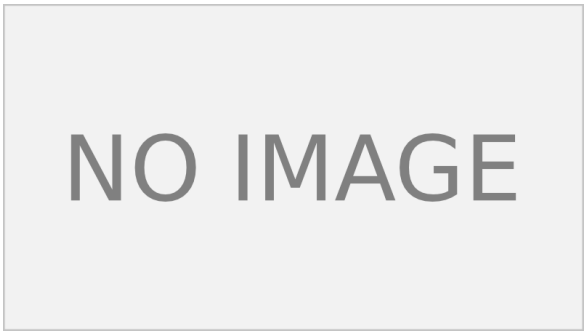
Serving Size: 1.00 Each

Amount Per Serving			
Calories		90.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		20.00g	
Fiber		2.00g	
Total Sugar		16.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

WG Apple Cinnamon Muffin w String Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45308
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN APPL CINN WGRAIN IW	1 Each		558011
Mozzarella String Cheese Portions	1 Ounce		122212

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

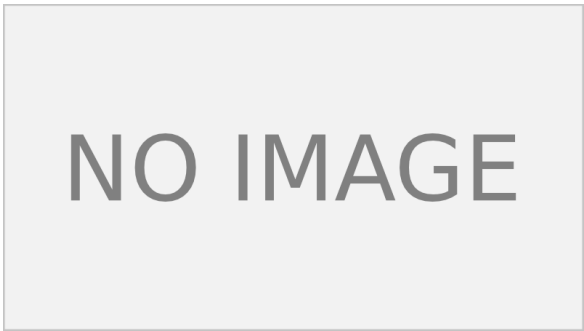
Amount Per Serving			
Calories		264.00	
Fat		12.00g	
Saturated Fat		5.75g	
Trans Fat		0.00g	
Cholesterol		53.14mg	
Sodium		323.00mg	
Carbohydrates		33.40g	
Fiber		2.00g	
Total Sugar		16.87g	
Added Sugar		15.00g	
Protein		9.31g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg
Calcium	228.00mg	Iron	0.96mg

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

Nutrition - Per 100g

No 100g Conversion Available

WG Chocolate Muffin with String Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45311
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991
Mozzarella String Cheese Portions	1 Ounce		122212

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		274.00	
Fat		12.00g	
Saturated Fat		5.75g	
Trans Fat		0.00g	
Cholesterol		53.14mg	
Sodium		328.00mg	
Carbohydrates		34.40g	
Fiber		2.00g	
Total Sugar		17.87g	
Added Sugar		17.00g	
Protein		9.31g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg
Calcium	238.00mg	Iron	1.56mg

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

Nutrition - Per 100g

No 100g Conversion Available

Muffin Assorted WG &option toast



Servings:	4.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45317
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW	2 Each		557970
MUFFIN CHOC/CHOC CHP WGRAIN IW	2 Each		557991
Toast	2 Serving	375F bake for 4 minutes	R-46304

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: 4.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		160.00**	
Fat		7.00g**	
Saturated Fat		1.63g**	
Trans Fat		0.00g**	
Cholesterol		17.50mg**	
Sodium		127.50mg**	
Carbohydrates		23.00g**	
Fiber		1.50g**	
Total Sugar		9.00g**	
Added Sugar		9.00g**	
Protein		3.00g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	37.25mg**	Iron	1.25mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Danimal with Cinnamon Goldfish Graham Bar



Servings:	2.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45318
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F	1 Each	READY_TO_EAT Ready to Enjoy	869921
YOGURT DANIMAL VAN N/F	1 Each		200612
CRACKER GLDFSH CINN	2 Package	READY_TO_EAT Ready to Enjoy	194510

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 2.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		190.00	
Fat		4.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		195.00mg	
Carbohydrates		33.00g	
Fiber		1.00g	
Total Sugar		17.00g	
Added Sugar		5.00g	
Protein		5.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	200.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Danimals Yogurt



Servings:	3.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45319
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F	1 Each		869921
YOGURT DANIMAL VAN N/F	1 Each		200612
YOGURT DANIMAL STRAWB N/F	1 Ounce		885750

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.750
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: 3.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		52.50	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		41.25mg	
Carbohydrates		10.50g	
Fiber		0.00g	
Total Sugar		7.50g	
Added Sugar		3.67g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	75.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Juice Box 100%



Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45322
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100	1 Each		698211
JUICE BOX VERY BRY	1 Each		698391
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744
JUICE BOX ORNG TANGR 100	1 Each		698251
JUICE BOX FRT PNCH 100	1 Each		698240

Preparation Instructions

No Preparation Instructions available.

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: 5.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		64.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		8.00mg	
Carbohydrates		16.20g	
Fiber		0.00g	
Total Sugar		14.80g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans PK



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45332
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED ORIG	1/2 Cup	Heat and serve. Warm in 350 degree oven for approx 30 minutes.	520098

Preparation Instructions

- 1.
2. SPRAY Pan
3. PLACE Beans in pan .
4. DIVIDE REMAINING INGREDIENTS AND ADD TO VEGETARIAN BEANS; STIR WELL.
5. BAKE IN A PREHEATED OVEN UNTIL HOT & BUBBLY THROUGHOUT.

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	0.500
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		150.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		570.00mg	
Carbohydrates		30.00g	
Fiber		5.00g	
Total Sugar		12.00g	
Added Sugar		11.00g	
Protein		7.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.88mg

Nutrition - Per 100g

No 100g Conversion Available

Broccoli Florets PK



Servings:	1.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45364
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CRWN ICELESS CLN	1/4 Cup		499951

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.250
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: 0.25 Cup

Amount Per Serving			
Calories		15.45	
Fat		0.15g	
Saturated Fat		0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		15.00mg	
Carbohydrates		3.00g	
Fiber		1.20g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		1.30g	
Vitamin A	283.47mcg	Vitamin C	40.59mg
Calcium	21.39mg	Iron	0.33mg

Nutrition - Per 100g

No 100g Conversion Available

Corn- Steamed PK



Servings:	48.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45365
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT SUPER SWT	1 #10 CAN		851329

Preparation Instructions

CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

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	0.269

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.25 Cup

Amount Per Serving			
Calories		32.17	
Fat		0.40g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		6.43g	
Fiber		0.80g	
Total Sugar		2.41g	
Added Sugar		0.00g	
Protein		0.80g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Salad- Side Tossed PK



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45366
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE AMER BLND MXD	1/2 Cup		451720

Preparation Instructions

Hold at Cold Service.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		5.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		5.00mg	
Carbohydrates		1.00g	
Fiber		0.33g	
Total Sugar		0.67g	
Added Sugar		0.00g	
Protein		0.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	7.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Apple Slices PK



Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45367
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA	1/2 Each	Wash apple and Cut into 4 slices	197718

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: 1.00

Serving Size: 0.50 Each

Amount Per Serving			
Calories		33.30	
Fat		0.10g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.65mg	
Carbohydrates		9.00g	
Fiber		1.55g	
Total Sugar		6.50g	
Added Sugar		0.00g	
Protein		0.15g	
Vitamin A	34.56mcg	Vitamin C	2.95mg
Calcium	3.84mg	Iron	0.08mg

Nutrition - Per 100g

No 100g Conversion Available

Cucumber and Baby Tomato PK



Servings:	1.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45368
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cucumber	3 Slice	Wash and Slice Cucumber	16P98
TOMATO GRAPE	2 Each	Wash baby tomato	749041

Preparation Instructions

Assemble on compartment tray- Cold service

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.333
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.25 Cup

Amount Per Serving			
Calories		0.20	
Fat		0.01g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.17mg	
Carbohydrates		0.04g	
Fiber		0.01g	
Total Sugar		0.01g	
Added Sugar		0.00g	
Protein		0.01g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	0.07mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Broccoli and Cauliflower with Cheese



Servings:	150.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45371
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS	10 Pound		610902
CAULIFLOWER IQF	10 Pound		285600
Shredded Cheddar Cheese	5 Cup		100003

Preparation Instructions

Steam Broccoli and Cauliflower Put shred cheese over vegetables steam for 15 minutes.
CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.267
Grain	0.000
Fruit	0.000
DarkGreen	0.233
Red/Orange	0.000
OtherVeg	0.355
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		48.57	
Fat		2.40g	
Saturated Fat		1.60g	
Trans Fat		0.00g	
Cholesterol		8.00mg	
Sodium		68.04mg	
Carbohydrates		3.75g	
Fiber		2.11g	
Total Sugar		1.18g	
Added Sugar		0.00g	
Protein		3.71g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	17.64mg	Iron	0.47mg

Nutrition - Per 100g

No 100g Conversion Available

Fancy Fruit Cup



Servings:	1.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45395
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT MIXED IQF	3 Ounce		578614

Preparation Instructions

Place3 ounce in fruit dish
CCP Hold for cold service at 41F or lower

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: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		30.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		7.50g	
Fiber		1.00g	
Total Sugar		6.00g	
Added Sugar		0.00g	
Protein		0.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	7.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		35.27	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		8.82g	
Fiber		1.18g	
Total Sugar		7.05g	
Added Sugar		0.00g	
Protein		0.59g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.23mg	Iron	0.00mg

Chef Salad of the Day



Servings:	8.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45397
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD HRTS HRTS	23 1/2 Ounce		573061
TOMATO GRAPE SWT	3/4 Cup	cut into half	129631
DRESSING ITAL GLDN	1/2 Cup	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like red pepper flakes or garlic. Create new flavorful salads or a flavorful new marinade for your sirloin steak.	257885
CARROT MATCHSTICK	3/4 Package		198161

Preparation Instructions

- Chef Salad Choice
- Can do a ranch
- Can do a caesar
- Can do an italian

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.485
Red/Orange	0.119
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		65.89	
Fat		4.68g	
Saturated Fat		0.72g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		187.70mg	
Carbohydrates		4.42g	
Fiber		1.23g	
Total Sugar		2.18g	
Added Sugar		0.00g	
Protein		2.05g	
Vitamin A	707.58mcg	Vitamin C	4.66mg
Calcium	60.87mg	Iron	2.04mg

Nutrition - Per 100g

No 100g Conversion Available

Salad-Caesar

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Servings:	19.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45399
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	32 Ounce		735787
CHEESE PARM GRTD	1 Cup		164259
CROUTON HMSTYL SEAS	2 Cup	READY_TO_EAT Ready to use.	793944
DRESSING CAESAR	3/4 Cup	READY_TO_EAT This ready-to-use Caesar dressing simplifies back-of-house prep, making it easy to customize with simple herbs, spices and cheese to enhance the unique flavor. Create new flavorful salads or a custom marinade for your signature pork ribs.	818201

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.211
Fruit	0.000
DarkGreen	0.501
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		95.29	
Fat		6.53g	
Saturated Fat		1.89g	
Trans Fat		0.00g	
Cholesterol		3.16mg	
Sodium		261.07mg	
Carbohydrates		6.85g	
Fiber		1.00g	
Total Sugar		1.32g	
Added Sugar		0.32g	
Protein		4.37g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	88.89mg	Iron	0.36mg

Nutrition - Per 100g

Calories		112.04	
Fat		7.67g	
Saturated Fat		2.23g	
Trans Fat		0.00g	
Cholesterol		3.71mg	
Sodium		306.97mg	
Carbohydrates		8.05g	
Fiber		1.18g	
Total Sugar		1.55g	
Added Sugar		0.37g	
Protein		5.14g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	104.52mg	Iron	0.42mg

Spaghetti w/ Meatballs PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45405

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	2 Ounce	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
PASTA SPAGHETTI 10IN	1 Ounce	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z	2 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

Preparation Instructions

Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		377.00	
Fat		9.00g	
Saturated Fat		1.75g	
Trans Fat		0.30g	
Cholesterol		18.00mg	
Sodium		1998.00mg	
Carbohydrates		64.00g	
Fiber		5.50g	
Total Sugar		26.00g	
Added Sugar		24.50g	
Protein		13.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	129.50mg	Iron	5.40mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatsauce with Garlic ToastPK



Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45406

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
BEEF CRMBL CKD IQF	4 Pound	BAKE For best results, thaw product in cooler (less than 40F) for 48 -72 hrs. From thawed state1. Add thawed Beef Crumbles to the unheated desired sauce 2. Add desired seasoning, spices and vegetables3. Bring up to 160 degrees F.4. Simmer the finished product for 30 min to 1 hour5. Hold hot for service or place into service *Note - Cooking times may vary with equipment	661940
Water	2 Quart	READY_TO_DRINK	Water
PASTA SPAGHETTI 10IN	6 Pound		654560
Tap Water for Recipes	6 Gallon	UNPREPARED	000001WTR
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Portion with 4 oz laddle- 4 meatballs per serving

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		491.82	
Fat		11.69g	
Saturated Fat		2.41g	
Trans Fat		0.38g	
Cholesterol		22.03mg	
Sodium		2087.22mg	
Carbohydrates		83.52g	
Fiber		6.55g	
Total Sugar		27.39g	
Added Sugar		25.47g	
Protein		17.58g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	122.46mg	Iron	6.75mg

Nutrition - Per 100g

Calories		433.71	
Fat		10.31g	
Saturated Fat		2.13g	
Trans Fat		0.33g	
Cholesterol		19.43mg	
Sodium		1840.61mg	
Carbohydrates		73.65g	
Fiber		5.78g	
Total Sugar		24.15g	
Added Sugar		22.46g	
Protein		15.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	107.99mg	Iron	5.95mg

Creamy Ranch Mashed Potato



Servings:	280.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45459

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	2 Cup		209810
BASE CHIX LO SOD NO MSG	4 Tablespoon	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp + 1 cup water or 1 Tbsp base + 1 quart water or 1 1 2 cups base + 6 gallons water	580589
SEASONING SIX PEPR BLEND	4 Tablespoon		229580
Water	5 Gallon	READY_TO_DRINK	Water
Potatoes dehydrated	140 Ounce	PREPARED	613738
DRESSING MIX RNCH	2 Package		192716

Preparation Instructions

) 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. 4)RE-FRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED.

Boil Water - whip in the mashed potato mix and then season.

Hot Serve 135F or higher

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: 280.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	11.90		
Fat	0.12g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	202.28mg		
Carbohydrates	2.31g		
Fiber	0.12g		
Total Sugar	0.00g		
Added Sugar	0.00g**		
Protein	0.24g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1.20mg	Iron	0.04mg

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

Nutrition - Per 100g

Calories	10.50		
Fat	0.11g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	178.38mg		
Carbohydrates	2.04g		
Fiber	0.11g		
Total Sugar	0.00g		
Added Sugar	0.00g**		
Protein	0.21g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	1.06mg	Iron	0.03mg

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

Fish Nugget Basket



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45476

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COD BRD NUG	4 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen nuggets on a lightly oiled baking pan. CONVECTION OVEN: Preheat oven to 400°F and bake for about 15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for about 20 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	428299
COLE SLAW CRMY CLSC	1/2 Cup	place in 4 oz souffle cup	738158
HUSHPUPPY REGULAR	3 Each	OVEN COOK @ 400 DEGREES FOR 9 MINUTES.	594001

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.500
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		540.00	
Fat		25.50g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		1060.00mg	
Carbohydrates		57.00g	
Fiber		4.00g	
Total Sugar		19.00g	
Added Sugar		14.00g	
Protein		19.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Glazed Carrots PK



Servings:	48.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45509
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD MED	1 #10 CAN		118915
BUTTER SUB	1/4 Package		209810
SUGAR, BROWN LIGHT GRANULATED CANE	1/4 Cup		855387

Preparation Instructions

Mix items together and steam 15-20 minutes
CCP Heat to 165 F or higher for at least 15 seconds
CCP Hold at 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.269
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.25 Cup

Amount Per Serving			
Calories		19.68	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		164.71mg	
Carbohydrates		4.24g	
Fiber		0.54g	
Total Sugar		1.08g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	19.94mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Cheddar Goldfish Cracker



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-45510
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH CHS	1 Each	READY_TO_EAT Ready to Enjoy	110431

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		100.00	
Fat		3.50g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		180.00mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available

Junkyard Dog



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45620

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5# JTM	5 Pound	BAKE See Package Instructions 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.	150731
BACON TOPPING CRUMBLES	2 Cup	BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed.	460584
FRANKS BEEF 8/	40 Each	BAKE	265039
6" Whole Grain Hot Dog Bun	40 Each	READY_TO_EAT	3709

Preparation Instructions

Prep Time: 45 minutes

PREPARATION

1. Preheat oven to 350°F.
2. Place unopened bag of J.T.M. Macaroni and Cheese in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. Place bacon slices on baking sheet in a single layer. Cook 10-15 minutes in oven preheated to 350°F.
4. Dice cooked bacon.

ASSEMBLY

- 1. Place hot dog on bun.
- 2. Add 2 oz. of J.T.M. Macaroni & Cheese .
- 3. Top with 1 oz. of diced bacon.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.667
Grain	2.333
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: 40.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		385.95	
Fat		21.97g	
Saturated Fat		8.39g	
Trans Fat		0.50g	
Cholesterol		48.87mg	
Sodium		936.84mg	
Carbohydrates		31.70g	
Fiber		2.71g	
Total Sugar		5.70g	
Added Sugar		0.00g	
Protein		15.70g	
Vitamin A	0.00mcg	Vitamin C	0.01mg
Calcium	176.80mg	Iron	2.23mg

Nutrition - Per 100g

No 100g Conversion Available	

Dill Chix BearCat Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45621

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1 bun	BAKE Toast if desired	3474
CHIX BRST FLLT BRD DILL CKD	1 Each	Basic Preparation Conventional Oven: 14-16 minutes at 375 degrees F. Turn product after 6 minutes. Convection Oven: 13-15 minutes at 375 degrees F. Turn product after 6 minutes. Fryer: 3.5-4 minutes at 350 degrees F.	627323
PICKLE DILL CHP HAMB	1 Slice		156191

Preparation Instructions

1.
- Basic Preparation
- Conventional Oven: 14-16 minutes at 375 degrees F. Turn the product after 6 minutes. Convection Oven: 13-15 minutes at 375 degrees F. Turn the product after 6 minutes. Fryer: 3.5-4 minutes at 350 degrees F.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		369.90	
Fat		9.80g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		63.00mg	
Sodium		1048.80mg	
Carbohydrates		42.00g	
Fiber		3.20g	
Total Sugar		6.00g	
Added Sugar		0.00g	
Protein		27.30g	
Vitamin A	59.54mcg	Vitamin C	0.01mg
Calcium	101.77mg	Iron	3.93mg

Nutrition - Per 100g

No 100g Conversion Available

Fruit Smoothie-w graham crax HS Portion

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45624
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	4 Ounce	READY_TO_EAT Ready to eat. 1. Tear at notch 2. Squeeze Yoplait® Low Fat Yogurt into cup	811500
IQF Frozen Sliced Strawberries	1/2 Cup	or other frozen fruit option	110860
CRACKER GRHM WGRAIN IW	1 Package		529974
Fat Free Skim Milk	8 Ounce	BAKE	51801

Preparation Instructions

Pulse until smooth

Pour into cups

Refrigerate until service Hold cold 41 F or below

10-16oz Smoothies

80oz milk- low fat or fat free

40oz yogurt

5 cups frozen fruit

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.119
Grain	0.750
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		897.13	
Fat		2.75g	
Saturated Fat		0.37g	
Trans Fat		0.00g	
Cholesterol		43.73mg	
Sodium		1214.70mg	
Carbohydrates		146.63g	
Fiber		2.00g	
Total Sugar		111.71g	
Added Sugar		17.69g	
Protein		68.73g	
Vitamin A	80.00mcg	Vitamin C	32.00mg
Calcium	384.33mg	Iron	0.60mg

Nutrition - Per 100g

No 100g Conversion Available

Fruit Smoothie with Donut Hole



Servings:	20.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-45625
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	72 Ounce	READY_TO_EAT Ready to eat. 1. Tear at notch 2. Squeeze Yoplait® Low Fat Yogurt into cup	811500
IQF Frozen Sliced Strawberries	10 Cup	or other frozen fruit option	110860
Fat Free Skim Milk	64 Ounce	BAKE	51801
DONUT CHOC MINI IW	5 Package	3 on straw	738181
DONUT PWDRD MINI IW	5 Package		738201

Preparation Instructions

- Pulse until smooth
- Pour into cups
- Refrigerate until service Hold cold 41 F or below CCP

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.007
Grain	1.000
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: 20.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		515.16	
Fat		7.42g	
Saturated Fat		3.71g	
Trans Fat		0.00g	
Cholesterol		19.36mg	
Sodium		619.73mg	
Carbohydrates		86.67g	
Fiber		2.25g	
Total Sugar		57.79g	
Added Sugar		20.67g	
Protein		31.21g	
Vitamin A	32.00mcg	Vitamin C	12.80mg
Calcium	233.65mg	Iron	0.70mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti and Meatless Sauce



Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45870
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve- add 2 quart water to sauce MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
Water	6 Gallon	READY_TO_DRINK	Water
PASTA SPAGHETTI 10IN	6 Pound	1/2 cup serving	654560

Preparation Instructions

Place spaghetti and 2 quart water in pan to heat. Simmer 1 hour. 155F or higher

Heat water to rolling boil

slowly add spahetti- stir constantly. Do not overcook

Run cold water over spaghetti to slightly cool.

Serve on line and scoop 1/2 cup sauce

Portion 4 ounce serving =1 grain

Portion 8 ounce serving =2grain

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.442
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		404.09	
Fat		5.20g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1993.64mg	
Carbohydrates		82.74g	
Fiber		6.16g	
Total Sugar		27.37g	
Added Sugar		25.45g	
Protein		10.96g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	106.04mg	Iron	5.97mg

Nutrition - Per 100g

Calories		356.35	
Fat		4.59g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1758.09mg	
Carbohydrates		72.96g	
Fiber		5.43g	
Total Sugar		24.14g	
Added Sugar		22.44g	
Protein		9.67g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	93.52mg	Iron	5.26mg

And Waffle



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46108
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE WGRAIN	1 Each	READY_TO_EAT Convection Oven: Pre-heat to 350F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake) Leave uncovered in warmer for no more than 15-20 minutes before serving. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	138652

Preparation Instructions

Basic Preparation

Convection Oven: Pre-heat to 350 degrees F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake). Leave uncovered in warmer for no more than 15-20 minutes before serving.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		90.00	
Fat		3.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		135.00mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	12.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Loaded Pancake Parfait



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46109
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101

Preparation Instructions

Cook the product according to instructions and place it together in a boat for service. Top with whip topping sprinkles chocolate chips

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		160.00	
Fat		3.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		180.00mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		10.00g	
Added Sugar		4.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	73.20mg	Iron	1.46mg

Nutrition - Per 100g

No 100g Conversion Available

Apple Turnover



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46110
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURNOVER APPLE	1 Each	BAKE BAKING INSTRUCTIONS:BAKING INSTRUCTIONS: Place 12 turnovers on a parchment lined 18"X26" sheet pan in a 3X4 pattern. Note: For best results, do not thaw. Bake using the guidelines listed below. Standard Reel Rack Convection* Temperature (F) 375° 350° 325° Time (minutes) 34-38 34-38 30-34 *Rotate pan halfway through bake time Baking times will vary by oven type and quantity in oven. Remove from oven when turnovers begin to brown. Note: Turnovers must be fully baked to yield a light, flaky texture. Allow to cool before icing. String ice, if desired, using roll icing.	820334

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		350.00	
Fat		22.00g	
Saturated Fat		11.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		220.00mg	
Carbohydrates		33.00g	
Fiber		1.00g	
Total Sugar		8.00g	
Added Sugar		6.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Healthy Challenge-Veggie Rainbow Challenge



Servings:	5.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46113
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY RNBW ORGNC	1/2 Each		252862
TOMATO GRAPE/CHERRY MEDLEY	1/4 Cup		870169
PEAS SNOW	1/4 Cup		647462
PEPPERS SWEET MINI	1/4 0		870145
LETTUCE BABY SPNCH ORGNC	1/2 Cup		225990

Preparation Instructions

Wash and Prepare Veggie- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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: 5.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	7.37**
Fat	0.07g**
Saturated Fat	0.00g**
Trans Fat	0.00g**
Cholesterol	0.00mg**
Sodium	13.18mg**
Carbohydrates	1.27g**
Fiber	0.66g**
Total Sugar	0.44g**
Added Sugar	0.00g**
Protein	0.72g**
Vitamin A 1920.82mcg**	Vitamin C 3.65mg**
Calcium 26.92mg**	Iron 0.74mg**

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

Nutrition - Per 100g

No 100g Conversion Available

KIWI Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46115
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KIWI	1 Each		287008
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451

Preparation Instructions

Wash and Prepare Veggie- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.625
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	66.60
Fat	0.18g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.95mg
Carbohydrates	16.75g
Fiber	2.03g
Total Sugar	11.00g
Added Sugar	0.00g**
Protein	0.83g
Vitamin A 29.78mcg	Vitamin C 19.47mg
Calcium 13.57mg	Iron 0.21mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grapes Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46116
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451
GRAPES GREEN SEEDLESS	1/2 Cup		197858

Preparation Instructions

Wash and Prepare Veggie- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.688
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		66.92	
Fat		0.12g	
Saturated Fat		0.02g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.74mg	
Carbohydrates		17.17g	
Fiber		1.71g	
Total Sugar		11.83g	
Added Sugar		0.00g**	
Protein		0.71g	
Vitamin A	38.28mcg	Vitamin C	2.31mg
Calcium	11.89mg	Iron	0.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pears Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46117
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451
PEAR 95-110CT MRKN	1 Each		198056

Preparation Instructions

Wash and Prepare Fruit- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.688
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		75.35	
Fat		0.05g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.33mg	
Carbohydrates		19.75g	
Fiber		2.78g	
Total Sugar		12.50g	
Added Sugar		0.00g**	
Protein		0.83g	
Vitamin A	17.28mcg	Vitamin C	1.47mg
Calcium	12.66mg	Iron	0.22mg

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

Nutrition - Per 100g

No 100g Conversion Available

Melon Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46118
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451
CANTALOUPE HNYDEW CHNK	4 Ounce		838411

Preparation Instructions

Wash and Prepare Fruit- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.663
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		64.85	
Fat		0.05g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		5.33mg	
Carbohydrates		16.70g	
Fiber		1.73g	
Total Sugar		11.50g	
Added Sugar		0.00g**	
Protein		0.78g	
Vitamin A	17.28mcg	Vitamin C	1.47mg
Calcium	11.75mg	Iron	0.21mg

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberries Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46119
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451
STRAWBERRY WHL LRG	4 Ounce		112591

Preparation Instructions

Wash and Prepare Fruit- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.563
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		61.92	
Fat		0.14g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.61mg	
Carbohydrates		15.72g	
Fiber		2.10g	
Total Sugar		9.83g	
Added Sugar		0.00g**	
Protein		0.78g	
Vitamin A	20.68mcg	Vitamin C	18.14mg
Calcium	13.48mg	Iron	0.26mg

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

Nutrition - Per 100g

No 100g Conversion Available

Ranch Chopped Salad



Servings:	11.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46121
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD HRTS HRTS	32 Ounce		573061
TOMATO GRAPE SWT	1 Cup	cut into half	129631
DRESSING RNCH BTRMLK	1/2 Cup	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	426598
CARROT MATCHSTICK	1 Cup		198161

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.485
Red/Orange	0.136
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		80.76	
Fat		5.82g	
Saturated Fat		0.91g	
Trans Fat		0.00g	
Cholesterol		1.82mg	
Sodium		158.94mg	
Carbohydrates		4.91g	
Fiber		1.52g	
Total Sugar		2.24g	
Added Sugar		0.00g	
Protein		2.12g	
Vitamin A	2218.09mcg	Vitamin C	5.19mg
Calcium	63.33mg	Iron	2.06mg

Nutrition - Per 100g

Calories		94.95	
Fat		6.84g	
Saturated Fat		1.07g	
Trans Fat		0.00g	
Cholesterol		2.14mg	
Sodium		186.88mg	
Carbohydrates		5.77g	
Fiber		1.78g	
Total Sugar		2.64g	
Added Sugar		0.00g	
Protein		2.49g	
Vitamin A	2608.03mcg	Vitamin C	6.11mg
Calcium	74.47mg	Iron	2.42mg

Chef Hot Vegetables of the Day



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46122
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Chef Fruit of the Day



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46123
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	0.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chef Special of The Day



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46124
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken and Waffle



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46125
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD LRG FC 8-4# GLDCRK	4 1/2 ounces	Basic Preparation Cook to internal temperature of 165 degrees F	260419

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		270.00	
Fat		12.00g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		60.00mg	
Sodium		600.00mg	
Carbohydrates		15.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		25.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	26.00mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

CopyCat KFC BOWL



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46126
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mashed Potato	4 Serving	Basic Preparation STEP 1) POUR BOILING WATER INTO A MIXING BOWL. STEP 2) ADD 1 CARTON POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES WHILE STIRRING CONSTANTLY WITH A WHISK. STEP 3) TRANSFER POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES TO A 4" DEEP STEAM TABLE PAN AND SERVE. 4) RE-FRESH PRODUCT BY ADDING 1/2 CUP OF BOILING WATER AS NEEDED.	R-44214
Corn-Steamed	1/2 Serving	CCP Heat to 165 F or higher for at least 15 seconds CCP Hold at 135 F or higher	R-44213
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	11 Each	BAKE Appliances vary, adjust accordingly.Conventional Oven8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly.Convection Oven6-8 minutes at 375°F from frozen.	327120
CHEESE CHED MLD SHRD FTHR	1 Ounce		411841

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.330
Grain	0.917
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 Serving

Amount Per Serving			
Calories		371.49	
Fat		18.38g	
Saturated Fat		4.79g	
Trans Fat		0.00g	
Cholesterol		37.92mg	
Sodium		856.46mg	
Carbohydrates		33.85g	
Fiber		3.89g	
Total Sugar		1.72g	
Added Sugar		0.92g	
Protein		18.64g	
Vitamin A	99.92mcg	Vitamin C	0.00mg
Calcium	145.55mg	Iron	2.17mg

Nutrition - Per 100g

No 100g Conversion Available

Biscuit Sandwich Egg and Sausage



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46161
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed.	111341
DOUGH BISC STHRN EZ SPLT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920
EGG PTY RND 3.5IN	1 Each	Basic Preparation CONVECTION 250°F (10-12 MIN-FROZEN) OR (6-8 MIN REFRIG), CONVENTIONAL 350°F (20-25 MIN-FROZEN) OR (12-15 MIN REFRIG) MICROWAVE HIGH (30-40 SEC FROZEN) OR (15-25 SEC - REFRIG).	741320

Preparation Instructions

CCP Hold 135 F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		470.00	
Fat		31.00g	
Saturated Fat		11.00g	
Trans Fat		0.00g	
Cholesterol		290.00mg	
Sodium		930.00mg	
Carbohydrates		28.00g	
Fiber		1.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	138.00mg	Iron	1.96mg

Nutrition - Per 100g

No 100g Conversion Available

Biscuit Sandwich Egg and Bacon



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46162
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN EZ SPLT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920
EGG PTY RND 3.5IN	1 Each	Basic Preparation CONVECTION 250°F (10-12 MIN-FROZEN) OR (6-8 MIN REFRIG), CONVENTIONAL 350°F (20-25 MIN-FROZEN) OR (12-15 MIN REFRIG) MICROWAVE HIGH (30-40 SEC FROZEN) OR (15-25 SEC - REFRIG).	741320
BACON CKD RND	1 Gram	BAKE Fully cooked. Simply heat and serve.	433608

Preparation Instructions

Prepare according to cooking instructions- put sausage on biscuit and serve in grab and go bag

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

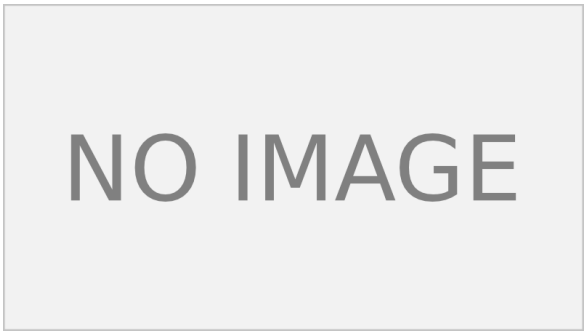
Serving Size: 1.00 Serving

Amount Per Serving			
Calories		354.17	
Fat		20.33g	
Saturated Fat		7.13g	
Trans Fat		0.00g	
Cholesterol		271.25mg	
Sodium		757.50mg	
Carbohydrates		28.00g	
Fiber		1.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		13.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	138.00mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Wrap-Deli



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46184
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER YEL 120CT SLCD	2 Slice		164216
TURKEY BRST SLCD OVN RSTD	3 Slice		689541
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

Start with tortilla shell , Put turkey and sliced cheese on wrap and roll for service- have mustard and mayo packets for student selection

- Hold cold foods at 41 °F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		320.00	
Fat		13.75g	
Saturated Fat		8.88g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		1107.50mg	
Carbohydrates		23.00g	
Fiber		1.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		22.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	256.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo



Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46219

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	5 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
Water	4 Gallon	READY_TO_DRINK	Water
PASTA ROTINI	12 1/2 Pound		413360
CHICKEN, DICED, COOKED, FROZEN	4 Pound	STEAM	
SEASONING CREOLE 17Z	1 Tablespoon		171536
SEASONING GARLIC HRB NO SALT	1 Tablespoon		565164

Preparation Instructions

Place JTM Queso in perforated pan and steam 30-45minutes until internal temperatur reaches 135F
Place Chicken in steamer 30-45 minutes until reaches internal temp of 135F- Drain but leave some liquid.
Boil water in tilt kettle and add rotini- and cook till al dente 8-9minutes
Combine Drained pasta, queso and chicken with seasoning until well blended-
As it sits it will thicken
Hot hold 135F or above in steam pans for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.080
Grain	0.597
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: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		183.36**	
Fat		9.16g**	
Saturated Fat		4.48g**	
Trans Fat		0.01g**	
Cholesterol		50.08mg**	
Sodium		385.04mg**	
Carbohydrates		9.44g**	
Fiber		0.48g**	
Total Sugar		0.40g**	
Added Sugar		0.00g**	
Protein		14.44g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	168.00mg**	Iron	0.36mg**

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

Nutrition - Per 100g

Calories		80.85**	
Fat		4.04g**	
Saturated Fat		1.98g**	
Trans Fat		0.00g**	
Cholesterol		22.08mg**	
Sodium		169.77mg**	
Carbohydrates		4.16g**	
Fiber		0.21g**	
Total Sugar		0.18g**	
Added Sugar		0.00g**	
Protein		6.37g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	74.08mg**	Iron	0.16mg**

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

Rotini Noodles



Servings:	50.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46221

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI	10 1/2 Pound		413360

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	0.501
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: 50.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories	33.60		
Fat	0.17g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	7.06g		
Fiber	0.34g		
Total Sugar	0.34g		
Added Sugar	0.00g		
Protein	1.18g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.30mg

Nutrition - Per 100g

No 100g Conversion Available

Rotini Noodles



Servings:	25.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46222

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI	10 1/2 Pound		413360

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	1.003
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: 25.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories		67.20	
Fat		0.34g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		14.11g	
Fiber		0.67g	
Total Sugar		0.67g	
Added Sugar		0.00g	
Protein		2.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.60mg

Nutrition - Per 100g

No 100g Conversion Available

Build your Own Burger Bar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hamburger	1 Serving	Don Lee Farms Backyard Griller Handling and Preparation Instructions 1. Pan burgers from frozen state on a standard baking pan (pan liners are optional) 2. Bake in preheated oven (convection or Combi at 350 Degrees 3. Bake a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES b. 2.25 oz Backyard Griller 10-12 minutes (until grease is bubbling on top) i. MAXIMUM TEMPERATURE 145 DEGREES 4. Remove from oven a. DO NOT PLACE IN STEAM TABLE PAN b. DO NOT COVER c. DO NOT ADD ANY LIQUID OF ANY KIND 5. Immediately begin to bun and wrap sandwiches in foils wrap and place in warmer 6. Best to make burger sandwiches immediately from the oven. a. Place on bun wrap in foil wrap the place in steam table pan and into warmer 7. Cook and wrap as many sandwiches as you as possible without letting them cool or lose the grease on the burgers. The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees. • CCPHold hot foods at 135 °F or above	R-44219
PEPPERS BAN RING MILD	1 Ounce		466220
RELISH SWT PICKLE	1 2TBSP		517186
PICKLE DILL CHP HAMB	1 Ounce		156191
ONION RING BATRD 3/8IN	1 Each	BAKE PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 4-3 4 MINUTES ON EACH SIDE. CONVECTION PREHEAT OVEN TO 475°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN AND BAKE FOR 3-1 2 MINUTES ON EACH SIDE. DEEP_FRY FRY FROZEN PRODUCT AT 350°F FOR 2 TO 2-1 2 MINUTES.	267100

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SHRD TACO 1/8CUT	1/4 Cup		242489
TOMATO 5X6 XL	1 Slice		206032
CHEESE AMER YEL 160CT SLCD	1 Slice		271411

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.500
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: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		460.04	
Fat		23.79g	
Saturated Fat		9.16g	
Trans Fat		0.00g	
Cholesterol		75.50mg	
Sodium		1349.90mg	
Carbohydrates		36.64g	
Fiber		2.81g	
Total Sugar		7.81g	
Added Sugar		2.33g	
Protein		24.70g	
Vitamin A	93.71mcg	Vitamin C	1.54mg
Calcium	211.17mg	Iron	4.11mg

Nutrition - Per 100g

No 100g Conversion Available			

Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46304

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Toast with Butter Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

375F bake for 4 minutes

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		130.00	
Fat		8.00g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		125.00mg	
Carbohydrates		13.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	34.50mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Fries-Waffle PK



Servings:	1.00	Category:	Vegetable
Serving Size:	5.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46337
School:	Walton-Verona Early Childhood Center		

Ingredients

Description Measurement		Prep Instructions	DistPart #
FRIES WAFFLE	5 Piece	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FREIDORA: LLENE LA CANASTA DE LA FREIDORA HASTA LA MITAD (1 LB) CON PAPAS FRITAS CONGELADAS. FRÍA A 350° F DE 2 1 4 À 2 3 4 MINUTOS. UNSPECIFIED PARA OBTENER MEJORES RESULTADOS, NO DESCONGELE EL PRODUCTO ANTES DE COCINARLO Y USE LA TEMPERATURA Y EL TIEMPO RECOMENDADOS. SIEMPRE COCINE HASTA OBTENER UN COLOR DORADO CLARO. NO COCINE DEMASIADO. EL PRODUCTO DEBE ESTAR COMPLETAMENTE COCIDO PARA GARANTIZAR SU CALIDAD Y SEGURIDAD ALIMENTARIA.	201081

Preparation Instructions

Place fries, in a single layer, on a cookie tray lined with white baking paper. Place tray on rolling rack and put in cooler until ready to bake. Bake for 10 minutes, turn tray around, and bake an additional 10 minutes. If using the convection oven, cook for 11-13 minutes; do not turn the trays. Temp. at 165 degrees or higher. Spray a 4B metal pan and place the empty pan on the hot case line in the serving rooms. Place trays in room warmers until ready to serve.

These fries DO NOT HOLD their temps.

10lb=50 servings

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	0.278

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Each

Amount Per Serving			
Calories		66.67	
Fat		2.78g	
Saturated Fat		0.28g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		11.11mg	
Carbohydrates		9.44g	
Fiber		0.56g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.56g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Dominos Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46343

Ingredients

Description	Measurement	Prep Instructions	DistPart #
8 cut 14 inch WG LM Cheese Pizza	1 Slice	READY_TO_EAT	

Preparation Instructions

No Preparation Instructions available.

Meal Components

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

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		310.00	
Fat		14.00g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		730.00mg	
Carbohydrates		30.00g	
Fiber		3.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		15.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	250.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Rigatoni Bake



Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46346
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	6 1/4 Pound	Brown beef in skillet	100158
SAUCE SPAGHETTI FCY	2 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
Mozzerella Cheese	1 Pound	READY_TO_EAT	105077
Cheese, Cheddar, Reduced Fat	1 Pound	READY_TO_EAT	100012
ONION YELLOW MED/LRG	2 Cup	Dice	267929
PASTA PENNE RIGATE	80 Ounce		635501

Preparation Instructions

Step 1: Preheat oven: Convection 325; Conduction 350

Step 2: Cook pasta according to package directions minus 3 minutes: DO NOT OVERCOOK! Pasta is to be baked so it will finish cooking in the oven. Rinse cooked pasta

- Step 3: Brown Ground beef i n a large pan and drain: CCP: 165F
- Step 4: place ground beef back into the pan it was cooked in add peppers and onions and cook until veggies are soft. Add spaghetti sauce and water, Stirring occasionally on medium heat. CCP 160F
- Step 5: Stir in cooked pasta and mix gently until combined. Add Parmesan cheese and mix until blended.
- Step 6: Divide mixture into 4 2 in-full hotel pans that have been sprayed with pan release
- Step 7: Sprinkle each pan with 1/2 lb of shredded Mozzarella evenly over the top
- Step 8: Bake approx. 30 minutes or until cheese is melted and internal temp reaches 165F

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.813
Grain	1.067
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.884
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		685.65	
Fat		18.93g	
Saturated Fat		4.27g	
Trans Fat		1.49g	
Cholesterol		45.21mg	
Sodium		4027.18mg	
Carbohydrates		108.52g	
Fiber		9.71g	
Total Sugar		52.29g	
Added Sugar		50.90g	
Protein		25.00g	
Vitamin A	0.18mcg	Vitamin C	0.67mg
Calcium	214.18mg	Iron	9.46mg

Nutrition - Per 100g

Calories		302.32	
Fat		8.35g	
Saturated Fat		1.88g	
Trans Fat		0.66g	
Cholesterol		19.93mg	
Sodium		1775.68mg	
Carbohydrates		47.85g	
Fiber		4.28g	
Total Sugar		23.06g	
Added Sugar		22.44g	
Protein		11.02g	
Vitamin A	0.08mcg	Vitamin C	0.30mg
Calcium	94.44mg	Iron	4.17mg

Rigatoni Bake with Garlic Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46347
School:	Walton-Verona Early Childhood Center		

Ingredients

Description Measurement		Prep Instructions	DistPart #
Rigatoni Bake	1 Serving	Step 1: Preheat oven: Convection 325; Conduction 350 Step 2: Cook pasta according to package directions minus 3 minutes: DO NOT OVERCOOK! Pasta is to be baked so it will finish cooking in the oven. Rinse cooked pasta Step 3: Brown Ground beef i n a large pan and drain: CCP: 165F Step 4: place ground beef back into the pan it was cooked in add peppers and onions and cook until veggies are soft. Add spaghetti sauce and water, Stirring occasionally on medium heat. CCP 160F Step 5: Stir in cooked pasta and mix gently until combined. Add Parmesan cheese and mix until blended. Step 6: Divide mixture into 4 2 in-full hotel pans that have been sprayed with pan release Step 7: Sprinkle each pan with 1/2 lb of shredded Mozzarella evenly over the top Step 8: Bake approx. 30 minutes or until cheese is melted and internal temp reaches 165F	R-46346
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

No Preparation Instructions available.

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 Serving

Amount Per Serving			
Calories		275.71	
Fat		17.37g	
Saturated Fat		3.03g	
Trans Fat		0.19g	
Cholesterol		5.65mg	
Sodium		668.40mg	
Carbohydrates		26.56g	
Fiber		2.21g	
Total Sugar		7.54g	
Added Sugar		7.36g	
Protein		6.13g	
Vitamin A	0.02mcg	Vitamin C	0.08mg
Calcium	60.77mg	Iron	2.18mg

Nutrition - Per 100g

No 100g Conversion Available

Fiesta Taco Filling



Servings:	1.00	Category:	Entree
Serving Size:	3.17 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46356
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/4 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

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.17 Ounce

Amount Per Serving			
Calories		114.00	
Fat		5.00g	
Saturated Fat		1.80g	
Trans Fat		0.00g	
Cholesterol		34.00mg	
Sodium		296.00mg	
Carbohydrates		5.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		13.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	45.00mg	Iron	1.00mg

Nutrition - Per 100g

Calories		126.85	
Fat		5.56g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		37.83mg	
Sodium		329.37mg	
Carbohydrates		5.56g	
Fiber		2.23g	
Total Sugar		2.23g	
Added Sugar		0.00g	
Protein		14.47g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.07mg	Iron	1.11mg

Spaghetti Noodles



Servings:	80.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46358
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	10 Pound	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	654560

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 80.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		200.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		7.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti Noodles K-8



Servings:	160.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46359
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	10 Pound	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	654560

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: 160.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		100.00	
Fat		0.50g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		21.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		3.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti Sauce



Servings:	24.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46360
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.921
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		441.85	
Fat		8.84g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		4153.41mg	
Carbohydrates		88.37g	
Fiber		8.84g	
Total Sugar		53.02g	
Added Sugar		53.02g	
Protein		8.84g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	220.93mg	Iron	8.84mg

Nutrition - Per 100g

No 100g Conversion Available

Meatballs



Servings:	30.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46361
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z	1 Package	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

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.050
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: 30.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories		157.85	
Fat		9.23g	
Saturated Fat		3.59g	
Trans Fat		0.62g	
Cholesterol		36.90mg	
Sodium		241.90mg	
Carbohydrates		6.15g	
Fiber		1.03g	
Total Sugar		2.05g	
Added Sugar		1.03g	
Protein		12.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	60.48mg	Iron	1.03mg

Nutrition - Per 100g

No 100g Conversion Available

Beef Crumbles-Spaghetti



Servings:	32.00	Category:	Entree
Serving Size:	2.44 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46363
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD IQF	1 Package	Basic Preparation Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature.	661940

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.049
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: 32.00

Serving Size: 2.44 Ounce

Amount Per Serving			
Calories		163.93	
Fat		12.09g	
Saturated Fat		4.61g	
Trans Fat		0.74g	
Cholesterol		43.03mg	
Sodium		176.33mg	
Carbohydrates		1.02g	
Fiber		0.72g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		12.81g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.74mg	Iron	1.48mg

Nutrition - Per 100g

Calories		236.99	
Fat		17.48g	
Saturated Fat		6.67g	
Trans Fat		1.07g	
Cholesterol		62.21mg	
Sodium		254.92mg	
Carbohydrates		1.48g	
Fiber		1.04g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		18.52g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	44.44mg	Iron	2.13mg

Pizza Bagel Bites PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46390

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BAGEL CHS MINI	3 Each	Basic Preparation Pre heat convection oven to 425 degrees F, conventional oven to 450 degrees F. Place 3 bagels per serving mini pizza bagels on parchment lined sheet pan. Bake for 9-11 minutes. Remove from oven and serve. Allow pan to cool for 3-5 minutes then cover tightly with plastic film. Hold covered tray in a moist 145 degree warmer for up to 1 hour.	703411

Preparation Instructions

3=serving

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.098
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		195.00	
Fat		6.75g	
Saturated Fat		3.75g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		420.00mg	
Carbohydrates		18.00g	
Fiber		3.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		15.75g	
Vitamin A	562.50mcg	Vitamin C	4.50mg
Calcium	262.50mg	Iron	1.35mg

Nutrition - Per 100g

No 100g Conversion Available

HPS - Spaghetti Noodles



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46394
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	2 Ounce	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	654560

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		200.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		7.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

HPS - Meatballs



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Meatballs	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46395
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z	4 Each		785860

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 4.00 Meatballs

Amount Per Serving			
Calories		154.00	
Fat		9.00g	
Saturated Fat		3.50g	
Trans Fat		0.60g	
Cholesterol		36.00mg	
Sodium		236.00mg	
Carbohydrates		6.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	59.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

HPS - Spaghetti Sauce



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46396
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1/4 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		424.18	
Fat		8.48g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		3987.27mg	
Carbohydrates		84.84g	
Fiber		8.48g	
Total Sugar		50.90g	
Added Sugar		50.90g	
Protein		8.48g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	212.09mg	Iron	8.48mg

Nutrition - Per 100g

No 100g Conversion Available

Garlic Toast



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46398
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER ALT LIQ GARLIC NT	1/4 Cup		614650
WGR Texas Toast Slice	1 Slice		1294

Preparation Instructions

- Spray sheet pan with butter spray
- Place Texas toast on a sheet pan
- spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice
- Toast in a convection oven until lightly brown- approximately 5-7minutes
- Place in heat and hold until ready to serve
- Cook to the line during service

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		137.60	
Fat		7.72g	
Saturated Fat		1.20g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		133.40mg	
Carbohydrates		15.00g	
Fiber		0.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Alfredo Line with Garlic Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46436
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	1/4 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
Water	1/4 Gallon	READY_TO_DRINK	Water
PASTA ROTINI	1/4 Pound		413360
CHICKEN, DICED, COOKED, FROZEN	1/4 Pound	STEAM	
SEASONING CREOLE 17Z	0 Cup		171536
SEASONING GARLIC HRB NO SALT	0 Cup		565164
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Place JTM Queso in perforated pan and steam 30-45minutes until internal temperatur reaches 135F

Place Chicken in steamer 30-45 minutes until reaches internal temp of 135F- Drain but leave some liquid.

Boil water in tilt kettle and add rotini- and cook till al dente 8-9minutes

Combine Drained pasta, queso and chicken with seasoning until well blended-

As it sits it will thicken

Hot hold 135F or above in steam pans for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.080
Grain	1.597
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 Serving

Amount Per Serving	
Calories	373.36**
Fat	24.16g**
Saturated Fat	6.98g**
Trans Fat	0.01g**
Cholesterol	50.08mg**
Sodium	550.04mg**
Carbohydrates	22.44g**
Fiber	1.48g**
Total Sugar	1.40g**
Added Sugar	1.00g**
Protein	17.44g**
Vitamin A 0.00mcg**	Vitamin C 0.00mg**
Calcium 202.00mg**	Iron 1.36mg**

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

Nutrition - Per 100g

No 100g Conversion Available

WG Cereal Bowl



Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-46437
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1 Bowl	READY_TO_EAT Ready to Eat	265811
CEREAL CINN TOAST CRNCH BWL	1 Each	READY_TO_EAT Ready to eat	595934
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL TRIX R/S WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265782
CEREAL CHEERIOS HNY BOWL 96-1Z	1 Each		261557

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: 5.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	114.00
Fat	1.90g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	157.00mg
Carbohydrates	23.00g
Fiber	1.80g
Total Sugar	7.00g
Added Sugar	7.00g
Protein	2.00g
Vitamin A 140.00mcg**	Vitamin C 0.72mg**
Calcium 86.00mg	Iron 2.38mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cheese Sauce JTM



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46442
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED	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.	271081

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.099
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: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		118.68	
Fat		8.79g	
Saturated Fat		5.05g	
Trans Fat		0.00g	
Cholesterol		30.77mg	
Sodium		452.75mg	
Carbohydrates		2.20g	
Fiber		0.00g	
Total Sugar		1.10g	
Added Sugar		0.00g	
Protein		7.69g	
Vitamin A	426.37mcg	Vitamin C	0.00mg
Calcium	221.98mg	Iron	0.00mg

Nutrition - Per 100g

Calories		209.32	
Fat		15.51g	
Saturated Fat		8.92g	
Trans Fat		0.00g	
Cholesterol		54.27mg	
Sodium		798.51mg	
Carbohydrates		3.88g	
Fiber		0.00g	
Total Sugar		1.94g	
Added Sugar		0.00g	
Protein		13.57g	
Vitamin A	751.99mcg	Vitamin C	0.00mg
Calcium	391.50mg	Iron	0.00mg

Scoops



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46443
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD	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.	696871

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		110.00	
Fat		2.50g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		125.00mg	
Carbohydrates		19.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.30mg

Nutrition - Per 100g

No 100g Conversion Available

Fiesta Tomato Dice



Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46512
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fresh Diced Tomatoes	2 Ounce	READY_TO_EAT Keep chilled until ready to serve	16P45

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

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

Nutrition - Per 100g

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

Fiesta Salsa



Servings:	1.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46514
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z	2 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

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.333
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		20.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		138.67mg	
Carbohydrates		4.00g	
Fiber		0.00g	
Total Sugar		1.33g	
Added Sugar		1.33g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.33mg

Nutrition - Per 100g

Calories		35.27	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		244.57mg	
Carbohydrates		7.05g	
Fiber		0.00g	
Total Sugar		2.35g	
Added Sugar		2.35g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	2.35mg

Diced Chicken



Servings:	320.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46517
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	40 Pound		

Preparation Instructions

40lb case = 320/2oz servings

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 320.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		72.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		42.00mg	
Sodium		56.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		126.99	
Fat		3.53g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		74.08mg	
Sodium		98.77mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		21.16g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

fiesta sour cream



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46519
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUR CREAM	1 Tablespoon	READY_TO_EAT Served as a topping on a hot or cold meal	285218

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Tablespoon

Amount Per Serving			
Calories		30.00	
Fat		2.50g	
Saturated Fat		1.75g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		25.00mg	
Carbohydrates		1.00g	
Fiber		0.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		0.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	25.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

fiesta shred cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46521
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD FINE	1 Ounce		191043

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving			
Calories		55.00	
Fat		4.50g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		95.00mg	
Carbohydrates		0.50g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.00g	
Vitamin A	45.00mcg	Vitamin C	0.00mg
Calcium	100.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		194.01	
Fat		15.87g	
Saturated Fat		8.82g	
Trans Fat		0.00g	
Cholesterol		52.91mg	
Sodium		335.10mg	
Carbohydrates		1.76g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		10.58g	
Vitamin A	158.73mcg	Vitamin C	0.00mg
Calcium	352.74mg	Iron	0.00mg

Fiesta Brown Rice



Servings:	1.00	Category:	Grain
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46528
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
101031 USDA Foods Rice, Brown, Long-Grain, Parboiled	1 oz (dry)	Basic Preparation STOCKPOT METHOD: COMBINE RICE, WATER, AND OPTIONAL SALT AND BUTTER. IN A STOCKPOT AND BRING TO A HARD BOIL. COVER AND REDUCE HEAT TO MEDIUM-LOW AND COOK FOR 25 MINUTES. TURNOUT TO STEAM TRAY. TRADITIONAL OVEN: PLACE RICE AND OPTIONAL SALT AND BUTTER IN PAN. ADD BOILING WATER. COVER RIGHTLY AND BAKE AT 350 DEGREES FOR 30-35 MINUTES. STEAMER METHOD: PLACE RICE AND OPTIONAL BUTTER AND SALT, WITH BOILING WATER IN STEAMER PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION.	516371

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: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		114.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		3.00mg	
Carbohydrates		24.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		201.06	
Fat		1.76g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		5.29mg	
Carbohydrates		42.33g	
Fiber		1.76g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.53g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Pineapple Cups



Servings:	24.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46629
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE SLCD IN JCE	1 #10 CAN		189944

Preparation Instructions

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

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: 24.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		64.34	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		16.09g	
Fiber		0.80g	
Total Sugar		13.67g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.63mg	Iron	0.32mg

Nutrition - Per 100g

Calories		75.66	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		18.91g	
Fiber		0.95g	
Total Sugar		16.08g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	6.62mg	Iron	0.38mg

Pineapple Healthy Challenge-Fruit Rainbow



Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46630
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Banana	1		197769
APPLE GALA	1 Each		197718
MANDARIN VAR	1 Each		722451
Pineapple Cups	1/2 Serving	Place in 4 oz bowl CCP Cold service 41F or below	R-46629

Preparation Instructions

Wash and Prepare Fruit- create the rainbow for students to select Veggies

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.563
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		55.53	
Fat		0.05g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.33mg	
Carbohydrates		14.17g	
Fiber		1.56g	
Total Sugar		9.07g	
Added Sugar		0.00g**	
Protein		0.58g	
Vitamin A	17.28mcg	Vitamin C	1.47mg
Calcium	9.18mg	Iron	0.15mg

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

Nutrition - Per 100g

No 100g Conversion Available

Boneless Wings



Servings:	1.00	Category:	Entree
Serving Size:	4.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46631
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD LRG FC 8-4# GLDCRK	4 1/2 ounces		260419

Preparation Instructions

Bake according to package instructions

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 4.50 Ounce

Amount Per Serving			
Calories	270.00		
Fat	12.00g		
Saturated Fat	2.00g		
Trans Fat	0.00g		
Cholesterol	60.00mg		
Sodium	600.00mg		
Carbohydrates	15.00g		
Fiber	2.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	25.00g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	26.00mg	Iron	2.00mg

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

Nutrition - Per 100g

Calories	211.64		
Fat	9.41g		
Saturated Fat	1.57g		
Trans Fat	0.00g		
Cholesterol	47.03mg		
Sodium	470.32mg		
Carbohydrates	11.76g		
Fiber	1.57g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	19.60g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.38mg	Iron	1.57mg

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

General TSO Chicken over Noodles



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46691

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK GEN TSO DK MT WISCE 6-7.25#	1 3.6 oz	Basic Preparation Product is fully cooked. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.	556952
PASTA SPAGHETTI THN	4 Ounce	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	108332
PEAS & CARROT 12-2.5 GCHC	1/4 Cup	PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER.	119458

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.187
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		588.66	
Fat		5.00g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		367.46mg	
Carbohydrates		110.73g	
Fiber		5.12g	
Total Sugar		18.49g	
Added Sugar		12.00g	
Protein		25.75g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	4.58mg

Nutrition - Per 100g

No 100g Conversion Available

Charcuterie Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46696
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL HEARTZELS	1 Package	READY_TO_EAT Ready to Eat	893711
Flatbreads, Whole Grain, Frozen,	1 Each	THAW	959048
CHEESE STRING MOZZ	1 Each		579050
HUMMUS CLSC GRAB N GO	1 Each	READY_TO_EAT Keep refrigerated, Great with vegetables, pita chips, crackers or bread	139603
CARROT BABY WHL CLEANED	1/2 Cup		510637
PICKLE GHERKIN SWT	2 Each		485543

Preparation Instructions

No Preparation Instructions available.

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 Serving

Amount Per Serving			
Calories		456.15	
Fat		19.75g	
Saturated Fat		5.25g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		1085.77mg	
Carbohydrates		55.81g	
Fiber		8.00g	
Total Sugar		17.31g	
Added Sugar		0.50g	
Protein		15.50g	
Vitamin A	9695.00mcg	Vitamin C	2.00mg
Calcium	277.55mg	Iron	3.14mg

Nutrition - Per 100g

No 100g Conversion Available

Cincinnati Chili JTM



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46697
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI CINCINNATI STYLE	4 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.	343990
CHEESE CHED MLD SHRD FTHR	1 Ounce		411841
PASTA SPAGHETTI 10IN	2 Ounce		654560

Preparation Instructions

Prepare pasta till al dente

Heat Place the sealed bag in a steamer or boiling water. Heat for Approximately 45 minutes or until the product reaches serving temperature. Caution: Open the bag carefully to avoid being burned.

Offer cheese to top

A case of cinci chili yields 80 servings

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		417.08	
Fat		16.83g	
Saturated Fat		6.80g	
Trans Fat		0.68g	
Cholesterol		53.71mg	
Sodium		346.18mg	
Carbohydrates		46.80g	
Fiber		2.93g	
Total Sugar		2.72g	
Added Sugar		0.00g	
Protein		20.04g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	129.17mg	Iron	3.09mg

Nutrition - Per 100g

No 100g Conversion Available

Cincinnati Chili Three Ways



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46698
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI CINCINNATI STYLE	1 Serving	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.	343990
CHEESE CHED MLD SHRD FINE	2 Fluid Ounce		191043
PASTA SPAGHETTI 10IN	2 Fluid Ounce		654560

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.130
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		1306.10	
Fat		88.80g	
Saturated Fat		46.00g	
Trans Fat		0.95g	
Cholesterol		294.00mg	
Sodium		1870.40mg	
Carbohydrates		56.00g	
Fiber		3.30g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		69.00g	
Vitamin A	720.00mcg	Vitamin C	0.00mg
Calcium	1640.00mg	Iron	3.60mg

Nutrition - Per 100g

No 100g Conversion Available

Cheese Coney



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46699
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hot Dog on Bun	1 Serving		R-44841
Cincinnati Chili JTM	1 Serving	Prepare pasta till al dente Heat Place the sealed bag in a steamer or boiling water. Heat for Approximately 45 minutes or until the product reaches serving temperature. Caution: Open the bag carefully to avoid being burned. Offer cheese to top A case of Cincinnati chili yields 80 servings	R-46697
fiesta shred cheese	2 Serving		R-46521

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		807.08	
Fat		43.33g	
Saturated Fat		17.80g	
Trans Fat		1.18g	
Cholesterol		118.71mg	
Sodium		1226.18mg	
Carbohydrates		68.80g	
Fiber		4.93g	
Total Sugar		5.72g	
Added Sugar		0.00g	
Protein		36.04g	
Vitamin A	90.00mcg	Vitamin C	0.00mg
Calcium	378.06mg	Iron	4.94mg

Nutrition - Per 100g

No 100g Conversion Available

Graham Bug Bites



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-46846
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM BUG BITES	1 Package		859560

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		120.00	
Fat		4.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		100.00mg	
Carbohydrates		21.00g	
Fiber		1.00g	
Total Sugar		8.00g	
Added Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.70mg

Nutrition - Per 100g

No 100g Conversion Available

Veggie Cup-Color your Tray



Servings:	8.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46847
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	1/2 Cup		812540
6-2 LETTUCE ROMAINE COMM 15D44	1 Cup		381403
TOMATO GRAPE	3 Ounce		749041
Cucumber	1/2 Cup	BAKE	16P98
SQUASH ZUCCHINI 50-2Z COMM	1/2 Cup		701500
Sweet Potatoes, Fresh, Whole	1/2 Cup		100343
BROCCOLI CAULIF COMBO	1/2 Cup		283339
CAULIFLOWER CALIF	1/2 Cup		198528
CELERY	1/2 Cup		762640
PEPPERS RED	1/2 0		188583
RADISH	1/4 Cup		198854

Preparation Instructions

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

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.352
OtherVeg	0.125
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	17.85**
Fat	0.04g**
Saturated Fat	0.01g**
Trans Fat	0.00g**
Cholesterol	0.00mg**
Sodium	17.79mg**
Carbohydrates	4.05g**
Fiber	0.97g**
Total Sugar	1.39g**
Added Sugar	0.00g**
Protein	0.66g**
Vitamin A 581.56mcg**	Vitamin C 3.83mg**
Calcium 10.05mg**	Iron 0.19mg**

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

Nutrition - Per 100g

No 100g Conversion Available

1% Lowfat White Milk



Servings:	1.00	Category:	Milk
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-46990
School:	Walton-Verona Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1% Lowfat Milk - WV	1 8oz	READY_TO_DRINK	18801

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Carton

Amount Per Serving			
Calories		110.00	
Fat		2.50g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		130.00mg	
Carbohydrates		13.00g	
Fiber		0.00g	
Total Sugar		12.00g	
Added Sugar		0.00g	
Protein		8.00g	
Vitamin A	15.00mcg	Vitamin C	0.00mg
Calcium	25.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

French Toast with Sausage PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47159
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN	2 Each	READY_TO_EAT Conventional Oven; Frozen: In a 350F oven bake for 10-12 minutes. Convection Oven; Frozen: In a 350F oven bake for 10-12 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	190021
SAUSAGE PTY CKD 1Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed.	111341

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.500
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 Serving

Amount Per Serving			
Calories		293.33	
Fat		16.33g	
Saturated Fat		4.67g	
Trans Fat		0.00g	
Cholesterol		26.67mg	
Sodium		383.33mg	
Carbohydrates		28.00g	
Fiber		1.33g	
Total Sugar		9.33g	
Added Sugar		9.33g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	15.73mg	Iron	0.83mg

Nutrition - Per 100g

No 100g Conversion Available

Animal Crackers with String Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-47160
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER ANIMAL WGRAIN	1 Package		682840
CHEESE STRING MOZZ	1 Each		579050

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		200.00	
Fat		9.50g	
Saturated Fat		4.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		315.00mg	
Carbohydrates		22.00g	
Fiber		2.00g	
Total Sugar		8.00g	
Added Sugar		8.00g	
Protein		9.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	200.00mg	Iron	0.80mg

Nutrition - Per 100g

No 100g Conversion Available

Tator Tots PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-47161
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS	1 1/2 Ounce	Basic Preparation CONVECTION OVEN: BAKE AT 425°F FOR 8-12 MINUTES. SPREAD PRODUCT EVENLY ON A SHALLOW BAKING PAN. TURN ONCE FOR UNIFORM COOKING.	141510

Preparation Instructions

No Preparation Instructions available.

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	0.252

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		55.48	
Fat		3.03g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		156.35mg	
Carbohydrates		7.06g	
Fiber		0.50g	
Total Sugar		0.35g	
Added Sugar		0.03g	
Protein		0.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.04mg	Iron	0.10mg

Nutrition - Per 100g

No 100g Conversion Available

Roast Chicken Thighs with Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47163
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CVP THGH BNLS JMBO HALAL	3 Ounce	BAKE For Food Safety Cook thoroughly to a minimum internal temperature of 165 degrees F. for 15 seconds.	477951
ROLL WHE WGRAIN BKD 72-2Z MAKTCH	1 Each		536890

Preparation Instructions

Season with Olive Oil, Ranch Seasoning, Italian Seasoning and Garlic Powder

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		237.50	
Fat		5.88g	
Saturated Fat		1.75g	
Trans Fat		0.00g	
Cholesterol		83.75mg	
Sodium		158.75mg	
Carbohydrates		32.00g	
Fiber		7.00g	
Total Sugar		10.00g	
Added Sugar		0.00g	
Protein		21.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	2.12mg

Nutrition - Per 100g

No 100g Conversion Available

Uncle Bens Stuffing



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47164
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Rice, brown, parboiled, cooked, UNCLE BENS	1/4 Cup		20651

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		56.96	
Fat		0.33g	
Saturated Fat		0.08g	
Trans Fat		0.00g	
Cholesterol		0.00mg**	
Sodium		1.55mg	
Carbohydrates		12.14g	
Fiber		0.66g	
Total Sugar		0.06g	
Added Sugar		0.00g	
Protein		1.20g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	1.16mg	Iron	0.21mg

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

Nutrition - Per 100g

No 100g Conversion Available

Garlic Parmesan Roasted Red Potatoes-



Servings:	492.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47165
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED INBIN SZ	100 Pound		200476
OIL BLND CNOLA/XVRGN 90/10	9 3/4 Cup		732900
SPICE PEPR BLK 30 MESH REG GRIND	5 Tablespoon		225045
SALT IODIZED	3/4 Cup		108286
SPICE PARSLEY FLAKES	1 1/2 Cup		513989
CHEESE BLND PARM GRTD	1 Gallon		186891

Preparation Instructions

Wash potatoes and cut into quarter size pieces, place into 4 separate 6 inch steam table pans

In a separate bowl combine the oil, pepper, salt and parsley, pour evenly over the potatoes and toss to coat.

Add the cheese evenly between the pans and toss to coat.

Place on lined baking sheet and flatten out so they are not heaping.

Cook potatoes in preheated convection oven at 400F for about 20-25 minutes or until roasted and not mushy just fork tender

Measure into serving bowls using a 4ounce spoodle and serve

Can be held in warmer at 135F or higher for a short amount of time.

Can place on pan and batch cook as needed for meal services.

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: 492.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		109.06	
Fat		4.55g	
Saturated Fat		0.32g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		178.28mg	
Carbohydrates		16.26g	
Fiber		2.06g	
Total Sugar		1.08g	
Added Sugar		0.00g	
Protein		1.84g	
Vitamin A	1.84mcg	Vitamin C	18.16mg
Calcium	11.07mg	Iron	0.72mg

Nutrition - Per 100g

No 100g Conversion Available

Sherbert Luigi



Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-47261
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHERBET CUP ORANGE	1 Each		563710
SORBET CUP CHRY/BLUERASPB	1 Each		602382
SORBET CUP STRAWB/KIWI	1 Each		602362

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 Serving

Amount Per Serving			
Calories		86.67	
Fat		0.50g	
Saturated Fat		0.33g	
Trans Fat		0.00g	
Cholesterol		1.67mg	
Sodium		10.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		17.00g	
Added Sugar		5.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	0.49mg

Nutrition - Per 100g

No 100g Conversion Available

Broccoli-Roasted



Servings:	105.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47265
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	1/2 Cup		209810
Black Pepper	2 Teaspoon	BAKE	24108
DRESSING MIX RNCH	1 Package		192716
broccoli - frozen	15 Pound		110473

Preparation Instructions

1. Place frozen broccoli in lined sheet pans
 2. Add 15 lbs. broccoli per pan (you may need to cut in pieces)
 3. Roast at 400F for 8-12 minutes
 4. Pour into solid pan and season according to directions.
 5. Set on hot line for service
 6. Batch cook as needed
- CCP Hold at or above 135F

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 105.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		7.96	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		183.68mg	
Carbohydrates		1.58g	
Fiber		0.86g	
Total Sugar		0.29g	
Added Sugar		0.00g**	
Protein		0.86g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Galaxy Pizza



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

Ingredients

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

Preparation Instructions

- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		222.00	
Fat		9.50g	
Saturated Fat		4.80g	
Trans Fat		0.00g	
Cholesterol		24.00mg	
Sodium		325.40mg	
Carbohydrates		21.00g	
Fiber		2.40g	
Total Sugar		6.00g	
Added Sugar		2.00g	
Protein		11.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	222.00mg	Iron	1.40mg

Nutrition - Per 100g

No 100g Conversion Available

Roasted Broccoli



Servings:	50.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47742
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT	9 Pound	trim into florets	732478
OIL BLND SOY/POM OLV 90/10	1/2 Cup		524948
SALT KOSHER PRM	1 Tablespoon		311356
SPICE PEPR BLK REG FINE GRIND	1/2 Tablespoon		225037

Preparation Instructions

1. Preheat oven to 400
2. working in batches, toss the ingredients together in a large bowl until combined
3. Spread broccoli out onto sheet pans that are lined with sprayed parchment paper. Be sure that the broccoli is not crowded together, as you want it to gain some color, not steam
4. Roast broccoli for about 15 to 20mins or until a nice golden-brown color and it's somewhat soft. Keep in mind broccoli will continue to cook when it comes out of the oven.
5. Serve immediately or warm at room temperature.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	1.440
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories		91.20	
Fat		2.96g	
Saturated Fat		0.32g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		140.80mg	
Carbohydrates		15.84g	
Fiber		7.20g	
Total Sugar		2.88g	
Added Sugar		0.00g	
Protein		5.76g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	89.86mg	Iron	1.56mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti Noodles



Servings:	1.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47833
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	1/2 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560

Preparation Instructions

CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.063
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		100.00	
Fat		0.50g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		21.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		3.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chicken Tender with Macaroni and Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47843
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheesy Macaroni	1 Serving	1. Boil the noodles according to package instructions. 2. Drain the noodles. 3. Heat milk, cheese sauce, shred cheese, butter, and pepper in a pot till melted. Add pasta, stir, and divide into steam table pans that have been lightly sprayed. 4. Cover pans with foil for service. Divide into pans for hot service at 135 F or above. Serve online with a 4oz scoop.	R-45092
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
SAUCE HOT REDHOT ORG	1 Tablespoon		282944

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	298.49
Fat	10.51g
Saturated Fat	3.18g
Trans Fat	0.00g
Cholesterol	74.71mg
Sodium	1157.91mg
Carbohydrates	22.18g
Fiber	2.33g
Total Sugar	1.26g
Added Sugar	0.00g**
Protein	25.79g
Vitamin A 699.49mcg**	Vitamin C 0.00mg**
Calcium 71.83mg	Iron 2.10mg

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

Nutrition - Per 100g

No 100g Conversion Available

Alfredo with Garlic Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48632
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Spaghetti Noodles	1 Serving		R-46358
SAUCE ALFREDO FZ	3 3/4 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
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		574.00	
Fat		27.20g	
Saturated Fat		8.90g	
Trans Fat		0.06g	
Cholesterol		36.00mg	
Sodium		925.40mg	
Carbohydrates		63.00g	
Fiber		3.00g	
Total Sugar		9.00g	
Added Sugar		1.00g	
Protein		21.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	414.00mg	Iron	2.80mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Hummus Cheese and Pretzel Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-48639
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bongards Mozzarella String Cheese Sticks are individually wrapped and perfect for snacking.	1 Each	READY_TO_EAT none	402951
HUMMUS CUP RSTD RED PEPPER	1 Each		601133
PRETZEL ROD SFT WHEAT	2 Each	Basic Preparation LAY FROZEN PRODUCT FLAT ON TRAY OR MICROWAVE-PROOF CONTAINER. IF DESIRED, MIST WITH WATER THEN SPRINKLE WITH SALT OR PRESS PRETZEL FACE DOWN ON BED OF SALT. CONVENTIONAL OVEN: 2-3 MINUTES* AT 350 ° 400 DEGREES F. MICROWAVE: 20 30 SECONDS* ON HIGH	607940
carrot and celery sticks	1 Serving	• Hold cold foods at 41 °F or below Serve in 4oz tray	R-44838

Preparation Instructions

Prepare pretzels as instructed. Place all items in a clear container and put in grab-and-go merchandiser.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.250
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		370.00	
Fat		9.00g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		985.00mg	
Carbohydrates		56.00g	
Fiber		12.00g	
Total Sugar		10.00g	
Added Sugar		0.00g	
Protein		19.00g	
Vitamin A	9695.00mcg	Vitamin C	2.00mg
Calcium	105.00mg	Iron	4.90mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Chix Tenders



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48648
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BUFF WNG REDHOT	1/2 Tablespoon		704229
Chicken Breast Tenderloins WG Fully Cooked	3 Each	BAKE CONVENTIONAL OVEN 20 MIN @350. CONVECTION OVEN 14 MIN @350	792441

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		220.00	
Fat		7.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		65.00mg	
Sodium		745.00mg	
Carbohydrates		14.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		22.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Buffalo Chicken Stuffed Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48657
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Buffalo Chicken Stuffed Sandwich	1 Each	Basic Preparation Cook to an internal temperature of 165 degrees F. Convection Oven: Preheat oven to 325 degrees F, high fan. Leave frozen product in plastic wrapper and place on a baking sheet. Bake for 26 to 29 minutes. Rotate product half way through bake time. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Conventional Oven: Preheat oven to 375 degrees F. Leave frozen product in plastic wrapper and place one serving on a baking sheet. Bake for 24 to 26 minutes. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Note: Increased bake time is needed for additional product. Microwave Oven (1100W) Open one end of plastic wrapper to vent or remove from wrapper. Place one frozen serving on microwave safe plate. Do not cook more than one serving at a time. Cook for 1 minute 30 seconds to 1 minute 45 seconds on HIGH power. NOTE: Due to variances in oven regulators, product temperature, and number of products being prepared, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	845745

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		230.00	
Fat		9.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		500.00mg	
Carbohydrates		25.00g	
Fiber		2.00g	
Total Sugar		3.00g	
Added Sugar		1.00g	
Protein		14.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	198.40mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Alfredo with Garlic Breadstick



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48671
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	3 Ounce		654560
SAUCE ALFREDO FZ	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	155661
BREADSTICK PLAIN 8IN	1 Each	BAKE Bake for 5 minutes at 350 degrees F.	219610
MEATBALL CKD .65Z	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. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860

Preparation Instructions

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray. •

Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.093
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		694.55	
Fat		18.12g	
Saturated Fat		7.00g	
Trans Fat		0.63g	
Cholesterol		55.67mg	
Sodium		901.52mg	
Carbohydrates		99.37g	
Fiber		5.00g	
Total Sugar		10.28g	
Added Sugar		2.00g	
Protein		32.73g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	316.65mg	Iron	5.20mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey, Mashed Potato, Roll



Servings:	107.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-48709
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY CKD 4-7# JENNO	28 Pound	4 oz by weight	653171
POTATO PRLS EXCEL	5 1/2 Pound	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
Whole Grain Dinner Roll	1 bun	READY_TO_EAT	1591

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.012
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: 107.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		417.60	
Fat		8.33g	
Saturated Fat		1.51g	
Trans Fat		0.00g	
Cholesterol		45.29mg	
Sodium		1873.46mg	
Carbohydrates		58.07g	
Fiber		3.30g	
Total Sugar		0.01g	
Added Sugar		0.00g	
Protein		24.72g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.90mg	Iron	1.35mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go- Crispy Chicken Ranch Salad



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49187
School:	Walton-Verona Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	2 Cup	Hold at 41F.	600504
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
CHIP CORN	1 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 UNSPECIFIED	210170
DRESSING RNCH BTRMLK PKT	1 Each		266523
GRAPE TOMATO 6-32Z OUR FAMILY	4 Each		284077
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250

Preparation Instructions

Assemble lettuce in clamshell # 771981.
Sprinkle lettuce with cheese.
Top with popcorn chicken.

*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.
Hold for service at 41F.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.000
Grain	2.250
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 Serving			
Amount Per Serving			
Calories		652.80**	
Fat		67.32g**	
Saturated Fat		8.88g**	
Trans Fat		0.00g**	
Cholesterol		89.40mg**	
Sodium		1071.20mg**	
Carbohydrates		38.48g**	
Fiber		5.00g**	
Total Sugar		4.00g**	
Added Sugar		1.00g**	
Protein		29.88g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	169.52mg**	Iron	3.80mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Burrito



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-49193
School:	Walton-Verona Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO BKFST EGG/SAUS/CHS	1 Each	BAKE Heating Instructions: FOR BEST RESULTS, HEAT FROM REFRIGERATED STATE. Place burrito wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.	125046

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		208.00	
Fat		7.50g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		46.00mg	
Sodium		399.00mg	
Carbohydrates		25.00g	
Fiber		3.30g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		10.30g	
Vitamin A	242.25mcg	Vitamin C	0.99mg
Calcium	122.64mg	Iron	2.01mg

Nutrition - Per 100g

No 100g Conversion Available

Crispy Chicken Sandwich PK



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49196
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1/2 bun	BAKE Toast if desired	3474
CHIX PTY BRD WGRAIN 170-3Z GLDCRK	1/2 Each	Bake 375 for 17-19 minutes or until internal temperature 165	259967

Preparation Instructions

Directions:

HACCP STEP: WASH HANDS.

1. Cook chicken patty as directed on package.
2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		105.00	
Fat		2.33g	
Saturated Fat		0.25g	
Trans Fat		0.00g	
Cholesterol		5.83mg	
Sodium		175.00mg	
Carbohydrates		15.33g	
Fiber		1.17g	
Total Sugar		2.17g	
Added Sugar		0.00g	
Protein		5.50g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	38.33mg	Iron	1.17mg

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

Nutrition - Per 100g

No 100g Conversion Available

Muffin Assorted



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-49955
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991
MUFFIN BLUEB WGRAIN IW	1 Each		557970

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		95.00**	
Fat		3.00g**	
Saturated Fat		1.00g**	
Trans Fat		0.00g**	
Cholesterol		17.50mg**	
Sodium		65.00mg**	
Carbohydrates		16.50g**	
Fiber		1.00g**	
Total Sugar		8.50g**	
Added Sugar		8.50g**	
Protein		1.50g**	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.00mg**	Iron	0.75mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Churro with Cinnamon Sugar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-49967

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT CHURRO W/CINN SGR	1 Each		473523

Preparation Instructions

Thaw at room temperature for 30 minutes. Commercial convection oven: 350 degrees F for 3-5 minutes. Rack Oven: 350 degrees F for 8-11 minutes. Conventional Oven" 350 degrees F for 5-8 minutes. Bake time dependent on desired level of crispness finish. Cool slightly for 5 minutes. While still warm, toss in cinnamon sugar to fully coat.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		275.70	
Fat		15.90g	
Saturated Fat		7.40g	
Trans Fat		0.16g	
Cholesterol		5.00mg	
Sodium		375.20mg	
Carbohydrates		31.00g	
Fiber		0.50g	
Total Sugar		13.00g	
Added Sugar		12.00g	
Protein		1.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	43.20mg	Iron	0.50mg

Nutrition - Per 100g

No 100g Conversion Available

Cincinnati Coney



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50003
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI CINCINNATI STYLE	2 Fluid Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	343990
CHEESE CHED MLD SHRD FINE	2 Fluid Ounce		191043
FRANKS BEEF PORK 6IN 10/	1 Each		219231
Hotdog Bun	1 Each		4266

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.717
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.047
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		1271.04	
Fat		92.66g	
Saturated Fat		47.15g	
Trans Fat		0.34g	
Cholesterol		289.35mg	
Sodium		2305.59mg	
Carbohydrates		42.15g	
Fiber		3.47g	
Total Sugar		5.36g	
Added Sugar		1.00g	
Protein		65.02g	
Vitamin A	720.00mcg	Vitamin C	0.00mg
Calcium	1621.12mg	Iron	1.12mg

Nutrition - Per 100g

No 100g Conversion Available

Captain Johnny POP Fruit Squeeze



Servings:	3.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50006
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHERBET CUP ORANGE	1 Each		563710
SORBET CUP CHRY/BLUERASPB	1 Each		602382
SORBET CUP STRAWB/KIWI	1 Each		602362

Preparation Instructions

Freeze for service

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 Serving

Amount Per Serving			
Calories		86.67	
Fat		0.50g	
Saturated Fat		0.33g	
Trans Fat		0.00g	
Cholesterol		1.67mg	
Sodium		10.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		17.00g	
Added Sugar		5.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	0.49mg

Nutrition - Per 100g

No 100g Conversion Available

Pretzel With Cheese Sauce



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50007
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED	3 3/4 Fluid Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081
PRETZEL ROD SFT WHEAT	2 Each	Basic Preparation LAY FROZEN PRODUCT FLAT ON TRAY OR MICROWAVE-PROOF CONTAINER. IF DESIRED, MIST WITH WATER THEN SPRINKLE WITH SALT OR PRESS PRETZEL FACE DOWN ON BED OF SALT. CONVENTIONAL OVEN: 2-3 MINUTES* AT 350 ° 400 DEGREES F. MICROWAVE: 20 ° 30 SECONDS* ON HIGH	607940

Preparation Instructions

CCP - Hold at 135 F or higher

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		356.00	
Fat		17.00g	
Saturated Fat		9.20g	
Trans Fat		0.00g	
Cholesterol		56.00mg	
Sodium		1374.00mg	
Carbohydrates		33.00g	
Fiber		3.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		19.00g	
Vitamin A	776.00mcg	Vitamin C	0.00mg
Calcium	414.00mg	Iron	1.90mg

Nutrition - Per 100g

No 100g Conversion Available

Sloppy Joe



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50066

Ingredients

Description	Measurement	Prep Instructions	DistPart #
wg 4 inch Hamburger Bun x	1 bun	BAKE Toast if desired	3474
85/15 Ground Beef, Frozen	3 Fluid Ounce	Cook to 165 or higher. Add Manwich to product and serve	100158

Preparation Instructions

The foil wrapped burger will hold in the warmer up to 4 -5 hours if the warmer is set at 160 degrees.

- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.239
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		333.58	
Fat		15.43g	
Saturated Fat		4.48g	
Trans Fat		2.24g	
Cholesterol		58.21mg	
Sodium		265.97mg	
Carbohydrates		27.00g	
Fiber		2.00g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		21.67g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	71.00mg	Iron	2.00mg

Nutrition - Per 100g

No 100g Conversion Available

Build Your Own Sub



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-50152
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL SUB WHT	1/2 Each		133558
TURKEY HAM SLCD	2 Slice		556121
SALAMI GENOA SLCD 4/Z	2 Slice		776250
TURKEY BRST SLCD WHT 1/2Z	2 Slice		244190
CHEESE AMER WHT 160CT SLCD	2 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	861940
TOMATO 5X6 XL	1/4 Cup		438197
LETTUCE ROMAINE HRTS	1/4 Cup		182570
PICKLE KOSH DILL CHIP C/C 5/16IN	3 Slice		242667

Preparation Instructions

Take a sheet pan and line with pan liner, spray the paper place rolls on sheet pan and cover with a bun bag.
Put pans on rack and thaw in the refrigeratoer over night. Thaw dough in refrigerator over night
Proof buns in warmer and bake according to the directions, coll and slice. Do this a day before serving
Wash hands and put on gloves
Lay buns on prep area
Layer meat and cheese on bun

Place sandwiches in pan and cover with bun bag

Give choices of tomato, shredded lettuce,pickles

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		478.42	
Fat		19.52g	
Saturated Fat		8.11g	
Trans Fat		0.04g	
Cholesterol		71.25mg	
Sodium		1448.87mg	
Carbohydrates		51.58g	
Fiber		2.50g	
Total Sugar		5.93g	
Added Sugar		2.00g	
Protein		26.93g	
Vitamin A	389.84mcg	Vitamin C	6.41mg
Calcium	183.86mg	Iron	3.75mg

Nutrition - Per 100g

No 100g Conversion Available	

Philly Steak & Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50154
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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
Cheese, Mozzarella, Part Skim, Shredded	1/4 Cup	Use GFS 645170 if no USDA Foods (brown box) available.	100021
BUN SUB SLCD WGRAIN 5IN	1 Each		276142

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		393.10	
Fat		17.90g	
Saturated Fat		8.90g	
Trans Fat		0.52g	
Cholesterol		65.00mg	
Sodium		748.50mg	
Carbohydrates		33.00g	
Fiber		2.00g	
Total Sugar		7.00g	
Added Sugar		4.00g	
Protein		23.90g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	66.00mg	Iron	3.44mg

Nutrition - Per 100g

No 100g Conversion Available

Pirate Ship Hot Dog



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50167
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/	1 Each	BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS	265039
6" Whole Grain Hot Dog Bun	1 Each	READY_TO_EAT	3709

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		17.50g	
Saturated Fat		6.00g	
Trans Fat		0.50g	
Cholesterol		35.00mg	
Sodium		690.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		10.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.85mg

Nutrition - Per 100g

No 100g Conversion Available

Pirate Pasta with Garlic Planks



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50178
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	4 Fluid Ounce	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
PASTA SPAGHETTI 10IN	1/2 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z	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. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

- Hold hot foods at 135 °F or above

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 Serving

Amount Per Serving			
Calories		684.00	
Fat		29.30g	
Saturated Fat		6.00g	
Trans Fat		0.60g	
Cholesterol		36.00mg	
Sodium		2657.00mg	
Carbohydrates		88.00g	
Fiber		7.80g	
Total Sugar		32.80g	
Added Sugar		30.80g	
Protein		23.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	213.00mg	Iron	7.70mg

Nutrition - Per 100g

No 100g Conversion Available			

Ship Wrecked Jello Fruit Cup



Servings:	36.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50179
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	4 Quart	UNPREPARED	000001WTR
GELATIN MIX BERRY BLUE	24 Ounce	2 Quarts boiling 2 Quarts cold	554901
TOPPING WHIP I/BG	72 Tablespoon	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED	330442
Oranges, Fresh	18 Each	cut in 1/4	100283

Preparation Instructions

DISSOLVE CONTENTS OF 24OZ PACKAGE IN 2 QUARTS OF VERY HOT WATER (160-180 BEST). ADD 2 QUARTS OF COLD OR ICE WATER AND STIR AGAIN. POUR INTO INDIVIDUAL DISHES, MOLDS OR A SHALLOW PAN. CHILL UNTIL FIRM, 4 HOURS OR OVER NIGHT.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		117.23	
Fat		1.90g	
Saturated Fat		1.90g	
Trans Fat		0.02g	
Cholesterol		0.00mg	
Sodium		81.28mg	
Carbohydrates		24.41g	
Fiber		1.00g	
Total Sugar		22.91g	
Added Sugar		18.91g	
Protein		1.59g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.24mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Chips AHOY MATEY



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50180
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE CHOC CHIP 1Z	1 Each		993306

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		140.00	
Fat		7.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		75.00mg	
Carbohydrates		19.00g	
Fiber		1.00g	
Total Sugar		8.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available

Mummy HotDOG



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50181
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/	1 Each	BAKE Basic Preparation FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED, HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F. CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS	265039
6" Whole Grain Hot Dog Bun	1 Each	READY_TO_EAT	3709

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		17.50g	
Saturated Fat		6.00g	
Trans Fat		0.50g	
Cholesterol		35.00mg	
Sodium		690.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		10.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.85mg

Nutrition - Per 100g

No 100g Conversion Available

Ranch Wedge Potato



Servings:	1.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50182
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE W/RANCH	3 Ounce		609676

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		121.70	
Fat		5.10g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		310.00mg	
Carbohydrates		17.00g	
Fiber		2.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	19.26mg	Iron	0.41mg

Nutrition - Per 100g

Calories		143.09	
Fat		6.00g	
Saturated Fat		1.18g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		364.50mg	
Carbohydrates		19.99g	
Fiber		2.35g	
Total Sugar		1.18g	
Added Sugar		0.00g	
Protein		2.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	22.65mg	Iron	0.48mg

Pumpkin Cutie



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50184
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES FANCY	1 Cup		198005

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	80.90
Fat	0.20g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.70mg
Carbohydrates	21.00g
Fiber	3.60g
Total Sugar	14.00g
Added Sugar	0.00g
Protein	1.50g
Vitamin A 407.55mcg	Vitamin C 97.52mg
Calcium 70.95mg	Iron 0.21mg

Nutrition - Per 100g

No 100g Conversion Available

Grapes



Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50185
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES GREEN SEEDLESS	1/2 Cup		197858

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: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		56.27	
Fat		0.27g	
Saturated Fat		0.07g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.67mg	
Carbohydrates		14.67g	
Fiber		0.73g	
Total Sugar		13.33g	
Added Sugar		0.00g	
Protein		0.53g	
Vitamin A	84.00mcg	Vitamin C	3.36mg
Calcium	11.76mg	Iron	0.25mg

Nutrition - Per 100g

No 100g Conversion Available

Frankenstein Grapes



Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50186
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES GREEN SEEDLESS	1/2 Cup		197858

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: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		56.27	
Fat		0.27g	
Saturated Fat		0.07g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.67mg	
Carbohydrates		14.67g	
Fiber		0.73g	
Total Sugar		13.33g	
Added Sugar		0.00g	
Protein		0.53g	
Vitamin A	84.00mcg	Vitamin C	3.36mg
Calcium	11.76mg	Iron	0.25mg

Nutrition - Per 100g

No 100g Conversion Available

Pirate Treasure Lunch Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50187
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bongards Cheddar Cheese Stick - 168/1 oz	1 Each		122023
PRETZEL TWIST TINY	1 Package	READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened	158771
CRACKER GLDFSH CHS	1 Each	READY_TO_EAT Ready to Enjoy	110431

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		163.93	
Fat		4.32g	
Saturated Fat		0.71g	
Trans Fat		0.00g	
Cholesterol		6.07mg	
Sodium		416.43mg	
Carbohydrates		25.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		3.25g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	37.29mg	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

Halloween Donut



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50188
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT RNG HMSTYL YST RSD	1 Each	Thaw	131940
ICING VAN RTU HEAT NICE	2 Tablespoon	READY TO EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions

Thaw donut and drizzle icing on top! Be creative- can make it special by adding a little color :)

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		380.00	
Fat		14.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		280.00mg	
Carbohydrates		60.00g	
Fiber		1.00g	
Total Sugar		36.00g	
Added Sugar		3.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.50mg

Nutrition - Per 100g

No 100g Conversion Available

Walk The Plank Domino Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50189
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
8 cut 14 inch WG LM Cheese Pizza	1 Slice	READY_TO_EAT	

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		310.00	
Fat		14.00g	
Saturated Fat		8.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		730.00mg	
Carbohydrates		30.00g	
Fiber		3.00g	
Total Sugar		3.00g	
Added Sugar		0.00g	
Protein		15.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	250.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Betty Crocker Oatmeal Bars



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50192
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR DBL CHOC OATML	1 Each	READY_TO_EAT Ready to Eat	262103
BAR CHOC CHIP OATML	1 Each	READY_TO_EAT Ready to Eat	194031

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		150.00	
Fat		5.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		107.50mg	
Carbohydrates		24.50g	
Fiber		2.50g	
Total Sugar		8.50g	
Added Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Breakfast Bar



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50200
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST BAN CHOC CHNK IW	1 Each		875860
BAR BKFST OATML CHOC CHP	1 Each		240721

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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

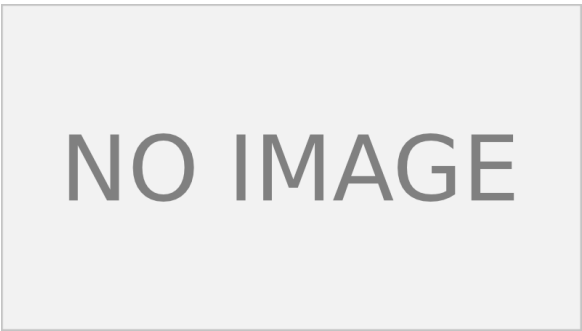
Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		8.50g	
Saturated Fat		3.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		225.00mg	
Carbohydrates		46.50g	
Fiber		3.00g	
Total Sugar		21.50g	
Added Sugar		20.00g	
Protein		5.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	35.00mg	Iron	1.85mg

Nutrition - Per 100g

No 100g Conversion Available

Sausage Pancake Wrap



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-50201
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP SAUS WGRAIN STIX 40-2.51Z	1 Each	BAKE HEATING INSTRUCTIONS: FROM FROZEN Conventional Oven 1. Preheat Conventional Oven: 375°F. Convection Oven: 350°F. 2. Place Breakfast Sticks in film on baking pan(s). Do not open or puncture film. 3. Bake for 20-25 minutes or until at least 165°F. For children under 5 years of age remove stick, cut product lengthwise then into small pieces. MICROWAVE HEATING INSTRUCTIONS: FROM FROZEN Microwave Directions were developed using 1000 watt commercial microwave oven. Ovens vary; cook times may need to be adjusted. 1. Make a ¼-inch slit on top of film to vent. 2. Microwave on HIGH for 50-55 seconds or until hot. 3. Let stand in microwave for 1 minute before serving. NOTE: Product may be held in warming unit in film for up to 1 hour. CAUTION: PRODUCT WILL BE HOT! CAREFULLY REMOVE FROM POUCH. ENJOY! For children under 5 years of age remove stick, cut product lengthwise then into small pieces.	556982

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		140.00	
Fat		5.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		360.00mg	
Carbohydrates		16.00g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		6.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Donut Dunkin Stixs



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-50202
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT DUNKIN STIX WGRAIN IW	1 Package		300170

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		93.75	
Fat		3.13g	
Saturated Fat		1.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		112.50mg	
Carbohydrates		15.00g	
Fiber		0.94g	
Total Sugar		7.19g	
Added Sugar		6.88g	
Protein		1.56g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	12.81mg	Iron	0.63mg

Nutrition - Per 100g

No 100g Conversion Available

Worm Dirt Pudding Cup



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50266
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING RTS MILK CHOC	1/2 Cup		163554

Preparation Instructions

Add oreo crushed and worms on top

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		110.00	
Fat		1.50g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		200.00mg	
Carbohydrates		23.00g	
Fiber		1.00g	
Total Sugar		15.00g	
Added Sugar		0.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	17.00mg
Calcium	0.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Shipwrecked Ice Cream Cup



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50270
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ICE CRM CUP VAN FLAV	1 Each		359700

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		130.00	
Fat		7.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		45.00mg	
Carbohydrates		16.00g	
Fiber		0.00g	
Total Sugar		11.00g	
Added Sugar		7.00g	
Protein		2.00g	
Vitamin A	300.00mcg	Vitamin C	0.00mg
Calcium	80.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Raisils Watermelon



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50384
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAISIN GLDN SR WTRMLN 200-1.66Z	1 Each		205390

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		160.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		5.00mg	
Carbohydrates		37.00g	
Fiber		2.00g	
Total Sugar		31.00g	
Added Sugar		8.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.36mg

Nutrition - Per 100g

No 100g Conversion Available

Cereal Bowl with String Cheese



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50385
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ	2 Each		579050
CEREAL CINN TOAST R/S BWL	1 Each	READY_TO_EAT Ready To Eat	365790
CEREAL APPLCINN WGRAIN BWL	1 Each	READY_TO_EAT Ready to eat	266052

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		191.75	
Fat		8.45g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		336.75mg	
Carbohydrates		22.50g	
Fiber		3.15g	
Total Sugar		7.50g	
Added Sugar		7.50g	
Protein		9.15g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	279.19mg	Iron	2.26mg

Nutrition - Per 100g

No 100g Conversion Available

Melon Cup



Servings:	128.00	Category:	Fruit
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50490

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CANTALOUPE CHNK	16 Pound		782601
HONEYDEW CHNK	16 Pound		782610

Preparation Instructions

Place in 4 oz cup
CCP Hold for cold service 41 F or below
If cutting whole fruit- wash, peel and cut into cubes

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: 128.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		52.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		20.00mg	
Carbohydrates		12.80g	
Fiber		0.80g	
Total Sugar		12.00g	
Added Sugar		0.00g	
Protein		0.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.60mg	Iron	0.00mg

Nutrition - Per 100g

Calories		45.86	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		17.64mg	
Carbohydrates		11.29g	
Fiber		0.71g	
Total Sugar		10.58g	
Added Sugar		0.00g	
Protein		0.35g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	4.94mg	Iron	0.00mg

Berry Cup



Servings:	28.00	Category:	Fruit
Serving Size:	4.50 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50491

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fresh Strawberries	128 Ounce	Thaw strawberries, rinse fruit and take of stem and cut strawberry in halves	212768

Preparation Instructions

Wash
Place in 4 oz cup
CCP Hold for cold service at 41F or lower

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: 28.00

Serving Size: 4.50 Ounce

Amount Per Serving			
Calories		40.63	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		10.16g	
Fiber		0.00g	
Total Sugar		6.10g	
Added Sugar		0.00g**	
Protein		1.02g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.73mg	Iron	0.53mg

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

Nutrition - Per 100g

Calories		31.85	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		7.96g	
Fiber		0.00g	
Total Sugar		4.78g	
Added Sugar		0.00g**	
Protein		0.80g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	16.25mg	Iron	0.41mg

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

Chicken Salad



Servings:	25.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50492

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN, DICED, COOKED, FROZEN	3 1/2 Pound	Steam 165F and cool completely	
CELERY STALK CLEANED	1/2 Pound	Clean and dice finely	478318
RELISH SWT PICKLE	1/2 Cup		517186
SPICE PEPR WHITE GRND	1/2 Tablespoon		513776
MAYONNAISE	2 Cup	READY_TO_EAT This ready-to-use mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips.	631411

Preparation Instructions

Combine cooled chicken and all other ingredients
CCP Cool to 41 F or lower within 4 hours and chill
CCP Hold and cold service 41F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.240
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.073
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		213.11	
Fat		16.33g	
Saturated Fat		2.57g	
Trans Fat		0.00g	
Cholesterol		59.84mg	
Sodium		177.18mg	
Carbohydrates		2.37g	
Fiber		0.15g	
Total Sugar		0.79g	
Added Sugar		0.64g	
Protein		13.51g	
Vitamin A	40.73mcg	Vitamin C	0.28mg
Calcium	6.36mg	Iron	0.04mg

Nutrition - Per 100g

No 100g Conversion Available

Deli Sandwich- Chicken Salad



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50493

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Salad	1 Serving	Combine cooled chicken and all other ingredients CCP Cool to 41 F or lower within 4 hours and chill CCP Hold and cold service 41F or below	R-50492
5" WG Split Top Hoagie Bun x	1 bun		3737

Preparation Instructions

Put chilled chicken salad on deli bun
CCP Cold service 41F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		586.23	
Fat		34.17g	
Saturated Fat		5.13g	
Trans Fat		0.00g	
Cholesterol		119.68mg	
Sodium		614.35mg	
Carbohydrates		32.75g	
Fiber		0.29g	
Total Sugar		5.57g	
Added Sugar		1.28g	
Protein		33.01g	
Vitamin A	81.46mcg	Vitamin C	0.56mg
Calcium	12.72mg	Iron	0.09mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti and Meatsauce with Garlic Breadstick



Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-50495

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	6 Pound		654560
Water	6 Gallon	READY_TO_DRINK	Water
SAUCE SPAGHETTI FCY	2 #10 CAN	HEAT_AND_SERVE Heat & Serve Add 2 quart water to sauce MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
Beef, Fine Ground 85/15, Frozen	18 Pound	Brown ground beef, cook to 155F drain fat	100158
BREADSTICK WGRAIN 1Z	100 Each	THAW Simply thaw and serve. If desired, can be toasted, baked with garlic butter	406321

Preparation Instructions

CCP hot hold 135F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.149
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.442
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		554.33	
Fat		18.62g	
Saturated Fat		4.30g	
Trans Fat		2.15g	
Cholesterol		55.88mg	
Sodium		2142.37mg	
Carbohydrates		76.58g	
Fiber		6.20g	
Total Sugar		28.41g	
Added Sugar		27.45g	
Protein		24.65g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	132.04mg	Iron	6.11mg

Nutrition - Per 100g

No 100g Conversion Available

Raisels



Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50507

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAISIN GLDN SR WTRMLN 200-1.66Z	1 Each		205390
RAISIN SR ORNG 200-1.66Z RAISELS	1 Each		205410

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		160.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		5.00mg	
Carbohydrates		37.00g	
Fiber		2.00g	
Total Sugar		31.00g	
Added Sugar		8.50g	
Protein		1.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	25.00mg	Iron	0.38mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go-Chicken Salad Bistro Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50515
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Salad	1 Serving	Combine cooled chicken and all other ingredients CCP Cool to 41 F or lower within 4 hours and chill CCP Hold and cold service 41F or below	R-50492
Bongards Mozzarella String Cheese Sticks are individually wrapped and perfect for snacking.	1 Each	READY_TO_EAT none	402951
CARROT CELERY STIX COMBO	1/2 Cup		302198
Savory Wheat Cracker 2oz	1 Each		781100

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.571
Red/Orange	0.571
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		720.51	
Fat		39.67g	
Saturated Fat		9.63g	
Trans Fat		0.00g	
Cholesterol		134.68mg	
Sodium		1030.07mg	
Carbohydrates		41.60g	
Fiber		2.58g	
Total Sugar		9.00g	
Added Sugar		1.28g**	
Protein		38.15g	
Vitamin A	9795.74mcg	Vitamin C	6.05mg
Calcium	58.44mg	Iron	1.50mg

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

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Muffin and Cheese Box



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50590

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW	2 Each		566413
MUFFIN BLUEB WGRAIN IW	1 Each		557970
MUFFIN DBL CHOC WGRAIN IW	1 Each	READY_TO_EAT Thaw and serve.	262343

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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: 2.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	150.00**
Fat	6.00g**
Saturated Fat	2.75g**
Trans Fat	0.00g**
Cholesterol	15.00mg**
Sodium	252.50mg**
Carbohydrates	13.50g**
Fiber	1.00g**
Total Sugar	7.00g**
Added Sugar	7.00g**
Protein	8.50g**
Vitamin A 7.21mcg**	Vitamin C 0.03mg**
Calcium 206.38mg**	Iron 0.67mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Pork Rib BBQ Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50594
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
5" WG Split Top Hoagie Bun x	1 bun		3737
PORK RIB PTY CKD BBQ W/SCE 2.8Z	1 Each	BAKE 1. Do not thaw. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat in a conventional oven preheated @ 350 degrees F for 12-14 minutes OR heat in a convection oven preheated @350 degrees F for 10-12 minutes.	661921

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		330.00	
Fat		11.50g	
Saturated Fat		3.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		660.00mg	
Carbohydrates		34.00g	
Fiber		1.00g	
Total Sugar		9.00g	
Added Sugar		0.00g	
Protein		20.00g	
Vitamin A	100.00mcg	Vitamin C	1.20mg
Calcium	0.00mg	Iron	1.08mg

Nutrition - Per 100g

No 100g Conversion Available

Mandarin Oranges



Servings:	1.00	Category:	Fruit
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-50779
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE	4 Ounce		612448

Preparation Instructions

1/2 cup serving CCP 41F or below for service

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: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories		60.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		10.00mg	
Carbohydrates		14.00g	
Fiber		0.00g	
Total Sugar		11.00g	
Added Sugar		9.00g	
Protein		1.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.40mg

Nutrition - Per 100g

Calories		70.55	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		11.76mg	
Carbohydrates		16.46g	
Fiber		0.00g	
Total Sugar		12.93g	
Added Sugar		10.58g	
Protein		1.18g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	23.52mg	Iron	0.47mg

Broccoli Bites



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

Ingredients

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

Preparation Instructions

- Serve in 4oz tray 1/2 cup=1.11oz
- Mix it up some just broccoli, some cauliflower and some mixed!
- Hold cold foods at 41 °F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.500
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: 0.50 Cup

Amount Per Serving			
Calories		25.00	
Fat		0.25g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		32.50mg	
Carbohydrates		5.50g	
Fiber		2.50g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	31.20mg	Iron	0.54mg

Nutrition - Per 100g

No 100g Conversion Available

Galaxy Pizza- Pepperoni



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

Ingredients

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

Preparation Instructions

- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.353
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		248.47	
Fat		11.97g	
Saturated Fat		5.68g	
Trans Fat		0.00g	
Cholesterol		29.29mg	
Sodium		424.22mg	
Carbohydrates		21.00g	
Fiber		2.40g	
Total Sugar		6.00g	
Added Sugar		2.00g	
Protein		12.78g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	222.00mg	Iron	1.47mg

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51984
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 50/50	1 Slice	BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Note: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	585921
PEPPERONI SLCD 16/Z	2 Each		100240

Preparation Instructions

Section pizza into 4 slices so easily picked up

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.235
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		255.65	
Fat		10.15g	
Saturated Fat		3.69g	
Trans Fat		0.00g	
Cholesterol		15.53mg	
Sodium		435.08mg	
Carbohydrates		27.00g	
Fiber		3.10g	
Total Sugar		6.00g	
Added Sugar		3.00g	
Protein		12.89g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	236.20mg	Iron	2.05mg

Nutrition - Per 100g

No 100g Conversion Available

Eggo Mini Maple Pancakes



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-51985
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI MAPL IW	1 Package	Basic Preparation HEAT IN OVENABLE POUCH. CONVECTION OVEN: PREHEAT OVEN TO 350 DEGREES F. PLACE POUCHES FLAT ON A BAKING SHEET AND HEAT FOR 7-9 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 350 DEGREES F. PLACE POUCHES FLAT ON A BAKING SHEET AND HEAT FOR 11-13 MINUTES. MICROWAVE: HEAT FOR 30 SECONDS ON HIGH. DO NOT PLACE POUCHES DIRECTLY ON OVEN RACK OR LET POUCHES TOUCH OVEN SIDES. APPLIANCES MAY VARY, ADJUST ACCORDINGLY.	284831

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories		200.00	
Fat		6.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		210.00mg	
Carbohydrates		36.00g	
Fiber		4.00g	
Total Sugar		12.00g	
Added Sugar		0.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	3.60mg

Nutrition - Per 100g

No 100g Conversion Available

SUPERBOWL FRIDAY



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-51999
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Nutrition - Per 100g

No 100g Conversion Available

Coleslaw



Servings:	24.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52000
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8IN	80 Ounce		198226
DRESSING COLESLAW THE ORIG	3 Cup		146612

Preparation Instructions

Blend coleslaw and Coleslaw dressing and dip in 4 oz souffle

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	3.333
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	56.05		
Fat	0.00g**		
Saturated Fat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.06mg		
Sodium	45.85mg		
Carbohydrates	11.15g		
Fiber	4.44g		
Total Sugar	6.70g		
Added Sugar	0.03g		
Protein	2.22g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	77.78mg	Iron	0.00mg

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

Nutrition - Per 100g

Calories	49.43		
Fat	0.00g**		
Saturated Fat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.05mg		
Sodium	40.43mg		
Carbohydrates	9.83g		
Fiber	3.92g		
Total Sugar	5.91g		
Added Sugar	0.03g		
Protein	1.96g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	68.59mg	Iron	0.00mg

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

BBQ on a Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52001
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ	1/2 Cup	2. THAW UNDER REFRIGERATION. ,3. DO NOT REFREEZE. ,4. COOK AND SERVE. Cook to 165F	483552
4" Whole Grain Rich Hamburger Buns	1 Each	READY_TO_EAT	3475

Preparation Instructions

place bbq on bun for service- put coleslaw on side

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		15.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		80.00mg	
Sodium		1075.00mg	
Carbohydrates		34.50g	
Fiber		2.00g	
Total Sugar		20.50g	
Added Sugar		17.00g	
Protein		25.50g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	23.00mg	Iron	5.40mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti w/ Meatballs with Garlic Breadstick

HS



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52167

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	3/4 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z	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. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
Spaghetti Sauce	3 Ounce	Heat to 135F or above	852759
CHEESE CHED MLD SHRD FINE	1 Ounce	Portion in 1 oz souffle cups	191043
BREAD GARL TX TST SLC WGRAIN	1 Each	READY_TO_EAT CONVECTION BAKE: Preheat oven to 425F. Lay slices flat on baking pans. Place baking pans on shelves in oven (if possible, place pans on every other rack for even air flow) Bake 4-5 minutes. CONVENTIONAL OVEN: Preheat oven to 425F. Lay slices flat on baking pan. Place baking pan on middle shelf of oven. Bake 4-6 minutes. Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	197582

Preparation Instructions

CCP Hold hot foods at 135 °F or above.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.500
Grain	2.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.094
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		477.75	
Fat		18.13g	
Saturated Fat		6.50g	
Trans Fat		0.60g	
Cholesterol		51.00mg	
Sodium		632.25mg	
Carbohydrates		55.75g	
Fiber		3.50g	
Total Sugar		6.75g	
Added Sugar		1.38g	
Protein		24.00g	
Vitamin A	45.00mcg**	Vitamin C	0.00mg**
Calcium	178.38mg	Iron	3.83mg

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

Nutrition - Per 100g

No 100g Conversion Available	

Fish Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52168
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen portions on a lightly oiled baking pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
wg 4 inch Hamburger Bun x	1 bun		3474

Preparation Instructions

CONVENTIONAL OVEN: PLACE FROZEN IN A PREHEATED 425°F OVEN AND BAKE APPROXIMATELY 15-18 MINUTES. „CONVECTION OVEN: BAKE AT 400°F 12-15 MINUTES. Put on bUn for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	3.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		330.00	
Fat		10.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		700.00mg	
Carbohydrates		43.00g	
Fiber		4.00g	
Total Sugar		5.00g	
Added Sugar		0.00g	
Protein		17.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	71.00mg	Iron	3.30mg

Nutrition - Per 100g

No 100g Conversion Available

OPENING REDS DAY



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52169
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	0.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Individual Pasta K-8



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52172
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	1 Ounce		654560
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
Spaghetti Sauce	2 Ounce		852759
CHEESE CHED MLD SHRD FINE	1 Ounce		191043
BREADSTICK WGRAIN 1Z	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.125
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	353.00		
Fat	13.00g		
Saturated Fat	5.13g		
Trans Fat	0.45g		
Cholesterol	42.00mg		
Sodium	484.50mg		
Carbohydrates	42.50g		
Fiber	2.75g		
Total Sugar	6.00g		
Added Sugar	3.00g		
Protein	18.00g		
Vitamin A	45.00mcg**	Vitamin C	0.00mg**
Calcium	176.50mg	Iron	2.90mg

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

Nutrition - Per 100g

No 100g Conversion Available

Individual Pasta9-12



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52173
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	2 Ounce	Cooked	654560
MEATBALL CKD .65Z	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. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860
Spaghetti Sauce	4 Ounce		852759
CHEESE CHED MLD SHRD FINE	1 Ounce		191043
BREADSTICK WGRAIN 1Z	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.500
Grain	3.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.250
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	504.00		
Fat	16.00g		
Saturated Fat	6.00g		
Trans Fat	0.60g		
Cholesterol	51.00mg		
Sodium	661.00mg		
Carbohydrates	67.50g		
Fiber	4.00g		
Total Sugar	9.00g		
Added Sugar	3.50g		
Protein	25.00g		
Vitamin A	45.00mcg**	Vitamin C	0.00mg**
Calcium	197.50mg	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

Alfredo Pasta



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52178
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	1/2 Cup		654560
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

Preparation Instructions

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray. •

Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.639
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		250.82	
Fat		9.68g	
Saturated Fat		5.25g	
Trans Fat		0.05g	
Cholesterol		29.51mg	
Sodium		623.28mg	
Carbohydrates		27.56g	
Fiber		1.00g	
Total Sugar		5.92g	
Added Sugar		0.00g	
Protein		12.84g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	311.48mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Parfait with toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-52179
School:	Walton-Verona Intermediate School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
STRAWBERRY WHL IQF	1/2 Cup	Can you other variety of fruits	244630
GRANOLA OATHNY BULK	1 Ounce	READY_TO_EAT READY TO EAT	226671
Toast with Butter Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.119
Grain	2.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		312.95	
Fat		9.68g	
Saturated Fat		1.81g	
Trans Fat		0.00g	
Cholesterol		3.73mg	
Sodium		296.64mg	
Carbohydrates		60.29g	
Fiber		3.62g	
Total Sugar		20.54g	
Added Sugar		21.52g	
Protein		9.10g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	194.75mg	Iron	2.17mg

Nutrition - Per 100g

No 100g Conversion Available

Chicken Salad Wrap



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52200

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Salad	1/2 Cup	Combine cooled chicken and all other ingredients CCP Cool to 41 F or lower within 4 hours and chill CCP Hold and cold service 41F or below	R-50492
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

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

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.240
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.073
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		333.11	
Fat		19.33g	
Saturated Fat		4.07g	
Trans Fat		0.00g	
Cholesterol		59.84mg	
Sodium		407.18mg	
Carbohydrates		23.37g	
Fiber		1.15g	
Total Sugar		1.79g	
Added Sugar		1.64g	
Protein		16.51g	
Vitamin A	40.73mcg	Vitamin C	0.28mg
Calcium	38.36mg	Iron	1.04mg

Nutrition - Per 100g

No 100g Conversion Available

Asian Bar K-8- Rice, Chicken Egg Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52201

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN	2 Ounce	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
CHIX POPCORN BRD LRG FC 8-4# GLDCRK	4 1/2 Ounce	Basic Preparation Cook to internal temperature of 165 degrees F	260419
EGG ROLL VEG 3Z	1 Each		323848

Preparation Instructions

Offer choice of sauce
Sauce, Orange Ginger, No MSG
#802860 | Asian Menu | 0.5 US Gallons/Jug, 4 Jugs/Case
Sauce, General Tso's, No MSG
#802850 | Asian Menu | 0.5 US Gallons/Jug, 1 Jug/Each, 4 Eaches/Case
OG
BI

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
Grain	2.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	605.00
Fat	18.00g
Saturated Fat	2.60g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	1129.40mg
Carbohydrates	76.00g
Fiber	5.40g
Total Sugar	2.00g
Added Sugar	1.00g
Protein	32.50g
Vitamin A 70.60mcg**	Vitamin C 8.20mg**
Calcium 66.30mg	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

Pancake Sundaes



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-52398
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE BTRMLK WGRAIN	2 Each	READY_TO_EAT The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	156101
TOPPING WHIP I/BG	1 Tablespoon	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED THAW 1. Open Bag On Dotted Line 2. Push Through Perforation To Position Tip 3. Twist Top Of Bag 4. Squeeze & Twist Top Of Bag To Dispense Storage: Arrives Frozen. Thawing Instructions: Single Bag, Thaw In Refrigerator Overnight Or For At Least 6 Hours. Full Case, Thaw In Refrigerator 2-3 Days. Shelf Life: 2 Weeks Refrigerated Do Not Massage Frozen Or Partially Thawed Bag Perishable. Keep Refrigerated.	330442
SPRINKLES RAINBOW DECOR	1 Teaspoon		421620
CHOC CHIPS SMISWT 1000/	1 Tablespoon		874523

Preparation Instructions

Basic Preparation

THE DAY OF SERVING: REMOVE PRODUCT FROM REFRIGERATOR OR COOLER. HEAT IN A WARMER OR CONVECTION OVEN AT 175 DEGREES FOR 5 MINUTES.

Top with sprinkles and chocolate chips and whip topping- serve in boat

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
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: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		263.05	
Fat		8.95g	
Saturated Fat		3.95g	
Trans Fat		0.01g	
Cholesterol		10.00mg	
Sodium		180.85mg	
Carbohydrates		44.00g	
Fiber		3.00g	
Total Sugar		21.00g	
Added Sugar		15.00g	
Protein		5.05g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	79.32mg	Iron	1.84mg

Nutrition - Per 100g

No 100g Conversion Available	

Cincinnati Reds Opening Day



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52441
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	0.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Tortilla 10 inch



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52605

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.000
Grain	2.250
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: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	200.00		
Fat	5.00g		
Saturated Fat	2.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	380.00mg		
Carbohydrates	33.00g		
Fiber	1.00g		
Total Sugar	2.00g		
Added Sugar	1.00g		
Protein	5.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.10mg

Nutrition - Per 100g

No 100g Conversion Available

Taco-Beef



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52712
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHELL TACO CORN WGRAIN 5IN	1 Each		714350
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
CHEESE CHED MLD SHRD FTHR	1 Ounce		411841

Preparation Instructions

Basic Preparation

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

Place beef in taco

Serve 1 oz cheese in cups

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		212.89	
Fat		11.57g	
Saturated Fat		4.54g	
Trans Fat		0.00g	
Cholesterol		47.18mg	
Sodium		375.13mg	
Carbohydrates		11.90g	
Fiber		2.56g	
Total Sugar		1.89g	
Added Sugar		0.00g	
Protein		15.97g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	149.75mg	Iron	0.95mg

Nutrition - Per 100g

No 100g Conversion Available

Beverage-Propel



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-52722
School:	Walton-Verona Intermediate School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER STRAWB KIWI	1 Each		247830

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		230.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	24.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Soft Taco



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52799
School:	Walton-Verona Intermediate School		

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
CHEESE CHED MLD SHRD FTHR	1 Ounce		411841
TORTILLA FLOUR 8IN	1 Each		713330

Preparation Instructions

- Assemble Wrap
- Serve Lettuce and Tomato to top

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.393
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		282.89	
Fat		12.23g	
Saturated Fat		5.70g	
Trans Fat		0.00g	
Cholesterol		47.18mg	
Sodium		605.13mg	
Carbohydrates		26.23g	
Fiber		2.89g	
Total Sugar		2.89g	
Added Sugar		1.00g	
Protein		18.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	175.09mg	Iron	1.95mg

Nutrition - Per 100g

No 100g Conversion Available

Hard Taco



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52800
School:	Walton-Verona Intermediate School		

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
CHEESE CHED MLD SHRD FTHR	1 Ounce		411841
SHELL TACO CORN WGRAIN 5IN	2 Each		714350

Preparation Instructions

- Assemble Taco
- Serve Lettuce and Tomato to top

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.393
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		262.89	
Fat		13.90g	
Saturated Fat		4.87g	
Trans Fat		0.00g	
Cholesterol		47.18mg	
Sodium		375.13mg	
Carbohydrates		18.57g	
Fiber		3.23g	
Total Sugar		1.89g	
Added Sugar		0.00g	
Protein		16.64g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	156.42mg	Iron	0.95mg

Nutrition - Per 100g

No 100g Conversion Available

Grab and Go Breakfast



Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-52837
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART SMORES FRSTD	1 Each		221384
BAR APPLE CINN WGRAIN	1 Each		209741
BAR BKFST OATML CHOC CHP	1 Each		240721
MUFFIN CHOC/CHOC CHP WGRAIN IW	1 Each		557991
ROLL CINN WGRAIN IW	1 Each		505333
CHEESE STRING MOZZ	2 Each		579050

Preparation Instructions

Grab and Go Breakfast Pairing Poptart(2) with juice : 1oz muffin with cheese stick and juice : Benefit bar with juice : Nutrigrain Bar(1oz) with Cheese stick and juice : Cinnamon roll with Juice - Have milk for students to accept or decline

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 5.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		244.00	
Fat		8.50g	
Saturated Fat		3.15g	
Trans Fat		0.00g	
Cholesterol		16.00mg	
Sodium		266.00mg	
Carbohydrates		36.90g	
Fiber		2.30g	
Total Sugar		16.40g	
Added Sugar		15.30g	
Protein		6.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	132.00mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Crispitos-Chicken



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53088

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8IN	1 Each		713330
CHIX DCD 1/2IN WHT SEAS CKD	2 Ounce	Season with Fajita seasoning	907669
Shredded Cheddar Cheese	1 Ounce		100003
SEASONING FAJITA MIX	1/4 Teaspoon		518298

Preparation Instructions

1. Put chicken, cheese in wrap and roll up- lightly butter the top to add crisp to shell
2. Put seasoned chicken and cheese on wrap and roll.
3. Bake in a convection oven at 375F for 8 minutes. Till have a nice golden color. Heat to internal temp of 165°F

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		305.83	
Fat		13.67g	
Saturated Fat		8.17g	
Trans Fat		0.00g	
Cholesterol		80.00mg	
Sodium		755.83mg	
Carbohydrates		22.42g	
Fiber		1.67g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		22.33g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	45.33mg	Iron	1.33mg

Nutrition - Per 100g

No 100g Conversion Available

Pizza Rollups



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53089
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
PEPPERONI SLCD 16/Z	4 Each		100240
CHEESE STRING MOZZ	2 Each		579050
SAUCE MRNR DIP CUP	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	532502

Preparation Instructions

1. Cut wrap in half
2. Add 1/2 string cheese to each half and 2 slices of pepperoni to each half
3. Roll Wrap
4. Bake 400F for 8-10 minutes until golden brown.
5. serve with marinara sauce

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.471
Grain	2.250
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		410.29	
Fat		20.29g	
Saturated Fat		10.68g	
Trans Fat		0.00g	
Cholesterol		37.06mg	
Sodium		1031.76mg	
Carbohydrates		36.00g	
Fiber		2.00g	
Total Sugar		4.00g	
Added Sugar		2.00g	
Protein		21.18g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	460.00mg	Iron	2.19mg

Nutrition - Per 100g

No 100g Conversion Available

Field Day



Servings:	1.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53134
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 0.00 Each			
Amount Per Serving			
Calories	0.00		
Fat	0.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Manager Menu of the Day



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53138
School:	Walton-Verona Intermediate School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Manager Menu of the Day



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53139
School:	Walton-Verona Intermediate School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Fresh Fruit Seasonal



Servings:	7.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53141
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fresh Strawberries	3 Ounce	Thaw strawberries, rinse fruit and take of stem and cut strawberry in halves	212768
PLUM 40-60CT	1 Each		164178
BANANA 1 FRESH STAGE YELLOW 40 DOLE	1 Each		249492
GRAPES GREEN SDLSS ORGNC 18 P/L	3 Ounce		907629
MELON HONEYDEW JMBO	3 Ounce		671004
WATERMELON BIN	3 Ounce		764521
BLUEBERRIES 12-6Z COMM	3 Ounce		889107

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	23.15**		
Fat	0.09g**		
Saturated Fat	0.01g**		
Trans Fat	0.00g**		
Cholesterol	0.00mg**		
Sodium	0.17mg**		
Carbohydrates	5.95g**		
Fiber	0.57g**		
Total Sugar	3.57g**		
Added Sugar	0.00g**		
Protein	0.35g**		
Vitamin A	43.32mcg**	Vitamin C	2.36mg**
Calcium	3.35mg**	Iron	0.11mg**

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

Nutrition - Per 100g

No 100g Conversion Available

Cinco De Mayo



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53156
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Spanish Rice



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53196
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN MEXICAN WGRAIN	2 Ounce		576280

Preparation Instructions

Basic Preparation

Conventional Oven: Preheat oven to 350 degrees F. Combine 7 cups of boiling water, 1/4 cup of butter or margarine, rice, and contents of seasoning pouch in a full size steam table pan. Stir well. Cover and bake for approximately 30-40 minutes or until most of the liquid is absorbed. Keep warm (160 degrees F). Stove Top: Combine 7 cups of water, and 1/4 cup of butter or margarine in a stockpot. Bring to a boil. Stir in rice and contents of seasoning pouch. Reduce heat to a gentle boil (simmer); cook covered for approximately 20-30 minutes or until most of the liquid has been absorbed, stirring occasionally. Stir well and transfer to a serving pan. Keep warm (160 degrees F). Fluff with a fork before serving.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		200.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		300.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		8.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	0.72mg

Nutrition - Per 100g

No 100g Conversion Available

Grab&Go Chef Wrap Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53197
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
TURKEY BRST SLCD OVN RSTD	3 Slice		344120
CHEESE AMER YEL 120CT SLCD	2 Slice		164216
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
MAYONNAISE PKT	1 Package		433744
MUSTARD PKT	1 Teaspoon		792365
Baby Carrots	1/2 Cup		812540

Preparation Instructions

Lay wrap out- lay turkey and sliced cheese on wrap and roll
Put in box with chips and 1/2 cup of fruit or vegetable of chefs choice

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
Grain	2.250
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		594.69	
Fat		27.50g	
Saturated Fat		11.00g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		1875.94mg	
Carbohydrates		57.25g	
Fiber		3.31g	
Total Sugar		7.63g	
Added Sugar		3.00g**	
Protein		24.00g	
Vitamin A	0.00mcg	Vitamin C	0.37mg
Calcium	298.50mg	Iron	3.19mg

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

Nutrition - Per 100g

No 100g Conversion Available

Roasted Carrots



Servings:	32.50	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53199
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SEASONING MIX RNCH	1/4 Cup		618684
CARROT BABY WHL	5 Pound		360240
SPICE GARLIC POWDER	1/4 Cup		708481
OIL OLIVE XRVGN PREM 2-1GAL AUGUSTO	1/4 Cup		761331

Preparation Instructions

Roast on sheet pan 425F for 20-

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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: 32.50

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		41.05	
Fat		1.72g	
Saturated Fat		0.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		132.68mg	
Carbohydrates		6.52g	
Fiber		1.89g	
Total Sugar		3.15g	
Added Sugar		0.00g	
Protein		0.63g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	25.18mg	Iron	0.25mg

Nutrition - Per 100g

No 100g Conversion Available

Salad- Side Caesar



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53201
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	1/2 Cup	1 Cup = .5 Cup DG Veg	735787
CROUTON SEAS PC PKT	1 Package	READY_TO_EAT Ready to use.	175400
CHEESE PARM PKT	1 Each		254959
DRESSING CEASAR CRMY	1 Tablespoon		115577

Preparation Instructions

Wash and Rinse all ingredients as directed on PKG. In 8 oz bowl, layer lettuce, tomatoes, carrots. Hold in cooler.
Hold at Cold Service.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.250
Fruit	0.000
DarkGreen	0.250
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 Cup

Amount Per Serving			
Calories		105.00	
Fat		7.50g	
Saturated Fat		2.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		305.00mg	
Carbohydrates		7.00g	
Fiber		0.50g	
Total Sugar		2.00g	
Added Sugar		0.50g	
Protein		3.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	66.00mg	Iron	0.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cereal Bar General Mills



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-53249
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN	1 Each	READY_TO_EAT Ready to Eat	265891

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		150.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		135.00mg	
Carbohydrates		30.00g	
Fiber		2.00g	
Total Sugar		9.00g	
Added Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.70mg

Nutrition - Per 100g

No 100g Conversion Available

Baked Chip



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-53250
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT REG CRISP BKD	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.	714230

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		110.00	
Fat		3.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		140.00mg	
Carbohydrates		19.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.20mg

Nutrition - Per 100g

No 100g Conversion Available

Biscuit and Gravy



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN EZ SPLT	1 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F.	866920
GRAVY SAUS PORK	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.	751322

Preparation Instructions

Conestoga Peppered Biscuit Gravy Mix, Low Sodium, 12 Oz Package, 12/Case
#479326 | GTIN: 10041460994840
| 12 Ounces/Package, 12 Packages/Case

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.236
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		257.92	
Fat		12.72g	
Saturated Fat		6.74g	
Trans Fat		0.17g	
Cholesterol		7.55mg	
Sodium		625.28mg	
Carbohydrates		28.77g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		5.89g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	131.32mg	Iron	1.60mg

Nutrition - Per 100g

No 100g Conversion Available

Peach Cobbler



Servings:	50.00	Category:	Fruit
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53357

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH CUP	60 Each		232470
SPICE CINNAMON GRND	1/4 Cup		224723
SUGAR BEET GRANUL	1 1/2 Cup		108588
MIX BISC BTRMLK	1 Carton		501913
Water	5 Cup	READY_TO_DRINK	Water
1 % White Milk	1 Carton	8oz carton	1% White

Preparation Instructions

Put 30 peach cups in each pan- sprinkle with cinnamon and sugar- mix (2 pans total) (16.5lbs of fruit)

Mix box of biscuit mix- with 5 cup water and 1 -8oz carton of milk (distribute over 2 pans total)

Bake 350 F for 50-60 minutes- check for doneness

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.152
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: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		144.89	
Fat		0.63g	
Saturated Fat		0.33g	
Trans Fat		0.01g	
Cholesterol		0.20mg	
Sodium		33.78mg	
Carbohydrates		33.05g	
Fiber		2.46g	
Total Sugar		28.89g	
Added Sugar		5.76g	
Protein		1.55g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	4.51mg	Iron	0.12mg

Nutrition - Per 100g

Calories		127.77	
Fat		0.55g	
Saturated Fat		0.29g	
Trans Fat		0.01g	
Cholesterol		0.18mg	
Sodium		29.79mg	
Carbohydrates		29.15g	
Fiber		2.17g	
Total Sugar		25.48g	
Added Sugar		5.08g	
Protein		1.37g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	3.98mg	Iron	0.10mg

Popcorn Chicken



Servings:	113.00	Category:	Entree
Serving Size:	4.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Breaded Popcorn Chicken	512 Ounce	113 serving per case = 4.5oz approximately 10 pieces	260419

Preparation Instructions

Gold Creek Foods recommends baking at 375°F for about 14 minutes, but cooking times may vary. A conventional oven at 400°F for 8-10 minutes or 350°F for 20 minutes is also an option. Convection ovens can cook it in 6-8 minutes at 375°F.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 113.00

Serving Size: 4.50 Ounce

Amount Per Serving			
Calories		67.96	
Fat		3.02g	
Saturated Fat		0.57g	
Trans Fat		0.00g	
Cholesterol		13.22mg	
Sodium		154.81mg	
Carbohydrates		4.15g	
Fiber		0.38g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		5.66g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	6.80mg	Iron	0.38mg

Nutrition - Per 100g

Calories		53.28	
Fat		2.37g	
Saturated Fat		0.44g	
Trans Fat		0.00g	
Cholesterol		10.36mg	
Sodium		121.35mg	
Carbohydrates		3.26g	
Fiber		0.30g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		4.44g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.33mg	Iron	0.30mg

Chicken Tenders with WG Rice



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53362

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Basic Preparation Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
Whole Grain Rice	1/2 Cup	Basic Preparation 2:1 water to rice BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	R-53363

Preparation Instructions

Each case yields approximately 113 servings = 3 piece each

Basic Preparation

Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F

- Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		334.00	
Fat		8.00g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		65.00mg	
Sodium		463.00mg	
Carbohydrates		38.00g	
Fiber		3.00g	
Total Sugar		0.00g	
Added Sugar		0.00g**	
Protein		24.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	20.00mg	Iron	1.80mg

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

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Rice



Servings:	400.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53363

Ingredients

Description	Measurement	Prep Instructions	DistPart #
101031 USDA Foods Rice, Brown, Long-Grain, Parboiled	25 Pound		516371

Preparation Instructions

Basic Preparation 2:1 water to rice

BOIL

Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.

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: 400.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		114.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		3.00mg	
Carbohydrates		24.00g	
Fiber		1.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Popcorn Chicken with breadstick



Servings:	113.00	Category:	Entree
Serving Size:	4.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-54599
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Breaded Popcorn Chicken	512 Ounce	113 serving per case = 4.5oz approximately 10 pieces	260419
BREADSTICK FB 8IN	113 Each	Basic Preparation REMOVE BREADSTICKS FROM BAG. PLACE FLAT ON COOKING SURFACE. ALWAYS SERVE WARM. CONVENTIONAL OR TOASTER OVEN: PREHEAT OVEN TO 375 DEGREES F. PLACE BREADSTICKS FLAT ON BAKING SHEET OR ALUMINUM FOIL. BAKE FOUR MINUTES OR UNTIL GOLDEN BROWN.	509167

Preparation Instructions

Gold Creek Foods recommends baking at 375°F for about 14 minutes, but cooking times may vary. A conventional oven at 400°F for 8-10 minutes or 350°F for 20 minutes is also an option. Convection ovens can cook it in 6-8 minutes at 375°F.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	2.300
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: 113.00

Serving Size: 4.50 Ounce

Amount Per Serving			
Calories		187.96	
Fat		4.52g	
Saturated Fat		0.57g	
Trans Fat		0.00g	
Cholesterol		13.22mg	
Sodium		394.81mg	
Carbohydrates		25.15g	
Fiber		0.38g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		9.66g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	6.80mg	Iron	1.68mg

Nutrition - Per 100g

Calories		147.34	
Fat		3.54g	
Saturated Fat		0.44g	
Trans Fat		0.00g	
Cholesterol		10.36mg	
Sodium		309.48mg	
Carbohydrates		19.72g	
Fiber		0.30g	
Total Sugar		0.78g	
Added Sugar		0.78g	
Protein		7.58g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.33mg	Iron	1.31mg

String Cheese option



Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-54655
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bongards Low Moisture Part Skim Mozzarella String Cheese Stick - 168/1 oz	2 Gram		122019

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: 2.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		2.86	
Fat		0.21g	
Saturated Fat		0.13g	
Trans Fat		0.00g	
Cholesterol		0.54mg	
Sodium		7.14mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.25g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	7.14mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cereal Assorted



Servings:	5.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-54670
School:	Walton-Verona Early Childhood Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST CRNCH BWL	1 Each	READY_TO_EAT Ready to eat	595934
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL CHEERIOS WGRAIN BWL	1 Each	READY_TO_EAT Ready to eat	264702
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL TRIX R/S WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265782

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: 5.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		112.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		151.00mg	
Carbohydrates		22.80g	
Fiber		2.00g	
Total Sugar		6.00g	
Added Sugar		6.00g	
Protein		2.20g	
Vitamin A	140.00mcg	Vitamin C	0.72mg
Calcium	82.00mg	Iron	3.70mg

Nutrition - Per 100g

No 100g Conversion Available

USDA Ground Beef -Taco or other with seasoning



Servings:	236.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-54788

Ingredients

Description	Measurement	Prep Instructions	DistPart #
85/15 Ground Beef, Frozen	40 Pound	The USDA recommends cooking ground beef to a safe minimum internal temperature of 160°F (71.1°C) to destroy harmful bacteria. Use a food thermometer to ensure the beef reaches this temperature throughout, not just on the surface.	100158

Preparation Instructions

What is the Best Way to Thaw Ground Beef?

The best way to safely thaw ground beef is in the refrigerator. Keeping meat cold while it is defrosting is essential to prevent the growth of bacteria. Cook or refreeze within 1 or 2 days.

To defrost ground beef more rapidly, you can defrost in the microwave oven or in cold water. If using the microwave, cook the ground beef immediately because some areas may begin to cook during the defrosting. To defrost in cold water, put the meat in a watertight plastic bag and submerge. Change the water every 30 minutes. Cook immediately. Do not refreeze raw ground meat thawed in cold water or in the microwave oven unless you cook it first.

Never leave ground beef or any perishable food out at room temperature for more than 2 hours or 1 hour at 90 degrees F and above.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.024
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: 236.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		165.95	
Fat		12.14g	
Saturated Fat		4.05g	
Trans Fat		2.02g	
Cholesterol		52.62mg	
Sodium		50.59mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		14.17g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		292.69	
Fat		21.42g	
Saturated Fat		7.14g	
Trans Fat		3.57g	
Cholesterol		92.80mg	
Sodium		89.23mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		24.99g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

USDA Diced Chicken with seasoning



Servings:	320.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-54789

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	40 Pound		

Preparation Instructions

To cook USDA diced chicken safely, ensure it reaches a minimum internal temperature of 165°F (74°C). This item is fully cooked diced chicken meat. This product is diced into approximately 1/2-inch cubes and is a natural proportion product that contains a minimum of 50% white meat.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 320.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		72.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		42.00mg	
Sodium		56.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		126.99	
Fat		3.53g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		74.08mg	
Sodium		98.77mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		21.16g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Buffalo Chicken Dip with Chips



Servings:	50.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-54895

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	10 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
SAUCE BUFF WNG REDHOT	1 Cup		704229
Diced Chicken	10 Pound		
SEASONING MIX RNCH	1 Cup		618684
CHIP TORTL CRN YEL RND REST 72-1.5Z	50 Each		133273

Preparation Instructions

Heating Instructions for Queso Blanco & Buffalo Sauce:

Place unopened pouches in a full-size perforated pan.

Heat approximately for 30-45 minutes and check for internal temp. of 145°F (HACCP Critical Control Point - 145°F for 15 seconds). Your cook time may vary according to quantity of product being heated.

Once the product has reached internal temp., place on serving line or hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use.

Open the bag carefully to avoid being burned.

Chicken Heating Instructions:

Heat frozen diced or shredded chicken accordingly to manufacturer heating instructions (HACCP Critical Control Point - 165°F or higher) and hold until ready to serve.

Assemble:

In a mixing bowl, combine 5 lbs of Queso Blanco and 1 cup of Buffalo Style Sauce; mix until fully blended.

In a full size 2" deep pan, toss cooked chicken with the buffalo queso mixture and blend thoroughly.

Portion:

In a bowl portion 1/2 cup of buffalo chicken dip. Serve with tortilla chips.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	4.800
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: 50.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories		528.96	
Fat		26.56g	
Saturated Fat		9.96g	
Trans Fat		0.02g	
Cholesterol		113.60mg	
Sodium		1370.87mg	
Carbohydrates		35.44g	
Fiber		3.16g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		32.92g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	336.00mg	Iron	0.90mg

Nutrition - Per 100g

No 100g Conversion Available			

Cheezy Garlic French Bread Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55017
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH BRD WGRAIN GARL CHS	1 Each	BAKE FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 17 - 19 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	154371

Preparation Instructions

PREHEAT THE CONVECTION OVEN TO 375°F. PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS IN 18" X 26" X 1/2" BUN PAN. CONVECTION OVEN: 375°F FOR 10 TO 13 MINUTES. NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. PREHEAT THE CONVENTIONAL OVEN TO 400°F. PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS IN 18" X 26" X 1/2" BUN PAN. CONVENTIONAL OVEN: 400°F FOR 18 TO 20 MINUTES. NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		320.00	
Fat		15.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		530.00mg	
Carbohydrates		29.00g	
Fiber		2.00g	
Total Sugar		4.00g	
Added Sugar		1.00g	
Protein		18.00g	
Vitamin A	50.00mcg	Vitamin C	0.00mg
Calcium	330.00mg	Iron	2.10mg

Nutrition - Per 100g

No 100g Conversion Available

Teriyaki Chicken over RICE with EggROLL



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55200
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
101031 USDA Foods Rice, Brown, Long-Grain, Parboiled	2 Ounce		516371
diced chicken	2 Ounce	Steam in steamer till 165F with teriyaki Sauce	110530
SAUCE TERIYAKI	1 Teaspoon	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).	417622
EGG ROLL VEG 3Z	1 Each	Basic Preparation Conventional Oven: Preheat oven to 425 degrees F, and cook from 17-18 minutes if thawed or 25-26 minutes from frozen. Convection Oven: Preheat oven to 350 degrees F, and cook for 10-11 minutes if thawed, or 18-19 minutes from frozen. Microwave: Heat on high for 35 secones if frozen, or 95 minutes from thawed.	323848

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
Grain	3.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.250
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		476.33	
Fat		10.50g	
Saturated Fat		0.60g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		702.07mg	
Carbohydrates		116.00g	
Fiber		4.40g	
Total Sugar		4.67g	
Added Sugar		3.67g**	
Protein		19.50g	
Vitamin A	70.60mcg	Vitamin C	8.20mg
Calcium	35.30mg	Iron	1.30mg

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

Nutrition - Per 100g

No 100g Conversion Available

Yogurt Lunch Combo



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-55263

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F	1 Each	READY_TO_EAT Ready to eat single serving	551770
CHEESE STRING MOZZ	1 Each		579050
CEREAL CINN TOAST CRNCH BWL	1 Each	READY_TO_EAT Ready to eat	595934
CRACKER GLDFSH CHS	1 Each	READY_TO_EAT Ready to Enjoy	110431

Preparation Instructions

- Hold cold foods at 41 °F or below- put in tray
- Note- Pair yogurt and string cheese with Sunchips

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		380.00	
Fat		13.00g	
Saturated Fat		4.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		605.00mg	
Carbohydrates		51.00g	
Fiber		2.00g	
Total Sugar		17.00g	
Added Sugar		13.00g	
Protein		14.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	460.00mg	Iron	2.70mg

Nutrition - Per 100g

No 100g Conversion Available

Alfredo Bake with Cajun Shake Up



Servings:	200.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-55264
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO FZ	20 Pound	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
PASTA PENNE RIGATE 51 WGRAIN	14 Pound	Basic Preparation FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES	221482
diced chicken	15 Pound	Thaw in frige 36-41 degrees. Use within 2 days	110530
SEASONING CAJUN	3/4 Cup	students can shake on or not	410860

Preparation Instructions

- Cook pasta Al dente
- Saute bell peppers
- Divide chicken, and pasta into 4 medium hotel pans sprayed with non-stick spray
- Add 5lbs of alfredo sauce to each pan

Bake 350 F Convection oven on low fan for 20 minutes or until pasta dish reaches 140F

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.250
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: 200.00

Serving Size: 6.00 Ounce

Amount Per Serving			
Calories		159.40	
Fat		3.63g	
Saturated Fat		0.38g	
Trans Fat		0.00g	
Cholesterol		26.15mg	
Sodium		124.67mg	
Carbohydrates		47.44g	
Fiber		2.24g	
Total Sugar		2.04g	
Added Sugar		0.00g**	
Protein		11.80g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	28.32mg	Iron	1.12mg

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

Nutrition - Per 100g

Calories		93.71	
Fat		2.13g	
Saturated Fat		0.22g	
Trans Fat		0.00g	
Cholesterol		15.37mg	
Sodium		73.29mg	
Carbohydrates		27.89g	
Fiber		1.32g	
Total Sugar		1.20g	
Added Sugar		0.00g**	
Protein		6.94g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	16.65mg	Iron	0.66mg

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

Nardone Pizza-Cheese



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55342
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WHLWHE	1 Slice		505221

Preparation Instructions

Basic Preparation

For a crispy crust - preheat oven to 325F. Place pizza directly on center oven rack. Cooke for7-10 minutes or until cheese is melted and crust edges are golden brown. For a softer crust - preheat oven to 325F. Place pizza on baking sheet. Cook for 8-11 minutes or until cheese is melted and crust edges are golden brown.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories		310.00	
Fat		14.00g	
Saturated Fat		7.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		470.00mg	
Carbohydrates		29.00g	
Fiber		3.00g	
Total Sugar		5.00g	
Added Sugar		1.00g	
Protein		18.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	433.00mg	Iron	1.70mg

Nutrition - Per 100g

No 100g Conversion Available

Nardone Pizza-Pepperoni



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55343
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WHLWHE	1 Slice	Basic Preparation For a crispy crust - preheat oven to 325F. Place pizza directly on center oven rack. Cooke for7-10 minutes or until cheese is melted and crust edges are golden brown. For a softer crust - preheat oven to 325F. Place pizza on baking sheet. Cook for 8-11 minutes or until cheese is melted and crust edges are golden brown.	505221
PEPPERONI SLCD 16/Z	2 Each		100240

Preparation Instructions

Basic Preparation

For a crispy crust - preheat oven to 325F. Place pizza directly on center oven rack. Cooke for7-10 minutes or until cheese is melted and crust edges are golden brown. For a softer crust - preheat oven to 325F. Place pizza on baking sheet. Cook for 8-11 minutes or until cheese is melted and crust edges are golden brown.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.235
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.130
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories		327.65	
Fat		15.65g	
Saturated Fat		7.59g	
Trans Fat		0.00g	
Cholesterol		43.53mg	
Sodium		535.88mg	
Carbohydrates		29.00g	
Fiber		3.00g	
Total Sugar		5.00g	
Added Sugar		1.00g	
Protein		18.59g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	433.00mg	Iron	1.75mg

Nutrition - Per 100g

No 100g Conversion Available

Onion Rings



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55452
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RING BRD WGRAIN	2 3/4 Ounce	Basic Preparation CONVECTION OVEN: PREHEAT OVEN TO 350°F; HEAT FOR 10-11 MINUTES. LET PRODUCT STAND BEFORE SERVING	234061

Preparation Instructions

25 servings per bag
150 servings per case

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.500
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

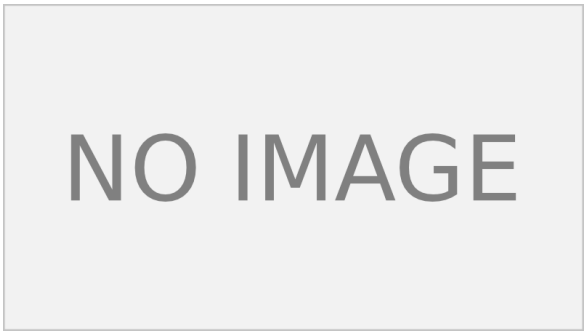
Serving Size: 1.00 Serving

Amount Per Serving			
Calories		107.60	
Fat		4.30g	
Saturated Fat		0.81g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		107.60mg	
Carbohydrates		15.06g	
Fiber		1.61g	
Total Sugar		2.69g	
Added Sugar		0.00g	
Protein		1.61g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	53.80mg	Iron	0.58mg

Nutrition - Per 100g

No 100g Conversion Available

TAILGATE PARTY



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-55456

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Taste the World National School Lunch



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-55457

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Holiday Cookie



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-55458

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		0.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Mexican Cuisine, Asian Flare, Taste of Italy, All American



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-55460
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Potsticker Dumpling



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55650

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR POTSTKR CHIX VEG WGRAIN	6 Each		640331

Preparation Instructions

Basic Preparation

For food safety and quality, heat before eating to an internal temperature of 165 degree F. Pan-Sear: Heat a large nonstick skillet pan over high heat then add 2oz of water to coat. Add 12-14 frozen dumplings then cover and cook for 2-3 minutes or until most water is absorbed. Reduce heat to medium, then add 0.5 oz of oil. Cover and let simmer for approximately 3-4 minutes or until golden brown. Deep-Fry: Pre-heat oil to 350 degrees F, place 12-14 frozen dumplings into a fryer basket. Immerse for 4-5 minutes or until golden brown. Periodically shaking baskets during cook time to prevent dumplings from sticking together. Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Steam dumplings uncovered for 8 minutes or until cooked through. Boil(soup): Add frozen dumplings into boiling water. Cover and boil over high heat 3 minutes or until dumplings float on top. Reduce heat and simmer 2 minutes. Convection Oven-low fan: Preheat oven to 350 degrees F. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Add 1 cup of water. Cover with foil and bake 20 minutes or until cooked through. Let stand 2 minutes before serving. Heating time may vary due to equipment variances. Refrigerate or discard any unused portion.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		176.00	
Fat		5.10g	
Saturated Fat		0.40g	
Trans Fat		0.00g	
Cholesterol		26.00mg	
Sodium		404.40mg	
Carbohydrates		23.00g	
Fiber		1.50g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		12.50g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	25.70mg	Iron	2.20mg

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

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti MeatSauce with Garlic Breadstick



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55867
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	1/2 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
85/15 Ground Beef, Frozen	2 Ounce	Cook -Brown Ground beef to 165 F for 15 sec or more	100158
Spaghetti Sauce	2 Ounce	Heat sauce to 135F or above	852759
CHEESE CHED MLD SHRD FINE	1 Ounce		191043
BREAD GARL TX TST SLC WGRAIN	1 Each	READY_TO_EAT CONVECTION BAKE: Preheat oven to 425F. Lay slices flat on baking pans. Place baking pans on shelves in oven (if possible, place pans on every other rack for even air flow) Bake 4-5 minutes. CONVENTIONAL OVEN: Preheat oven to 425F. Lay slices flat on baking pan. Place baking pan on middle shelf of oven. Bake 4-6 minutes. Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	197582

Preparation Instructions

CCP Hold hot foods at 135 °F or above

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	389.89		
Fat	17.71g		
Saturated Fat	5.99g		
Trans Fat	1.49g		
Cholesterol	53.81mg		
Sodium	374.81mg		
Carbohydrates	38.00g		
Fiber	2.00g		
Total Sugar	3.50g		
Added Sugar	0.25g		
Protein	20.45g		
Vitamin A	45.00mcg**	Vitamin C	0.00mg**
Calcium	116.25mg	Iron	2.25mg

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

Nutrition - Per 100g

No 100g Conversion Available

Taco Meat



Servings:	56.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-55902
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
85/15 Ground Beef, Frozen	10 Pound		100158
SEASONING TACO MIX	1 Package		159204

Preparation Instructions

Cook 10# beef 165F (20% fat)drain excess fat- add 1 package of taco seasoning and 1 1/2 quart water -blend thoroughly- simmer 25-30 minutes

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 56.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		186.23	
Fat		12.79g	
Saturated Fat		4.26g	
Trans Fat		2.13g	
Cholesterol		55.44mg	
Sodium		315.24mg	
Carbohydrates		2.28g	
Fiber		1.14g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		14.93g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.41mg

Nutrition - Per 100g

Calories		328.45	
Fat		22.56g	
Saturated Fat		7.52g	
Trans Fat		3.76g	
Cholesterol		97.77mg	
Sodium		555.99mg	
Carbohydrates		4.02g	
Fiber		2.01g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		26.32g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.72mg

Pillsbury Cinnamon Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-56018

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pillsbury Cinnamon Roll Dough, Whole Grain, 2.87 oz	1 Each	Basic Preparation Place frozen roll dough smooth side facing downward, on parchment lined baking sheet. Bake times will vary by oven type and quantity of product in oven. Rolls are fully baked when center curl springs back when lightly touched. Allow to cool if icing or finishing.	119090

Preparation Instructions

Basic Preparation

PLACE 20 ROLLS ON PARCHMENT LINED 4X5 DOUBLE-STACKED PAN. BAKECONVENTIONAL OVEN @ 350* FOR 22-26 MIN, CONVECTION OVEN @ 300*FOR 14-18 MIN, RACK OVEN @ 325°F FOR 22-26 MIN. COOL & ICE.

Can pull night before and allow to slack in cooled off warming unit- to help with increase of proof of product

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		270.00	
Fat		12.00g	
Saturated Fat		5.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		360.00mg	
Carbohydrates		36.00g	
Fiber		3.00g	
Total Sugar		11.00g	
Added Sugar		10.00g	
Protein		6.00g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	19.70mg	Iron	1.70mg

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

Nutrition - Per 100g

No 100g Conversion Available

Chicken Fajita



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56025
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8IN	1 Each		713330
Diced Chicken	2 Ounce	Heat chicken to 165 and season with fajita mix	
Shredded Cheddar Cheese	1 Ounce		100003
SEASONING FAJITA MIX	1/4 Teaspoon	1 package per 10# of chicken	518298

Preparation Instructions

- Take 2 wrap and fill each one with 1 oz of fajita meat
- Top with cheese
- Student can top fajita with fajita blend

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		304.50	
Fat		14.00g	
Saturated Fat		7.50g	
Trans Fat		0.00g	
Cholesterol		72.00mg	
Sodium		558.50mg	
Carbohydrates		21.75g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		21.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Crispitos-Beef



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56026
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8IN	1 Each		713330
Shredded Cheddar Cheese	2 Ounce		100003
85/15 Ground Beef, Frozen	2 Ounce	Cook 10# beef 165F (20% fat)drain excess fat- add 1 package of taco seasoning and 1 1/2 quart water -blend thoroughly- simmer 25-30 minutes	100158
SEASONING TACO MIX	1/4 Teaspoon		159204

Preparation Instructions

1. Put cooked seasoned beef, cheese in wrap and roll up- lightly butter the top to add crisp to shell
2. Bake in a convection oven at 375°F for 8 minutes. Till have a nice golden color. Heat to internal temp of 165°F

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		464.89	
Fat		29.96g	
Saturated Fat		16.49g	
Trans Fat		1.49g	
Cholesterol		98.81mg	
Sodium		704.81mg	
Carbohydrates		21.50g	
Fiber		1.25g	
Total Sugar		1.00g	
Added Sugar		1.00g	
Protein		25.45g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	32.00mg	Iron	1.09mg

Nutrition - Per 100g

No 100g Conversion Available

Fajita Blend



Servings:	80.00	Category:	Vegetable
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56027
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEGETABLE MIX FAJITA CUT	10 Pound		605565

Preparation Instructions

Lightly oil the blend of fajita blend
Place in 400°F oven for 15-20 minutes until sauteed nicely

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	0.000

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		50.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		60.00mg	
Carbohydrates		12.00g	
Fiber		4.00g	
Total Sugar		6.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	40.00mg	Iron	0.72mg

Nutrition - Per 100g

Calories		88.18	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		105.82mg	
Carbohydrates		21.16g	
Fiber		7.05g	
Total Sugar		10.58g	
Added Sugar		0.00g	
Protein		3.53g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	70.55mg	Iron	1.27mg

Sister Schubert's Wheat Yeast Rolls



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56030
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST WHEAT	1 Each		112401

Preparation Instructions

Basic Preparation
WARM AND SERVE, FROM FREEZER TO OVEN, READY IN 5-10 MINUTES

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		140.00	
Fat		4.00g	
Saturated Fat		1.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		200.00mg	
Carbohydrates		22.00g	
Fiber		3.00g	
Total Sugar		4.00g	
Added Sugar		4.00g	
Protein		4.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.20mg

Nutrition - Per 100g

No 100g Conversion Available

Turkey Sliced



Servings:	1.00	Category:	Entree
Serving Size:	2.93 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56032
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST RST SLCD	2 1 Ounce	Heat to 165F	427693

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 2.93 Ounce

Amount Per Serving			
Calories	80.00		
Fat	1.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	440.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	17.00g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	0.00mg	Iron	0.40mg

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

Nutrition - Per 100g

Calories	96.31		
Fat	1.20g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	48.16mg		
Sodium	529.71mg		
Carbohydrates	1.20g		
Fiber	0.00g		
Total Sugar	0.00g		
Added Sugar	0.00g		
Protein	20.47g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	0.00mg	Iron	0.48mg

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

Creamy Ranch Mashed Potato



Servings:	78.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56035
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB	1/2 Cup		209810
BASE CHIX LO SOD NO MSG	2 Tablespoon	UNPREPARED To make an instant fully seasoned stock broth, add Base to water and stir: 3 4 tsp + 1 cup water or 1 Tbsp base + 1 quart water or 1 1 2 cups base + 6 gallons water	580589
SEASONING SIX PEPR BLEND	2 Tablespoon		229580
Water	2 Gallon	READY_TO_DRINK	Water
POTATO PRLS GLDN X-RICH	1 Package	RECONSTITUTE 1: Pour 2 gallons boiling water (212°F) in mixing bowl. 2: HAND MIX: Add all potatoes while stirring. Let stand for 1 minute, stir well and serve. [Alternate] MACHINE MIX: Using whip attachment, mix on low and slowly add all potatoes. Whip on high until fluffy for 2 minutes, hold until ready to serve.	559911
DRESSING MIX RNCH	1 Package		192716

Preparation Instructions

Basic Preparation

STEP 1) POUR BOILING WATER INTO A MIXING BOWL. STEP 2) ADD 1 CARTON POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES WHILE STIRRING CONSTANTLY WITH A WHISK. STEP 3) TRANSFER POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES TO A 4" DEEP STEAM TABLE PAN AND

SERVE. 4) RE-FRESH PRODUCT BY ADDING 1/2 CUP OF BOILING WATER AS NEEDED.

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: 78.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		76.59	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		645.78mg	
Carbohydrates		16.54g	
Fiber		0.87g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.63g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	8.38mg	Iron	0.25mg

Nutrition - Per 100g

Calories		67.54	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		569.48mg	
Carbohydrates		14.58g	
Fiber		0.77g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		1.43g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	7.39mg	Iron	0.22mg

Ramen- Beef



Servings:	72.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56262

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Woodles Ramen Noodles, Shelf-Stable, 2.96 Oz Package, 48/Case	48 Each	flash cook per manufactuer instruction- approx 3 min- divide into three pans	481514
85/15 Ground Beef, Frozen	10 Pound	Cook Beef to 165- Brown	100158
GARLIC CHPD IN OIL	1/4 Cup		195776
BROTH CHIX NO MSG	3 #5 CAN		261564
Soy sauce made from soy and wheat (shoyu), low sodium	1 Cup		16424
Brown Sugar	1 Cup		860311
EDAMAME SHELLED	7 1/2 Cup	Cook in steamer	312928
ONION RED JUMBO	7 1/2 Cup		596973
Gordon Choice Hard Cooked Peeled eggs, Dry Packed, Refrigerated, 12 ct Package, 12/case	36 Each	Cut in half	433153
ONION GREEN	7 1/2 Cup		596981
CARROT MATCHSTICK	7 1/2 Cup		198161

Preparation Instructions

Cook Beef to 165- Brown (divide beef into three pans after beef browned)
Heat Broth, Brown Sugar, soy sauce, and garlic in a steamer- pour evenly over the three pans of beef

Add 16 section of Woodles to each of three pans close to serving time

Cook Edamame- till tender in a steamer

Lay out cold the Onions, hard-boiled eggs(cut in half), carrots, Jalapeno- so students can top the way they like it

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.803
Grain	2.020
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.143
OtherVeg	0.360
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	443.15
Fat	22.77g
Saturated Fat	4.07g
Trans Fat	1.66g
Cholesterol	133.12mg
Sodium	580.71mg
Carbohydrates	40.62g
Fiber	5.69g
Total Sugar	1.79g
Added Sugar	0.00g**
Protein	22.92g
Vitamin A 2229.66mcg**	Vitamin C 2.56mg**
Calcium 64.70mg	Iron 4.84mg

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

Nutrition - Per 100g

Calories	195.40
Fat	10.04g
Saturated Fat	1.79g
Trans Fat	0.73g
Cholesterol	58.69mg
Sodium	256.05mg
Carbohydrates	17.91g
Fiber	2.51g
Total Sugar	0.79g
Added Sugar	0.00g**
Protein	10.11g
Vitamin A 983.11mcg**	Vitamin C 1.13mg**
Calcium 28.53mg	Iron 2.13mg

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

Ramen- Chicken



Servings:	72.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56336

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Woodles Ramen Noodles, Shelf-Stable, 2.96 Oz Package, 48/Case	48 Each	flash cook per manufactuer instruction- approx 3 min- divide into three pans	481514
diced chicken	10 Pound	Steam Chicken-165	110530
GARLIC CHPD IN OIL	1/4 Cup		195776
BROTH CHIX NO MSG	3 #5 CAN		261564
Soy sauce made from soy and wheat (shoyu), low sodium	1 Cup		16424
Brown Sugar	1/2 Cup		860311
EDAMAME SHELLLED	7 1/2 Cup	Cook in steamer	312928

Description	Measurement	Prep Instructions	DistPart #
ONION RED JUMBO	7 1/2 Cup	Slice finely and put in marinate 3 cup vinegar, 3tbsp sugar 3tsp salt and 3 cup hot water(not boiling)	596973
Gordon Choice Hard Cooked Peeled eggs, Dry Packed, Refrigerated, 12 ct Package, 12/case	36 Each	Cut in half	433153
ONION GREEN	7 1/2 Cup	Chop	596981
CARROT MATCHSTICK	7 1/2 Cup		198161

Preparation Instructions

Steam Chicken to 165- Brown (divide chicken into three pans after chicken steamed)
Heat Broth, Brown Sugar, soy sauce, and garlic in a steamer- pour evenly over the three pans of chicken
Add 16 section of Woodles to each of three pans close to serving time
Cook Edamame- till tender in a steamer
Lay out cold the Onions, hard-boiled eggs(cut in half), carrots, Jalapeno- so students can top the way they like it
Students can top to their liking :)

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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: 72.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	384.94
Fat	17.27g
Saturated Fat	0.75g
Trans Fat	0.00g
Cholesterol	134.44mg
Sodium	605.91mg
Carbohydrates	85.07g
Fiber	5.69g
Total Sugar	1.79g
Added Sugar	0.00g**
Protein	24.65g
Vitamin A 2229.66mcg**	Vitamin C 2.56mg**
Calcium 64.70mg	Iron 4.84mg

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

Nutrition - Per 100g

Calories		169.73
Fat		7.61g
Saturated Fat		0.33g
Trans Fat		0.00g
Cholesterol		59.28mg
Sodium		267.16mg
Carbohydrates		37.51g
Fiber		2.51g
Total Sugar		0.79g
Added Sugar		0.00g**
Protein		10.87g
Vitamin A	983.11mcg**	Vitamin C 1.13mg**
Calcium	28.53mg	Iron 2.13mg

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

Chicken Enchiladas



Servings:	144.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56352

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	144 Each		713340
diced chicken	10 Pound		110530
SEASONING TACO MIX	1 Package		159204
Shredded Cheddar Cheese	5 Pound		100003
SAUCE CHS QUESO BLANCO FZ	2 Package	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
TOMATO DCD W/CHILES	1 #5 CAN		635651

Preparation Instructions

Steam chicken to 165- mix in taco seasoning- mix cheese in with chicken to help speed up assembly of enchiladas
Take a wrap and roll the chicken and cheese mixture into it, leaving the end open. Divide into 4 pans, 36 each
Pour warmed queso over pan- 1/2 a bag per pan
Pour green chilies over queso- divide over 4 pans
Put pans back in the oven for 15-20 minutes to Marry together for service

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	0.000

Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		373.96	
Fat		17.56g	
Saturated Fat		8.94g	
Trans Fat		0.01g	
Cholesterol		55.00mg	
Sodium		892.84mg	
Carbohydrates		57.06g	
Fiber		1.60g	
Total Sugar		2.30g	
Added Sugar		1.00g**	
Protein		18.82g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	176.67mg	Iron	2.26mg

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

Nutrition - Per 100g

No 100g Conversion Available

Holiday Ice Cream



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-56385
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chocolate Low Fat Ice Cream	1 Each		10843

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	70.00		
Fat	1.00g		
Saturated Fat	0.50g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	40.00mg		
Carbohydrates	13.00g		
Fiber	0.00g		
Total Sugar	10.00g		
Added Sugar	0.00g		
Protein	2.00g		
Vitamin A	4.00mcg	Vitamin C	0.00mg
Calcium	8.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Holiday Turkey Casserole



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-56523

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Sliced	2 1 Ounce		R-56032
Uncle Bens Stuffing	1 Serving		R-47164
CRANBERRY SAUCE JELLIED	1 Ounce		118184
Mashed Potato	2 Ounce	Basic Preparation STEP 1) POUR BOILING WATER INTO A MIXING BOWL. STEP 2) ADD 1 CARTON POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES WHILE STIRRING CONSTANTLY WITH A WHISK. STEP 3) TRANSFER POTATO PEARLS GOLDEN EXTRA RICH MASHED POTATOES TO A 4" DEEP STEAM TABLE PAN AND SERVE. 4) RE-FRESH PRODUCT BY ADDING ½ TO ½ CUP OF BOILING WATER AS NEEDED.	R-44214

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		615.26	
Fat		1.33g	
Saturated Fat		0.08g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		688.12mg	
Carbohydrates		133.41g	
Fiber		1.09g	
Total Sugar		96.06g	
Added Sugar		0.00g	
Protein		19.01g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	5.35mg	Iron	0.73mg

Nutrition - Per 100g

No 100g Conversion Available

Spicy Taco Mac



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56709

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	10 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
TACO FILLING BEEF R/SOD	10 Pound	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
TOMATO DCD I/JCE	1 #10 CAN		246131
PASTA ELBOW MACAR	7 Pound		654550
SEASONING TACO MIX	2 Package		159204
CHILIES GREEN DCD	1 #1 CAN		131460
BREADSTICK PLAIN 8IN	100 Each	BAKE Bake for 5 minutes at 350 degrees F.	219610

Preparation Instructions

- Toppings if desired
- Pico De Gallo
- Sour cream

Heat queso and taco filling in steamer approximately 30-35 minutes or until reaches 160F

Cook macaroni noodles- see instruction- in boiling water till al dente, drain rinse

combine rest of ingredients and incorporate-

Bake 350 F oven for 30-35 minutes or until product reaches 165F

Scoop 1 cup of spicy mac with breadstick for service

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: 100.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories		442.79	
Fat		13.87g	
Saturated Fat		6.07g	
Trans Fat		0.01g	
Cholesterol		52.13mg	
Sodium		1152.56mg	
Carbohydrates		55.82g	
Fiber		4.07g	
Total Sugar		4.26g	
Added Sugar		1.78g	
Protein		21.80g	
Vitamin A	243.84mcg	Vitamin C	0.00mg
Calcium	230.93mg	Iron	4.44mg

Nutrition - Per 100g

No 100g Conversion Available			

Buffalo Chicken Spaghetti



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56712

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	10 Pound	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
diced chicken	10 Pound	Thaw in fridge 36-41 degrees. Use within 2 days	110530
PASTA SPAGHETTI 10IN	7 Pound		654560
SPICE GARLIC POWDER	1/2 Cup		224839
SPICE PEPR BLK REG FINE GRIND	3 Tablespoon		225037
SPICE ONION POWDER	3 Teaspoon		126993
1 % White Milk	1 1/2 Cup		1% White
Shredded Cheddar Cheese	2 1/2 Pound		100003
BREADSTICK PLAIN 8IN	100 Each	BAKE Bake for 5 minutes at 350 degrees F.	219610

Preparation Instructions

1. Thaw queso and diced chicken under refrigeration of 40 F or below for 24-72 hours

Preperation

- 1 Boil water - add salt and cook pasta till al dente firm, drain and rinse
- 2. divide chicken into three steam table pans
- 3. Add Buffalo sauce, milk, queso and spices to chicken- Steam until mixture reaches 160F
- 4. stir and then divide pasta into three steam pans
- 4. INcorporate all ingredients, cover pan and bake until mixture reaches 140F
- 5. Top each pan with shredded cheese and hold 135F or higher until service

Serve 1 cup with breadstick

Meal Components

Amount Per Serving	
Meat/Meat Alternate	2.800
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: 100.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories		450.78	
Fat		16.58g	
Saturated Fat		6.88g	
Trans Fat		0.01g	
Cholesterol		67.35mg	
Sodium		725.00mg	
Carbohydrates		82.63g	
Fiber		2.20g	
Total Sugar		3.31g	
Added Sugar		1.00g**	
Protein		25.40g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	218.00mg	Iron	2.51mg

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

Nutrition - Per 100g

No 100g Conversion Available

Meat and Cheese Box



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-56931
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERONI SLCD 16/Z	5 Each		100240
CHEESE STRING MOZZ LT IW	1 Each		566413
CRACKER GLDFSH CHED WGRAIN	1 Package		736280
CHIP MULTIGR ORIG	1 Package	sunchip	864640

Preparation Instructions

Assemble in bag for grab and go service
Keep Cold 41F or below

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.250
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		344.12	
Fat		16.62g	
Saturated Fat		4.47g	
Trans Fat		0.00g	
Cholesterol		18.82mg	
Sodium		644.71mg	
Carbohydrates		33.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		12.47g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.42mg

Nutrition - Per 100g

No 100g Conversion Available

Salsa, Shred Lettuce, Banana Pepper



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-56932
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS BAN RING MILD	5 Each		466220
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
LETTUCE SHRD TACO 1/8CUT	1/4 Cup		242489

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		12.59	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		76.00mg	
Carbohydrates		2.52g	
Fiber		0.18g	
Total Sugar		1.00g	
Added Sugar		0.67g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	2.86mg	Iron	0.67mg

Nutrition - Per 100g

No 100g Conversion Available

Salad-Garden

user-image or type unknown

Servings:	19.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-56978
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP	32 Ounce		735787
CROUTON HMSTYL SEAS	2 Cup		793944
CARROT MATCHSTICK	2 Cup		198161
DRESSING RNCH BTRMLK	3/4 Tablespoon		426598
CHERRY TOMATOES	1 Cup		16P46

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.200
Fruit	0.000
DarkGreen	0.500
Red/Orange	0.190
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 3.00 Ounce

Amount Per Serving			
Calories	45.09		
Fat	1.16g		
Saturated Fat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.10mg		
Sodium	73.68mg		
Carbohydrates	7.87g		
Fiber	1.53g		
Total Sugar	1.92g		
Added Sugar	0.00g		
Protein	2.06g		
Vitamin A	2252.65mcg	Vitamin C	0.82mg
Calcium	24.78mg	Iron	0.42mg

Nutrition - Per 100g

Calories		53.02	
Fat		1.36g	
Saturated Fat		0.06g	
Trans Fat		0.00g	
Cholesterol		0.12mg	
Sodium		86.64mg	
Carbohydrates		9.25g	
Fiber		1.80g	
Total Sugar		2.25g	
Added Sugar		0.00g	
Protein		2.42g	
Vitamin A	2648.67mcg	Vitamin C	0.97mg
Calcium	29.13mg	Iron	0.50mg

With Sausage



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57050
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD CN 1.5Z	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1 2 - 4 minutes if frozen, 3 - 3 1 2 minutes if thawed.	466891

Preparation Instructions

BAKE
To Bake (convection oven): Preheat oven to 325°F, heat for 3 1
2 - 4 minutes if frozen, 3 - 3 1
2 minutes if thawed.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		180.00	
Fat		17.00g	
Saturated Fat		6.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		280.00mg	
Carbohydrates		1.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		6.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

Nutrition - Per 100g

No 100g Conversion Available

Garlic Texas Toast



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57051
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD GARL TX TST SLC WGRAIN	1 Slice		197582

Preparation Instructions

READY_TO_EAT

CONVECTION BAKE:

Preheat oven to 425F.

Lay slices flat on baking pans.

Place baking pans on shelves in oven (if possible, place pans on every other rack for even air flow)

Bake 4-5 minutes.

CONVENTIONAL OVEN:

Preheat oven to 425F.

Lay slices flat on baking pan.

Place baking pan on middle shelf of oven.

Bake 4-6 minutes.

Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.

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: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories		100.00	
Fat		3.50g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		125.00mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Total Sugar		1.00g	
Added Sugar		0.00g	
Protein		3.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.10mg

Nutrition - Per 100g

No 100g Conversion Available

Shredded Cheese



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57052
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD FINE	1 Ounce		191043

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving	
Meat/Meat Alternate	0.500
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: 1.00			
Serving Size: 1.00 Ounce			
Amount Per Serving			
Calories		55.00	
Fat		4.50g	
Saturated Fat		2.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		95.00mg	
Carbohydrates		0.50g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		3.00g	
Vitamin A	45.00mcg	Vitamin C	0.00mg
Calcium	100.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		194.01	
Fat		15.87g	
Saturated Fat		8.82g	
Trans Fat		0.00g	
Cholesterol		52.91mg	
Sodium		335.10mg	
Carbohydrates		1.76g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		10.58g	
Vitamin A	158.73mcg	Vitamin C	0.00mg
Calcium	352.74mg	Iron	0.00mg

with Sister Schubert's Dinner Rolls



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57053
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST DNNR	1 Each		444679

Preparation Instructions

Heat in oven

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		312.30	
Fat		9.10g	
Saturated Fat		2.30g	
Trans Fat		0.15g	
Cholesterol		22.00mg	
Sodium		544.70mg	
Carbohydrates		49.00g	
Fiber		1.50g	
Total Sugar		9.00g	
Added Sugar		9.00g	
Protein		7.60g	
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	12.36mg	Iron	2.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mandarin Orange Chicken



Servings:	1.00	Category:	Entree
Serving Size:	3.60 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57054
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	3 3/4 Ounce		550512

Preparation Instructions

asic Preparation

Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

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: 1.00

Serving Size: 3.60 Ounce

Amount Per Serving			
Calories		150.00	
Fat		3.00g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		280.00mg	
Carbohydrates		19.00g	
Fiber		0.00g	
Total Sugar		10.00g	
Added Sugar		11.00g	
Protein		11.00g	
Vitamin A	0.00mcg	Vitamin C	1.20mg
Calcium	0.00mg	Iron	0.72mg

Nutrition - Per 100g

Calories		146.97	
Fat		2.94g	
Saturated Fat		0.49g	
Trans Fat		0.00g	
Cholesterol		39.19mg	
Sodium		274.35mg	
Carbohydrates		18.62g	
Fiber		0.00g	
Total Sugar		9.80g	
Added Sugar		10.78g	
Protein		10.78g	
Vitamin A	0.00mcg	Vitamin C	1.18mg
Calcium	0.00mg	Iron	0.71mg

Vegetable Egg Roll



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57055
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG ROLL VEG 3Z	1 Each		323848

Preparation Instructions

Basic Preparation

Conventional Oven: Preheat oven to 425 degrees F, and cook from 17-18 minutes if thawed or 25-26 minutes from frozen. Convection Oven: Preheat oven to 350 degrees F, and cook for 10-11 minutes if thawed, or 18-19 minutes from frozen. Microwave: Heat on high for 35 secones if frozen, or 95 minutes from thawed.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		165.00	
Fat		4.50g	
Saturated Fat		0.60g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		529.40mg	
Carbohydrates		25.00g	
Fiber		2.40g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		3.50g	
Vitamin A	70.60mcg	Vitamin C	8.20mg
Calcium	35.30mg	Iron	1.30mg

Nutrition - Per 100g

No 100g Conversion Available

Nardone Garlic Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57056
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS GARL SCE 16IN SLCD 4.5Z	1 Slice		588585

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

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

Nutrition - Per 100g

No 100g Conversion Available

Strawberry Milk FF



Servings:	1.00	Category:	Milk
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57076
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TruMoo Strawberry FF WV	1 Carton		46073

Preparation Instructions

No Preparation Instructions available.

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	0.000

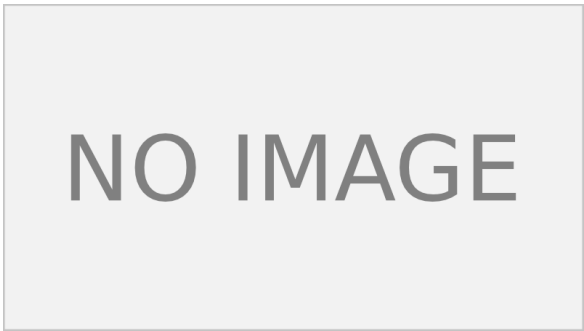
Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Carton			
Amount Per Serving			
Calories		110.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		19.00g	
Fiber		0.00g	
Total Sugar		18.00g	
Added Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

White Milk 1%



Servings:	1.00	Category:	Milk
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57077
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1% Lowfat Milk - WV	1 Carton		18801

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00			
Serving Size: 1.00 Carton			
Amount Per Serving			
Calories		110.00	
Fat		2.50g	
Saturated Fat		1.50g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		130.00mg	
Carbohydrates		13.00g	
Fiber		0.00g	
Total Sugar		12.00g	
Added Sugar		0.00g	
Protein		8.00g	
Vitamin A	15.00mcg	Vitamin C	0.00mg
Calcium	25.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Ketchup



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57134

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT LO SOD	1 Each	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	634610

Preparation Instructions

No Preparation Instructions available.

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	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		10.00	
Fat		0.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		25.00mg	
Carbohydrates		2.00g	
Fiber		0.00g	
Total Sugar		2.00g	
Added Sugar		2.00g	
Protein		0.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available

Build Own Nachos- Taco Beef



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57241

Ingredients

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

Preparation Instructions

Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds.
CCP: Hold at hot holding for 140°F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories	226.20		
Fat	9.60g		
Saturated Fat	3.60g		
Trans Fat	0.58g		
Cholesterol	68.00mg		
Sodium	591.40mg		
Carbohydrates	10.00g		
Fiber	4.00g		
Total Sugar	4.00g		
Added Sugar	0.00g**		
Protein	25.60g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	0.00mg**	Iron	0.00mg**

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

Nutrition - Per 100g

Calories	398.95		
Fat	16.93g		
Saturated Fat	6.35g		
Trans Fat	1.02g		
Cholesterol	119.93mg		
Sodium	1043.05mg		
Carbohydrates	17.64g		
Fiber	7.05g		
Total Sugar	7.05g		
Added Sugar	0.00g**		
Protein	45.15g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	0.00mg**	Iron	0.00mg**

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

Build Own Nachos- Fajita Chicken



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57242

Ingredients

Description	Measurement	Prep Instructions	DistPart #
USDA Diced Chicken with seasoning	2 Ounce	To cook USDA diced chicken safely, ensure it reaches a minimum internal temperature of 165°F (74°C). This item is fully cooked diced chicken meat. This product is diced into approximately 1/2-inch cubes and is a natural proportion product that contains a minimum of 50% white meat.	R-54789

Preparation Instructions

Heatfajita chicken according to manufacturer directions. CCP: Heat to 160°F or higher for 15 seconds.
CCP: Hold at hot holding for140°F or higher

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		72.00	
Fat		2.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		42.00mg	
Sodium		56.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		126.99	
Fat		3.53g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		74.08mg	
Sodium		98.77mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		21.16g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Build Own Nachos- Queso



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57243

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110

Preparation Instructions

Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath.CCP: Heat cheese to 165°F or higher for 15 seconds
CCP: Hold at 140°F or higher.

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

- Hold hot foods at 135 °F or above

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: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		121.60	
Fat		9.60g	
Saturated Fat		5.60g	
Trans Fat		0.01g	
Cholesterol		29.00mg	
Sodium		436.50mg	
Carbohydrates		1.00g	
Fiber		0.10g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		6.70g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	210.00mg	Iron	0.00mg

Nutrition - Per 100g

Calories		214.47	
Fat		16.93g	
Saturated Fat		9.88g	
Trans Fat		0.02g	
Cholesterol		51.15mg	
Sodium		769.85mg	
Carbohydrates		1.76g	
Fiber		0.18g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		11.82g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	370.38mg	Iron	0.00mg

Meatballs 3 each



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57244
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
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: 1.00

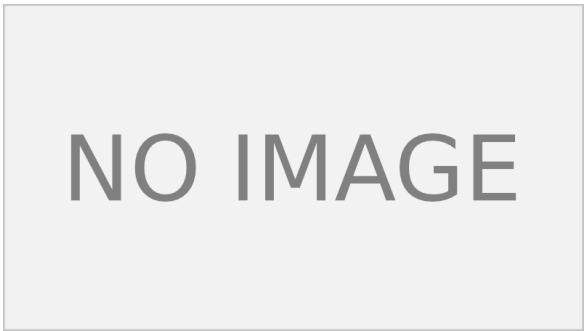
Serving Size: 3.00 Each

Amount Per Serving			
Calories		115.50	
Fat		6.75g	
Saturated Fat		2.63g	
Trans Fat		0.45g	
Cholesterol		27.00mg	
Sodium		177.00mg	
Carbohydrates		4.50g	
Fiber		0.75g	
Total Sugar		1.50g	
Added Sugar		0.75g	
Protein		9.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	44.25mg	Iron	0.75mg

Nutrition - Per 100g

No 100g Conversion Available

with Marinara Sauce



Servings:	1.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57245
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Spaghetti Sauce	2 Ounce	Serving Suggestions Heat Pasta Sauce through in a pot and pour over your favorite type of pasta	852759

Preparation Instructions

CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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: 2.00 Ounce

Amount Per Serving			
Calories	100.00		
Fat	2.00g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	940.00mg		
Carbohydrates	20.00g		
Fiber	0.00g		
Total Sugar	12.00g		
Added Sugar	2.00g		
Protein	4.00g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	50.00mg	Iron	2.00mg

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

Nutrition - Per 100g

Calories	176.37		
Fat	3.53g		
Saturated Fat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1657.88mg		
Carbohydrates	35.27g		
Fiber	0.00g		
Total Sugar	21.16g		
Added Sugar	3.53g		
Protein	7.05g		
Vitamin A	0.00mcg**	Vitamin C	0.00mg**
Calcium	88.18mg	Iron	3.53mg

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

Meatballs



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57246
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z	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. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.	785860

Preparation Instructions

CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
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: 1.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories		154.00	
Fat		9.00g	
Saturated Fat		3.50g	
Trans Fat		0.60g	
Cholesterol		36.00mg	
Sodium		236.00mg	
Carbohydrates		6.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		1.00g	
Protein		12.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	59.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

nacho



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-57374

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Build Own Nachos- Nachos	2 Ounce	Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds. CCP: Hold at hot holding for140°F or higher Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath.CCP: Heat cheese to 165°F or higher for 15 seconds CCP: Hold at 140°F or higher. To assemble, Place Tortilla Rounds in tray with 2oz queso and 2 oz of taco meat on side • Hold hot foods at 135 °F or above	R-44188
Build Own Nachos- Taco Beef	2 Ounce	Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds. CCP: Hold at hot holding for140°F or higher	R-57241
Build Own Nachos- Queso	2 Ounce	Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath.CCP: Heat cheese to 165°F or higher for 15 seconds CCP: Hold at 140°F or higher. To assemble, Place Tortilla Rounds in tray with 2oz queso and 2 oz of taco meat on side • Hold hot foods at 135 °F or above	R-57243

Preparation Instructions

No Preparation Instructions available.

Meal Components

Amount Per Serving

Meat/Meat Alternate	3.000
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 Serving

Amount Per Serving			
Calories		627.80	
Fat		31.20g	
Saturated Fat		11.20g	
Trans Fat		0.59g	
Cholesterol		97.00mg	
Sodium		1257.90mg	
Carbohydrates		51.00g	
Fiber		8.10g	
Total Sugar		4.00g	
Added Sugar		0.00g	
Protein		36.30g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	270.00mg	Iron	1.00mg

Nutrition - Per 100g

No 100g Conversion Available

Whole Grain Rice-Spanish



Servings:	400.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57383

Ingredients

Description	Measurement	Prep Instructions	DistPart #
101031 USDA Foods Rice, Brown, Long-Grain, Parboiled	25 Pound		516371
SEASONING TACO MIX	1 Package		159204

Preparation Instructions

Basic Preparation 2:1 water to rice

BOIL

Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.

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: 400.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		115.59	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		39.67mg	
Carbohydrates		24.32g	
Fiber		1.16g	
Total Sugar		0.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.06mg

Nutrition - Per 100g

No 100g Conversion Available

Spaghetti Noodles(HS)



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57384
School:	Walton-Verona MiddleHigh		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	1 Cup	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560

Preparation Instructions

CCP Hold hot foods at 135 °F or above

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
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: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		200.00	
Fat		1.00g	
Saturated Fat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		7.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.80mg

Nutrition - Per 100g

No 100g Conversion Available

Hushpuppies



Servings:	1.00	Category:	Grain
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57387
School:	Walton-Verona K-5		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HUSHPUPPY REG	3 Each	Basic Preparation bake.	855892

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: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories		120.00	
Fat		4.50g	
Saturated Fat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		360.00mg	
Carbohydrates		18.00g	
Fiber		1.00g	
Total Sugar		2.00g	
Added Sugar		0.00g	
Protein		2.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Nutrition - Per 100g

No 100g Conversion Available