

# **Cookbook for Calhoun County Youth Center**

**Created by HPS Menu Planner**

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# Bacon Cheeseburger

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56192
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY SEAS	50 Each		114600
BUN HAMB SLCD 4"	50 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	763233
CHEESE AMER YEL 160CT SLCD	50 Slice		271411
BACON L/O 14-18CT CC FZ	50 Slice		326283

## Preparation Instructions

1. Place hamburger patties on a parchment-lined sheet pan. Bake at 350°F for approximately 40 minutes or until cooked through.

CCP: Must reach internal temperature of 165°F for 15 seconds.

2. Add American cheese to hamburger patties and return to oven for 5 minutes until melted.

CCP: Hot hold at 135°F or higher.

4. To assemble: Place patty with one piece bacon and melted cheese on each bun and serve.

# Chicken Quesadilla

<b>Servings:</b>	36.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56146
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	36 Each	READY_TO_EAT	713340
SPICE CHILI POWDER MILD	8 Teaspoon		331473
Cheddar Cheese shredded	36 Ounce		150250
CHEESE MOZZ SHRD	36 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	64 Ounce	UNSPECIFIED Not currently available	570533

## Preparation Instructions

1. Heat chicken in sauté pan until internal temp reaches 165°F.
2. Combine cheddar, mozzarella, and chili powder.
3. Place 6 tortillas on a lined sheet pan.
4. Top half of each with 1 oz cheese mixture.
5. Top the cheese with 2 oz chicken.
6. Top chicken with another 1 oz cheese mixture.
7. Fold tortilla in half.
8. Grill on flat top until lightly browned and crisp.

# Beef & Broccoli Over Rice

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56346
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SRLN PHLL BRKAPRT	60 Each	GRILL Flat Grill Preheat to 350 degrees F. Place frozen beef on . After the portion has cooked through about half its thickness, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings.Beef should have an evenly brown appearance when completely cooked. 	415764
BROCCOLI FLORETS	9 Cup		610902
SAUCE SOY LITE	2 Cup	READY_TO_EAT	466425
GARLIC CHPD IN WTR	1/2 Cup		321565
OIL SALAD VEG SOY CLR NT	1 Cup		292702
Cornstarch	1/4 Cup		20027
Water	1 Quart	READY_TO_DRINK	Water
Spices, ginger, ground	1 Teaspoon		2021
Onions, spring or scallions (includes tops and bulb), raw	2 cup, chopped		11291
RICE PARBL STRONGBOX	12 1/2 Cup	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.	722987
EGG ROLL VEG 3Z	1 Each		323848

## Preparation Instructions

1. Cook whole grain rice noodles according to package directions. Rinse and hold hot.
2. In a large tilt skillet or steam kettle, heat oil. Add garlic and ginger and sauté for 1–2 minutes.
3. Add sirloin steak strips and cook until browned and cooked through. CCP: Cook to 165°F for 15 seconds.

4. In a separate container, mix soy sauce, water, and cornstarch into a slurry. Add to beef.
5. Add broccoli and simmer until tender-crisp (5–7 minutes). Stir occasionally.
6. Cook rice according to 2:1 ratio. Plate 1 cup cooked rice with 4 oz spoodle beef and broccoli mixture on top
7. Garnish with green onions if desired.
8. CCP: Hold hot at 135°F or above until service.

# Hot Honey Chicken Sandwich

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56232
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	50 Each	<p><b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 11-12 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p> <p><b>DEEP_FRY</b> Appliances vary, adjust accordingly. Deep Fry Preheat oil to 350°F. From thawed, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 4-5 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p>	152141
HONEY	27 1/2 Ounce		225614
SPICE PEPR RED CRUSHED	9/10 Ounce		430196
VINEGAR APPLE CIDER 5	4 1/2 Tablespoon		430795
SPICE PEPR RED CAYENNE	1 1/2 Teaspoon		430993
Hamburger Bun	50 Ounce		558110

## Preparation Instructions

- Place chicken patties on a wire rack on a lined sheet pan.
- Bake according to manufacturer's instructions.
  - CCP: Heat to at least 165°F for 15 seconds
- Place honey, red pepper flakes, and chili powder in a small saucepan. Stir and bring to a simmer over medium-low heat.
- Simmer (DO NOT BOIL!) for 3–5 minutes, stirring occasionally. Remove from heat and stir in apple cider vinegar.
  - CCP: Hold hot at or above 135°F

5. Dip chicken into hot honey mixture, allow excess to drip off, and place on lined tray with rack.

- CCP: Hold hot at or above 135°F

6. To serve: Place hot honey chicken on hamburger bun and serve immediately.

# Breakfast Burrito

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-56080
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX	3100 Gram		533149
TORTILLA FLOUR 8IN	50 Each		713330
PEPPERS COLORED MIXED ASST	12 1/2 Cup		491012
ONION SWT	12 1/2 Cup		714932

## Preparation Instructions

No Preparation Instructions available.

# CHICKEN CORDON BLEU SANDWICH

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56835
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD 4"	50 Each	<b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	763233
CHIX BRST FRTRR CRSPY 3.5Z	50 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 11-12 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment. <b>DEEP_FRY</b> Appliances vary, adjust accordingly. Deep Fry Preheat oil to 350°F. From thawed, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 4-5 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.	152141
TURKEY HAM SLCD	100 Ounce		556121
CHEESE SWS 160CT SLCD PROC	50 Slice		164348

## Preparation Instructions

BAKE CHICKEN ACCORDING TO PRODUCT INSTRUCTIONS. PLACE CHICKEN ON BUN, TOP WITH HAM AND SWISS CHEESE. PLACE TOP BUN ON AND BAKE 5 MINUTES UNTIL HEATED THROUGH

# FRENCH TOAST STICKS

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 pieces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-57198
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Farm Rich Whole Grain French Toast	136 1/2 grams		661062

## Preparation Instructions

No Preparation Instructions available.

# Hamburger

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56824
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY 4/ 80/20	1 Each		482770
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

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Updated 11.18.24

# BEEF TACOS

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56245
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 80/20 BULK MFST	187 1/2 Ounce		398041
TORTILLA FLOUR 6"	100 Each	HEAT_AND_SERVE HEAT_AND_SERVE	782130
Cheddar Cheese shredded	100 Ounce		150250
LETTUCE ROMAINE HRTS	25 Cup		182570
TOMATO 6X6 LRG	12 1/2 Cup		199001
ONION VIDALIA SWT	12 1/2 Cup		558133

## Preparation Instructions

No Preparation Instructions available.

# Burrito Bowl-Beef

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56468
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	12 1/2 Cup	Keep frozen until ready to use. Place 12.5 cups of frozen corn into 4" steam table pan with slotted insert. add 1/2 cup water to bottom pan. Place in steamer for 15-20 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. 1/4 cup serving Use #16 scoop	283730
BEANS BLACK LO SOD	12 1/2 Cup	6/#10 cans -111oz per can or 666oz per case Rinse cans free from debris. drain and rinse beans in colander. Place 2 cans in 4" steam table pan with 1/2 cup of water. Place in steamer and cook 10-15 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. 1/4 cup serving size-use #16 scoop	231981
BEEF GRND 81/19 FINE GRIND	100 Ounce	PAN_FRY Crumble meat in a single layer in a preheated skillet and stir constantly until meat is cooked through and a meat thermometer reads 160F. To measure internal temperature of ground product, place crumbles into a mound and insert meat thermometer into center, being careful not to touch skillet. Ground beef should be cooked thoroughly to ensure food safety.	272691
TOMATO ROMA DCD 3/8"	6 1/4 Cup	1oz per serving Use #30 scoop	786543
CHEESE CHED SHRD R/F	3 1/8 Cup	4/5# bags per case-80 oz per bag/320oz per case 1/4 cup per serving use #16 scoop	344721
SEASONING TACO	1 Cup	add 1 cup of taco seasoning into beef crumbles prior to cooking meat	413429
RICE PARBL LONG GRAIN	12 1/2 Cup	CONVECTION OVEN 350°F 20-25 MINUTES. STOCK POT SAUCEPAN BOILING 20-25 MINUTES. 1 Case = 960 Ounces (6 x 160 Ounces per Bag) of Rice, Parboiled, Long Grain, Enriched 1/4 Cup dry uncooked rice = 1 cup cooked	699181
TORTILLA FLOUR 10 12-12CT GRSZ	1 Each	READY_TO_EAT	713340
JUICE LIME	1/2 Cup		199028
CILANTRO CLEANED	3 Ounce		219550

## Preparation Instructions

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Season meat: Cook ground beef, drain. Mix thoroughly 1 cup of taco seasoning.

Cilantro Lime Rice: immediately after rice is cooked add 1/2 cup of lime juice and 3oz of chopped cilantro-Mix thoroughly

To assemble:

- 1) Place 1/2 cup of cooked cilantro lime rice(use #8 scoop) in bottom of Tortilla bowl-
- 2) layer 1/4 cup corn (use#16 scoop), 1/2 cup black beans (use #16 scoop),
- 3) Add 2.5oz of Avocado spread (use # 12 scoop)
- 4) Add 2oz of cooked seasoned beef (use #16 scoop)
- 5) Top with 1/8 cup of diced tomatoes use #30 scoop
- 6) Add 1/4 cup of shredded cheddar cheese Use #16 scoop
- 7) Serve

Condiments:

cilantro-gfs#219550

diced onions

shredded romaine lettuce

salsa-gfs#452841

avocado spread-gfs#789942

queso fresco cheese-gfs#559862

jalapeno slices-2 per taco-gfs#786802

# SCRAMBLED EGGS AND HASHBROWNS

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-57262

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ MIX	1 3/5 Ounce		533149
HASHBROWN SHRD IQF	1/2 Cup		437360

## Preparation Instructions

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No Preparation Instructions available.

# Chipotle Chicken Club

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 -	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57147
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD 3Z	50 Each	<p><b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes.</p> <p><b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.</p>	152121
BACON L/O 14- 18CT CC FZ	50 Slice		326283
BREAD WHL WHE PULLMAN SLCD	100 Piece	<p><b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.</p>	710650
CHEESE AMER 160CT SLCD	50 Slice	<p><b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted</p>	150260
TOMATO 6X6 LRG	50 Slice		199001
LETTUCE ROMAINE HRTS	50 Cup		182570
DRESSING RNCH CHIPOTLE	3 1/8 Cup	<p><b>READY_TO_EAT</b> This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.</p>	166741

## Preparation Instructions

1. Prepare the chicken according to the instructions.
2. Bake bacon at 350 degrees for 15 minutes or until crispy.

3. Toast the bread.

4. Assemble the sandwich: Bread, 1 Tbsp chipotle ranch, lettuce, tomato, chicken, cheese, bacon and another piece of toast.

# English Muffin Breakfast Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-56843
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z	1 Each	<b>READY_TO_EAT</b> Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each		462519
SAUSAGE PTY TKY CKD	1 Each		184970

## Preparation Instructions

1. Lightly toast muffins in oven until warm.
2. Heat eggs in oven ~10 minutes at 250 F according to manufacturer's directions. CCP: Heat to 155 F or higher.
3. Thaw and heat sausage according to manufacturer's directions. CCP: Heat to 165 F or higher.
4. Assemble sandwich by placing the egg patty on the bottom muffin half. Add a cheese slice on top of the egg patty. Add one sausage patty top of cheese slice. CCP: Maintain @ 135 F or higher.

\*May wrap sandwich in foil for easy service.

\*\*Allergens: Milk, Egg, Wheat, Soy

# Chicken Fried Rice

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56151
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE PARBL STRONGBOX	1 1/8 Quart	USING A 2:1 WATER TO RICE RATIO, ADD BOILING WATER TO BAKING PAN WITH RICE AND OPTIONALLY, BUTTER/OIL/SALT. COVER TIGHTLY AND BAKE AT 350 DEGREES FOR 25-30 MINUTES, OR UNTIL ALL WATER IS ABSORBED. SET ASIDE.	722987
OIL SALAD VEG SOY CLR NT	24 Tablespoon		292702
EGG SCRMBD LIQ MIX	50 Ounce		533149
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	80 Ounce	UNSPECIFIED Not currently available	570533
ONION VIDALIA SWT	1 Gram		558133

## Preparation Instructions

1. Heat large sauté pan over medium-high heat. Swirl in 1/3 of the oil.
2. Add the whisked eggs. Use a spatula to scramble eggs, breaking into smaller curds. Transfer to container.
3. Add another 1/3 of the oil to the pan.
4. Add the chicken and cook for 4–5 minutes or until 165°F for 15 seconds.
5. CCP: Hot hold at 155°F or higher.
6. Add the remaining oil to the pan.
7. Add diced onion and cook for 1 minute, until soft.
8. Add the minced garlic and ginger. Cook until fragrant (30 seconds).
9. Add diced carrots and cook for 2 minutes, stirring.
10. Add peas and stir to incorporate.
11. Add the rice and stir. Smash large chunks of rice.
12. Add soy sauce and sesame oil. Stir to incorporate. Taste and adjust.
13. Add cooked eggs and chicken. Stir to combine.
14. Cook another 3 minutes.
15. CCP: Hot Hold at 155°F or above.

# Chicken Bacon Ranch Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57253

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hamburger Bun	1 Each		558110
CHIX BRST 4Z FLLT GRLLD	1 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 18-22 minutes. <b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	213642
BACON TKY CKD	1 Slice		834770
CHEESE AMER 160CT SLCD R/F R/SOD	1 Slice	<b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted	189071
DRESSING RNCH	1 Tablespoon	<b>READY_TO_EAT</b> 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.	631430

## Preparation Instructions

1. To assemble sandwich, place cooked chicken patty on bottom of bun. Then place cheese slice and 2 halves of 1 bacon slice on top. Place lid on and serve with ranch cup on the side.

CCP: Keep at 41 F or below.

\*\*Allergens: Wheat, Milk, Egg, Soy

# Meatball Sub

<b>Servings:</b>	35.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56124
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .5Z	140 Each	140 Meatballs = about 1 bg + 1/3 bg = 5.33 pounds Thaw meatballs overnight in refrigerator CCP: Hold at 41 degrees F. or lower	197645
BUN SUB SLCD WGRAIN 5"	35 Each	Thaw frozen sub buns overnight in refrigerator CCP: Hold at 41 degrees F. or lower	276142
CHEESE MOZZ SHRD	1 1/14 Pound	1 lb + 1.5 oz Thaw shredded cheese, if frozen, overnight in refrigerator CCP: Hold at 41 degrees F. or lower	645170
SAUCE MARINARA DIPN CUP	35 Each	READY_TO_EAT None	677721

## Preparation Instructions

Cook Meatballs according to manufacturer directions

CCP: Heat to 135° F or higher

Assemble wearing gloves:

1 sub bun

4 cooked meatballs

1/2 Oz shredded cheese

place each in steamtable pan lined with parchment paper, and cover to avoid drying bread. place in hot hold just before serving time. (15 minutes)

this will help warm bun as well as melt cheese.

Serve 1 sub, with 1 cup marinara on side

# BIRD DOGS

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56846

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDRLN BRD FRTRR STKHSE	100 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 9-10 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.	219292
SAUCE CHS CHED SHRP	50 Ounce		150991
BUN HOT DOG WGRAIN WHT 1.5Z 12- 12CT	50 Each		266536

## Preparation Instructions

1. Cook chicken according to package directions.
2. Heat cheese sauce.
3. Place 2 chicken tenders in hot dog bun.
4. Top with 1 oz of cheddar cheese sauce.

Serve with lettuce, tomatoes, and onion.

# Walking Taco All Schools

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56398
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED SHRD	100 Ounce		199720
SALSA 103Z	100 Ounce	READY_TO_EAT None	452841
CHIP NACHO CHS R/F TOP N GO	100 Each	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	815803
BEEF GRND 81/19 FINE GRIND	16 3/4 Pound	PAN_FRY Crumble meat in a single layer in a preheated skillet and stir constantly until meat is cooked through and a meat thermometer reads 160F. To measure internal temperature of ground product, place crumbles into a mound and insert meat thermometer into center, being careful not to touch skillet. Ground beef should be cooked thoroughly to ensure food safety.	272691
SEASONING TACO SLT FR	1/2 Cup		605062

## 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

# BBQ Chicken & Cheese Quesadilla

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 quarters	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56538
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Shredded Mild Cheddar Cheese	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250
CHEESE MOZZ SHRD	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
CHIX DCD 1/2IN 60WHT CKD	4 Ounce		313262
BBQ sauce	1 Tablespoon		509189
TORTILLA FLOUR 10 12-12CT GRSZ	2 Each	READY_TO_EAT	713340

## Preparation Instructions

- 1) season pan of chicken with barbeque sauce
  - 2) Heat chicken in a sauté pan until >165F
  - 3) assemble 1 tortilla add cheese and seasoned chicken add 2nd tortilla
  - 4) bake at 350 for 12 mins until melted serve hot
  - 5) Cut into quarters and serve
- 1 serving is 2 quarters

# Crispy Chicken Sandwich

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56258
<b>School:</b>	Calhoun County Youth Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	50 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 11-12 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment. <b>DEEP_FRY</b> Appliances vary, adjust accordingly. Deep Fry Preheat oil to 350°F. From thawed, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 4-5 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.	152141
Hamburger Bun	50 Ounce		558110

## Preparation Instructions

No Preparation Instructions available.

# PHILLY CHEESESTEAK LOADED FRIES

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57251

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2IN C/C OVEN SEAS CRSPY	25 Cup		123790
BEEF STK SRLN PHLL BRKAPRT	50 Each	<b>GRILL</b> Flat Grill Preheat to 350 degrees F. Place frozen beef on . After the portion has cooked through about half its thickness, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings.Beef should have an evenly brown appearance when completely cooked. 	415764
SAUCE ALFREDO FZ	50 Ounce	<b>BOIL</b> 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
ROLL YEAST WHE WGRAIN 1.5Z	50 Each		233140

## Preparation Instructions

No Preparation Instructions available.