

# **Cookbook for Walton-Verona MiddleHigh**

**Created by HPS Menu Planner**

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# Poptarts-2



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

## Ingredients

| Description                   | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART BLUEB WGRAIN  | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

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

## Nutrition - Per 100g

No 100g Conversion Available

# Bagel with Cream Cheese

NO IMAGE

|                      |              |                       |         |
|----------------------|--------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast    | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 1.750 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 200.00                  |
| <b>Fat</b>                   | 6.00g                   |
| <b>Saturated Fat</b>         | 3.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 20.00mg                 |
| <b>Sodium</b>                | 270.00mg                |
| <b>Carbohydrates</b>         | 30.00g                  |
| <b>Fiber</b>                 | 4.00g                   |
| <b>Total Sugar</b>           | 7.00g                   |
| <b>Added Sugar</b>           | 5.00g                   |
| <b>Protein</b>               | 9.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 70.00mg       | <b>Iron</b> 1.44mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Muffin Assorted

NO IMAGE

|                      |                           |                       |         |
|----------------------|---------------------------|-----------------------|---------|
| <b>Servings:</b>     | 2.00                      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each                 | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast                 | <b>Recipe ID:</b>     | R-49955 |
| <b>School:</b>       | 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

| <hr/>                           |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

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

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

## Nutrition - Per 100g

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**No 100g Conversion Available**

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# Cereal Assorted

NO IMAGE

|                      |                                      |                       |         |
|----------------------|--------------------------------------|-----------------------|---------|
| <b>Servings:</b>     | 5.00                                 | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each                            | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast                            | <b>Recipe ID:</b>     | R-54670 |
| <b>School:</b>       | Walton-Verona Early Childhood Center |                       |         |

## Ingredients

| Description                    | Measurement | Prep Instructions            | DistPart # |
|--------------------------------|-------------|------------------------------|------------|
| CEREAL CINN TOAST CRNCH BWL    | 1 Each      | READY_TO_EAT<br>Ready to eat | 595934     |
| CEREAL LUCKY CHARMS WGRAIN BWL | 1 Package   | READY_TO_EAT<br>Ready to Eat | 265811     |
| CEREAL CHEERIOS WGRAIN BWL     | 1 Each      | READY_TO_EAT<br>Ready to eat | 264702     |
| CEREAL COCOA PUFFS WGRAIN R/S  | 1 Each      | READY_TO_EAT<br>Ready to eat | 270401     |
| CEREAL TRIX R/S WGRAIN BWL     | 1 Package   | READY_TO_EAT<br>Ready to Eat | 265782     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 5.00

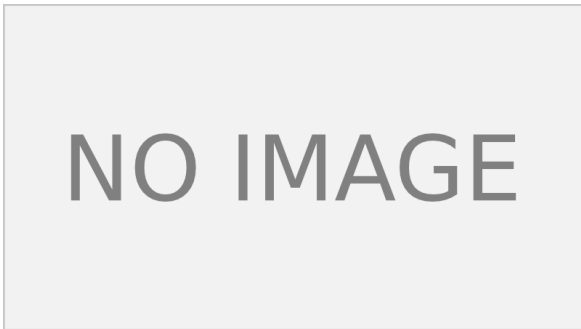
Serving Size: 1.00 Each

| Amount Per Serving             |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 112.00                  |
| <b>Fat</b>                     | 2.00g                   |
| <b>Saturated Fat</b>           | 0.00g                   |
| <b>Trans Fat</b>               | 0.00g                   |
| <b>Cholesterol</b>             | 0.00mg                  |
| <b>Sodium</b>                  | 151.00mg                |
| <b>Carbohydrates</b>           | 22.80g                  |
| <b>Fiber</b>                   | 2.00g                   |
| <b>Total Sugar</b>             | 6.00g                   |
| <b>Added Sugar</b>             | 6.00g                   |
| <b>Protein</b>                 | 2.20g                   |
| <b>Vitamin A</b> 140.00mcg RAE | <b>Vitamin C</b> 0.72mg |
| <b>Calcium</b> 82.00mg         | <b>Iron</b> 3.70mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Toast Option



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 24.00        | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Breakfast    | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 24.00

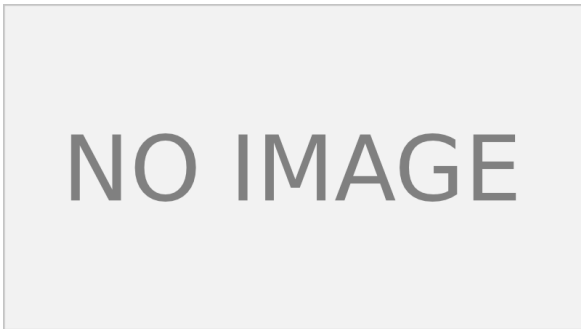
Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available

# Condiment-Ranch Dressing



|                      |                   |                       |                     |
|----------------------|-------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each         | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-58592             |
| <b>School:</b>       | Walton-Verona K-5 |                       |                     |

## Ingredients

| Description       | Measurement | Prep Instructions        | DistPart # |
|-------------------|-------------|--------------------------|------------|
| DRESSING RNCH CUP | 1 Each      | 631430-use this for bulk | 537705     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 130.00                  |
| <b>Fat</b>                   | 13.00g                  |
| <b>Saturated Fat</b>         | 2.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5.00mg                  |
| <b>Sodium</b>                | 230.00mg                |
| <b>Carbohydrates</b>         | 1.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 1.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 458.55                  |
| <b>Fat</b>                   | 45.86g                  |
| <b>Saturated Fat</b>         | 7.05g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 17.64mg                 |
| <b>Sodium</b>                | 811.29mg                |
| <b>Carbohydrates</b>         | 3.53g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 3.53g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3.53g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

# Condiment-Italian Dressing



|                      |                             |                       |                     |
|----------------------|-----------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 128.00                      | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Ounce                  | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58642             |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                     |

## Ingredients

| Description        | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| DRESSING ITAL GLDN | 1 Gallon    |                   | 257885     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 119.88                  |
| <b>Fat</b>                   | 12.99g                  |
| <b>Saturated Fat</b>         | 2.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 339.67mg                |
| <b>Carbohydrates</b>         | 2.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 1.38mg        | <b>Iron</b> 0.01mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 422.87                  |
| <b>Fat</b>                   | 45.81g                  |
| <b>Saturated Fat</b>         | 7.05g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 1198.14mg               |
| <b>Carbohydrates</b>         | 7.05g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 7.05g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 4.86mg        | <b>Iron</b> 0.04mg      |

# Condiment- Honey Mustard



|                      |                             |                       |                     |
|----------------------|-----------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 128.00                      | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Ounce                  | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58641             |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                     |

## Ingredients

| Description           | Measurement | Prep Instructions  | DistPart # |
|-----------------------|-------------|--|------------|
| DRESSING HNY<br>MSTRD | 1 Gallon    | READY_TO_EAT<br>This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding Dijon seasoning to give your honey mustard an extra kick. Create flavorful, leafy salads or a custom dipping sauce for your signature boneless wings. | 214230     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 128.00

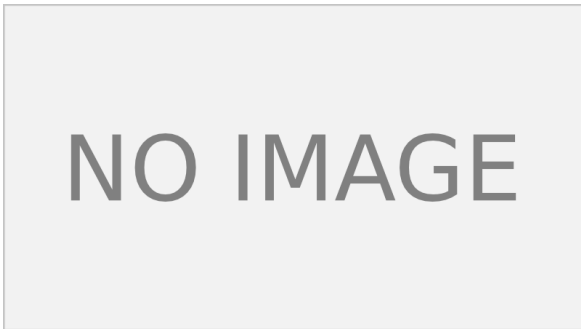
Serving Size: 1.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 89.91                   |
| <b>Fat</b>                   | 5.99g                   |
| <b>Saturated Fat</b>         | 1.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5.00mg                  |
| <b>Sodium</b>                | 319.69mg                |
| <b>Carbohydrates</b>         | 7.99g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 7.99g                   |
| <b>Added Sugar</b>           | 6.99g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 317.16                  |
| <b>Fat</b>                   | 21.14g                  |
| <b>Saturated Fat</b>         | 3.52g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 17.62mg                 |
| <b>Sodium</b>                | 1127.67mg               |
| <b>Carbohydrates</b>         | 28.19g                  |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 28.19g                  |
| <b>Added Sugar</b>           | 24.67g                  |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

# Condiment-Ketchup



|                      |           |                       |                     |
|----------------------|-----------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch     | <b>Recipe ID:</b>     | R-57134             |

## Ingredients

| Description        | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| KETCHUP PKT LO SOD | 1 Each      |                   | 634610     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 10.00                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 25.00mg                 |
| <b>Carbohydrates</b>         | 2.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 2.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Condiment-Mustard

NO IMAGE

|                      |                   |                       |                     |
|----------------------|-------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each         | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-58587             |
| <b>School:</b>       | Walton-Verona K-5 |                       |                     |

## Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
| MUSTARD PKT | 1 Each      |                   | 792365     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 0.00                    |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 65.00mg                 |
| <b>Carbohydrates</b>         | 0.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Condiment-Mayo



|                      |                   |                       |                     |
|----------------------|-------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each         | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-58589             |
| <b>School:</b>       | Walton-Verona K-5 |                       |                     |

## Ingredients

| Description    | Measurement | Prep Instructions         | DistPart # |
|----------------|-------------|---------------------------|------------|
| MAYONNAISE PKT | 1 Package   | 467596- use this for bulk | 433744     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 60.00                   |
| <b>Fat</b>                   | 6.00g                   |
| <b>Saturated Fat</b>         | 1.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5.00mg                  |
| <b>Sodium</b>                | 60.00mg                 |
| <b>Carbohydrates</b>         | 1.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Chef Fruit of the Day

NO IMAGE

|                      |                             |                       |           |
|----------------------|-----------------------------|-----------------------|-----------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 1.00 Serving                | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-46123   |
| <b>School:</b>       | Walton-Verona<br>Elementary |                       |           |

## Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
|-------------|-------------|-------------------|------------|

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 0.00                    |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 0.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Fruit-Canned Assorted

NO IMAGE

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 120.00    | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup  | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

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

## Nutrition - Per 100g

No 100g Conversion Available

# Juice Box 100%

NO IMAGE

|                      |              |                       |         |
|----------------------|--------------|-----------------------|---------|
| <b>Servings:</b>     | 5.00         | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast    | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available

# Iced Donut



|                      |              |                       |         |
|----------------------|--------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast    | <b>Recipe ID:</b>     | R-44252 |

## Ingredients

| Description                                       | Measurement  | Prep Instructions  | DistPart # |
|---|--------------|--|------------|
| ICING VAN RTU<br>HEAT N'ICE                       | 2 Tablespoon | READY_TO_EAT<br>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<br>Whole Grain Ring<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 474.50                  |
| <b>Fat</b>                   | 14.40g                  |
| <b>Saturated Fat</b>         | 6.30g                   |
| <b>Trans Fat</b>             | 0.13g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 474.60mg                |
| <b>Carbohydrates</b>         | 80.00g                  |
| <b>Fiber</b>                 | 3.80g                   |
| <b>Total Sugar</b>           | 43.00g                  |
| <b>Added Sugar</b>           | 42.00g                  |
| <b>Protein</b>               | 7.40g                   |
| <b>Vitamin A</b> 0.83mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 22.11mg       | <b>Iron</b> 2.23mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Tenders



|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.00 Each                | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-45070          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

| Description                    | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| CHIX BRST TNDR BRD WGRAIN 4.5Z | 3 Each      |                   | 202490     |

## Preparation Instructions

Cook approximately 17 min @375 F

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 220.00                  |
| <b>Fat</b>                   | 7.00g                   |
| <b>Saturated Fat</b>         | 1.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 65.00mg                 |
| <b>Sodium</b>                | 460.00mg                |
| <b>Carbohydrates</b>         | 14.00g                  |
| <b>Fiber</b>                 | 2.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 22.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Spicy Chix Tenders

NO IMAGE

|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                      | <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-48648          |
| <b>School:</b>       | 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<br>CONVENTIONAL OVEN 20 MIN @350. CONVECTION<br>OVEN 14 MIN @350 | 792441     |

## Preparation Instructions

Coat the chicken in hot sauce prior to cooking

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

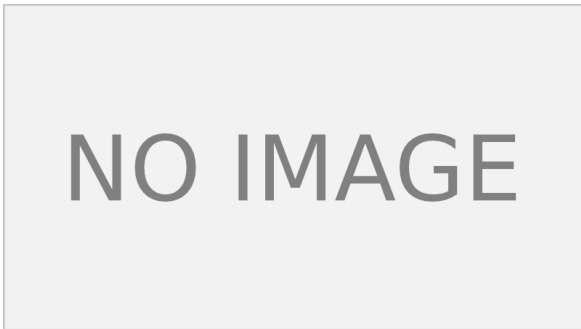
Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 220.00                  |
| <b>Fat</b>                   | 7.00g                   |
| <b>Saturated Fat</b>         | 1.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 65.00mg                 |
| <b>Sodium</b>                | 745.00mg                |
| <b>Carbohydrates</b>         | 14.00g                  |
| <b>Fiber</b>                 | 2.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 22.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Tony Cheese Jammer Sticks



|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <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-44185          |

## Ingredients

| Description                 | Measurement | Prep Instructions  | DistPart # |
|-----------------------------|-------------|--|------------|
| BREADSTICK<br>CHS STFD 2.1Z | 2 Each      | <b>Basic Preparation</b><br>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.<br><b>Item Yield</b><br>1 Case = 200 (10 x 20 per Bag) Breadsticks, Cheese, Stuffed, Whole Grain, Frozen, 2.1 Ounce | 232930     |

## Preparation Instructions

2 slabs go on each tray

Fan Low -Rotate halfway through cook process

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

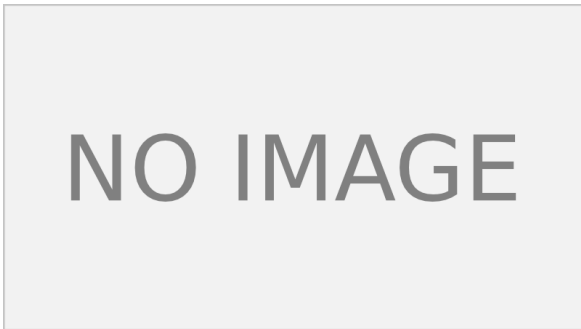
Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 244.00                  |
| <b>Fat</b>                   | 9.20g                   |
| <b>Saturated Fat</b>         | 5.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 25.00mg                 |
| <b>Sodium</b>                | 411.80mg                |
| <b>Carbohydrates</b>         | 25.00g                  |
| <b>Fiber</b>                 | 1.70g                   |
| <b>Total Sugar</b>           | 4.00g                   |
| <b>Added Sugar</b>           | 1.00g                   |
| <b>Protein</b>               | 16.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 302.50mg      | <b>Iron</b> 1.60mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Cheeseburger



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <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-44177          |

## Ingredients

| Description                    | Measurement | Prep Instructions   | DistPart # |
|--------------------------------|-------------|---|------------|
| CHEESE AMER 160CT SLCD         | 1 Slice     | READY_TO_EAT<br>Pre-sliced<br>Use Cold or Melted  | 150260     |
| wg 4 inch Hamburger Bun x      | 1 bun       |   | 3474       |
| Don Lee Charbroiled Beef Patty | 1 Each      | CONVECTION<br>3. Bake<br>a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 3.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

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

## Nutrition - Per 100g

No 100g Conversion Available

# Hamburger



|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                     | <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-44219          |
| <b>School:</b>       | 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      | <b>CONVECTION</b><br>3. Bake<br>a. 3.0 oz Backyard Griller 12-14 minutes (until grease is bubbling on top)<br>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

| Amount Per Serving              |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.500 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

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

## Nutrition - Per 100g

No 100g Conversion Available

# Grab&Go Chef Wrap Box

NO IMAGE

|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <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-53197          |
| <b>School:</b>       | 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<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 3.000 |
| <b>Grain</b>                    | 2.250 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.500 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 594.69                  |
| <b>Fat</b>                   | 27.50g                  |
| <b>Saturated Fat</b>         | 11.00g                  |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 70.00mg                 |
| <b>Sodium</b>                | 1875.94mg               |
| <b>Carbohydrates</b>         | 57.25g                  |
| <b>Fiber</b>                 | 3.31g                   |
| <b>Total Sugar</b>           | 7.63g                   |
| <b>Added Sugar</b>           | 3.00g**                 |
| <b>Protein</b>               | 24.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.37mg |
| <b>Calcium</b> 298.50mg      | <b>Iron</b> 3.19mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available

# Tator Tots

NO IMAGE

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 9.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast | <b>Recipe ID:</b>     | R-44494 |

## Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
| Tator Tots  | 9 Each      |                   | 141510     |

## Preparation Instructions

---

1 bag yields 27 portions

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.500 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 9.00 Each

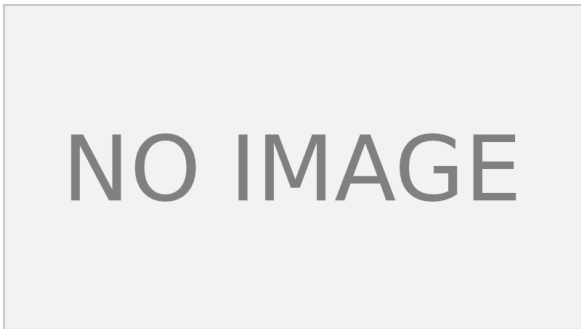
| Amount Per Serving           |                           |
|------------------------------|---------------------------|
| <b>Calories</b>              | 130.00                    |
| <b>Fat</b>                   | 7.00g                     |
| <b>Saturated Fat</b>         | 1.00g                     |
| <b>Trans Fat</b>             | 0.00g                     |
| <b>Cholesterol</b>           | 0.00mg                    |
| <b>Sodium</b>                | 360.00mg                  |
| <b>Carbohydrates</b>         | 16.00g                    |
| <b>Fiber</b>                 | 1.00g                     |
| <b>Total Sugar</b>           | 1.00g                     |
| <b>Added Sugar</b>           | 0.00g                     |
| <b>Protein</b>               | 1.00g                     |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 10.00mg       | <b>Iron</b> 0.20mg        |

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

## Nutrition - Per 100g

No 100g Conversion Available

# Fries-Sweet Potato



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

## Ingredients

| Description       | Measurement | Prep Instructions  | DistPart # |
|-------------------|-------------|--|------------|
| FRIES SWT<br>3/8" | 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.<br>CONVECTION<br>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.<br>DEEP_FRY<br>FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.500 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 3.00 Ounce

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

## Nutrition - Per 100g

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

# Broccoli- Steamed



|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 105.00   | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.500 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 105.00

Serving Size: 0.50 Cup

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

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

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 11.46                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 9.70mg                  |
| <b>Carbohydrates</b>         | 2.20g                   |
| <b>Fiber</b>                 | 1.32g                   |
| <b>Total Sugar</b>           | 0.44g                   |
| <b>Added Sugar</b>           | 0.00g**                 |
| <b>Protein</b>               | 1.32g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

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

# Grapes-Fruit



|                      |                          |                       |         |
|----------------------|--------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-50185 |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving            |                         |
|-------------------------------|-------------------------|
| <b>Calories</b>               | 56.27                   |
| <b>Fat</b>                    | 0.27g                   |
| <b>Saturated Fat</b>          | 0.07g                   |
| <b>Trans Fat</b>              | 0.00g                   |
| <b>Cholesterol</b>            | 0.00mg                  |
| <b>Sodium</b>                 | 1.67mg                  |
| <b>Carbohydrates</b>          | 14.67g                  |
| <b>Fiber</b>                  | 0.73g                   |
| <b>Total Sugar</b>            | 13.33g                  |
| <b>Added Sugar</b>            | 0.00g                   |
| <b>Protein</b>                | 0.53g                   |
| <b>Vitamin A</b> 84.00mcg RAE | <b>Vitamin C</b> 3.36mg |
| <b>Calcium</b> 11.76mg        | <b>Iron</b> 0.25mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Applesauce Cup



|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 4.50 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.50 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 60.00                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 17.00g                  |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 15.00g                  |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 5.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 47.03                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 13.33g                  |
| <b>Fiber</b>                 | 0.78g                   |
| <b>Total Sugar</b>           | 11.76g                  |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 3.92mg        | <b>Iron</b> 0.00mg      |

# with Sister Schubert's Dinner Rolls

NO IMAGE

|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Each         | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-57053          |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 3.12                      |
| <b>Fat</b>                     | 0.09g                     |
| <b>Saturated Fat</b>           | 0.02g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 0.22mg                    |
| <b>Sodium</b>                  | 5.45mg                    |
| <b>Carbohydrates</b>           | 0.49g                     |
| <b>Fiber</b>                   | 0.02g                     |
| <b>Total Sugar</b>             | 0.09g                     |
| <b>Added Sugar</b>             | 0.09g                     |
| <b>Protein</b>                 | 0.08g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 0.12mg          | <b>Iron</b> 0.03mg        |

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

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 312.30                    |
| <b>Fat</b>                     | 9.10g                     |
| <b>Saturated Fat</b>           | 2.30g                     |
| <b>Trans Fat</b>               | 0.15g                     |
| <b>Cholesterol</b>             | 22.00mg                   |
| <b>Sodium</b>                  | 544.70mg                  |
| <b>Carbohydrates</b>           | 49.00g                    |
| <b>Fiber</b>                   | 1.50g                     |
| <b>Total Sugar</b>             | 9.00g                     |
| <b>Added Sugar</b>             | 9.00g                     |
| <b>Protein</b>                 | 7.60g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 12.36mg         | <b>Iron</b> 2.57mg        |

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

# Uncrustable Small



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

## Ingredients

| Description               | Measurement | Prep Instructions      | DistPart # |
|---------------------------|-------------|------------------------|------------|
| uncrustable grape 2.6 oz. | 1 Each      | THAW<br>thaw and serve | 527462     |

## Preparation Instructions

Thaw and serve

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

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

## Nutrition - Per 100g

No 100g Conversion Available

# Biscuit Sandwich Sausage



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

## Ingredients

| Description                 | Measurement | Prep Instructions   | DistPart # |
|-----------------------------|-------------|---|------------|
| SAUSAGE PTY CKD<br>1Z       | 1 Each      | Basic Preparation<br>CONVENTIONAL OVEN: PREHEAT OVEN TO 325F, HEAT 9 -11 MIN IF<br>FROZEN & 7 - 9 MIN IF THAWED   | 111341     |
| DOUGH BISC STHRN<br>EZ SPLT | 1 Each      | Basic Preparation<br>Place 54 frozen biscuits on greased or parchment lined full sheet pan in<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.500 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available

# Hard Boiled Egg



|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <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-58638          |

## Ingredients

| Description              | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| EGG HARD CKD PLD CAGE FR | 45 grams    |                   | 259354     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.500 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 70.00                     |
| <b>Fat</b>                     | 5.00g                     |
| <b>Saturated Fat</b>           | 1.50g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 170.00mg                  |
| <b>Sodium</b>                  | 55.00mg                   |
| <b>Carbohydrates</b>           | 1.00g                     |
| <b>Fiber</b>                   | 0.00g                     |
| <b>Total Sugar</b>             | 1.00g                     |
| <b>Added Sugar</b>             | 0.00g                     |
| <b>Protein</b>                 | 6.00g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 23.00mg         | <b>Iron</b> 1.00mg        |

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

## Nutrition - Per 100g

No 100g Conversion Available

# Crispy Chicken Sandwich PK



|                      |                                      |                       |                  |
|----------------------|--------------------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                                 | <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-49196          |
| <b>School:</b>       | Walton-Verona Early Childhood Center |                       |                  |

## Ingredients

| Description               | Measurement | Prep Instructions  | DistPart # |
|---------------------------|-------------|--|------------|
| wg 4 inch Hamburger Bun x | 1/2 bun     | BAKE<br>Toast if desired                                     | 3474       |
| CHIX PTY BRD WGRAIN       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 1.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 105.00                  |
| <b>Fat</b>                   | 2.33g                   |
| <b>Saturated Fat</b>         | 0.25g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5.83mg                  |
| <b>Sodium</b>                | 175.00mg                |
| <b>Carbohydrates</b>         | 15.33g                  |
| <b>Fiber</b>                 | 1.17g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 5.50g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 35.50mg       | <b>Iron</b> 1.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Spicy Chicken Sandwich



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <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-44281          |

## Ingredients

| Description   | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| wg 4 inch Hamburger Bun x                           | 1 bun       | BAKE<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 3.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 340.00                  |
| <b>Fat</b>                   | 8.00g                   |
| <b>Saturated Fat</b>         | 1.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 55.00mg                 |
| <b>Sodium</b>                | 590.00mg                |
| <b>Carbohydrates</b>         | 45.00g                  |
| <b>Fiber</b>                 | 4.00g                   |
| <b>Total Sugar</b>           | 5.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 25.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 71.00mg       | <b>Iron</b> 2.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Nardone Garlic Cheese Pizza

NO IMAGE

|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00              | <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-57056          |
| <b>School:</b>       | 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

| <hr/>                           |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| <hr/>                          |                           |
|--------------------------------|---------------------------|
| <b>Amount Per Serving</b>      |                           |
| <b>Calories</b>                | 0.00**                    |
| <b>Fat</b>                     | 0.00g**                   |
| <b>Saturated Fat</b>           | 0.00g**                   |
| <b>Trans Fat</b>               | 0.00g**                   |
| <b>Cholesterol</b>             | 0.00mg**                  |
| <b>Sodium</b>                  | 0.00mg**                  |
| <b>Carbohydrates</b>           | 0.00g**                   |
| <b>Fiber</b>                   | 0.00g**                   |
| <b>Total Sugar</b>             | 0.00g**                   |
| <b>Added Sugar</b>             | 0.00g**                   |
| <b>Protein</b>                 | 0.00g**                   |
| <hr/>                          |                           |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 0.00mg**        | <b>Iron</b> 0.00mg**      |

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

## Nutrition - Per 100g

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**No 100g Conversion Available**

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# Grab&Go- Crispy Chicken Ranch Salad



|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                        | <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-49187          |
| <b>School:</b>       | Walton-Verona Middle School |                       |                  |

## Ingredients

| Description                       | Measurement | Prep Instructions  | DistPart # |
|-----------------------------------|-------------|--|------------|
| LETTUCE BLND<br>ICEBERG/ROMN      | 2 Cup       | Hold at 41F.   | 600504     |
| CHIX BRST TNDR BRD<br>WGRAIN 4.5Z | 3 Piece     | Basic Preparation<br>Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F  | 202490     |
| CHIP CORN                         | 1 Ounce     | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh<br>UNSPECIFIED | 210170     |
| DRESSING RNCH<br>BTRMLK PKT       | 1 Each      |  | 266523     |
| GRAPE TOMATO 6-32Z<br>OUR FAMILY  | 4 Each      |  | 284077     |
| CHEESE CHED MLD<br>SHRD 4-5 LOL   | 1 Ounce     | READY_TO_EAT<br>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

| Amount Per Serving              |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.250 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 1.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 652.80**                  |
| <b>Fat</b>                     | 67.32g**                  |
| <b>Saturated Fat</b>           | 8.88g**                   |
| <b>Trans Fat</b>               | 0.00g**                   |
| <b>Cholesterol</b>             | 89.40mg**                 |
| <b>Sodium</b>                  | 1071.20mg**               |
| <b>Carbohydrates</b>           | 38.48g**                  |
| <b>Fiber</b>                   | 5.00g**                   |
| <b>Total Sugar</b>             | 4.00g**                   |
| <b>Added Sugar</b>             | 1.00g**                   |
| <b>Protein</b>                 | 29.88g**                  |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 149.52mg**      | <b>Iron</b> 2.00mg**      |

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

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 1151.32**                 |
| <b>Fat</b>                     | 118.73g**                 |
| <b>Saturated Fat</b>           | 15.66g**                  |
| <b>Trans Fat</b>               | 0.00g**                   |
| <b>Cholesterol</b>             | 157.67mg**                |
| <b>Sodium</b>                  | 1889.24mg**               |
| <b>Carbohydrates</b>           | 67.87g**                  |
| <b>Fiber</b>                   | 8.82g**                   |
| <b>Total Sugar</b>             | 7.05g**                   |
| <b>Added Sugar</b>             | 1.76g**                   |
| <b>Protein</b>                 | 52.70g**                  |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 263.70mg**      | <b>Iron</b> 3.53mg**      |

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

# Fries Wedge



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

## Ingredients

| Description          | Measurement | Prep Instructions   | DistPart # |
|----------------------|-------------|---|------------|
| FRIES WEDGE<br>10CUT | 30 Pound    | <b>CONVECTION</b><br>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. <b>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.</b><br><b>DEEP_FRY</b><br>FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1<br>4 TO 3 3<br>4 MINUTES. <b>DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1<br/>4 TO 3 3<br/>4 MINUTES.</b> | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.500 |

## Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 3.00 Ounce

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

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 141.11                  |
| <b>Fat</b>                   | 5.88g                   |
| <b>Saturated Fat</b>         | 0.59g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 435.08mg                |
| <b>Carbohydrates</b>         | 23.52g                  |
| <b>Fiber</b>                 | 1.18g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 2.35g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.42mg      |

# Roasted Carrots

NO IMAGE

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 32.50                       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup                    | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-53199          |
| <b>School:</b>       | Walton-Verona<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.500 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 32.50

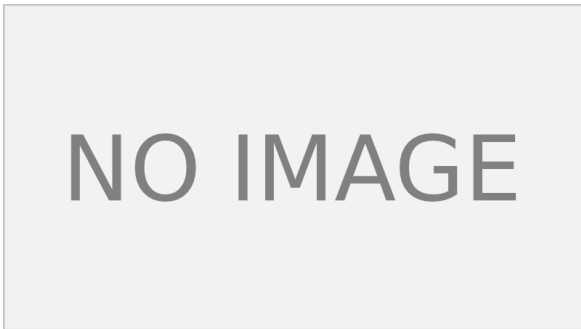
Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 41.05                   |
| <b>Fat</b>                   | 1.72g                   |
| <b>Saturated Fat</b>         | 0.25g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 132.68mg                |
| <b>Carbohydrates</b>         | 6.52g                   |
| <b>Fiber</b>                 | 1.89g                   |
| <b>Total Sugar</b>           | 3.15g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.63g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 25.18mg       | <b>Iron</b> 0.25mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 58.64                   |
| <b>Fat</b>                   | 2.46g                   |
| <b>Saturated Fat</b>         | 0.35g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 189.54mg                |
| <b>Carbohydrates</b>         | 9.31g                   |
| <b>Fiber</b>                 | 2.70g                   |
| <b>Total Sugar</b>           | 4.49g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.90g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 35.97mg       | <b>Iron</b> 0.36mg      |

# Orange Wedges-Fruit



|                      |                                      |                       |         |
|----------------------|--------------------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                                 | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 1.00 Each                            | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                                | <b>Recipe ID:</b>     | R-45110 |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

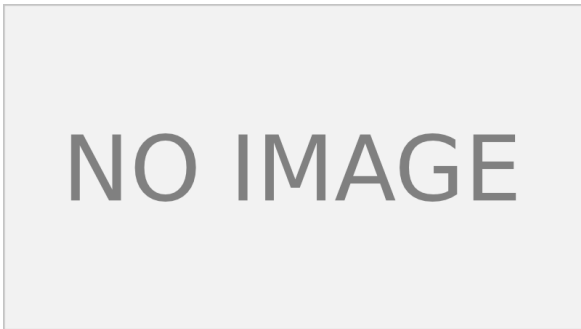
Serving Size: 1.00 Each

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

## Nutrition - Per 100g

No 100g Conversion Available

# Pineapple Fruit



|                      |                          |                       |         |
|----------------------|--------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-46629 |
| <b>School:</b>       | Walton-Verona Elementary |                       |         |

## Ingredients

| Description           | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| PINEAPPLE SLCD IN JCE | 1/2 Cup     |                   | 189944     |

## Preparation Instructions

Place in 4 oz square dish  
CCP Cold service 41F or below

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 59.70                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 14.93g                  |
| <b>Fiber</b>                 | 0.75g                   |
| <b>Total Sugar</b>           | 12.69g                  |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 5.22mg        | <b>Iron</b> 0.30mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Topping Bar- Fiesta

NO IMAGE

|                      |                             |                       |                     |
|----------------------|-----------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Serving                | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58629             |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                     |

## Ingredients

| Description              | Measurement  | Prep Instructions   | DistPart # |
|--------------------------|--------------|---|------------|
| SOUR CREAM               | 1 Tablespoon | READY_TO_EAT<br>Served as a topping on a hot or cold meal | 285218     |
| PEPPERS JALAP SLCD 128CT | 1 Ounce      |   | 466240     |
| PEPPERS BAN RING MILD    | 28 Ounce     |   | 466220     |
| Salsa                    | 2 Ounce      |   | 452841     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 186.76                    |
| <b>Fat</b>                     | 2.50g                     |
| <b>Saturated Fat</b>           | 1.75g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 10.00mg                   |
| <b>Sodium</b>                  | 8313.76mg                 |
| <b>Carbohydrates</b>           | 32.35g                    |
| <b>Fiber</b>                   | 30.35g                    |
| <b>Total Sugar</b>             | 2.00g                     |
| <b>Added Sugar</b>             | 1.00g                     |
| <b>Protein</b>                 | 0.50g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 592.05mg        | <b>Iron</b> 0.00mg        |

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

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 21.25                     |
| <b>Fat</b>                     | 0.28g                     |
| <b>Saturated Fat</b>           | 0.20g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 1.14mg                    |
| <b>Sodium</b>                  | 946.05mg                  |
| <b>Carbohydrates</b>           | 3.68g                     |
| <b>Fiber</b>                   | 3.45g                     |
| <b>Total Sugar</b>             | 0.23g                     |
| <b>Added Sugar</b>             | 0.11g                     |
| <b>Protein</b>                 | 0.06g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 67.37mg         | <b>Iron</b> 0.00mg        |

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

# Build It- Soft Shell



|                      |                             |                       |         |
|----------------------|-----------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Grain   |
| <b>Serving Size:</b> | 1.00 Each                   | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58659 |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |         |

## 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 2.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 200.00                  |
| <b>Fat</b>                   | 5.00g                   |
| <b>Saturated Fat</b>         | 2.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 380.00mg                |
| <b>Carbohydrates</b>         | 33.00g                  |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 1.00g                   |
| <b>Protein</b>               | 5.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 60.00mg       | <b>Iron</b> 2.10mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Build It- Nacho Chips



|                      |                             |                       |         |
|----------------------|-----------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Grain   |
| <b>Serving Size:</b> | 1.00 Each                   | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58658 |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |         |

## Ingredients

| Description        | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| CHIP TORTL RND R/F | 1 Each      |                   | 662512     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 200.00                  |
| <b>Fat</b>                   | 7.00g                   |
| <b>Saturated Fat</b>         | 1.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 160.00mg                |
| <b>Carbohydrates</b>         | 29.00g                  |
| <b>Fiber</b>                 | 3.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 40.00mg       | <b>Iron</b> 0.60mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Build It- Taco Beef



|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <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>    | Lunch      | <b>Recipe ID:</b>     | R-57241          |

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| TACO FILLING BEEF<br>REDC FAT 6-5 COMM | 2 Ounce     | BOIL<br>KEEP FROZEN. Place sealed bag in a steamer or in boiling water.<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 72.18                     |
| <b>Fat</b>                     | 3.03g                     |
| <b>Saturated Fat</b>           | 1.14g                     |
| <b>Trans Fat</b>               | 0.18g                     |
| <b>Cholesterol</b>             | 21.45mg                   |
| <b>Sodium</b>                  | 187.00mg                  |
| <b>Carbohydrates</b>           | 3.15g                     |
| <b>Fiber</b>                   | 1.26g                     |
| <b>Total Sugar</b>             | 1.26g                     |
| <b>Added Sugar</b>             | 0.00g**                   |
| <b>Protein</b>                 | 8.01g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 0.00mg**        | <b>Iron</b> 0.00mg**      |

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

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 127.30                    |
| <b>Fat</b>                     | 5.34g                     |
| <b>Saturated Fat</b>           | 2.00g                     |
| <b>Trans Fat</b>               | 0.32g                     |
| <b>Cholesterol</b>             | 37.83mg                   |
| <b>Sodium</b>                  | 329.81mg                  |
| <b>Carbohydrates</b>           | 5.56g                     |
| <b>Fiber</b>                   | 2.23g                     |
| <b>Total Sugar</b>             | 2.23g                     |
| <b>Added Sugar</b>             | 0.00g**                   |
| <b>Protein</b>                 | 14.13g                    |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 0.00mg**        | <b>Iron</b> 0.00mg**      |

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

# Build It- Fajita Chicken



|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <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>    | Lunch      | <b>Recipe ID:</b>     | 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

Heat fajita chicken according to manufacturer directions. CCP: Heat to 160°F or higher for 15 seconds.  
CCP: Hold at hot holding for 140°F or higher

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 72.00                   |
| <b>Fat</b>                   | 2.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 42.00mg                 |
| <b>Sodium</b>                | 56.00mg                 |
| <b>Carbohydrates</b>         | 0.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 12.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 63.49                   |
| <b>Fat</b>                   | 1.76g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 37.04mg                 |
| <b>Sodium</b>                | 49.38mg                 |
| <b>Carbohydrates</b>         | 0.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 10.58g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

# Build It- Brown Rice

NO IMAGE

|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                      | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 2.00 Ounce                | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-46528          |
| <b>School:</b>       | Walton-Verona High School |                       |                  |

## Ingredients

| Description  | Measurement | Prep Instructions  | DistPart # |
|--------------|-------------|--|------------|
| With WG Rice | 1/4 Cup     | Basic Preparation 2:1 water to rice Steam in a 4-inch hotel pan with a lid on Or cook in a 4-inch hotel pan with a lid on a 350°F oven for 60-90minutes until liquid absorbed Bring water and rice to a boil; stir, reduce the heat to medium-low, and simmer for 15-25 minutes, or until most of the water is absorbed. Do not stir- let rest prior to mixing 25#bag yields 472 1/2cup servings- utilize a 4 oz scoop | R-53363    |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 62.71                   |
| <b>Fat</b>                   | 0.55g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 1.65mg                  |
| <b>Carbohydrates</b>         | 13.68g                  |
| <b>Fiber</b>                 | 0.55g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.10g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 110.59                  |
| <b>Fat</b>                   | 0.97g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 2.91mg                  |
| <b>Carbohydrates</b>         | 24.13g                  |
| <b>Fiber</b>                 | 0.97g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.94g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

# Build It- Beans

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00                   | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 2.00 Ounce               | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44799          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.500 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 51.73                   |
| <b>Fat</b>                   | 0.65g                   |
| <b>Saturated Fat</b>         | 0.26g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 147.44mg                |
| <b>Carbohydrates</b>         | 8.54g                   |
| <b>Fiber</b>                 | 2.33g                   |
| <b>Total Sugar</b>           | 0.52g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 2.85g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 16.30mg       | <b>Iron</b> 0.71mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 91.24                   |
| <b>Fat</b>                   | 1.14g                   |
| <b>Saturated Fat</b>         | 0.46g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 260.03mg                |
| <b>Carbohydrates</b>         | 15.05g                  |
| <b>Fiber</b>                 | 4.11g                   |
| <b>Total Sugar</b>           | 0.91g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 5.02g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 28.74mg       | <b>Iron</b> 1.25mg      |

# Build It- Queso

NO IMAGE

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <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>    | Lunch      | <b>Recipe ID:</b>     | R-57243          |

## Ingredients

| Description               | Measurement | Prep Instructions  | DistPart # |
|---------------------------|-------------|--|------------|
| SAUCE CHS QUESO BLANCO FZ | 2 Ounce     | BOIL<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 121.60                  |
| <b>Fat</b>                   | 9.60g                   |
| <b>Saturated Fat</b>         | 5.60g                   |
| <b>Trans Fat</b>             | 0.01g                   |
| <b>Cholesterol</b>           | 29.00mg                 |
| <b>Sodium</b>                | 436.50mg                |
| <b>Carbohydrates</b>         | 1.00g                   |
| <b>Fiber</b>                 | 0.10g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 6.70g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 210.00mg      | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 214.46                  |
| <b>Fat</b>                   | 16.93g                  |
| <b>Saturated Fat</b>         | 9.88g                   |
| <b>Trans Fat</b>             | 0.02g                   |
| <b>Cholesterol</b>           | 51.15mg                 |
| <b>Sodium</b>                | 769.84mg                |
| <b>Carbohydrates</b>         | 1.76g                   |
| <b>Fiber</b>                 | 0.18g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 11.82g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 370.37mg      | <b>Iron</b> 0.00mg      |

# Build It -Shred Cheese

NO IMAGE

|                      |                             |                       |         |
|----------------------|-----------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Ounce                  | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58660 |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |         |

## Ingredients

| Description     | Measurement | Prep Instructions | DistPart # |
|-----------------|-------------|-------------------|------------|
| Shredded Cheese | 1 Ounce     |                   | R-46521    |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

| Amount Per Serving              |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

| Amount Per Serving            |                         |
|-------------------------------|-------------------------|
| <b>Calories</b>               | 55.00                   |
| <b>Fat</b>                    | 4.50g                   |
| <b>Saturated Fat</b>          | 2.50g                   |
| <b>Trans Fat</b>              | 0.00g                   |
| <b>Cholesterol</b>            | 15.00mg                 |
| <b>Sodium</b>                 | 95.00mg                 |
| <b>Carbohydrates</b>          | 0.50g                   |
| <b>Fiber</b>                  | 0.00g                   |
| <b>Total Sugar</b>            | 0.00g                   |
| <b>Added Sugar</b>            | 0.00g                   |
| <b>Protein</b>                | 3.00g                   |
| <b>Vitamin A</b> 45.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 100.00mg       | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                                |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 194.00                  |
| <b>Fat</b>                     | 15.87g                  |
| <b>Saturated Fat</b>           | 8.82g                   |
| <b>Trans Fat</b>               | 0.00g                   |
| <b>Cholesterol</b>             | 52.91mg                 |
| <b>Sodium</b>                  | 335.10mg                |
| <b>Carbohydrates</b>           | 1.76g                   |
| <b>Fiber</b>                   | 0.00g                   |
| <b>Total Sugar</b>             | 0.00g                   |
| <b>Added Sugar</b>             | 0.00g                   |
| <b>Protein</b>                 | 10.58g                  |
| <b>Vitamin A</b> 158.73mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 352.73mg        | <b>Iron</b> 0.00mg      |

# Pillsbury Cinnamon Roll



|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast | <b>Recipe ID:</b>     | R-56018 |

## Ingredients

| Description   | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| Pillsbury Cinnamon Roll Dough, Whole Grain, 2.87 oz | 1 Each      | <b>Basic Preparation</b><br>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. BAKE CONVENTIONAL 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 270.00                    |
| <b>Fat</b>                     | 12.00g                    |
| <b>Saturated Fat</b>           | 5.00g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 0.00mg                    |
| <b>Sodium</b>                  | 360.00mg                  |
| <b>Carbohydrates</b>           | 36.00g                    |
| <b>Fiber</b>                   | 3.00g                     |
| <b>Total Sugar</b>             | 11.00g                    |
| <b>Added Sugar</b>             | 10.00g                    |
| <b>Protein</b>                 | 6.00g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 19.70mg         | <b>Iron</b> 1.70mg        |

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

## Nutrition - Per 100g

No 100g Conversion Available

# Pizza Crunchers

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Each                | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44217          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

| Description                      | Measurement | Prep Instructions  | DistPart # |
|----------------------------------|-------------|--|------------|
| APTZR PIZZA CHS CRUNCHER 8-3.125 | 100 grams   | <b>BAKE</b><br>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!<br><b>CONVECTION OVEN:</b> 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     |

## 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 15-20minutes (full tray).

80 on a tray =20 servings per tray 10x8

3 bags yield approx 20 servings

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

| Amount Per Serving             |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 269.90                  |
| <b>Fat</b>                     | 12.70g                  |
| <b>Saturated Fat</b>           | 5.00g                   |
| <b>Trans Fat</b>               | 0.36g                   |
| <b>Cholesterol</b>             | 24.00mg                 |
| <b>Sodium</b>                  | 483.70mg                |
| <b>Carbohydrates</b>           | 26.00g                  |
| <b>Fiber</b>                   | 2.90g                   |
| <b>Total Sugar</b>             | 2.00g                   |
| <b>Added Sugar</b>             | 1.00g                   |
| <b>Protein</b>                 | 12.70g                  |
| <b>Vitamin A</b> 103.68mcg RAE | <b>Vitamin C</b> 0.94mg |
| <b>Calcium</b> 267.55mg        | <b>Iron</b> 1.47mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Green Bean



|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 48.00                    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44212          |
| <b>School:</b>       | 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<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.500 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

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

## Nutrition - Per 100g

No 100g Conversion Available

# Apple-Fruit



|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch     | <b>Recipe ID:</b>     | R-57983 |

## Ingredients

| Description              | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| APPLE GALA MI 138CT MRKN | 1 Each      |                   | 569392     |

## 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: 1.00  
Serving Size: 1.00 Each

| Amount Per Serving    |                  |
|-----------------------|------------------|
| Calories              | 70.00            |
| Fat                   | 0.00g            |
| Saturated Fat         | 0.00g            |
| Trans Fat             | 0.00g            |
| Cholesterol           | 0.00mg           |
| Sodium                | 0.00mg           |
| Carbohydrates         | 18.00g           |
| Fiber                 | 3.00g            |
| Total Sugar           | 13.00g           |
| Added Sugar           | 0.00g            |
| Protein               | 0.00g            |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 0.00mg        | Iron 0.00mg      |

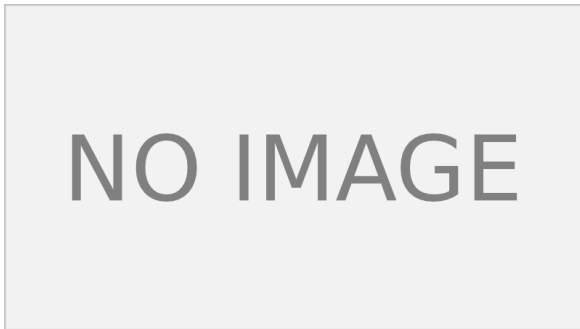
## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Peaches-Fruit



|                      |          |                       |         |
|----------------------|----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | R-44820 |

## Ingredients

| Description       | Measurement | Prep Instructions                            | DistPart # |
|-------------------|-------------|--|------------|
| PEACH SLCD IN JCE | 1/2 Cup     | Place in 4oz square dish chill 41 F or below | 610267     |

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 50.00                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 12.00g                  |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 10.00g                  |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 9.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

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# Spaghetti Noodles

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-47833          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

| Description            | Measurement | Prep Instructions   | DistPart # |
|------------------------|-------------|---|------------|
| PASTA SPAGHETTI<br>10" | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.063 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 100.00                  |
| <b>Fat</b>                   | 0.50g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 21.00g                  |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 1.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3.50g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.90mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 352.73                  |
| <b>Fat</b>                   | 1.76g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 74.07g                  |
| <b>Fiber</b>                 | 3.53g                   |
| <b>Total Sugar</b>           | 3.53g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 12.35g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 3.17mg      |

# Meatballs

NO IMAGE

|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Each         | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-57246          |
| <b>School:</b>       | Walton-Verona K-5 |                       |                  |

## Ingredients

| Description          | Measurement | Prep Instructions   | DistPart # |
|----------------------|-------------|---|------------|
| MEATBALL<br>CKD .65Z | 4 Each      | BAKE<br>KEEP FROZEN<br>CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 154.00                  |
| <b>Fat</b>                   | 9.00g                   |
| <b>Saturated Fat</b>         | 3.50g                   |
| <b>Trans Fat</b>             | 0.60g                   |
| <b>Cholesterol</b>           | 36.00mg                 |
| <b>Sodium</b>                | 236.00mg                |
| <b>Carbohydrates</b>         | 6.00g                   |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 1.00g                   |
| <b>Protein</b>               | 12.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 59.00mg       | <b>Iron</b> 1.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Spaghetti Sauce



|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <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>    | Lunch             | <b>Recipe ID:</b>     | R-57245          |
| <b>School:</b>       | Walton-Verona K-5 |                       |                  |

## Ingredients

| Description         | Measurement | Prep Instructions  | DistPart # |
|---------------------|-------------|--|------------|
| SAUCE SPAGHETTI FCY | 2 Ounce     | HEAT_AND_SERVE<br>Heat & Serve<br>MIX<br>Heat & Serve<br>READY_TO_DRINK<br>Heat & Serve<br>READY_TO_EAT<br>Heat & Serve<br>UNPREPARED<br>Heat & Serve<br>UNSPECIFIED<br>Heat & Serve | 852759     |

## Preparation Instructions

CCP Hold hot foods at 135 °F or above

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.625 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 41.67                   |
| <b>Fat</b>                   | 0.83g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 391.67mg                |
| <b>Carbohydrates</b>         | 8.33g                   |
| <b>Fiber</b>                 | 0.83g                   |
| <b>Total Sugar</b>           | 5.00g                   |
| <b>Added Sugar</b>           | 5.00g                   |
| <b>Protein</b>               | 0.83g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 20.83mg       | <b>Iron</b> 0.83mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 73.49                   |
| <b>Fat</b>                   | 1.47g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 690.77mg                |
| <b>Carbohydrates</b>         | 14.70g                  |
| <b>Fiber</b>                 | 1.47g                   |
| <b>Total Sugar</b>           | 8.82g                   |
| <b>Added Sugar</b>           | 8.82g                   |
| <b>Protein</b>               | 1.47g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 36.74mg       | <b>Iron</b> 1.47mg      |

# Alfredo Sauce

NO IMAGE

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.66 Ounce                  | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58661          |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                  |

## Ingredients

| Description      | Measurement | Prep Instructions  | DistPart # |
|------------------|-------------|--|------------|
| SAUCE ALFREDO FZ | 3 3/4 Ounce | BOIL<br>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

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.66 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 184.00                  |
| <b>Fat</b>                   | 11.20g                  |
| <b>Saturated Fat</b>         | 6.40g                   |
| <b>Trans Fat</b>             | 0.06g                   |
| <b>Cholesterol</b>           | 36.00mg                 |
| <b>Sodium</b>                | 760.40mg                |
| <b>Carbohydrates</b>         | 8.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 6.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 11.40g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 380.00mg      | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 177.33                  |
| <b>Fat</b>                   | 10.79g                  |
| <b>Saturated Fat</b>         | 6.17g                   |
| <b>Trans Fat</b>             | 0.06g                   |
| <b>Cholesterol</b>           | 34.70mg                 |
| <b>Sodium</b>                | 732.85mg                |
| <b>Carbohydrates</b>         | 7.71g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 5.78g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 10.99g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 366.23mg      | <b>Iron</b> 0.00mg      |

# Mandarin Orange Chicken



|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.60 Ounce        | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch             | <b>Recipe ID:</b>     | R-57054          |
| <b>School:</b>       | 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

### 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.

32 servings per tray- may need to add a little water to thin the stickiness

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.60 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 150.00                  |
| <b>Fat</b>                   | 3.00g                   |
| <b>Saturated Fat</b>         | 0.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 40.00mg                 |
| <b>Sodium</b>                | 280.00mg                |
| <b>Carbohydrates</b>         | 19.00g                  |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 10.00g                  |
| <b>Added Sugar</b>           | 11.00g                  |
| <b>Protein</b>               | 11.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 1.20mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.72mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 146.97                  |
| <b>Fat</b>                   | 2.94g                   |
| <b>Saturated Fat</b>         | 0.49g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 39.19mg                 |
| <b>Sodium</b>                | 274.35mg                |
| <b>Carbohydrates</b>         | 18.62g                  |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 9.80g                   |
| <b>Added Sugar</b>           | 10.78g                  |
| <b>Protein</b>               | 10.78g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 1.18mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.71mg      |

# With WG Rice



|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 50.00    | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | R-53363          |

## Ingredients

| Description  | Measurement    | Prep Instructions | DistPart # |
|--|----------------|-------------------|------------|
| 101031 USDA Foods Rice, Brown, Long-Grain, Parboiled | 1 Quart        |                   | 516371     |
| Water  | 2 Quart        | READY_TO_DRINK    | Water      |
| SPICE GARLIC POWDER                                  | 1/4 Tablespoon |                   | 224839     |
| SPICE ONION POWDER                                   | 1/4 Cup        |                   | 126993     |

## Preparation Instructions

Basic Preparation 2:1 water to rice

Steam in a 4-inch hotel pan with a lid on

Or cook in a 4-inch hotel pan with a lid on a 350°F oven for 60-90minutes until liquid absorbed

Bring water and rice to a boil; stir, reduce the heat to medium-low, and simmer for 15-25 minutes, or until most of the water is absorbed.

Do not stir- let rest prior to mixing

25#bag yields 472 1/2cup servings- utilize a 4 oz scoop

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 125.41                  |
| <b>Fat</b>                   | 1.10g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 3.30mg                  |
| <b>Carbohydrates</b>         | 27.36g                  |
| <b>Fiber</b>                 | 1.10g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 2.20g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Big Daddy Pepperoni Pizza



|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <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-44216          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

| Description                | Measurement | Prep Instructions                 | DistPart # |
|----------------------------|-------------|-----------------------------------|------------|
| PEPPERONI SLCD 16/Z        | 2 Each      |                                   | 100240     |
| PIZZA CHS WGRAIN PRIMO 16" | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.235 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.130 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 52958.82                |
| <b>Fat</b>                   | 2354.59g                |
| <b>Saturated Fat</b>         | 1030.00g                |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5150.59mg               |
| <b>Sodium</b>                | 72124.71mg              |
| <b>Carbohydrates</b>         | 5147.06g                |
| <b>Fiber</b>                 | 441.18g                 |
| <b>Total Sugar</b>           | 1323.53g                |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3088.82g                |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 64852.94mg    | <b>Iron</b> 308.87mg    |

## Nutrition - Per 100g

No 100g Conversion Available

# Big Daddy Cheese Pizza



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

## Ingredients

| Description                | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| PIZZA CHS WGRAIN PRIMO 16" | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.130 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 52941.18                |
| <b>Fat</b>                   | 2352.94g                |
| <b>Saturated Fat</b>         | 1029.41g                |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 5147.06mg               |
| <b>Sodium</b>                | 72058.82mg              |
| <b>Carbohydrates</b>         | 5147.06g                |
| <b>Fiber</b>                 | 441.18g                 |
| <b>Total Sugar</b>           | 1323.53g                |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3088.24g                |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 64852.94mg    | <b>Iron</b> 308.82mg    |

## Nutrition - Per 100g

No 100g Conversion Available

# CornDog



|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <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-44484          |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 190.00                    |
| <b>Fat</b>                     | 9.00g                     |
| <b>Saturated Fat</b>           | 2.50g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 30.00mg                   |
| <b>Sodium</b>                  | 470.00mg                  |
| <b>Carbohydrates</b>           | 18.00g                    |
| <b>Fiber</b>                   | 1.00g                     |
| <b>Total Sugar</b>             | 6.00g                     |
| <b>Added Sugar</b>             | 6.00g                     |
| <b>Protein</b>                 | 7.00g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 30.00mg         | <b>Iron</b> 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 Spiral



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

## Ingredients

| Description                  | Measurement | Prep Instructions   | DistPart # |
|------------------------------|-------------|---|------------|
| FRIES SPIRAL SEAS CRSPY OVEN | 24 Pound    | <p>BAKE<br/>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.</p> <p>CONVECTION<br/>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.</p> <p>DEEP_FRY<br/>FILL BASKET HALF FULL (1 LB) WITH FROZEN SPIRALS. DEEP FRY @ 350° F FOR 2 1<br/>2 TO 3 MINUTES.</p> | 717490     |

## Preparation Instructions

1 case yields 120 Servings

1 bag yields 20 portions

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.500 |

## Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 3.00 Ounce

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

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 152.85                  |
| <b>Fat</b>                   | 5.88g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 340.98mg                |
| <b>Carbohydrates</b>         | 24.69g                  |
| <b>Fiber</b>                 | 1.65g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.18g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 11.76mg       | <b>Iron</b> 0.33mg      |

# Corn- Steamed

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 96.00                    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44213          |
| <b>School:</b>       | 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

|                                 |        |
|---------------------------------|--------|
| <b>Meat/Meat Alternate</b>      | 0.000  |
| <b>Grain</b>                    | 0.000  |
| <b>Fruit</b>                    | 0.000  |
| <b>DarkGreen</b>                | 0.000  |
| <b>Red/Orange</b>               | 0.000  |
| <b>OtherVeg</b>                 | 0.000  |
| <b>Beans, Peas, and Lentils</b> | 0.000  |
| <b>Starchy</b>                  | 36.314 |

## Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

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

## Nutrition - Per 100g

No 100g Conversion Available

# Salad- Caesar House

NO IMAGE

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 106.00                      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 3.00 Ounce                  | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-53201          |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                  |

## Ingredients

| Description          | Measurement | Prep Instructions             | DistPart # |
|----------------------|-------------|-------------------------------|------------|
| LETTUCE ROMAINE CHOP | 20 Cup      | 1 Cup = .5 Cup DG Veg         | 735787     |
| CROUTON HMSTYL SEAS  | 4 Cup       | READY_TO_EAT<br>Ready to use. | 793944     |
| CHEESE PARM PKT      | 2 Cup       |                               | 254959     |
| DRESSING CAESAR      | 4 Cup       |                               | 818201     |

## Preparation Instructions

Mix add dressing as close to service

Hold at Cold Service.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.500 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 106.00

Serving Size: 3.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 44.43                   |
| <b>Fat</b>                   | 3.94g                   |
| <b>Saturated Fat</b>         | 0.62g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 3.11mg                  |
| <b>Sodium</b>                | 100.66mg                |
| <b>Carbohydrates</b>         | 2.49g                   |
| <b>Fiber</b>                 | 0.19g                   |
| <b>Total Sugar</b>           | 0.49g                   |
| <b>Added Sugar</b>           | 0.30g                   |
| <b>Protein</b>               | 0.51g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 4.98mg        | <b>Iron</b> 0.07mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 52.24                   |
| <b>Fat</b>                   | 4.64g                   |
| <b>Saturated Fat</b>         | 0.73g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 3.66mg                  |
| <b>Sodium</b>                | 118.35mg                |
| <b>Carbohydrates</b>         | 2.93g                   |
| <b>Fiber</b>                 | 0.22g                   |
| <b>Total Sugar</b>           | 0.58g                   |
| <b>Added Sugar</b>           | 0.35g                   |
| <b>Protein</b>               | 0.60g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 5.86mg        | <b>Iron</b> 0.08mg      |

# Sidekicks Variety



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

## Ingredients

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

## Preparation Instructions

Pull prior to service

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

| Amount Per Serving             |                          |
|--------------------------------|--------------------------|
| <b>Calories</b>                | 90.00                    |
| <b>Fat</b>                     | 0.00g                    |
| <b>Saturated Fat</b>           | 0.00g                    |
| <b>Trans Fat</b>               | 0.00g                    |
| <b>Cholesterol</b>             | 0.00mg                   |
| <b>Sodium</b>                  | 30.00mg                  |
| <b>Carbohydrates</b>           | 22.33g                   |
| <b>Fiber</b>                   | 0.00g                    |
| <b>Total Sugar</b>             | 19.67g                   |
| <b>Added Sugar</b>             | 0.00g                    |
| <b>Protein</b>                 | 0.00g                    |
| <b>Vitamin A</b> 976.67mcg RAE | <b>Vitamin C</b> 60.00mg |
| <b>Calcium</b> 83.33mg         | <b>Iron</b> 0.47mg       |

## Nutrition - Per 100g

No 100g Conversion Available

# Pears



|                      |                             |                       |         |
|----------------------|-----------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 1.00 Cup                    | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58664 |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |         |

## Ingredients

| Description                             | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| Pears, Diced, Extra Light Syrup, Canned | 1/2 Cup     |                   | 100225     |

## Preparation Instructions

---

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.500 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 60.00                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 5.00mg                  |
| <b>Carbohydrates</b>         | 16.00g                  |
| <b>Fiber</b>                 | 2.00g                   |
| <b>Total Sugar</b>           | 12.00g                  |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Muffin, Cheese and Egg Box

NO IMAGE

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <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-58561          |

## Ingredients

| Description                        | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| MUFFIN CHOC/CHOC CHP WGRAIN IW     | 1 Each      |                   | 557991     |
| CHEESE COLBY JK CUBE IW 200-1Z LOL | 1 Package   | BAKE              | 680130     |
| EGG HRD CKD PLD REF                | 1 Each      |                   | 787136     |
| CARROT BABY WHL CLEANED            | 1/2 Cup     |                   | 510637     |

## Preparation Instructions

Place in 3 compartment clear container- for cold service 41F or below

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving                |                           |
|-----------------------------------|---------------------------|
| <b>Calories</b>                   | 365.01                    |
| <b>Fat</b>                        | 17.00g                    |
| <b>Saturated Fat</b>              | 7.50g                     |
| <b>Trans Fat</b>                  | 0.00g                     |
| <b>Cholesterol</b>                | 235.02mg                  |
| <b>Sodium</b>                     | 430.01mg                  |
| <b>Carbohydrates</b>              | 40.00g                    |
| <b>Fiber</b>                      | 4.00g                     |
| <b>Total Sugar</b>                | 20.00g                    |
| <b>Added Sugar</b>                | 17.00g                    |
| <b>Protein</b>                    | 16.00g                    |
| <b>Vitamin A</b> 9695.00mcg RAE** | <b>Vitamin C</b> 2.00mg** |
| <b>Calcium</b> 278.00mg           | <b>Iron</b> 3.50mg        |

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

## Nutrition - Per 100g

|                                    |                           |
|------------------------------------|---------------------------|
| <b>Calories</b>                    | 1287.50                   |
| <b>Fat</b>                         | 59.97g                    |
| <b>Saturated Fat</b>               | 26.46g                    |
| <b>Trans Fat</b>                   | 0.00g                     |
| <b>Cholesterol</b>                 | 828.99mg                  |
| <b>Sodium</b>                      | 1516.78mg                 |
| <b>Carbohydrates</b>               | 141.09g                   |
| <b>Fiber</b>                       | 14.11g                    |
| <b>Total Sugar</b>                 | 70.55g                    |
| <b>Added Sugar</b>                 | 59.96g                    |
| <b>Protein</b>                     | 56.44g                    |
| <b>Vitamin A</b> 34197.53mcg RAE** | <b>Vitamin C</b> 7.05mg** |
| <b>Calcium</b> 980.61mg            | <b>Iron</b> 12.35mg       |

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

# Scrambled Egg, Bacon and 1/2slice toast



|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00              | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving      | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Breakfast         | <b>Recipe ID:</b>     | R-58604          |
| <b>School:</b>       | Walton-Verona K-5 |                       |                  |

## Ingredients

| Description                    | Measurement | Prep Instructions  | DistPart # |
|--------------------------------|-------------|--|------------|
| EGG SCRMBD LIQ MIX BOIL-IN-BAG | 1/2 Cup     | Cook in steamer until reaches 155F.  | 417441     |
| BACON TKY CKD                  | 1 Ounce     | Basic Preparation<br>CONVECTIN OVEN: PREHEAT OVEN TO 350°F. PLACE 16 SLICES OF BACON ON A COOKIE SHEET IN A SINGLE LAYER. PLACE RACK IN CENTER OF OVEN. HEAT FOR 1-2 MINUTES. REMOVE AND SERVE. FLAT GRILL: PREHEAT TO 350°F. PLACE SLICES ON GRILL. FLIP BACON AT 30 SECONDS AND LEAVE ON FOR ANOTHER 30 SECONDS. REMOVE FROM GRILL AND SERVE. THE BACON WILL GET CRISPER THE LONGER IT'S HEATED. | 834770     |
| Toast Option                   | 1/2 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 325.00                  |
| <b>Fat</b>                   | 21.00g                  |
| <b>Saturated Fat</b>         | 5.63g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 380.00mg                |
| <b>Sodium</b>                | 832.50mg                |
| <b>Carbohydrates</b>         | 9.50g                   |
| <b>Fiber</b>                 | 0.50g                   |
| <b>Total Sugar</b>           | 2.50g                   |
| <b>Added Sugar</b>           | 1.50g                   |
| <b>Protein</b>               | 23.50g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 90.25mg       | <b>Iron</b> 2.86mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 1146.38                 |
| <b>Fat</b>                   | 74.07g                  |
| <b>Saturated Fat</b>         | 19.84g                  |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 1340.39mg               |
| <b>Sodium</b>                | 2936.51mg               |
| <b>Carbohydrates</b>         | 33.51g                  |
| <b>Fiber</b>                 | 1.76g                   |
| <b>Total Sugar</b>           | 8.82g                   |
| <b>Added Sugar</b>           | 5.29g                   |
| <b>Protein</b>               | 82.89g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 318.34mg      | <b>Iron</b> 10.09mg     |

# Cheezy Garlic French Bread Pizza



|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <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-55017          |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                  |

## Ingredients

| Description                      | Measurement | Prep Instructions   | DistPart # |
|----------------------------------|-------------|---|------------|
| FRENCH BRD<br>WGRAIN GARL<br>CHS | 1 Each      | <b>BAKE</b><br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving            |                         |
|-------------------------------|-------------------------|
| <b>Calories</b>               | 320.00                  |
| <b>Fat</b>                    | 15.00g                  |
| <b>Saturated Fat</b>          | 6.00g                   |
| <b>Trans Fat</b>              | 0.00g                   |
| <b>Cholesterol</b>            | 15.00mg                 |
| <b>Sodium</b>                 | 530.00mg                |
| <b>Carbohydrates</b>          | 29.00g                  |
| <b>Fiber</b>                  | 2.00g                   |
| <b>Total Sugar</b>            | 4.00g                   |
| <b>Added Sugar</b>            | 1.00g                   |
| <b>Protein</b>                | 18.00g                  |
| <b>Vitamin A</b> 50.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 330.00mg       | <b>Iron</b> 2.10mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Crispy Chicken Sandwich



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <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-44181          |

## Ingredients

| Description               | Measurement | Prep Instructions  | DistPart # |
|---------------------------|-------------|--|------------|
| CHIX PTY BRD WGRAIN       | 1 Each      | Bake 375 for 17-19 minutes or until internal temperature 165 | 259967     |
| wg 4 inch Hamburger Bun x | 1 1 bun     | READY_TO_EAT<br>No baking necessary.                         | 3474       |

## 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 3.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 330.00                  |
| <b>Fat</b>                   | 10.00g                  |
| <b>Saturated Fat</b>         | 1.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 35.00mg                 |
| <b>Sodium</b>                | 630.00mg                |
| <b>Carbohydrates</b>         | 38.00g                  |
| <b>Fiber</b>                 | 3.00g                   |
| <b>Total Sugar</b>           | 4.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 21.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 71.00mg       | <b>Iron</b> 2.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Fries-Crinkle Cut



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

## Ingredients

| Description         | Measurement | Prep Instructions  | DistPart # |
|---------------------|-------------|--|------------|
| FRIES 1/2" C/C OVEN | 30 Pound    | <b>BAKE</b><br>PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.<br><b>CONVECTION</b><br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.500 |

## Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 2.50 Ounce

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

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 117.58                  |
| <b>Fat</b>                   | 3.53g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 23.52mg                 |
| <b>Carbohydrates</b>         | 21.16g                  |
| <b>Fiber</b>                 | 1.18g                   |
| <b>Total Sugar</b>           | 1.18g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 1.18g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 11.76mg       | <b>Iron</b> 0.35mg      |

# Roasted Vegetable Medley

NO IMAGE

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 50.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.75 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.420 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.100 |

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.75 Cup

| Amount Per Serving                |                           |
|-----------------------------------|---------------------------|
| <b>Calories</b>                   | 46.34**                   |
| <b>Fat</b>                        | 0.00g**                   |
| <b>Saturated Fat</b>              | 0.03g**                   |
| <b>Trans Fat</b>                  | 0.00g**                   |
| <b>Cholesterol</b>                | 0.00mg**                  |
| <b>Sodium</b>                     | 17.96mg**                 |
| <b>Carbohydrates</b>              | 11.52g**                  |
| <b>Fiber</b>                      | 1.54g**                   |
| <b>Total Sugar</b>                | 2.76g**                   |
| <b>Added Sugar</b>                | 0.00g**                   |
| <b>Protein</b>                    | 0.90g**                   |
| <b>Vitamin A</b> 6150.12mcg RAE** | <b>Vitamin C</b> 7.73mg** |
| <b>Calcium</b> 17.94mg**          | <b>Iron</b> 0.31mg**      |

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

## Nutrition - Per 100g

|                                   |                           |
|-----------------------------------|---------------------------|
| <b>Calories</b>                   | 27.74**                   |
| <b>Fat</b>                        | 0.00g**                   |
| <b>Saturated Fat</b>              | 0.02g**                   |
| <b>Trans Fat</b>                  | 0.00g**                   |
| <b>Cholesterol</b>                | 0.00mg**                  |
| <b>Sodium</b>                     | 10.75mg**                 |
| <b>Carbohydrates</b>              | 6.89g**                   |
| <b>Fiber</b>                      | 0.92g**                   |
| <b>Total Sugar</b>                | 1.65g**                   |
| <b>Added Sugar</b>                | 0.00g**                   |
| <b>Protein</b>                    | 0.54g**                   |
| <b>Vitamin A</b> 3681.17mcg RAE** | <b>Vitamin C</b> 4.63mg** |
| <b>Calcium</b> 10.74mg**          | <b>Iron</b> 0.19mg**      |

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

# Mandarin Oranges



|                      |                                      |                       |         |
|----------------------|--------------------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                                 | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup                             | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                                | <b>Recipe ID:</b>     | R-50779 |
| <b>School:</b>       | Walton-Verona Early Childhood Center |                       |         |

## Ingredients

| Description         | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| ORANGES MAND IN JCE | 1/2 Cup     |                   | 612448     |

## Preparation Instructions

1/2 cup serving CCP 41F or below for service

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 1.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 60.00                   |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 10.00mg                 |
| <b>Carbohydrates</b>         | 14.00g                  |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 11.00g                  |
| <b>Added Sugar</b>           | 9.00g                   |
| <b>Protein</b>               | 1.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 20.00mg       | <b>Iron</b> 0.40mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Cheese Quesidilla

NO IMAGE

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                        | <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-57996          |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                  |

## Ingredients

| Description                      | Measurement | Prep Instructions  | DistPart # |
|----------------------------------|-------------|--|------------|
| QUESADILLA<br>CHS MOZZ<br>WGRAIN | 2 Piece     | <b>BAKE</b><br>COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 375°F, low fan. Place two frozen quesadilla sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 450°F. Place one frozen quesadilla sheet on parchment lined half sheet pan. Bake for 15-17 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion. | 584834     |

## Preparation Instructions

16 per pan- brush with butter and cook

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 310.00                  |
| <b>Fat</b>                   | 12.00g                  |
| <b>Saturated Fat</b>         | 6.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 45.00mg                 |
| <b>Sodium</b>                | 560.00mg                |
| <b>Carbohydrates</b>         | 32.00g                  |
| <b>Fiber</b>                 | 3.00g                   |
| <b>Total Sugar</b>           | 3.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 19.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 329.00mg      | <b>Iron</b> 2.40mg      |

## Nutrition - Per 100g

No 100g Conversion Available

# Chicken Taquito



|                      |                   |                       |                  |
|----------------------|-------------------|-----------------------|------------------|
| <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-56025          |
| <b>School:</b>       | Walton-Verona K-5 |                       |                  |

## Ingredients

| Description                    | Measurement  | Prep Instructions                              | DistPart # |
|--------------------------------|--------------|--|------------|
| 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     |
| TORTILLA FLOUR 10 12-12CT GRSZ | 1 Each       | READY_TO_EAT                                   | 713340     |

## 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 3.000 |
| <b>Grain</b>                    | 2.500 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

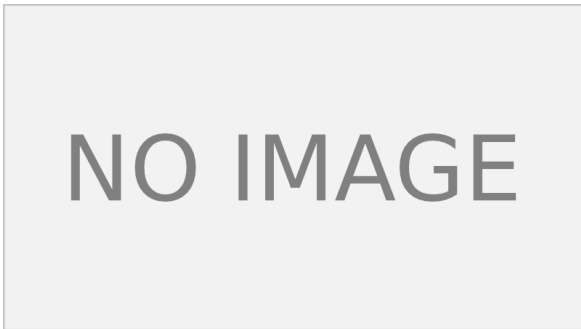
Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 384.50                  |
| <b>Fat</b>                   | 16.00g                  |
| <b>Saturated Fat</b>         | 8.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 72.00mg                 |
| <b>Sodium</b>                | 708.50mg                |
| <b>Carbohydrates</b>         | 33.75g                  |
| <b>Fiber</b>                 | 1.00g                   |
| <b>Total Sugar</b>           | 2.00g                   |
| <b>Added Sugar</b>           | 1.00g                   |
| <b>Protein</b>               | 23.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 60.00mg       | <b>Iron</b> 2.10mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 452.09                  |
| <b>Fat</b>                   | 18.81g                  |
| <b>Saturated Fat</b>         | 9.99g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 84.66mg                 |
| <b>Sodium</b>                | 833.04mg                |
| <b>Carbohydrates</b>         | 39.68g                  |
| <b>Fiber</b>                 | 1.18g                   |
| <b>Total Sugar</b>           | 2.35g                   |
| <b>Added Sugar</b>           | 1.18g                   |
| <b>Protein</b>               | 27.04g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 70.55mg       | <b>Iron</b> 2.47mg      |

# Hot Dog on Bun



|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <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-44841          |

## Ingredients

| Description                | Measurement | Prep Instructions  | DistPart # |
|----------------------------|-------------|--|------------|
| FRANKS BEEF 8/#            | 1 Each      | BAKE<br>Basic Preparation<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

## Nutrition - Per 100g

No 100g Conversion Available

# Cincinnati Chili

NO IMAGE

|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Ounce                | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-46697          |
| <b>School:</b>       | Walton-Verona High School |                       |                  |

## Ingredients

| Description            | Measurement | Prep Instructions  | DistPart # |
|------------------------|-------------|--|------------|
| CHILI CINCINNATI STYLE | 4 1/2 Ounce | BOIL<br>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     |

## 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.613 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 182.34                  |
| <b>Fat</b>                   | 12.74g                  |
| <b>Saturated Fat</b>         | 4.84g                   |
| <b>Trans Fat</b>             | 0.77g                   |
| <b>Cholesterol</b>           | 43.55mg                 |
| <b>Sodium</b>                | 282.58mg                |
| <b>Carbohydrates</b>         | 4.84g                   |
| <b>Fiber</b>                 | 1.05g                   |
| <b>Total Sugar</b>           | 0.81g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 11.29g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 32.26mg       | <b>Iron</b> 1.45mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 142.93                  |
| <b>Fat</b>                   | 9.99g                   |
| <b>Saturated Fat</b>         | 3.79g                   |
| <b>Trans Fat</b>             | 0.60g                   |
| <b>Cholesterol</b>           | 34.14mg                 |
| <b>Sodium</b>                | 221.51mg                |
| <b>Carbohydrates</b>         | 3.79g                   |
| <b>Fiber</b>                 | 0.82g                   |
| <b>Total Sugar</b>           | 0.63g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 8.85g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 25.29mg       | <b>Iron</b> 1.14mg      |

# Topping Bar- Hot Dog/ Hamburger



|                      |                             |                       |                     |
|----------------------|-----------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Serving                | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58630             |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                     |

## Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
|-------------|-------------|-------------------|------------|

## Preparation Instructions

No Preparation Instructions available.

### Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 0.00                    |
| <b>Fat</b>                   | 0.00g                   |
| <b>Saturated Fat</b>         | 0.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.00mg                  |
| <b>Sodium</b>                | 0.00mg                  |
| <b>Carbohydrates</b>         | 0.00g                   |
| <b>Fiber</b>                 | 0.00g                   |
| <b>Total Sugar</b>           | 0.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 0.00g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

## **Nutrition - Per 100g**

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No 100g Conversion Available

---

# Grill Cheese

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 24.00                    | <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-45122          |
| <b>School:</b>       | 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 BRUSH 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

HS location on Alta Sham- hit grill cheese button for real time

Heat 135 F or higher for at least 15 seconds

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available

# Pretzel With Cheese Sauce

NO IMAGE

|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                      | <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-50007          |
| <b>School:</b>       | Walton-Verona High School |                       |                  |

## Ingredients

| Description              | Measurement       | Prep Instructions  | DistPart # |
|--------------------------|-------------------|--|------------|
| SAUCE CHS<br>CHED        | 3 3/4 Fluid Ounce | <b>BOIL</b><br>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<br>SFT WHEAT | 2 Each            | <b>Basic Preparation</b><br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving             |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 356.00                  |
| <b>Fat</b>                     | 17.00g                  |
| <b>Saturated Fat</b>           | 9.20g                   |
| <b>Trans Fat</b>               | 0.00g                   |
| <b>Cholesterol</b>             | 56.00mg                 |
| <b>Sodium</b>                  | 1374.00mg               |
| <b>Carbohydrates</b>           | 33.00g                  |
| <b>Fiber</b>                   | 3.00g                   |
| <b>Total Sugar</b>             | 3.00g                   |
| <b>Added Sugar</b>             | 0.00g                   |
| <b>Protein</b>                 | 19.00g                  |
| <b>Vitamin A</b> 776.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 414.00mg        | <b>Iron</b> 1.90mg      |

## Nutrition - Per 100g

|                                |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 344.99                  |
| <b>Fat</b>                     | 16.47g                  |
| <b>Saturated Fat</b>           | 8.92g                   |
| <b>Trans Fat</b>               | 0.00g                   |
| <b>Cholesterol</b>             | 54.27mg                 |
| <b>Sodium</b>                  | 1331.52mg               |
| <b>Carbohydrates</b>           | 31.98g                  |
| <b>Fiber</b>                   | 2.91g                   |
| <b>Total Sugar</b>             | 2.91g                   |
| <b>Added Sugar</b>             | 0.00g                   |
| <b>Protein</b>                 | 18.41g                  |
| <b>Vitamin A</b> 752.01mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 401.20mg        | <b>Iron</b> 1.84mg      |

# Salisbury Steak

NO IMAGE

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <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-44840          |

## Ingredients

| Description              | Measurement | Prep Instructions  | DistPart # |
|--------------------------|-------------|--|------------|
| BEEF STK SALISBURY CHARB | 1 Each      | <b>BAKE</b><br>Conventional Oven<br>Preheat oven to 375 degrees f. Bake frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f.<br><b>CONVECTION</b><br>Convection Oven<br>Preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f.<br><b>GRILL</b><br>Flat Grill<br>Preheat flat to 350 degrees f. Cook frozen product 2-4 minutes per side or until internal temperature reaches 165 degrees f.<br><b>MICROWAVE</b><br>Microwave<br>Cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f.<br><b>UNSPECIFIED</b><br>Not Available   | 697011     |
| GRAVY MIX BROWN          | 2 Ounce     | <b>STOVE TOP DIRECTIONS:</b> 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. <b>ALTERNATE INSTANT:</b> 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. <b>REMOV</b> | 242450     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.500 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 442.03                  |
| <b>Fat</b>                   | 26.48g                  |
| <b>Saturated Fat</b>         | 6.17g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 61.73mg                 |
| <b>Sodium</b>                | 1938.03mg               |
| <b>Carbohydrates</b>         | 24.87g                  |
| <b>Fiber</b>                 | 1.76g                   |
| <b>Total Sugar</b>           | 5.34g                   |
| <b>Added Sugar</b>           | 3.57g                   |
| <b>Protein</b>               | 21.16g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.00mg        | <b>Iron</b> 0.00mg      |

# Mashed Potato

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 42.00                    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce               | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44214          |
| <b>School:</b>       | Walton-Verona Elementary |                       |                  |

## Ingredients

| Description              | Measurement  | Prep Instructions  | DistPart # |
|--------------------------|--------------|--|------------|
| BUTTER SUB               | 1/4 Cup      |  | 209810     |
| BASE CHIX LO SOD NO MSG  | 2 Tablespoon | UNPREPARED<br>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 | 1 Tablespoon |  | 229580     |
| Water                    | 1 Gallon     | READY_TO_DRINK   | Water      |
| POTATO PRLS GLDN X-RICH  | 1 Package    | RECONSTITUTE<br>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     |
| 1 % White Milk           | 1 Each       |  |            |

## 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 CUP OF BOILING WATER AS NEEDED.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.500 |

## Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 4.00 Ounce

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 143.96                  |
| <b>Fat</b>                   | 0.06g                   |
| <b>Saturated Fat</b>         | 0.04g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.36mg                  |
| <b>Sodium</b>                | 732.96mg                |
| <b>Carbohydrates</b>         | 30.79g                  |
| <b>Fiber</b>                 | 1.61g                   |
| <b>Total Sugar</b>           | 0.26g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 3.21g                   |
| <b>Vitamin A</b> 0.24mcg RAE | <b>Vitamin C</b> 0.05mg |
| <b>Calcium</b> 16.28mg       | <b>Iron</b> 0.46mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 360.26                  |
| <b>Fat</b>                   | 0.15g                   |
| <b>Saturated Fat</b>         | 0.09g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 0.89mg                  |
| <b>Sodium</b>                | 1834.23mg               |
| <b>Carbohydrates</b>         | 77.04g                  |
| <b>Fiber</b>                 | 4.03g                   |
| <b>Total Sugar</b>           | 0.66g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 8.04g                   |
| <b>Vitamin A</b> 0.60mcg RAE | <b>Vitamin C</b> 0.12mg |
| <b>Calcium</b> 40.74mg       | <b>Iron</b> 1.16mg      |

# Bone in Wing

NO IMAGE

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

## Ingredients

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

| <hr/>                           |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 3.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

| <hr/>                          |                           |
|--------------------------------|---------------------------|
| <b>Amount Per Serving</b>      |                           |
| <b>Calories</b>                | 280.00                    |
| <b>Fat</b>                     | 22.67g                    |
| <b>Saturated Fat</b>           | 6.00g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 126.67mg                  |
| <b>Sodium</b>                  | 333.33mg                  |
| <b>Carbohydrates</b>           | 1.33g                     |
| <b>Fiber</b>                   | 0.00g                     |
| <b>Total Sugar</b>             | 0.00g                     |
| <b>Added Sugar</b>             | 0.00g                     |
| <b>Protein</b>                 | 18.67g                    |
| <hr/>                          |                           |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 13.33mg         | <b>Iron</b> 0.00mg        |

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

## Nutrition - Per 100g

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**No 100g Conversion Available**

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# Sweet Peas

NO IMAGE

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 96.00                    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup                 | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-44797          |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.380 |

## Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

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

## Nutrition - Per 100g

No 100g Conversion Available

# Pulled Pork BBQ On a Bun

NO IMAGE

|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                        | <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-57998          |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                  |

## Ingredients

| Description                      | Measurement | Prep Instructions   | DistPart # |
|----------------------------------|-------------|---|------------|
| PORK PULLED BBQ SEMI DRY BROOKWD | 2 1/2 Ounce | Basic Preparation<br>Reheat in oven at 350 degrees F for 30 minutes in foil pan until internal temperature reaches 160 degrees F. | 801860     |
| wg 4 inch Hamburger Bun x        | 1 1 bun     |   | 3474       |

## Preparation Instructions

OR steam to 165F

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 335.71                  |
| <b>Fat</b>                   | 16.29g                  |
| <b>Saturated Fat</b>         | 5.71g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 57.14mg                 |
| <b>Sodium</b>                | 295.71mg                |
| <b>Carbohydrates</b>         | 27.00g                  |
| <b>Fiber</b>                 | 2.00g                   |
| <b>Total Sugar</b>           | 4.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 20.29g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 76.25mg       | <b>Iron</b> 2.79mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 473.70                  |
| <b>Fat</b>                   | 22.98g                  |
| <b>Saturated Fat</b>         | 8.06g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 80.63mg                 |
| <b>Sodium</b>                | 417.26mg                |
| <b>Carbohydrates</b>         | 38.10g                  |
| <b>Fiber</b>                 | 2.82g                   |
| <b>Total Sugar</b>           | 5.64g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 28.62g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 107.59mg      | <b>Iron</b> 3.93mg      |

# Cheesy Macaroni

NO IMAGE

|                      |                          |                       |                   |
|----------------------|--------------------------|-----------------------|-------------------|
| <b>Servings:</b>     | 400.00                   | <b>Category:</b>      | Grain             |
| <b>Serving Size:</b> | 3.00 Ounce               | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch                    | <b>Recipe ID:</b>     | R-45092           |
| <b>School:</b>       | 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<br>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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.969 |
| <b>Grain</b>                    | 1.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 3.00 Ounce

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

## Nutrition - Per 100g

|                                |                         |
|--------------------------------|-------------------------|
| <b>Calories</b>                | 319.46                  |
| <b>Fat</b>                     | 14.29g                  |
| <b>Saturated Fat</b>           | 6.84g                   |
| <b>Trans Fat</b>               | 0.00g                   |
| <b>Cholesterol</b>             | 39.53mg                 |
| <b>Sodium</b>                  | 520.58mg                |
| <b>Carbohydrates</b>           | 33.29g                  |
| <b>Fiber</b>                   | 1.36g                   |
| <b>Total Sugar</b>             | 5.11g                   |
| <b>Added Sugar</b>             | 0.00g                   |
| <b>Protein</b>                 | 15.42g                  |
| <b>Vitamin A</b> 404.91mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 210.97mg        | <b>Iron</b> 1.22mg      |

# Coleslaw

NO IMAGE

|                      |                           |                       |           |
|----------------------|---------------------------|-----------------------|-----------|
| <b>Servings:</b>     | 24.00                     | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 4.00 Ounce                | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-52000   |
| <b>School:</b>       | 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

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 3.333 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 4.00 Ounce

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 56.05                     |
| <b>Fat</b>                     | 0.06g                     |
| <b>Saturated Fat</b>           | 0.01g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 0.06mg                    |
| <b>Sodium</b>                  | 45.85mg                   |
| <b>Carbohydrates</b>           | 11.15g                    |
| <b>Fiber</b>                   | 4.44g                     |
| <b>Total Sugar</b>             | 6.70g                     |
| <b>Added Sugar</b>             | 0.03g                     |
| <b>Protein</b>                 | 2.22g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 77.78mg         | <b>Iron</b> 0.00mg        |

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

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 59.31                     |
| <b>Fat</b>                     | 0.06g                     |
| <b>Saturated Fat</b>           | 0.01g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 0.06mg                    |
| <b>Sodium</b>                  | 48.51mg                   |
| <b>Carbohydrates</b>           | 11.79g                    |
| <b>Fiber</b>                   | 4.70g                     |
| <b>Total Sugar</b>             | 7.09g                     |
| <b>Added Sugar</b>             | 0.03g                     |
| <b>Protein</b>                 | 2.35g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 82.30mg         | <b>Iron</b> 0.00mg        |

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