## **Cereal and Toast-WG**

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

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL	1 Package	READY_TO_EAT Ready to Eat	265811
CEREAL COCOA PUFFS WGRAIN R/S	1 Each	READY_TO_EAT Ready to eat	270401
CEREAL CINN TOAST R/S BWL	1 Each	READY_TO_EAT Ready To Eat	365790
Toast with Butter	3 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
Students can take cereal and toast or each one separately.

# Meal Components (SLE) Amount Per Serving

Thought i ci ceiving		
Meat	0.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 3.00 Serving Size: 1.00 Serving

Amount Per Serving					
Calories		500.00			
Fat		25.67g			
SaturatedFat		3.75g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		495.00mg			
Carbohydrates		59.33g			
Fiber		5.67g			
Sugar		10.67g			
Protein		10.67g			
Vitamin A	100.00IU	Vitamin C	1.20mg		
Calcium	84.17mg	Iron	20.50mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available