BEEF HOBO DINNER PACKET

NO IMAGE

Servings:	36.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16954
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP MIX FREN ONION	1 Quart 1 Pint (6 Cup)		286435
POTATO RDSKN UNSEAS	2 Gallon 1 Quart (36 Cup)	BAKE Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. CONVECTION OVEN: Preheat oven to 375F. Spray baking pan with non-stick cooking spray. Arrange potatoes in a single layer on pan. Bake for 15 to 20 minutes. For extra crispness, drizzle with 2 oz. of oil before baking. STANDARD OVEN: Preheat oven to 450F. Spray baking pan with non-stick cooking spray. Arrange potatoes in a single layer on pan. Bake for 25 to 30 minutes. For extra crispness drizzle with 2 oz. of oil before baking.	850675
CARROT SLCD C/C MED/LRG	2 Quart 1 Cup (9 Cup)		285680
SOUP CRM OF MUSHRM	3 Quart	In a 4 quart pot, combine one can of soup and one can of water. Simmer over low heat, stirring often. For extra creamy, in a 4 quart pot combine one can of soup with 1/2 can of water and 1/2 can of milk. Simmer over low heat, stirring often.	101346
BEEF PTY 5/ 80/20 HMSTYL	36 Each		179050

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount	Per	Serving	

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Meat	3.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.250	
OtherVeg	0.000	
Legumes	0.000	
Starch	1.000	
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Nutrition Facts

Servings Per Recipe: 36.00 Serving Size: 1.00 Each

3			
Amount Per Serving			
Calories		366.21	
Fa	at	20.13g	
Satura	tedFat	7.17g	
Tran	s Fat	0.00g	
Cholesterol		61.67mg	
Sodium		1288.21mg	
Carbohydrates		25.94g	
Fik	ber	4.05g	
Sugar		3.75g	
Protein		20.63g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.24mg	Iron	2.10mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available