FCS Grizzly Bowl

NO IMAGE

Servings:	38.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33901
School:	FRANKLIN COMMUNITY MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL	1 Package	Can also use potato #166872	146581
CORN CUT SUPER SWT	8 Pound	* Use commodity corn whenever able! *	851329
GRAVY CHIX RSTD	2 Quart	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30/u201340 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2/u20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/u201315 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	516309
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	8 Pound	Bake according to package directions.	327120
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250
Whole Grain Dinner Roll	38 Each	Ready to eat	3920

Preparation Instructions

- 1. Prepare potato pearls per package directions.
- 2. Layer prepared potatoes into a 4" full steam table pan.
- 3. Layer the corn on top of the potatoes, 4#per pan.
- 4. Layer the gravy on top of the corn, 1 qt per pan.
- 5. Top with 11 oz of cheese per pan.
- 6. Layer the chicken over the gravy, approx. 4# 4oz per pan. Or portion on top of the potato mixture after plating the scoop of potato/corn layer. Add a roll on the side when served.
- 7. Bake at 350°F until the internal temperature is 165° for 15 sec.

CCP: Hold food for hot service at 135°F.

Serving Size is: 2/3 Cup (#6 Scoop) for the potato/corn/gravy cheese, plus 12 each popcorn chicken pieces.

Meal Components (SLE) Amount Per Serving			
Meat	2.102		
Grain	2.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	1.868		

Servings Per Recipe: 38.00 Serving Size: 1.00 Serving				
Amount Per Serving				
Calories	663.23			
Fat	20.57g			
SaturatedFat	3.91g			
Trans Fat	0.00g			
Cholesterol	25.98mg			
Sodium	1147.56mg			
Carbohydrates	93.18g			
Fiber	11.42g			
Sugar	7.38g			
Protein	21.87g			
Vitamin A 124.40IU	Vitamin C 0.00mg			
Calcium 132.45mg	Iron 4.05mg			
*All reporting of TransFat is for information only, and is not				

Nutrition - Per 100g

used for evaluation purposes

Nutrition Facts

No 100g Conversion Available