

# FCS Grizzly Bowl

NO IMAGE

<b>Servings:</b>	38.00	<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-33901
<b>School:</b>	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	<b>HEAT_AND_SERVE</b> Convection: Place covered prepared product into 300°F oven for 30/201340 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 2/20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/201315 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	<b>READY_TO_EAT</b> Preshredded. Use cold or melted	150250
Whole Grain Dinner Roll	38 Each	Ready to eat	3920

## Preparation Instructions

DIRECTIONS

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

<b>Meat</b>	2.102
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	1.868

### Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	663.23
<b>Fat</b>	20.57g
<b>SaturatedFat</b>	3.91g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.98mg
<b>Sodium</b>	1147.56mg
<b>Carbohydrates</b>	93.18g
<b>Fiber</b>	11.42g
<b>Sugar</b>	7.38g
<b>Protein</b>	21.87g
<b>Vitamin A</b> 124.40IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 132.45mg	<b>Iron</b> 4.05mg

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

### Nutrition - Per 100g

No 100g Conversion Available