POPCORN SHRIMP WITH CHEESY BREADSTICK BITES

| NO IMAGE | | | | | | |
|--|---------|--|--|----------------------|---------------|--|
| Serving | gs: | 1.00 | Category: | Entree | | |
| Serving Size: | | 1.00 Each | HACCP Process: | Same Day S | ervice | |
| Meal Type: | | Lunch | Recipe ID: | R-33477 | | |
| School: | | Manchester H School | igh | | | |
| Ingredi | ents | | | | | |
| Description | Measure | ement | Prep Instructions | | DistPart # | |
| SHRIMP BRD PCORN WGRAIN | 3/4 Cup | BAKE COOKING INSTRUCTIONSFor food safety and quality, please follow these cooking instructions. Keep frozen until ready to prepare- Do not refreeze.CONVECTION OVEN INSTRUCTIONSPlace oven rack in the center of the oven. Preheat oven to 375°F.Place frozen shrimp in a single layer on a shallow baking pan. Bake for 5-7 minutes.CONVENTIONAL OVEN340922INSTRUCTIONSPlace oven rack in the center of the oven. Preheat oven to 450°F.Place frozen shrimp in a single layer on a shallow baking pan. Bake for 10-12 minutes.Note: Since appliances vary, these cooking instructions are only a guideline. Shrimp is fully cooked when it reaches an internal temperature of 165°F. | | | 340922 | |
| APTZR BITE PIZZA CHS WGRAIN 240-1Z | 2 Each | minutes in c | for 6-8 minutes for convection and 375-400 d onventional. Cook until golden brown and ch ed in a microwave for 30-45 seconds on high | neese is melted. May | 116933 | |

Preparation Instructions

21 shrimp and 2 bread sticks

Meal Components (SLE)

| Amount Per Serving | |
|--------------------|-------|
| Meat | 2.000 |
| 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: 1.00 Serving Size: 1.00 Each

| Amount Per Serving | | | | |
|--------------------|-----------------------|--|--|--|
| Calories | 310.00 | | | |
| Fat | 12.00g | | | |
| SaturatedFat | 4.00g | | | |
| Trans Fat* | 0.00g | | | |
| Cholesterol | 65.00mg | | | |
| Sodium | 570.00mg | | | |
| Carbohydrates | 33.00g | | | |
| Fiber | 5.00g | | | |
| Sugar | 1.00g | | | |
| Protein | 19.00g | | | |
| Vitamin A 0.00IU | Vitamin C 0.00mg | | | |
| Calcium 266.00r | ng Iron 1.40mg | | | |
| | | | | |

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

Nutrition - Per 100g

No 100g Conversion Available