

Baked Potato Bar



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35628

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baked Potato-Graves County Schools	1 Each	BAKE PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: DO NOT REFRIGERATE; STORING BELOW 42 F CAN RESULT IN CHILL INJURY. OPTIMUM STORAGE IS 45-55 F; STORE IN A DARK AREA WITH ADEQUATE CIRCULATION. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. PREPARATION: RINSE THOROUGHLY. READY TO USE IN A COOKING APPLICATION. CCP: Heat to 165° F or higher for at least 15 seconds. CCP: Hold for hot service at 135° F or higher.	15R72
ENTREE BEEF CHILI W/O BEAN 6-5# JTM	2 1/2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	661891

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED	1 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	271081
BROCCOLI CUTS IQF	1/2 Cup	Basic Preparation PACKAGING: BULK PRODUCT IN POLY LINER IN CORRUGATE BOX. PREP. INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.	359010
Shredded Cheddar Cheese	1 Ounce		100003

Preparation Instructions

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
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 Serving			
Amount Per Serving			
Calories		428.65	
Fat		16.55g	
SaturatedFat		9.64g	
Trans Fat*		0.18g	
Cholesterol		66.26mg	
Sodium		609.90mg	
Carbohydrates		47.56g	
Fiber		8.07g	
Sugar		5.39g	
Protein		23.45g	
Vitamin A	213.19IU	Vitamin C	42.00mg
Calcium	189.05mg	Iron	3.52mg

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

Nutrition - Per 100g

No 100g Conversion Available	
------------------------------	--