

# Bosco Sticks w/ Marinara

NO IMAGE

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 2.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     | <b>Recipe ID:</b>     | R-31152          |

## Ingredients

| Description             | Measurement | Prep Instructions   | DistPart # |
|-------------------------|-------------|---|------------|
| BREADSTICK CHS STFD     | 2 Each      | <b>Convection Oven</b><br>1. Preheat oven to 400° F.<br>2. Place Bosco Stick breadsticks on a baking sheet.<br>3. THAWED: 6-8 minutes.<br>4. Let stand 2 minutes before serving.<br><b>CAUTION: FILLING MAY BE HOT!</b><br>1. Oven temperatures may vary. Adjust baking time and or temperature as necessary.<br>2. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.<br><b>Thawing Instructions</b><br>1. Thaw before baking.<br>2. Keep Bosco Stick breadsticks covered while thawing.<br>3. Bosco Stick breadsticks may be thawed in packaging.<br>4. Bosco Stick breadsticks have 8 days shelf life when refrigerated. | 432180     |
| SAUCE MARINARA DIPN CUP | 1 Each      | None  | 677721     |

## Preparation Instructions

THAW PRODUCT FULLY BEFORE BAKING. KEEP PRODUCT COVERED WHILE THAWING. 72 HOURS SHELF LIFE WHEN REFRIGERATED.

PLACE PRODUCT ON A PAN. BAKE AT 400 DEGREES FOR 8-10 MINUTES. BRUSH WITH BUTTER AND PARMESAN CHEESE AFTER BAKING PRODUCT, IF DESIRED.

To Serve: Portion 2 sticks into a bag or boat, serve with a cup of marinara sauce.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 4.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.500 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

| Amount Per Serving       |                         |
|--------------------------|-------------------------|
| <b>Calories</b>          | 480.00                  |
| <b>Fat</b>               | 15.00g                  |
| <b>Saturated Fat</b>     | 6.00g                   |
| <b>Trans Fat</b>         | 0.00g                   |
| <b>Cholesterol</b>       | 30.00mg                 |
| <b>Sodium</b>            | 790.00mg                |
| <b>Carbohydrates</b>     | 61.00g                  |
| <b>Fiber</b>             | 2.00g                   |
| <b>Total Sugar</b>       | 6.00g                   |
| <b>Added Sugar</b>       | 3.00g                   |
| <b>Protein</b>           | 25.00g                  |
| <b>Vitamin A</b> 0.00mcg | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 447.00mg  | <b>Iron</b> 4.00mg      |

## Nutrition - Per 100g

No 100g Conversion Available