

# Cheese Breadstick

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30662
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 7IN WGRAIN	1 Each	<b>CONVECTION</b> Convection Oven 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary. <b>Thawing Instructions</b> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing. 3. Bosco Sticks may be thawed in packaging. 4. Bosco Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.	555982

## Preparation Instructions

### CONVECTION

Convection Oven

1. Preheat oven to 400° F.
2. Place Bosco Sticks on a baking sheet.
3. THAWED: 7-9 minutes.
4. Let stand 2 minutes before serving.

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### THAW

Thawing Instructions

1. Thaw before baking.
2. Keep Bosco Sticks covered while thawing.
3. Bosco Sticks may be thawed in packaging.
4. Bosco Sticks have 8 days shelf life when refrigerated.

Oven temperatures may vary. Adjust baking time and

or temperature as necessary.

CCP: Heat to 135° F or higher.

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

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<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: 1.00 Serving

Amount Per Serving			
<b>Calories</b>	210.00		
<b>Fat</b>	6.00g		
<b>Saturated Fat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	270.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	2.00g		
<b>Total Sugar</b>	2.00g		
<b>Added Sugar</b>	1.00g		
<b>Protein</b>	12.00g		
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	211.00mg	<b>Iron</b>	2.00mg

## Nutrition - Per 100g

No 100g Conversion Available