

Baked Potato Bar

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|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | 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 | <p>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.</p> | 15R72 |
| ENTREE BEEF CHILI W/O BEAN 6-5# JTM | 2 1/2 Ounce | <p>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.</p> | 661891 |
| SAUCE CHS CHED | 1 Ounce | <p>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.</p> | 271081 |
| BROCCOLI CUTS IQF | 1/2 Cup | <p>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.</p> | 359010 |
| Shredded Cheddar Cheese | 1 Ounce | | 100003 |
| Sour Cream | 1 Serving | | R-35675 |
| Bacon | 1 Serving | <p>BAKE Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven. CCP: Heat to 165° F or higher for at least 15 seconds. CCP: Hold for hot service at 135° F or higher.</p> | R-37707 |

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

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| DarkGreen | 0.500 |
| Red/Orange | 0.000 |
| OtherVeg | 0.500 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 1.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------------|--------------------------|
| Calories | 535.31 |
| Fat | 25.35g |
| Saturated Fat | 14.54g |
| Trans Fat | 0.20g |
| Cholesterol | 92.93mg |
| Sodium | 786.97mg |
| Carbohydrates | 48.56g |
| Fiber | 9.07g |
| Total Sugar | 6.39g |
| Added Sugar | 0.00g |
| Protein | 27.32g |
| Vitamin A 213.19mcg | Vitamin C 42.00mg |
| Calcium 219.05mg | Iron 3.64mg |

Nutrition - Per 100g

No 100g Conversion Available