

Baked Potato Bar

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