

# Bosco Sticks w/ Marinara Cup

NO IMAGE

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-40297

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721
SPRAY MIST GARL ZESTY	1 Gram		542344
PAN COAT/TPNG SPRY BTR	1 Each		758370

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6IN	2 Each	<p><b>CONVECTION</b>            Convection Oven1. 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.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time andor temperature as necessary.Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p> <p><b>DEEP_FRY</b>            Deep Fry1. Preheat oil to 350° F.2. THAWED ONLY: 1-2 minutes.3. Let stand 2 minutes before serving.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time andor temperature as necessary.Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p><b>THAW</b>            Thawing Instructions1. Thaw before baking.2. Keep Bosco Sticks covered while thawing3. Bosco Sticks have 8 days shelf life when refrigerated.Oven temperatures may vary. Adjust baking time andor temperature as necessary.Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p>	235411

## Preparation Instructions

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Oven:

Preheat oven to 400° F.

Place breadsticks on a baking sheet.

THAWED: 7-9 minutes.

Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

Oven temperatures may vary. Adjust baking time and or temperature as necessary.

Top breadsticks with butter garlic spray.

Nutritionals checked PR 8/20/2025

## Meal Components

Amount Per Serving

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<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<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: 1.00

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<b>Amount Per Serving</b>	
<b>Calories</b>	348.80
<b>Fat</b>	12.20g
<b>Saturated Fat</b>	5.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	610.00mg
<b>Carbohydrates</b>	41.00g
<b>Fiber</b>	4.00g
<b>Total Sugar</b>	6.00g
<b>Added Sugar</b>	3.00g
<b>Protein</b>	21.00g
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<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 463.00mg	<b>Iron</b> 2.00mg

## Nutrition - Per 100g

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<b>Calories</b>	34880.00
<b>Fat</b>	1220.00g
<b>Saturated Fat</b>	500.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	3000.00mg
<b>Sodium</b>	61000.00mg
<b>Carbohydrates</b>	4100.00g
<b>Fiber</b>	400.00g
<b>Total Sugar</b>	600.00g
<b>Added Sugar</b>	300.00g
<b>Protein</b>	2100.00g
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<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 46300.00mg	<b>Iron</b> 200.00mg