

Junkyard Dog

NO IMAGE

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 40.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45620 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| ENTREE MACAR & CHS WGRAIN 6-5# JTM | 5 Pound | BAKE See Package Instructions 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. | 150731 |
| BACON TOPPING CRUMBLES | 2 Cup | BAKE Fully cooked. Serve warm or cold. Simply open package and portion as needed. | 460584 |
| FRANKS BEEF 8/# | 40 Each | BAKE | 265039 |
| 6" Whole Grain Hot Dog Bun | 40 Each | READY_TO_EAT | 3709 |

Preparation Instructions

Prep Time: 45 minutes

PREPARATION

1. Preheat oven to 350°F.
2. Place unopened bag of J.T.M. Macaroni and Cheese in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. Place bacon slices on baking sheet in a single layer. Cook 10-15 minutes in oven preheated to 350°F.
4. Dice cooked bacon.

ASSEMBLY

1. Place hot dog on bun.
2. Add 2 oz. of J.T.M. Macaroni & Cheese .
3. Top with 1 oz. of diced bacon.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.667 |
| Grain | 2.333 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|------------------------------|-------------------------|
| Calories | 385.95 |
| Fat | 21.97g |
| Saturated Fat | 8.39g |
| Trans Fat | 0.50g |
| Cholesterol | 48.87mg |
| Sodium | 936.84mg |
| Carbohydrates | 31.70g |
| Fiber | 2.71g |
| Total Sugar | 5.70g |
| Added Sugar | 0.00g |
| Protein | 15.70g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.01mg |
| Calcium 176.80mg | Iron 2.23mg |

Nutrition - Per 100g

| | |
|------------------------------|-------------------------|
| Calories | 664.05 |
| Fat | 37.81g |
| Saturated Fat | 14.43g |
| Trans Fat | 0.87g |
| Cholesterol | 84.09mg |
| Sodium | 1611.91mg |
| Carbohydrates | 54.53g |
| Fiber | 4.66g |
| Total Sugar | 9.80g |
| Added Sugar | 0.00g |
| Protein | 27.02g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.02mg |
| Calcium 304.20mg | Iron 3.83mg |