	Recipe # :	71216		Student Count :	100	
Turkey Croissant Sandwich : NutriStudents			<u>K-12</u>	Serving Size :	1 EACH	

33 DELITURKEY SUB RECIPES: 100 OTY 1683 - DELITURKEY 1703 - WHOLE GRAIN CROISSANT 1.PLACE THE TURKEY ONTO A WHOLE GRAIN CROISSANT. 2.SERVE EACH 1 TURKEY CROISSANT SANDWICH. 2.SERVE EACH 1 TURKEY CROISSANT SANDWICH.	ng #	Ingredient Name	QTY & Measurement	Cooking Instructions
	19 # 683 703	DELI TURKEY WHOLE GRAIN CROISSANT		SUB RECIPES: 1683 – DELI TURKEY 1703 – WHOLE GRAIN CROISSANT 1.PLACE THE TURKEY ONTO A WHOLE GRAIN CROISSANT.

1	Nutrients based on 1 Serving Size
Calories	307 kcal
Total Fat	14.04 g
Sodium	592.19 mg
Carbs	23.78 mg

Components			
Meat/Alt:	2 oz. eq.		
Grains:	2 oz. eq.		
Vegetable:	0		
Fruit:	0		
Milk:	0		

Recipe # :	1683	Student Count :	100	
<u>Deli Turkey : NutriStu</u>	dents K-12	Serving Size :	4 OZ	

ng # Ingredient Name	QTY & Measurement	Cooking Instructions
ng # Ingredient Name 004535 DELI TURKEY - HORMEL - 32236	QTY & Measurement 25 LB	COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH. CREDITABLE PRODUCTS: PRODUCT# HORMEL 32236 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size				
Calories	121 kcal			
Total Fat	3.04 g			
Sodium	728.99 mg			
Carbs	2.03 mg			

Components			
Meat/Alt:	2 oz. eq.		
Grains:	0		
Vegetable:	0		
Fruit:	0		
Milk:	0		

	Recipe # :	1703	Student Count :	100	
Whole Grain Croissant : NutriStudents K			-12 Serving Size :	1 EACH	

004596 CROISSANT SQUARE - BAKER BOY - 32850 100 QTY COOKING METHOD: NO COOK SERVICE: SERVE EACH STUDENT 1 EACH. PRODUCT#:BAKER BOY 32650 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS	ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
	ing # 904596	Ingredient Name CROISSANT SQUARE - BAKER BOY - 32650		COOKING METHOD: NO COOK SERVICE: SERVE EACH STUDENT 1 EACH. PRODUCT#:BAKER BOY 32650

	Nutrients based on 1 Serving Size
Calories	280 kcal
Total Fat	12 g
Sodium	430 mg
Carbs	36 mg

Components			
Meat/Alt:	2 oz. eq.		
Grains:	0		
Vegetable:	0		
Fruit:	0		
Milk:	0		

 Recipe # :	900263	Student Count :	100
Ranch Dressing : NutriS	tudents K-12	Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 903940 903943	SELECT ONE BELOW *DRESSING RANCH FAT FREE - HIDDEN VALLEY - 85645-HVR *DRESSING RANCH LITE - HIDDEN VALLEY - 13449-HVR	6 & 1/8 CUP + 1 Tbsp + 2 Tsp 6 & 1/8 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. SERVICE: 1.SERVE EACH STUDENT A TBSP EACH.

Nutrien	ts based on 1 Serving Size
Calories	19 kcal
Total Fat	0.88 g
Sodium	162.58 mg
Carbs	2.75 mg

	Components
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

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	Recipe # :	944		Student Count :	100	
Fresh Carrots CUP : NutriStudents K-1			2	Serving Size :	CUP	

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
Ing # 904213	Ingredient Name CARROTS BABY PEELED - GENERIC	QTY & Measurement 100 CUP	Cooking Instructions COOKING METHOD: NO COOK HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 1 CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:GRIMM 15376 1 CUP EACH, CREDITS AS 1 CUP OF RED VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size		
Calories	77 kcal	
Total Fat	0 g	
Sodium	93.92 mg	
Carbs	17.08 mg	

	Components
Meat/Alt:	0
Grains:	0
Vegetable:	1 cup eq.
Fruit:	0
Milk:	0

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