

Recipe # :	81213	Student Count :	100
Pastrami Sandwich : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1686	DELI PASTRAMI	25 LB	SUB RECIPES: 1686 – DELI PASTRAMI 1418 – SLICED BREAD 2 SLICE 1.PLACE THE PASTRAMI ONTO TWO SLICES OF BREAD. 2.SERVE EACH 1 PASTRAMI SANDWICH.
1418	SLICED BREAD 2 EACH	200 QTY	

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

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

Recipe # :	1686	Student Count :	100
<u>Deli Pastrami : NutriStudents K-12</u>		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904754	DELI PASTRAMI - HORMEL - 37725	25 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 37725 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	140 kcal
Total Fat	8 g
Sodium	1200 mg
Carbs	0 mg

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

Recipe # :	1418	Student Count :	100
Sliced Bread 2 Each : NutriStudents K-12		Serving Size :	2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	200 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 2 EACH.</p> <p>PRODUCT#:WHOLE GRAIN BREAD SLICE 2 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	167 kcal
Total Fat	3.33 g
Sodium	116.67 mg
Carbs	28.33 mg

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

Recipe # :	3345	Student Count :	100
<u>Mayo PC : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p>

Nutrients based on 1 Serving Size	
Calories	80 kcal
Total Fat	9 g
Sodium	65 mg
Carbs	0 mg

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

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

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

Nutrients 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

Recipe # : 909

Student Count : 100

Fresh Broccoli 3/4 CUP : NutriStudents K-12

Serving Size : 3/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK STEPS: 1.CHOP VEGETABLES INTO SMALLER UNITS. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 2.SERVE EACH STUDENT 3/4 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 1010006 3/4 OF A CUP EACH, CREDITS AS 1/2 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP PRODUCT#:TAYLOR 73007 3/4 OF A CUP EACH, CREDITS AS 1/2 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP
904196	*BROCCOLI FLORETTE FRESH - GENERIC --	75 CUP	
904195	*BROCCOLI FLORETTE FRESH - GENERIC --	75 CUP	

Nutrients based on 1 Serving Size	
Calories	32 kcal
Total Fat	0 g
Sodium	32.42 mg
Carbs	5.19 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.75 cup eq.
Fruit:	0
Milk:	0