

Recipe # : 71220

Student Count : 100

Chicken Caesar Salad : NutriStudents K-12

Serving Size : 1 EACH

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|-------|---------------------------|-------------------|---|
| 1699 | DELI CHICKEN CAESAR SALAD | 100 QTY | <p>SUB RECIPES: 1699-- DELI CHICKEN CAESAR SALAD</p> <p>1.SLICE TOMATO & CUCUMBERS AS SHOWN IN RECIPE 1699, PLACE SALAD TOPPING INTO A CONTAINER ONTOP OF A BED OF LETTUCE.</p> <p>2.SERVE EACH 1 CHICKEN CAESAR SALAD.</p> |

| 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: | 0 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Milk: | 0 |

Recipe # : 1699

Student Count : 100

Chicken Caesar Salad : NutriStudents K-12

Serving Size : 1 EACH

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|--------|---------------------------------------|-------------------------------|---|
| S2 | SELECT ONE BELOW | | <p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>1.SLICE VEGETABLES.</p> <p>2. IN A CONTAINER PLACE, CHICKEN, CROUTONS, VEGETABLES & SPINKLE CHEESE OVER THE TOP OF A BED OF LETTUCE.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE:</p> <p>3.SERVE EACH STUDENT CHICKEN, CROUTONS, CHEESE & 1/8 CUP OF CUCUMBERS & 1/8 CUP OF TOMATOES.</p> <p>CREDITABLE PRODUCTS: PRODUCT# 46012-928 2.3 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100101 2 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p> |
| 904241 | *CHICKEN DICED - TYSON - 46012-928 | 14.5 LB | |
| 904242 | *CHICKEN DICED - USDA - USDA - 100101 | 18.75 LB | |
| 904274 | CUCUMBERS FRESH - GENERIC -- | 12 & 1/4 CUP + 1 Tbsp + 2 Tsp | |
| 904439 | TOMATO GRAPE FRESH - GENERIC -- | 12 & 1/4 CUP + 1 Tbsp + 2 Tsp | |
| 904632 | CHEESE PARMESAN | 24 & 3/4 CUP + 1 Tbsp + 2 Tsp | |
| 904756 | CROUTON SEASONED | 6 & 1/8 CUP + 1 Tbsp + 2 Tsp | |

| 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: | 0 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Milk: | 0 |

| | | | |
|---|-------------|------------------------|---------------|
| Recipe # : | 1255 | Student Count : | 100 |
| Dinner Roll : NutriStudents K-12 | | Serving Size : | 1 EACH |

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|--------|---------------------------------|-------------------|--|
| 903996 | DINNER ROLL - BAKER BOY - 31142 | 100 QTY | <p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p> |

| Nutrients based on 1 Serving Size | |
|-----------------------------------|----------|
| Calories | 100 kcal |
| Total Fat | 2 g |
| Sodium | 70 mg |
| Carbs | 17 mg |

| Components | |
|-------------------|-----------|
| Meat/Alt: | 0 |
| Grains: | 1 oz. eq. |
| Vegetable: | 0 |
| Fruit: | 0 |
| Milk: | 0 |

| | | | |
|---|-------------|------------------------|---------------|
| Recipe # : | 1255 | Student Count : | 100 |
| Dinner Roll : NutriStudents K-12 | | Serving Size : | 1 EACH |

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|--------|---------------------------------|-------------------|--|
| 903996 | DINNER ROLL - BAKER BOY - 31142 | 100 QTY | <p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p> |

| Nutrients based on 1 Serving Size | |
|-----------------------------------|----------|
| Calories | 100 kcal |
| Total Fat | 2 g |
| Sodium | 70 mg |
| Carbs | 17 mg |

| Components | |
|-------------------|-----------|
| Meat/Alt: | 0 |
| Grains: | 1 oz. eq. |
| Vegetable: | 0 |
| Fruit: | 0 |
| Milk: | 0 |

| | | | |
|---|-------------|------------------------|---------------|
| Recipe # : | 1700 | Student Count : | 100 |
| Caesar Dressing : NutriStudents K-12 | | Serving Size : | 1 EACH |

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|--------|--|------------------------------|---|
| 904757 | DRESSING CAESAR - CLASSIC GOURMET - 270100 | 6 & 1/8 CUP + 1 Tbsp + 2 Tsp | <p>COOKING METHOD:</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.</p> <p>SERVICE:</p> <p>1.SERVE EACH STUDENT A TBSP EACH.</p> |

| Nutrients based on 1 Serving Size | |
|-----------------------------------|----------|
| Calories | 37 kcal |
| Total Fat | 3.7 g |
| Sodium | 95.24 mg |
| Carbs | 0.53 mg |

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

| | | | |
|---|-------------|------------------------|----------------|
| Recipe # : | 1134 | Student Count : | 100 |
| Fresh LCR Salad Mix 1/2 CUP : NutriStudents K-12 | | Serving Size : | 1/2 CUP |

| Ing # | Ingredient Name | QTY & Measurement | Cooking Instructions |
|--------|----------------------------|-------------------------------|--|
| 904421 | SALAD MIX LCR - GENERIC -- | 49 & 3/4 CUP + 1 Tbsp + 2 Tsp | <p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT A 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 12730 1/2 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP</p> |

| Nutrients based on 1 Serving Size | |
|-----------------------------------|---------|
| Calories | 4 kcal |
| Total Fat | 0 g |
| Sodium | 4.45 mg |
| Carbs | 1.33 mg |

| Components | |
|-------------------|--------------|
| Meat/Alt: | 0 |
| Grains: | 0 |
| Vegetable: | 0.25 cup eq. |
| Fruit: | 0 |
| Milk: | 0 |

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|---|------------|------------------------|------------|
| Recipe # : | 928 | Student Count : | 100 |
| Fresh Romaine CUP : NutriStudents K-12 | | Serving Size : | 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 1 CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 14808 1 CUP EACH, CREDITS AS 1/2 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP PRODUCT#:TAYLOR 1060003 1 CUP EACH, CREDITS AS 1/2 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP |
| 904275 | *ROMAINE CHOPPED - GENERIC -- | 100 CUP | |
| 904276 | *ROMAINE CHOPPED - GENERIC -- | 100 CUP | |

| Nutrients based on 1 Serving Size | |
|-----------------------------------|---------|
| Calories | 7 kcal |
| Total Fat | 0 g |
| Sodium | 3.11 mg |
| Carbs | 1.28 mg |

| Components | |
|-------------------|-------------|
| Meat/Alt: | 0 |
| Grains: | 0 |
| Vegetable: | 0.5 cup eq. |
| Fruit: | 0 |
| Milk: | 0 |