

Recipe # : 1699

Student Count : 100

Chicken Caesar Salad : NutriStudents K-12

Serving Size : 1 EACH

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
CC CET	IECT AND DELOW	14.5 LB 18.75 LB 12 &1/4 CUP + 1 Tbsp + 2 Tsp 12 &1/4 CUP + 1 Tbsp + 2 Tsp 24 &3/4 CUP + 1 Tbsp + 2 Tsp 6 &1/8 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: NO COOK STEPS: 1.SLICE VEGETABLES. 2. IN A CONTAINER PLACE, CHICKEN, CROUTONS, VEGETABLES & SPINKLE CHEESE OVER THE TOP OF A BED OF LETTUCE. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 3.SERVE EACH STUDENT CHICKEN, CROUTONS, CHEESE & 1/8 CUP OF CUCUMBERS & 1/8 CUP OF TOMATOES. 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

	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

<u>Dinner Roll : NutriStudents K-12</u>
Serving Size : 1 EACH

903996 DINNER ROLL - BAKER BOY - 31142 100 QTY COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCTS BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS

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

<u>Dinner Roll : NutriStudents K-12</u> Serving Size : 1 EACH

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

Nutri	ents 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	COOKING METHOD:
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.
			SERVICE: 1.SERVE EACH STUDENT A TBSP EACH.
			I.SERVE EACH OTOBERT A TOOL EACH.

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 # : 1133

Serving Size : CUP

100

Student Count:

Fresh LCR Salad Mix CUP: NutriStudents K-12

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

Nutrients based on 1 Serving Size	
Calories	9 kcal
Total Fat	0 g
Sodium	8.89 mg
Carbs	2.67 mg

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





Recipe #: 928 Student Count :

Fresh Romaine CUP: NutriStudents K-12

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904275 904276	*SELECT ONE BELOW *ROMAINE CHOPPED - GENERIC *ROMAINE CHOPPED - GENERIC		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

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	

100

CUP

Serving Size :

