

Recipe # :	71226	Student Count :	100
<u>Peanut & Sun Butter Sandwich : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
1701	*PEANUT BUTTER	24 &3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1701 – PEANUT BUTTER 1702 – SUN BUTTER 1418 – SLICED BREAD 2 SLICE 1.PLACE 1/4 OF A CUP OF THE PEANUT OR SUN BUTTER ONTO TWO SLICES OF BREAD. 2.SERVE EACH 1 PEANUT OR SUN BUTTER SANDWICH.
1702	*SUN BUTTER	24 &3/4 CUP + 1 Tbsp + 2 Tsp	
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 # :	1701	Student Count :	100
<u>Peanut Butter : NutriStudents K-12</u>		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904618	BUTTER PEANUT CREAMY BULK - SKIPPY - 11009	24 & 3/4 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 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS:</p> <p>PRODUCT#</p> <p>SKIPPY 11009</p> <p>1/4 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	380 kcal
Total Fat	32 g
Sodium	300 mg
Carbs	12 mg

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

Recipe # :	1702	Student Count :	100
Sun Butter : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904616	BUTTER SUN - SUN BUTTER - 19010	24 & 3/4 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 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS:</p> <p>PRODUCT#</p> <p>SUNBUTTER 19010</p> <p>1/4 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	407 kcal
Total Fat	33.24 g
Sodium	253.55 mg
Carbs	14.14 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 # :	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 # :	1156	Student Count :	100
Fresh Cucumber 3/4 CUP : NutriStudents K-12		Serving Size :	3/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904274	CUCUMBERS FRESH - GENERIC - -	75 CUP	<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 3/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:FRESH CUCUMBERS 3/4 OF A CUP EACH, CREDITS AS 3/4 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	12 kcal
Total Fat	0 g
Sodium	1.46 mg
Carbs	2.94 mg

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