

Recipe #: 81218 Student Count: 100

<u>Chef Salad : NutriStudents K-12</u>
Serving Size : 1 EACH

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
Ing # 1689	Ingredient Name CHEF SALAD	100 QTY	Cooking Instructions SUB RECIPES: 1689- DELI CHEF SALAD 1.SLICE EGGS, HAM, TOMATO & CUCUMBERS AS SHOWN IN RECIPE 1689, PLACE SALAD TOPPING INTO A CONTAINER ONTOP OF A BED OF LETTUCE. 2.SERVE EACH 1 CHEF SALAD.

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 # : 1689

Student Count : 100

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Serving Size : 1 EACH

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
904704	Ingredient Name EGG HARDBOILED - MICHAEL FOODS - 85018-00 DELI HAM - HORMEL - 39493 SELECT ONE BELOW *CHEESE CHEDDAR SHREDDED - BONGARDS - 75571 *CHEESE CHEDDAR SHREDDED - LAND O' LAKES - 41749 *CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001 TOMATO GRAPE FRESH - GENERIC CUCUMBERS FRESH - GENERIC	100 QTY 200 QTY 12 &1/4 CUP + 1 Tbsp + 2 Tsp 12 &1/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: NO COOK STEPS: 1. SLICE EGGS, HAM, & VEGETABLES. 2. IN A CONTAINER PLACE, EGG, HAM & 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 1 EGG, 2 SLICES OF HAM & 1/8 CUP OF CHEESE, 1/8 CUP OF CUCUMBERS& 1/8 CUP OF TOMATOES. CREDITABLE PRODUCTS: PRODUCT# MICHAEL FOODS 85018-00 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE HORMEL 39493 2 SLICES, CREDITS AS .25 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size		
Calories	154 kcal	
Total Fat	9.28 g	
Sodium	504.44 mg	
Carbs	5.11 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

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
903996	DINNER ROLL - BAKER BOY - 31142	100 QTY	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

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 # : 1216

Student Count : 100

Assorted Cracker & Chips 1G: NutriStudents K-12

Serving Size : 1 EACH

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
\$16 904002 904002 904005 904006 904008 904016 904021 904022 904026 904027 904009 904011 904030 904014	*CHIP SUNCHIPS CHEDDAR - SUNCHIPS - 11152 *CHIP TORTILLA NACHO CHEESE - FRITO LAY - 31748 *CHIP TORTILLA 1.250Z - SHEARERS - 203630312 *CHIP TORTILLA BAKED SCOOP - FRITO LAY - 42537 *CRACKER ANIMAL - KEEBLER - 3010020150 *CRACKER GRAHAM COOKIES BUG BITE - KEEBLER - 301005564 *CRACKER GRAHAM BUNNY FRIENDS - ANNIE'S - 13562-00236 *CRACKER GRAHAM BUNNY HONEY - ANNIE'S - 13562-00236 *CHIP CHEEZ-IT CHEDDAR - KEEBLER - 24100792634 *CHIP CHEEZ-IT CHEDDAR - CHEX - 31932000 *CRACKER CHOCOLATE CHIP CRISPS - 48255000 *CRACKER CINNAMON CRISPS - NATURE VALLEY - 48256000 CRACKER GOLDFISH CHEDDAR - 18105 CRACKER GOLDFISH GIANT CINNAMON - 15094 CRACKER GRAHAM SCOOBYDOO - 3010050689	100 QTY 100 QTY	COOKING METHOD: NO COOK SELECT ONE BELOW:(ALL CREDIT AS 1 WHOLE GRAIN RICH EQUIVALENTS) PRODUCT#:SUNCHIPS 11152 PRODUCT#:DORITOS 31748 PRODUCT#:SHEARER 203630312 PRODUCT#:TOSTITOS 42537 PRODUCT#:KEEBLER 20150 PRODUCT#:KEEBLER 20150 PRODUCT#:ANNIE 2375 PRODUCT#:ANNIE 2375 PRODUCT#:ANNIE 2368 PRODUCT#:CHEX 31932 PRODUCT#:CHEX 31932 PRODUCT#:CRISPS 48255 PRODUCT#:CRISPS 48256 PRODUCT#:GOLDFISH 181054 PRODUCT#:GOLDFISH 15094 PRODUCT#:KEEBLER 506898

Nutrients based on 1 Serving Size		
Calories	128 kcal	
Total Fat	4.34 g	
Sodium	136.88 mg	
Carbs	20.56 mg	

Components		
Meat/Alt:	0	
Grains:	1 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
Ing # S2 903940 903943	SELECT ONE BELOW	QTY & Measurement 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.

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 #: 1133 Student Count: 100

Fresh LCR Salad Mix CUP : NutriStudents K-12 Serving Size : CUP

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
904421	SALAD MIX LCR - GENERIC		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 : 100

Fresh Romaine CUP: NutriStudents K-12

Serving Size : CUP

Ing#	Ingredient Name	QTY & Measurement	Cooking Instructions
\$2 904275 904276	*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	

