

DATE: _____

NutriStudents K-12 DAILY PRODUCTION RECORD

Students(0) _____ Adults(0) _____ Total(0) _____

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	M/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001342	NS CHX DICE ENCHILADA N	R: #10 SCOOP		1						
				1/2						
001371	NS CHZ SHRED CHD .5ozwt	R: 1/8 CUP		1/2						
001467	----- GRAIN -----	R: -----								
001473	NS GRAIN CHIP TORTILLA	R: 1 EACH		1						
001464	----- SIDE -----	R: -----								
900063	NS CONDIMENT SAUCE TA	R: 1 EACH								
001217	----- VEGETABLES -----	R: -----								
001129	VSOF LETTUCE 1/2C = 1/4C	R: 1/2 CUP				1/4				
	VEGETABLE SUB									
	OTHER					1/4				
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival		1/2						
000879	----- MILK -----	R: -----								
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # : 91252

Student Count : 50

Chicken Enchilada Nachos : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1342	CHICKEN ENCHILADA NACHO	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1342 – CHICKEN ENCHILADA NACHO 1371 – SHREDDED CHEDDAR 1473 – TORTILLA CHIPS 1G 1. COOK THE CHICKEN MEAT AS SHOWN IN RECIPE #1342. 2. PLACE THE CHICKEN MEAT INTO THE BAG OF WHOLE GRAIN TORTILLA CHIPS AND SPRINKLE CHEESE OVER THE TOP. 3. SERVE EACH 1 CHICKEN ENCHILADA NACHOS.
1371	SHREDDED CHEDDAR	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
1473	TORTILLA CHIPS 1G	50 QTY	

Nutrients based on 1 Serving Size	
Calories	357 kcal
Total Fat	14.28 g
Sodium	799.12 mg
Carbs	33.01 mg

Components	
Meat/Alt:	2.5 oz. eq.
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1342

Student Count : 50

Chicken Enchilada Nacho : NutriStudents K-12

Serving Size : #10 SCOOP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN
904241	*CHICKEN DICED - TYSON - 46012-928	5.75 LB	
904242	*CHICKEN DICED - USDA - USDA - 100101	5 LB	
903947	-----SAUCE-----		
S2	SELECT ONE BELOW		STEPS: 1.OPEN AND DRAIN CANS. 2.PLACE THAWED CHICKEN INTO THE PAN. 3.ADD SPICES, PEPPERS, BEANS & SAUCE AND MIX WELL. 4.WRAP PAN WITH PLASTIC WRAP & TINFOIL. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50** 5.PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 6.SERVE EACH STUDENT A#10 SCOOP EACH. *CHOP CILANTRO AND SPRINKLE EVENLY OVER JUST BEFORE SERVICE* CREDITABLE PRODUCTS: PRODUCT#:TYSON 46012-928 1.725 OZ EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE PRODUCT#:USDA 100101 1.5 OZ EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE
904165	*BEAN BLACK CANNED - BUSHS - 01885	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904166	*BEAN BLACK CANNED - USDA - USDA - 100359	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904228	CHILIES DICED GREEN - ROSARITA - 4430010765	3/4 CUP + 1 Tbsp + 2 Tsp	
904221	SAUCE TOMATO LOW SODIUM - USDA - USDA - 100334	9 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904403	SAUCE QUESO BLANCO - JTM - 5718	1.75 LB	
904131	SALT KOSHER - GENERIC - -	1 Tbsp + 2 Tsp	
904108	CUMIN GROUND - -	1 Tbsp	
904111	CORIANDER GROUND - GENERIC - -	1 Tbsp	
904128	CHILI POWDER - -	1 Tbsp	
904378	CILANTRO FRESH 30 CT - -	3/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	149 kcal
Total Fat	5.02 g
Sodium	445.99 mg
Carbs	10.27 mg

Components	
Meat/Alt:	1.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1371

Student Count : 50

Shredded Cheddar : NutriStudents K-12

Serving Size : 1/8 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904096	*CHEESE CHEDDAR SHREDDED - BONGARDS - 75571	1.75 LB	NO COOK
904098	*CHEESE CHEDDAR SHREDDED - LAND O' LAKES - 41749	1.75 LB	
904061	*CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001	1.75 LB	
			STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE: 1.SERVE EACH STUDENT A 1/8 OF A CUP EACH.
			CREDITABLE PRODUCTS: PRODUCT# BONGARDS 75571 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# LAND O LAKES 41749 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100012 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	48 kcal
Total Fat	3.5 g
Sodium	96.63 mg
Carbs	0.5 mg

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

Recipe # :	1473	Student Count :	50
Tortilla Chips 1G : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904005	*CHIP TORTILLA NACHO CHEESE - FRITO LAY - 31748	50 QTY	NO COOK
904007	*CHIP TORTILLA 1.25OZ - SHEARERS - 203630312	50 QTY	
904006	*CHIP TORTILLA BAKED SCOOP - FRITO LAY - 42537	50 QTY	SELECT ONE BELOW:(ALL CREDIT AS 1 WHOLE GRAIN RICH EQUIVALENTS)
			PRODUCT#:DORITOS 31748
			PRODUCT#:SHEARER 203630312
			PRODUCT#:TOSTITOS 42537

Nutrients based on 1 Serving Size	
Calories	123 kcal
Total Fat	4.5 g
Sodium	145 mg
Carbs	19.67 mg

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

Recipe # :	900063	Student Count :	50
Taco Sauce : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.
903935	*SAUCE TACO - CF SAUER - 6508	50 QTY	
903936	*SAUCE TACO - HEINZ - 130005324000	50 QTY	

Nutrients based on 1 Serving Size	
Calories	3 kcal
Total Fat	0 g
Sodium	85 mg
Carbs	0.5 mg

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

Recipe # : 1129

Student Count : 50

Fresh Shredded Lettuce 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904416	LETTUCE SHREDDED - GENERIC - -	24 & 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 30040 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