

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

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	
<b>Calories</b>	0 kcal
<b>Total Fat</b>	0 g
<b>Sodium</b>	0 mg
<b>Carbs</b>	0 mg

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

<b>Recipe # :</b>	<b>1701</b>	<b>Student Count :</b>	<b>100</b>
<b><u>Peanut Butter : NutriStudents K-12</u></b>		<b>Serving Size :</b>	<b>1/4 CUP</b>

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	
<b>Calories</b>	380 kcal
<b>Total Fat</b>	32 g
<b>Sodium</b>	300 mg
<b>Carbs</b>	12 mg

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

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

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	
<b>Calories</b>	407 kcal
<b>Total Fat</b>	33.24 g
<b>Sodium</b>	253.55 mg
<b>Carbs</b>	14.14 mg

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

<b>Recipe # :</b>	<b>1418</b>	<b>Student Count :</b>	<b>100</b>
<b>Sliced Bread 2 Each : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>2 EACH</b>

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	
<b>Calories</b>	167 kcal
<b>Total Fat</b>	3.33 g
<b>Sodium</b>	116.67 mg
<b>Carbs</b>	28.33 mg

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

<b>Recipe # :</b>	<b>900263</b>	<b>Student Count :</b>	<b>100</b>
<b>Ranch Dressing : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1 TBSP</b>

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	
<b>Calories</b>	19 kcal
<b>Total Fat</b>	0.88 g
<b>Sodium</b>	162.58 mg
<b>Carbs</b>	2.75 mg

Components	
<b>Meat/Alt:</b>	0
<b>Grains:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Milk:</b>	0

<b>Recipe # :</b>	<b>1157</b>	<b>Student Count :</b>	<b>100</b>
<b>Fresh Cucumber CUP : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>CUP</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904274	CUCUMBERS FRESH - GENERIC --	100 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 1 CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:FRESH CUCUMBERS 1 CUP EACH, CREDITS AS 1 CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	16 kcal
<b>Total Fat</b>	0 g
<b>Sodium</b>	1.96 mg
<b>Carbs</b>	3.92 mg

Components	
<b>Meat/Alt:</b>	0
<b>Grains:</b>	0
<b>Vegetable:</b>	1 cup eq.
<b>Fruit:</b>	0
<b>Milk:</b>	0