

Recipe # : 1351

Student Count : 100

Sloppy Joe : NutriStudents K-12

Serving Size : #10 SCOOP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN CANS. 2.SAUTE ONIONS WITH OIL IN A SAUCE PAN TO BRING OUT THEIR FLAVOR. 3.PLACE THAWED BEEF INTO THE PAN. 4.ADD SPICES, VINEGAR, PASTE, MUSTARD, KETCHUP &amp; SUGAR AND MIX WELL. 5.WRAP PAN WITH PLASTIC WRAP &amp; TINFOIL.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.</p> <p>TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°*</p> <p>6.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 7.SERVE EACH STUDENT A #10 SCOOP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:ADVANCE PIERRE #8837 1.65 OZ, CREDITS AS 1.5MEAT/MEAT ALTERNATIVE PRODUCT#:USDA 100134 1.725 OZ, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE</p>
904073	*BEEF CRUMBLE - ADVANCE PIERRE - 8837	11.25 LB	
904097	*BEEF CRUMBLE - USDA - USDA - 100134	11.75 LB	
S2	SELECT ONE BELOW		
904031	*OIL SOYBEAN - CHEF'S PRIDE - 54107	1/8 CUP 1 Tbsp	
904033	*OIL SOYBEAN - USDA - USDA - 100442	1/8 CUP 1 Tbsp	
904390	ONION YELLOW DICED - GENERIC - -	2 &1/4 CUP + 1 Tsp	
903947	-----SAUCE-----		
S2	SELECT ONE BELOW		
903882	* KETCHUP CANNED - HEINZ - 5129	4 &3/4 CUP + 1 Tbsp	
903876	*KETCHUP #10 - HEINZ - 10013000513705	4 &3/4 CUP + 1 Tbsp	
S2	SELECT ONE BELOW		
903893	*MUSTARD YELLOW - CF SAUER - 06453	1/8 CUP 1 Tbsp	
903896	*MUSTARD YELLOW - 911659	1/8 CUP 1 Tbsp	
S2	SELECT ONE BELOW		
904141	*SUGAR BROWN - 13442	1/2 CUP + 1 Tbsp + 1 Tsp	
904142	*SUGAR BROWN - 810205	1/2 CUP + 1 Tbsp + 1 Tsp	
S2	SELECT ONE BELOW		
904414	*VINEGAR WHITE DISTILLED - 10013000007549	1 &3/4 CUP + 2 Tsp	
904479	*VINEGAR WHITE DISTILLED - 911738	1 &3/4 CUP + 2 Tsp	
904227	TOMATO PASTE - 1041	4 &3/4 CUP + 1 Tbsp	
904308	WATER	9 &1/4 CUP	
904115	GARLIC GRANULATED - -	1 Tbsp + 1 Tsp	
904116	BLACK PEPPER GROUND - -	2 Tsp	

Nutrients based on 1 Serving Size	
Calories	154 kcal
Total Fat	6.97 g
Sodium	299.96 mg
Carbs	10.6 mg

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

Recipe # : 1413

Student Count : 100

Macaroni Pasta 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: STOVE TOP:  STEPS: 1.BRING WATER TO A ROLLING BOIL. 2.FULLY SUBMERGE NOODLES IN WATER. 3.HEAT UNTIL THE NOODLES ARE AL DENTE. 4.DRAIN WATER & PLACE INTO PAN. 5.WRAP PAN WITH PLASTIC WRAP.  SERVICE: 6.SERVE EACH STUDENT A 1/2 OF A CUP EACH.  CREDITABLE PRODUCTS: PRODUCT# USDA 100919 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# ZERGA 8001-000 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS
904041	*NOODLE MACARONI ELBOW WHOLE WHEAT - USDA - USDA - 100	6.25 LB	
904044	*NOODLE MACARONI ELBOW WHOLE WHEAT - ZERGA - 8001-000	6.25 LB	

Nutrients based on 1 Serving Size	
Calories	96 kcal
Total Fat	0.3 g
Sodium	1.99 mg
Carbs	19.99 mg

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