

<b>Recipe # :</b>	<b>1373</b>	<b>Student Count :</b>	<b>100</b>
<b>Beef Meatballs : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>4 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904082	BEEF MEATBALL - ADVANCE PIERRE - 3-17-505-0	400 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED MEATBALLS INTO THE PAN. 2.WRAP PAN WITH PLASTIC WRAP &amp; TINFOIL.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°*</p> <p>3.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 4.SERVE EACH STUDENT 4 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:ADVANCE PIERRE 3-17-505-0 4 EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	152 kcal
<b>Total Fat</b>	11.2 g
<b>Sodium</b>	176 mg
<b>Carbs</b>	3.2 mg

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

<b>Recipe # :</b>	<b>1413</b>	<b>Student Count :</b>	<b>100</b>
<b>Macaroni Pasta 1/2 CUP : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1/2 CUP</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904041	*NOODLE MACARONI ELBOW WHOLE WHEAT - USDA - USDA - 1006.25 LB	6.25 LB	STOVE TOP:
904044	*NOODLE MACARONI ELBOW WHOLE WHEAT - ZERGA - 8001-0006.25 LB	6.25 LB	
			<p>STEPS:</p> <ol style="list-style-type: none"> <li>1.BRING WATER TO A ROLLING BOIL.</li> <li>2.FULLY SUBMERGE NOODLES IN WATER.</li> <li>3.HEAT UNTIL THE NOODLES ARE AL DENTE.</li> <li>4.DRAIN WATER &amp; PLACE INTO PAN.</li> <li>5.WRAP PAN WITH PLASTIC WRAP.</li> </ol> <p>SERVICE:</p> <ol style="list-style-type: none"> <li>6.SERVE EACH STUDENT A 1/2 OF A CUP EACH.</li> </ol> <p>CREDITABLE PRODUCTS:</p> <p>PRODUCT# USDA 100919 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p> <p>PRODUCT# ZERGA 8001-000 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p>

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

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

**Recipe # :** 1480

**Student Count :** 100

**Pho Broth : NutriStudents K-12**

**Serving Size :** CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904308	WATER	49 & 3/4 CUP	<p>COOKING METHOD: STOVE TOP:</p> <p>STEPS:</p> <p>1.BLEND BASE &amp; WATER TO MAKE CHICKEN STOCK. 2.ADD SPICES, SAUCE &amp; BROTH AND MIX WELL.</p> <p>TEMP: HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 3.SERVE EACH STUDENT A CUP.</p> <p>*CHOP ONIONS, CILANTRO AND ADD JUST BEFORE SERVICE* *CUT LIMES INTO 8TH AND SERVE A WEDGE WITH EACH BOWL*</p>
S2	SELECT ONE BELOW		
904215	*BASE CHICKEN - STOUFFERS - 00074826240049	3/4 CUP + 1 Tsp	
904218	*BASE CHICKEN - CUSTOM CULINARY - 1171ECFPZ	3/4 CUP + 1 Tsp	
904581	SAUCE SOY - KIKKOMAN - 171	3/4 CUP + 1 Tsp	
904131	SALT KOSHER - GENERIC - -	1/4 CUP	
904116	BLACK PEPPER GROUND - GENERIC - -	1 Tbsp	
904389	ONION RED RAW 5# - GENERIC - -	3/4 CUP + 1 Tsp	
904378	CILANTRO FRESH 30 CT - GENERIC - -	3/4 CUP + 1 Tsp	
904388	ONION GREEN FRESH - GENERIC - -	3/4 CUP + 1 Tsp	
904387	LIME FRESH 12 COUNT - GENERIC - -	5 QTY	

Nutrients based on 1 Serving Size	
<b>Calories</b>	10 kcal
<b>Total Fat</b>	0.39 g
<b>Sodium</b>	793.37 mg
<b>Carbs</b>	0.79 mg

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