CookBook

	Recipe # :	1452		Student Count :	100	
Breakfast Beef Egg & Potato Skillet : NutriStudents K-12			lents K-12	Serving Size :	1/2 CUP	

ng # Ingredient Name	QTY & Measurement	Cooking Instructions
S2 SELECT ONE BELOW 904103 *CHEESE MOZZARELLA SHREDDED - FOREMOST - 10000995 904063 *CHEESE MOZZARELLA SHREDDED - USDA - USDA - 100021 904444 POTATO CRISPY CUBE - MCCAIN - MCL03624 S2 SELECT ONE BELOW 904031 *OIL SOYBEAN - CHEF'S PRIDE - 54107 904033 *OIL SOYBEAN - USDA - USDA - 100442 904131 SALT KOSHER - GENERIC 904135 GARLIC GRANULATED	7 LB 7.25 LB 6.25 LB 3.25 LB 3.25 LB 15 & 3/4 CUP + 1 Tbsp + 2 Tsp 1 Tbsp + 2 Tsp 3 & 3/4 CUP + 1 Tbsp + 2 Tsp 1/8 CUP 1 Tbsp + 2 Tsp 1/8 CUP 1 Tbsp + 2 Tsp 1 Tbsp	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STEPS: 1.SAUTEE ONIONS & PEPPERS WITH OIL IN A SAUCE PAN TO BRING OUT THEIR FLAVOR. 2.PLACE THAWED BEEF & EGGS INTO THE PAN. 3.ADD SPICES & JUICE AND MIX WELL. 4.SPREAD CHEESE & POTATOES EVENLY OVER THE TOP. 5.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°* 6.PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 7.SERVE EACH STUDENT A ½ OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:ADVANCE PIERRE #8837 2.2 0Z, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#:USDA 100134 2.3 0Z, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#:SUNNY FRESH 110026384 2 0Z, CREDITS AS 2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size					
Calories	220 kcal				
Total Fat	14.51 g				
Sodium	621.34 mg				
Carbs	8.29 mg				

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

CookBook

	Recipe # :	3255		Student Count :	100
<u>Sh</u>	redded Mozzarella : Nuti	<u>iStudents K</u>	- <u>12</u>	Serving Size :	1/8 CUP

ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904103 904063	SELECT ONE BELOW *CHEESE MOZZARELLA SHREDDED - FOREMOST - 10000995 *CHEESE MOZZARELLA SHREDDED - USDA - USDA - 100021	3.25 LB 3.25 LB	COOKING METHOD: NO COOK
			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# FOREMOST 10000995 1/2OZ, CREDITS AS 1/8 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100021 1 /2OZ, CREDITS AS 1/8 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size					
Calories	45 kcal				
Total Fat	3.5 g				
Sodium	85 mg				
Carbs	0.5 mg				

	Components
Meat/Alt:	0.125 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

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	Recipe # :	373	Student Count	100	
Whole Wheat Tortilla : NutriStudents K-12			-12 Serving Size :	1 EACH	

Nutrients based on 1 Serving Size					
Calories	150 kcal				
Total Fat	3.5 g				
Sodium	210 mg				
Carbs	25 mg				

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