

will you print the following recipes?

Breakfast Pizza

2096413

Bacon, Egg & Cheese Croissant

2116949

Bacon, Egg & Cheese hashbrown burrito

2116909

Coffee Cake

Hot Wings

2111661

Crispy Chicken Burger

2111647

Mandarin Chicken w/ Rice

2122867

Chicken Spaghetti

2112829

Pizza Sandwich

Italian Spaghetti

Breakfast Pizza

Recipe #: 2096413 (LOCAL)



Breakfast Pizza, 1 M/MA, 1.5 WG, Gordon #160432

Breakfast Entree

Ingredients	Quantity
Turkey Sausage Breakfast Pizza, Gordon #160432	1 each

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination. Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Place pizzas in a single layer on pan.

2. Bake:

Convection Oven - 350°F for 15 -17 minutes or until internal temperature reaches 165°F.

CCP: Heat to 165°F or higher for at least 15 seconds.

Conventional Oven - 400°F for 16 -19 Minutes or until internal temperature reaches 165°F.

CCP: Heat to 165°F or higher for at least 15 seconds.

3. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

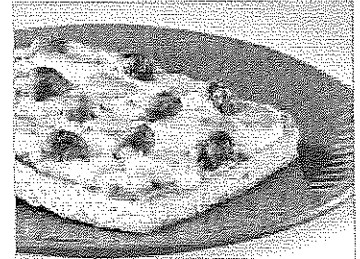
CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature at or above 140°F.

Serving: 1 Slice Pizza = 1 M/MA & 1.5 WG

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140°F must be removed from service until such time as they are reheated to 165°F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.



Breakfast Pizza

Serving Size: 1.00 piece

Yield: 1.00

Cost Per Serving: \$0.63

Nutrition Facts

Serving Size 1 piece
Serving Weight 187.837 gm

Amounts Per Serving

Calories 419.636 kcal

Total Fat 13.988 gm

Saturated Fat 3.997 gm

Trans Fat 0.000 gm

Cholesterol 29.974 mg

Sodium 959.167 mg

Potassium N/A*

Carbohydrates 51.955 gm

Fiber 3.997 gm

Sugars 17.984 gm

Protein 17.984 gm

Iron 3.597 mg

Calcium 199.826 mg

Vitamin A (IU) 399.653 iu

Vitamin C 0.000 mg

Vitamin D N/A*

Saturated Fat % of Calories
8.57%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

1 Oz Of Meat/Meat Alternates

Bacon, Egg & Cheese Croissant

Recipe #: 2116949 (LOCAL)



Bacon, Egg & Cheese Croissant, 1.5 M/MA, 2 WG (Gordon-Bacon #834770, Egg #663091, Cheese #189071; Croissant #419942)

Breakfast Entree

Ingredients	Quantity
Egg Patty, Pre-Cooked, Grilled, 369/1.25 oz, Cargill Kitchen Solutions 40710	1 egg patty
American Cheese, Sliced, 50% Reduced Sodium, 50% Reduced Fat, Gordon #189071	1 slice
Bacon, Turkey Bacon, G# 834770, .179 MM/A	1 slice
Croissant, Round, Fully Sliced, 2 WG, Gordon #419942	1 croissant

Preparation Instructions

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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Bacon:

1. Preheat Convection Oven to 350°F.
2. Place product on paper lined baking sheet pan in a single layer.
3. Place pan in oven and bake for 4 minutes.

CCP: Heat to 165°F. or higher for at least 15 seconds.

Egg Patty:

1. Preheat Convection Oven to 325°F.
2. Place on paper lined baking sheet pans. Cover tightly with aluminum foil.
3. Place pan in oven and bake for 8-10 minutes.

CCP: Heat to 165°F or higher for at least 15 seconds.

FOR CROISSANTS:

1. Heat Convection Oven to 325°F.
2. Arrange croissants on a paper lined sheet pan in single layer.

Bacon, Egg & Cheese Croissant
 Serving Size: 1.00 each
 Yield: 1.00

Nutrition Facts

Serving Size 1 each
 Serving Weight 116.909 gm

Amounts Per Serving

Calories 285.412 kcal

Total Fat 12.531 gm

Saturated Fat 4.750 gm

Trans Fat 0.000 gm

Cholesterol 113.623 mg

Sodium 637.058 mg

Potassium N/A*

Carbohydrates 32.000 gm

Fiber 3.000 gm

Sugars 4.000 gm

Protein 13.541 gm

Iron 1.800 mg

Calcium 220.000 mg

Vitamin A (IU) 450.000 iu

Vitamin C 0.000 mg

Vitamin D N/A*

Saturated Fat % of Calories
 14.98%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

2 Oz (Eq) Of Whole Grain-Rich
 1.5 Oz Of Meat/Meat Alternates

Allergens

Eggs, Milk, Soy, Wheat

Bacon, Egg & Cheese Hash Brown Burrito



Recipe #: 2116909 (LOCAL)

Bacon, Egg & Cheese Hash Brown Burrito, 1.5 M/MA, 2 WG, 1/8 cup Starchy Veg. (G# - Bacon-#834770, Cheese-#150250, Egg-#245821, Tater Tots-#141510)

Breakfast Entree

Ingredients	Quantity
Whole Egg w/ Citric Acid, Liquid, Fz, 6/5# ctn, 270/1.76 oz, 1M, Cargill Kitchen Solutions 10080	1 qt., 3 1/2 c.
Milk, Borden 1% Low Fat	2 3/4 c.
Butter, without salt	1/4 c., 1 Tbsp.
Black Pepper, Spice, Gordon #225037	1 1/2 tsp.
Bacon, Turkey Bacon,G# 834770, .179 MM/A	8 oz.
Potato, Tater Tots, Reduced Sodium, 30#, 6/5#, 190.5/2.52oz, McCain OIF00215A (1/2c. Starchy)	2 lb. 1/3 oz.
Cheese, Shredded, Mild Cheddar, 20#, 4/5lb, Land O' Lakes, 41749	1 1/2 c.
Tortilla, 9" White Wheat Tortillas, Kurz #22532	50 tortilla

Preparation Instructions

HACCP Process: #2 - Same Day Service

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CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

3 days prior to service:

1. Pull eggs from freezer.
2. Place cartons on sheet pan with space between cartons to allow to thaw easier.
3. Place pan on lowest shelf in cooler to thaw.

CCP: Ensure cold food is held at a temperature below 41°F.

Thaw product completely in refrigerator. Do not refreeze product.

Day of service:

Bacon:

Preheat Convection and Conventional Ovens to 350°F.

1. Place bacon in a single layer on paper lined baking sheet pan.
2. Place in oven and bake:

Bacon, Egg & Cheese Hash Brown Burrito

Serving Size: 1.00 Serving

Yield: 50.00

Nutrition Facts

Serving Size 1 Serving
Serving Weight 142.095 gm

Amounts Per Serving

Calories 306.405 kcal

Total Fat 11.962 gm

Saturated Fat 3.973 gm

Trans Fat 0.000 gm*

Cholesterol 180.291 mg

Sodium 792.012 mg

Potassium 0.340 mg*

Carbohydrates 34.715 gm

Fiber 3.513 gm

Sugars 1.661 gm

Protein 13.290 gm

Iron 2.391 mg

Calcium 151.107 mg

Vitamin A (IU) 302.451 iu

Vitamin C 1.074 mg

Vitamin D 0.000 mcg*

Saturated Fat % of Calories
11.67%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

1.5 Oz Of Meat/Meat Alternates

2 Oz (Eq) Of Whole Grain-Rich

0.125 Cups Of Starchy

Allergens

Eggs, Milk, Soy, Wheat

6. Add Crispy Bacon Crumbles and Crumbled Tater Tots. Stir well. Eggs should have a slightly moist appearance.

7. Add butter and cheese and stir.

To Assemble:

Using a 3 oz. spoodle portion egg mixture on a warm flour tortilla and wrap in foil.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature at or above 140°F.

SERVING: 1 Breakfast Burrito = 1 M/MA & 2 WG

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drops below 140°F. must be removed from the service until such time as they are reheated to 165°F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and temperature of completed recipe on daily log.

Coffee Cake

Recipe #: 2107475 (LOCAL)



Coffee Cake, Homemade from scratch, 1WG

Breakfast Entree

Ingredients	Quantity
Healthy Choice All-Purpose Flour Blend T-2 Made with Ultragrain, ConAgra Mills G# 515002	3 lb. 1 oz.
Leavening agents, baking powder, double-acting, sodium aluminum sulfate	1/3 c.
Sugars, granulated	1 qt.
Salt, table	1 Tbsp.
Egg, whole, raw, fresh	6 large
Milk, Borden 1% Low Fat	1 qt., 1 c.
Butter, without salt	1 lb. 12 oz.
Coffee Cake Topping	50 Serving
Butter, without salt	12 oz.
Sugars, granulated	2 1/2 c.
Healthy Choice All-Purpose Flour Blend T-2 Made with Ultragrain, ConAgra Mills G# 515002	2 3/4 oz.
Spices, cinnamon, ground	1/4 c.
Salt, table	1 1/4 tsp.

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Remove product from dry storage room using oldest pack date first.

1. Combine dry ingredients (Flour, baking powder, sugar and salt) in mixer bowl.
2. In a separate bowl, combine eggs with milk. Add to dry ingredients. Mix on low speed until dry ingredients are just moistened.
3. Add melted butter and mix on low speed for 1 minute.
4. Pour 2 Quarts + 1/2 cup batter into each pan (12" x 18" x 2") which has been lightly coated with pan spray.

(For 50 servings use 2 pans, for 100 servings use 4 pans, for 200 servings use 8 pans, for 400 servings use 16 pans)

Topping:

1. Blend butter, sugar, ultragrain flour, cinnamon and salt until crumbly. Set aside.

Coffee Cake

Serving Size: 1.00 Serving

Yield: 50.00

Cost Per Serving: \$0.28

Nutrition Facts

Serving Size 1 Serving
Serving Weight 109.269 gm

Amounts Per Serving

Calories 386.672 kcal

Total Fat 19.722 gm

Saturated Fat 11.790 gm

Trans Fat 0.002 gm*

Cholesterol 72.081 mg

Sodium 380.264 mg

Potassium 17.269 mg*

Carbohydrates 49.578 gm

Fiber 2.619 gm

Sugars 27.198 gm

Protein 1.772 gm

Iron 0.339 mg

Calcium 131.926 mg

Vitamin A (IU) 651.004 IU

Vitamin C 0.264 mg

Vitamin D 0.120 mcg*

Saturated Fat % of Calories
27.44%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

1 Oz (Eq) Of Whole Grain-Rich

Allergens

Eggs, Milk, Soy, Wheat

Coffee Cake

Recipe #: 2122831 (LOCAL)



Coffee Cake, Homemade from scratch, 1WG

Grains

Ingredients	Quantity
Healthy Choice All-Purpose Flour Blend T-2 Made with Ultragrain, ConAgra Mills G# 515002	3 lb. 1 oz.
Leavening agents, baking powder, double-acting, sodium aluminum sulfate	1/3 c.
Sugars, granulated	1 qt.
Salt, table	1 Tbsp.
Egg, whole, raw, fresh	6 large
Milk, Borden 1% Low Fat	1 qt., 1 c.
Butter, without salt	1 lb. 12 oz.
Coffee Cake Topping	50 Servings
Butter, without salt	12 oz.
Sugars, granulated	2 1/2 c.
Healthy Choice All-Purpose Flour Blend T-2 Made with Ultragrain, ConAgra Mills G# 515002	2 3/4 oz.
Spices, cinnamon, ground	1/4 c.
Salt, table	1 1/4 tsp.

Preparation Instructions

HACCP Process: #2 - Same Day Service

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CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Remove product from dry storage room using oldest pack date first.

1. Combine dry ingredients (Flour, baking powder, sugar and salt) in mixer bowl.
2. In a separate bowl, combine eggs with milk. Add to dry ingredients. Mix on low speed until dry ingredients are just moistened.
3. Add melted butter and mix on low speed for 1 minute.
4. Pour 2 Quarts + 1/2 cup batter into each pan (12" x 18" x 2") which has been lightly coated with pan spray.

(For 50 servings use 2 pans, for 100 servings use 4 pans, for 200 servings use 8 pans, for 400 servings use 16 pans)

Topping:

1. Blend butter, sugar, ultragrain flour, cinnamon and salt until crumbly. Set aside.

Coffee Cake

Serving Size: 1.00 Serving

Yield: 50.00

Cost Per Serving: \$0.28

Nutrition Facts

Serving Size 1 Serving
Serving Weight 109.269 gm

Amounts Per Serving

Calories 386.672 kcal

Total Fat 19.722 gm

Saturated Fat 11.790 gm

Trans Fat 0.002 gm*

Cholesterol 72.081 mg

Sodium 380.264 mg

Potassium 17.269 mg*

Carbohydrates 49.578 gm

Fiber 2.619 gm

Sugars 27.198 gm

Protein 1.772 gm

Iron 0.339 mg

Calcium 131.926 mg

Vitamin A (IU) 651.004 iu

Vitamin C 0.264 mg

Vitamin D 0.120 mcg*

Saturated Fat % of Calories
27.44%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

1 Oz (Eq) Of Whole Grain-Rich

Allergens

Eggs, Milk, Soy, Wheat

Wings of Fire

Recipe #: 2111661 (LOCAL)



Wings of Fire, 2 M/MA, (GFS #415847)

Lunch Entree

Ingredients

Quantity

Wings of Fire, Chicken, FC Gordon #415847 5 pc= 2M/MA 5 piece(s)
 Vegalene, Parway Tryson Vegalene Premium Pan Spray, Gordon #755079 1/4 oz.

Preparation Instructions

HACCP Process: #2 - Same Day Service

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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Preheat Oven: *Conventional oven* - 400°F or *Convection oven* - 375°F.
2. Spray lined pan with Vegalene spray and place wings in a single layer on pan.
3. Bake:

FROZEN product 18-20 minutes for *conventional oven* or 8-10 minutes for *convection oven* until internal temperature reaches 165°F or higher for at least 15 seconds

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

Serving: 5 Each Chicken Hot Wings

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140°F must be removed from service until such time as they are reheated to 165°F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Wings of Fire

Serving Size: 1.00 each

Yield: 1.00

Cost Per Serving: \$1.30

Nutrition Facts

Serving Size 1 each

Serving Weight 150.255 gm

Amounts Per Serving

Calories 275.463 kcal

Total Fat 18.782 gm

Saturated Fat 4.382 gm

Trans Fat 0.000 gm

Cholesterol 1377.313 mg

Sodium 701.178 mg

Potassium N/A*

Carbohydrates 1.252 gm

Fiber 0.000 gm

Sugars 0.000 gm

Protein 25.042 gm

Iron 0.000 mg

Calcium 0.000 mg

Vitamin A (IU) 0.000 iu

Vitamin C 0.000 mg

Vitamin D N/A*

Saturated Fat % of Calories
14.32%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

2 Oz Of Meat/Meat Alternates

Allergens

Wheat

Crispy Chicken Burger

Recipe #: 2111647 (LOCAL)



Crispy Chicken Burger, 2 M/MA, 3 WG, (Chicken Patty - Gordon #666531; Bun - Kurz #304)

Lunch Entree

Ingredients	Quantity
Chicken, Fillet, WG Breaded Breast, Chris P. Chicken, Gold Kist, 7516, 120/4oz (2M, wWG)	1 fillet
4" Wheat Hamburger Buns, Kurz #304	1 bun

Preparation Instructions

HACCP Process: #2 - Same Day Service

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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Chicken Patty

1. Place frozen pieces in a single layer on a lined baking sheet pan.
2. Place pan in Convection Oven 13-17 minutes at 350°F until internal temperature reaches 165°F.

or

Convectional Oven 20-24 minutes at 350°F until internal temperature reaches 165°F.

Appliances vary, adjust cook times accordingly.

CCP: Heat to 165°F or higher for at least 15 seconds.

3. Per serving place 1 **Chicken Patty** between 1 **Hamburger Bun**.
4. Wrap product & place in warming cabinet until served. Ensure that hot food is held at a temperature above 140°F.

SERVING: 1 Breaded Chicken Burger

YIELD: 2 M/MA & 3 WG

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140°F must be removed from service until such time as they are reheated to 165°F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Crispy Chicken Burger
Serving Size: 1.00 Burger
Yield: 1.00

Nutrition Facts

Serving Size 1 Burger
Serving Weight 231.398 gm

Amounts Per Serving

Calories 500.828 kcal

Total Fat 12.069 gm

· Saturated Fat 1.000 gm

Trans Fat 0.000 gm

Cholesterol 45.000 mg

Sodium 901.517 mg

Potassium N/A*

Carbohydrates 72.966 gm

Fiber 10.138 gm

Sugars 7.103 gm

Protein 34.241 gm

Iron 3.930 mg

Calcium 143.069 mg

Vitamin A (IU) 188.000 iu

Vitamin C 0.000 mg

Vitamin D N/A*

Saturated Fat % of Calories
1.80%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

2 Oz Of Meat/Meat Alternates
3 Oz (Eq) Of Whole Grain-Rich

Allergens

Milk, Soy, Wheat

Mandarin Orange Chicken

Recipe #: 2122867 (LOCAL)



Mandarin Orange Chicken, 2 M/MA (GFS- #174021)

Lunch Entree

Ingredients	Quantity
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Mandarin Orange Chicken, Gordon #174021	3 2/3 oz.
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Preparation Instructions

HACCP Process: #2 - Same Day Service

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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

FOR CHICKEN:

1. Pan the contents of 1 bag of mandarin orange chicken in a single layer and bake in oven at 400°F for 16-20 minutes or until golden brown and internal temperature reaches 165°F.
2. Place 1 bag of mandarin orange sauce in steamer and heat for approximately 10 minutes.
3. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place products in warming cabinet until served. Ensure that hot food is held at a temperature above 140°F.

4. In a 4-inch steam table pan, mix 1 cooked pan of chicken and 1 bag of sauce prior to serving.

FOR RICE:

STEAMER METHOD:

1. Combine rice, hot water (190 degrees F), in a steam table pan.
2. Stir.
3. Cover and steam until most of the water is absorbed (about 35 minutes). Remove from steamer.
4. Fluff with fork before serving.

STOVE TOP METHOD:

1. Combine rice and water in a saucepan.
2. Bring to a boil. REDUCE HEAT (medium, medium-low) and cover.
3. Cover tightly and simmer 25 minutes or until water is absorbed. Fluff with fork before serving.

Mandarin Orange Chicken
Serving Size: 1.00 Serving
Yield: 1.00

Nutrition Facts

Serving Size 1 Serving
 Serving Weight 102.058 gm

Amounts Per Serving

Calories 150.000 kcal

Total Fat 3.000 gm

Saturated Fat 0.500 gm

Trans Fat 0.000 gm

Cholesterol 40.000 mg

Sodium 280.000 mg

Potassium N/A*

Carbohydrates 19.000 gm

Fiber 0.000 gm

Sugars 10.000 gm

Protein 11.000 gm

Iron 0.720 mg

Calcium 20.000 mg

Vitamin A (IU) N/A*

Vitamin C 1.200 mg

Vitamin D N/A*

Saturated Fat % of Calories
 3.00%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

2 Oz Of Meat/Meat Alternates

Allergens

Eggs, Soy, Wheat

Chicken Spaghetti

Recipe #: 2112829 (LOCAL)



Chicken Spaghetti, 2 M/MA, 1 WG, 3/8 c. red/orange veg., (GFS-Turkey #451300; Pasta #221460)

Lunch Entree

Ingredients	Quantity
Water, tap, municipal	1 gal.
Salt, table	2 Tbsp., 2 tsp.
Black Pepper, Spice, Gordon #225037	1 Tbsp.
Onions, raw	1 c. chopped
Celery, raw	3 c. chopped
Peppers, sweet, green, raw	1 c. chopped
Tomato Diced In Juice, Red Gold, #REDBQ99, BISS	1 qt., 2 c.
Turkey, Frozen Diced Turkey Breast 1/2, Jenni- O #6423, BISS	8 lb.
Salsa, 6/#10 can, Red Gold REDSC99, W791 OSPI	1 qt., 1 c.
Pasta, whole grain, 51% whole wheat (GFS #221460)	3 lb. 2 oz.
Cheese, Cheddar Mild Shredded 5lb, G# 150250, 41749	1 lb. 8 oz.
Chicken Broth	2 gal.
Chicken Broth, as prepared (GFS #244091)	1/2 c.
Water, tap, municipal	2 gal.

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination. Remove products from freezer and dry storage using oldest pack dates first. CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Combine chicken broth, 1 gallon of water, salt, celery, bell pepper, onions, and tomatoes. Cook until ingredients are tender.
2. Add chicken meat and salsa, continue to cook until meat is hot, if juice is too thick add additional water.
3. Slowly stir in spaghetti until water boils again.
4. Cook uncovered until tender-firm, about 12 minutes for spaghetti. DO NOT OVERCOOK.
5. Mix 1/3 of the amount of shredded cheese needed with spaghetti.
6. Pour into steam table pans. Top with remaining 2/3 of the shredded cheese.

CCP: Hold for hot service at 140°F or higher.

Chicken Spaghetti
Serving Size: 1.00 cup
Yield: 50.00
Cost Per Serving: \$0.70

Nutrition Facts

Serving Size 1 cup
Serving Weight 404.315 gm

Amounts Per Serving

Calories 242.115 kcal

Total Fat 6.432 gm

Saturated Fat 3.242 gm

Trans Fat 0.001 gm*

Cholesterol 40.180 mg

Sodium 995.934 mg

Potassium 27.996 mg*

Carbohydrates 37.433 gm*

Fiber 2.867 gm*

Sugars 3.061 gm*

Protein 18.808 gm

Iron 1.379 mg*

Calcium 50.442 mg*

Vitamin A (IU) 289.499 iu*

Vitamin C 5.817 mg*

Vitamin D 0.000 mcg*

Saturated Fat % of Calories
12.05%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

2 Oz Of Meat/Meat Alternates
1 Oz (Eq) Of Whole Grain-Rich

Allergens

Eggs, Milk, Soy, Wheat

Italian Spaghetti

Recipe #: 2123102 (LOCAL)



Italian Spaghetti , 2 M/MA, 1 WG, 3/8 c. red/orange veg., (Gordon- Ground Beef #187162; Pasta #221460)

Lunch Entree

Ingredients

Ingredients	Quantity
Beef, ground, 90% lean meat / 10% fat, raw to prepared	17 lb.
Onions, raw	2 3/4 c. chopped
Spices, garlic powder	3 Tbsp.
Black Pepper, Spice, Gordon #225037	1 Tbsp.
Tomato Paste, 6/#10 cans, 1332/5 oz, Red Gold RPKUA99	1 #10 can
Tomato Sauce, 6/#10 cans, 530/1.2oz, Red Gold RPKHA99	2 #10 can
Water, tap, municipal	2 gal., 2 qt.
Salt, table, G# 353712	2 Tbsp.
Spices, parsley, dried	1/2 c.
Basil, dried (GFS# 513628, TS005)	1/4 c. ground
Spices, oregano, dried	1/4 c. ground
Spices, thyme, dried	1 Tbsp. ground
Water, tap, municipal	12 gal.
Pasta, whole grain, 51% whole wheat (GFS #221460)	6 lb. 4 oz.

Preparation Instructions

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FOR SPAGHETTI SAUCE

1. Brown ground beef and add onions. Drain. Continue.
2. Add garlic, pepper, tomato sauce, water (1 gallon), salt (2 TBSP.), parsley, basil, oregano, marjoram and thyme. Simmer 1 hour.

CCP: Heat to 165°F. or higher for at least 15 seconds.

FOR PASTA

1. Bring 12 gallons water to a rolling boil. Add salt.
2. Add pasta to water, stirring constantly.

Italian Spaghetti

Serving Size: 1.00 Serving

Yield: 100.00

Cost Per Serving: \$0.13

Nutrition Facts

Serving Size 1 Serving

Serving Weight 752.411 gm

Amounts Per Serving

Calories 336.273 kcal

Total Fat 10.045 gm

Saturated Fat 3.868 gm

Trans Fat 0.772 gm

Cholesterol 69.400 mg

Sodium 373.060 mg

Potassium 733.661 mg*

Carbohydrates 31.918 gm

Fiber 6.316 gm

Sugars 7.426 gm

Protein 29.315 gm

Iron 3.645 mg

Calcium 68.164 mg

Vitamin A (IU) 587.292 iu*

Vitamin C 6.741 mg*

Vitamin D 0.000 mcg*

Saturated Fat % of Calories
10.35%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

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Meal Components

- 2 Oz Of Meat/Meat Alternates
- 0.375 Cups Of Red/Orange
- 1 Oz (Eq) Of Whole Grain-Rich

Allergens

Eggs, Milk, Soy, Wheat