

**Week 1 Regular/NAS**

**Limited Staff Easy Prep Menu**

**Week at a Glance**

M	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>B F S T</b>	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK
<b>N O O N</b>	BAKED CHICKEN POTATO OF THE DAY CARROTS ROLL/MARG PIE MILK	COUNTRY FRIED STEAK MASHED POTATOES COUNTRY GRAVY GREEN BEANS BREAD/MARG ICE CREAM CUP MILK	BBQ RIBS SWEET POTATOES CORN BREAD/MARG FRUITED GELATIN MILK	SPAGHETTI & MEATBALLS TOSS SALAD/DRESSING BREAD/MARG PUDDING PARFAIT MILK	PORK CHOP/MUSHROOM GRAVY MASHED POTATOES BROCCOLI CUTS BREAD/MARG SHERBET CUP MILK	FISH AND CHIPS COLESLAW BREAD/MARG PIE MILK	CHICKEN TENDERS MACARONI & CHEESE CHEF'S CHOICE VEGETABLE BREAD/MARG BROWNIE MILK
<b>E V E</b>	PIZZA TOSS SALAD/DRESSING PEACHES CHOCOLATE BAR MILK	TUNA & NOODLES MIXED VEGETABLES BREAD/MARG COOKIE MILK	CHILI CRACKERS CINNAMON ROLL MANDARIN ORANGES MILK	CHICKEN SANDWICH CHEF'S POTATOES PEAS OR PEA SALAD BANANA OR FRESH FRUIT MILK	TACO SALAD CORN CHIPS FRUIT CUP RICE KRISPIE SQUARE MILK	HAMBURGER ON BUN PASTA SALAD PEARS COOKIE MILK	SCALLOPED POTATOES & HAM TOSS SALAD/DRESSING BREAD/MARG CINNAMON APPLESAUCE MILK
<b>S A C K</b>	TURKEY CLUB SANDWICH POTATO CHIPS FRUIT CUP CHOCOLATE BAR MILK	CHICKEN SALAD ON CROISSANT POTATO SALAD FRUIT CUP COOKIE MILK	HAM AND CHEESE SANDWICH PASTA SALAD MANDARIN ORANGES GELATIN CUP MILK	EGG SALAD SANDWICH CHEESE PUFFS PEA SALAD BANANA OR FRESH FRUIT MILK	PEANUT BUTTER & HONEY SANDWICH CHEESE STICK COLESLAW FRUIT CUP RICE KRISPIE SQUARE MILK	DELI SANDWICH POTATO CHIPS PASTA SALAD COOKIE MILK	CHEF SALAD CRACKERS APPLESAUCE BROWNIE MILK

Menus Approved By:



03/22/20, 04/05/20, 04/19/20, 05/03/20, 05/17/20, 05/31/20, 06/14/20

Notes:

**Week 2 Regular/NAS**

**Limited Staff Easy Prep Menu**

**Week at a Glance**

M	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>B F S T</b>	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK	CHOICE OF JUICE FRUIT CHOICE OF CEREAL EGG: _____ DANISH OR SWEET ROLL OR TOAST MARGARINE/JELLY MILK
<b>N O O N</b>	ROAST BEEF MASHED POTATOES CARROTS ROLL/MARG PIE MILK	BBQ CHICKEN POTATO SALAD BAKED BEANS FRUITED GELATIN MILK	LASAGNA W/ MEATSAUCE TOSS SALAD/DRESSING GARLIC TOAST ICE CREAM CUP MILK	BRATWURST SAUERKRAUT CHEF'S POTATOES CORN BREAD/MARG CHEF'S DESSERT MILK	SALISBURY STEAK W/ MUSHROOM GR MASHED POTATOES GREEN BEANS BREAD/MARG FRUIT CRISP MILK	CHICKEN PASTA ALFREDO BROCCOLI CUTS GARLIC TOAST PUDDING PARFAIT MILK	MEATBALLS WITH SAUCE CHEF'S POTATOES PEAS BREAD/MARG SHERBET CUP MILK
<b>E V E</b>	CHEF'S CHOICE ENTREE COTTAGE CHEESE / FRUIT COOKIE MILK	FRENCH DIP PASTA SALAD 3 BEAN SALAD PEARS MILK	HOT HAM & CHEESE SANDWICH CHEF'S POTATOES COLESLAW CHOCOLATE BAR MILK	CREAMED CHICKEN OR TURKEY BISCUIT TOSS SALAD/DRESSING MANDARIN ORANGES MILK	PULLED PORK ON BUN MACARONI & CHEESE TOSS SALAD/DRESSING PEACHES MILK	CHEF'S ENTREE VEGETABLE BREAD/MARG APPLESAUCE MILK	TACO IN A BAG FRUIT CUP ICE CREAM NOVELTY MILK
<b>S A C K</b>	TURKEY WRAP PASTA SALAD 3 BEAN SALAD FRUIT CUP MILK	DELI SANDWICH POTATO SALAD FRUIT CUP COOKIE MILK	COLD CUT & CHEESE PLATE CRACKERS CHOCOLATE BAR YOGURT PARFAIT COLESLAW MILK	TUNA SALAD ON CROISSANT CHIPS MANDARIN ORANGES CHEF'S CHOICE DESSERT MILK	ITALIAN DELI SANDWICH LETTUCE /TOMATO CHEESE PUFFS FRUIT CUP COOKIE MILK	PEANUT BUTTER & JELLY SANDWICH CHEESE STICK POTATO CHIPS APPLE SLICES PUDDING CUP MILK	EGG SALAD SANDWICH FRITOS CORN CHIPS FRUIT CUP TOMATO JUICE COOKIE MILK

Menus Approved By:



03/29/20, 04/12/20, 04/26/20, 05/10/20, 05/24/20, 06/07/20, 06/21/20

Notes:

**Grocery List - EMERGENCY MENU LIMITED STAFF (2)**

<b>Item #</b>	<b>Item Description</b>	<b>Pack Size</b>
<b>Bakery, Dry</b>		
757301	HONEY PURE CLOVER	1 / 5.0 LB
474420	SUGAR BROWN	12 / 2.0 LB
474280	SUGAR POWDERED 10X	12 / 2.0 LB
<b>Baking Mixes</b>		
402140	CAKE MIX YELLOW	6 / 5.0 LB
959920	<i>Cake Yellow Sheet 1/2 Uniced 12 X 16</i>	<i>4/3 pound</i>
422400	MIX BROWNIE BAKER'S PLUS	6 / 6.0 LB
414860	<i>Brownie Fudge IW</i>	<i>108/2.15 OZ</i>
<b>Beef</b>		
914190	BEEF CHICKEN FRIED STEAK	40 / 4.0 OZ
921680	<i>Beef Patty Country Fried Child Nutrition</i>	<i>40/3.88 ounce</i>
930920	BEEF GROUND 80/20 FRESH	4 / 5.0 LB
911270	<i>Beef Crumble Fully Cooked</i>	<i>2/5 pound</i>
910790	BEEF ITALIAN SLICED W/ AU JUS	2 / 5.0 LB
913410	BEEF PATTY 4X1 80/20	1 / 10.0 LB
977620	<i>Beef Patty Pub Burger Fully Cooked</i>	<i>68/2.4 ounce</i>
910780	BEEF POT ROAST CHOICE FC	1 / 10.0 LB
958540	<i>Beef Pot Roast Select Top Round</i>	<i>2/15 pound</i>
941290	ENTREE BEEF TIPS W/GRAVY	2 / 5.0 LB
979170	MEATBALL ITALIAN .5 OZ OR FC	2 / 5.0 LB
941465	<i>Meatball Fully Cooked .5 Ounce No Spice</i>	<i>320/1/2 ounce</i>
918650	SALISBURY STEAK PATTY 3.2OZ	50 / 3.2 OZ
955260	<i>Beef Salisbury Steak Fully Cooked</i>	<i>100/2.25 ounce</i>
914630	TACO FILLING BEEF PC	4 / 8.0 LB
917470	<i>Taco Filling Beef</i>	<i>6/5 pound</i>
<b>Beverages</b>		
730308	JUICE BASE ORANGE 100%	12 / 33.8 OZ
733071	JUICE RTU LEMON 50% BLEND	1 / 32.0 OZ
734418	JUICE RTU ORANGE 100% ASEPTIC	12 / 46.0 OZ
730938	JUICE RTU TOMATO 100% ASEPTIC	12 / 46.0 OZ
<b>Breads &amp; Pastries, Prepared</b>		
983640	BISCUIT DGH SOUTHERN STYLE	120 / 2.2 OZ
981020	<i>Biscuit Baked Buttermilk Easy Split</i>	<i>120/2.25 ounce</i>
985370	BREAD GARLIC TOAST	125 / 1.5 OZ
989150	<i>Bread Garlic Toast Brown And Serve</i>	<i>125/1.8 ounce</i>
989120	BREAD WHEAT SPLITTOP SLICED	10 / 24.0 OZ
989130	BUN HAMBURGER WHITE SLICED	10 / 12.0 COUNT
998180	BUN HOT DOG SMALL	9 / 8.0 COUNT
987458	CROISSANT PB SL CURVED BUTTER	96 / 1.5 OZ
987518	<i>Croissant Pre Baked Sliced Pinched</i>	<i>64/2 ounce</i>
982900	DANISH DEMI AP CHSE RASP CINNR	5 / 10.0 COUNT
988450	<i>Danish Mini Assortment</i>	<i>120/1.5 ounce</i>
985520	ROLL DGH CINN FREEZTOOVEN	200 / 1.5 OZ
997980	<i>Roll Dough Cinnamon Mini Freezer To Oven</i>	<i>120/1.25 ounce</i>
993800	ROLL DINNER YEAST PAR BAKED	120 / 1.5 OZ
989780	<i>Roll Dinner Baked White 1.2 Ounce</i>	<i>6/30 Count</i>
951700	TORTILLA FLOUR 8" SHELF STABLE	12 / 12.0 COUNT
<b>Candy</b>		
760001	CANDY BAR CHOCO BAR HERSHEY	36 / 1.0 EACH
760605	<i>Twin Bing Candy Bar</i>	<i>36 BARS</i>
760171	CANDY BAR MILKY WAY	36 / 1.0 EACH
760021	<i>Kit Kat Candy Bar</i>	<i>36 BARS</i>
760811	CANDY BAR NESTLE CRUNCH	36 / 1.0 EACH

Item #	Item Description	Pack Size
760175	<i>Milky Way Dark Candy Bar</i>	24 BARS
760191	CANDY BAR THREE MUSKETEERS/10	36 / 1.0 EACH
<b>Cereal</b>		
421730	CEREAL CHEERIOS	4 / 29.0 OZ
421410	CEREAL GRANOLA LOW FAT W/RAISI	4 / 50.0 OZ
421160	CEREAL HOT CREAM OF WHEAT	12 / 28.0 OZ
423500	CEREAL OATMEAL QUICK	12 / 42.0 OZ
<b>Dairy</b>		
939561	CHEESE AMERICAN 160 CT	1 / 5.0 LB
900251	<i>Cheese American White 120 Count Per Pound</i>	1/5 pound
900861	CHEESE CHEDDAR SHREDDED	1 / 5.0 LB
903361	<i>Cheese Cheddar Imitation Shredded</i>	1/5 pound
430201	CHEESE PARMESAN IMPORT GRATED	1 / 1.0 LB
901570	CHEESE STRING MOZZARELLA	168 / 1.0 OZ
901530	<i>Cheese String Colby Jack</i>	168/1 ounce
900550	COTTAGE CHEESE 2%	2 / 5.0 LB
347330	MILK 1%	4 / 1.0 GAL
347210	MILK 2% LOWFAT	4 / 1.0 GAL
900540	SOUR CREAM	2 / 5.0 LB
900248	<i>Sour Cream Packets 1 Ounce</i>	100/1 ounce
988160	TOPPING PRE-WHIPPED	12 / 16.0 OZ
988060	<i>Topping On Top Non Dairy Whipped Dessert</i>	12/16 ounce
957311	YOGURT PLAIN	1 / 5.0 LB
<b>Desserts</b>		
906510	COOKIE DGH CHOC CHIP SMART GRA	240 / 1.0 OZ
906500	<i>Cookie Dough M&amp;M Smart Grain</i>	240/1 ounce
993440	NOVELTY BAR VANILLA	2 / 2.0 DOZEN
995445	NOVELTY CONE VANILLA MINI SWIR	48 / 2.25 OZ
995455	<i>Novelty Cone Caramel Mini Swirl</i>	6/8PK/2.3
991020	NOVELTY CUP CHOCOLATE	2 / 24.0 OZ
991030	<i>Novelty Ice Cream Cup Strawberry</i>	2/24/4 ounce
991040	<i>Novelty Ice Cream Cup Chocolate Marble</i>	2/24/4 ounce
991510	NOVELTY CUP SHERBET RAINBOW FF	2 / 24.0 COUNT
991310	<i>Novelty Sherbet Cup Raspberry</i>	2/24/4 ounce
991280	<i>Novelty Sherbet Cup Lime</i>	2/24/4 ounce
993150	NOVELTY SANDWICH ICE CREAM	2 / 2.0 DOZEN
342997	<i>Novelty Ice Cream Sandwich With M&amp;M Pieces</i>	1/24 Count
980730	PIE T&S CHOCOLATE CREAM	6 / 10.0 INCH
980900	<i>Pie Thaw And Serve Chocolate Meringue</i>	6/10 inch
755920	PUDDING RTU VANILLA TFF	6 / 1.0 #10
413710	RICE KRISPIE TREATS	80 / 1.3 OZ
414060	<i>Bar Rice Krispie Treat</i>	96/.78 ounce
<b>Eggs</b>		
969020	EGG SCRAMBLED PATTY GRILLED	260 / 1.5 OZ
955470	<i>Egg Patty Square</i>	100/1.5 ounce
975068	EGGS DICED NATURAL	4 / 5.0 LB
975288	EGGS HARD COOKED PEELED	8 / 18.0 COUNT
975080	<i>Eggs Hard Cooked Peeled Asap!(As Soon As Possible)</i>	16/2 pack
975098	EGGS LIQUID WHOLE W/CITRIC ACI	12 / 2.0 LB
975088	EGGS SCRAMBLED VALUE MIX	6 / 5.0 LB
979270	<i>Egg Liquid With Citrus Acid</i>	6/5# CTN
<b>Fats &amp; Oils</b>		

Item #	Item Description	Pack Size
630231	DRESSING FRENCH WESTERN	1 / 1.0 GAL
630130	DRESSING ITALIAN GOLDEN GF	4 / 1.0 GAL
630000	DRESSING SALAD DELIGHT	4 / 1.0 GAL
621008	MARGARINE PALM TFF NPHO	30 / 1.0 LB
620520	OIL SOYBEAN SALAD LIQUID	6 / 1.0 GAL
<b>Fish</b>		
921900	POLLOCK ALASKAN FLT 4 OZ CRUMB	40 / 4.0 OZ
926060	<i>Pollock Fillet Tavern Battered 1- 2 Ounce</i>	<i>1/10 pound</i>
522050	TUNA CHUNK LIGHT MT N/WATER	6 / 66.5 OZ
905381	<i>Salad Tuna Chunky</i>	<i>2/5 pound</i>
<b>Frozen Dinner</b>		
942170	ENTREE LASAGNA MEAT	4 / 96.0 OZ
940200	<i>Entree Stuffed Green Pepper</i>	<i>4/83 OZ</i>
942240	<i>Entree Lasagna Vegetable</i>	<i>4/96 OZ</i>
<b>Fruit, Canned</b>		
750030	APPLESAUCE FANCY B/L SWEETENED	6 / 1.0 #10
751610	ORANGE MANDARIN WHOLE LS	6 / 1.0 #10
751600	<i>Orange Mandarin Broken Light Syrup</i>	<i>6/#10</i>
752250	PEACH DICED EX LT SYRUP	6 / 1.0 #10
752700	PEAR DICED EX LT SYRUP	6 / 1.0 #10
754020	PIE FILLING APPLE	4 / 0.75 GAL
980050	<i>Pie Unbaked Apple</i>	<i>6/10 inch</i>
<b>Fruit, Fresh</b>		
370141	APPLE RED DEL 113 SIZE 12 CT	12 / 1.0 EACH
375210	BANANAS	1 / 40.0 LB
376540	ORANGES 88's FANCY	88 / 1.0 EACH
<b>Miscellaneous Dry</b>		
609610	CHIPS CHEESE PUFFS	6 / 18.0 OZ
603920	CHIPS FRITOS BRAND CORN REG	8 / 16.0 OZ
603940	CHIPS LAYS REGULAR	6 / 16.0 OZ
604418	CHIPS TACO IN A BAG	64 / 1.66 OZ
410150	CRACKER SALTINES KRISPY	500 / 2.0 COUNT
412475	CROUTONS SEASONED HOMESTYL TFF	4 / 2.5 LB
711500	GELATIN ASSORTED RED (4 EA)	12 / 24.0 OZ
754178	JELLY CONCORD GRAPE	1 / 1.0 GAL
580730	JELLY CUPS GRAPE/STRAW/MIX #5	200 / 0.5 OZ
480660	PASTA EGG NOODLE WIDE 1/2"	2 / 5.0 LB
983580	<i>Pasta Egg Noodle Pre Cooked</i>	<i>6/3 pound</i>
480640	PASTA FETTUCCINE 10"	2 / 10.0 LB
984290	<i>Pasta Fettuccine Precooked</i>	<i>36/8 ounce</i>
480780	PASTA SPAGHETTI 10"	2 / 10.0 LB
984280	<i>Pasta Spaghetti Precooked</i>	<i>36/8 ounce</i>
602590	POTATO PEARLS EXCEL RTU NO MIX	12 / 28.0 OZ
361408	<i>Potato Mashed Yukon Gold Fresh</i>	<i>4/6 pound</i>
361508	<i>Potato Mashed Fresh</i>	<i>4/6 pound</i>
602690	POTATO SCALLOPED REDUCED SODIU	6 / 2.25 LB
90364429	<i>Entree Potatoes Scalloped</i>	<i>4/72 ounce</i>
610301	RELISH SWEET	1 / 1.0 GAL
<b>Miscellaneous Frozen</b>		
949320	PIZZA SAUSAGE SLICE REALSLICE	96 / 4.74 OZ
900680	<i>Pizza Sausage Self Rising</i>	<i>6/12 inch</i>
<b>Nuts &amp; Seeds</b>		
462580	PEANUT BUTTER CREAMY FISHER	6 / 5.0 LB
462581	<i>Peanut Butter Creamy Fisher</i>	<i>1/5 pound</i>

Item #	Item Description	Pack Size
<b>Other</b>		
361595	MAC & CHEESE GOURMET (WHITE)	4 / 5.0 LB
992530	<i>Macaroni &amp; Cheese Rs Rf</i>	<i>6/5 pound</i>
939180	<i>Entree Mac And Cheese Traditional</i>	<i>6/3 pound</i>
905142	SALAD PASTA SUMMER FRESH	2 / 5.0 LB
905140	<i>Salad Pasta Ranch</i>	<i>2/5 pound</i>
905298	SALAD POTATO DELI FRESH	2 / 12.0 LB
905210	<i>Salad Pasta Italiano</i>	<i>2/5 pound</i>
<b>Pork</b>		
915600	BACON 18-22CT SINGLE SLICE SLV	1 / 15.0 LB
915610	<i>Bacon Fast And Easy Fully Cooked</i>	<i>1/300 slice</i>
900740	<i>Bacon Fresh Sliced 18 - 22 Hotel Restaurant Institution</i>	<i>1/12 pound</i>
919940	BRATWURST PC 5X1 6 inch	1 / 50.0 COUNT
914670	<i>Bratwurst 5 X 1 Ultimate Fully Cooked</i>	<i>2/5 pound</i>
916390	COMBO LUNCH SLIC-SAL/BOLO/THUR	12 / 1.0 LB
933360	HAM DELISLICE SMOKED	6 / 2.0 LB
915190	HAM DICED 1/4" CUBED	2 / 5.0 LB
921180	<i>Ham Diced 1/4 Inch Cube Water Added</i>	<i>2/5 pound</i>
917940	PORK CHOP BNLS CC 95% FF	40 / 4.0 OZ
900560	PORK RIB COUNTRY STYLE BNLS	76 / 2.5 OZ
914110	<i>Pork Patty Rib Shape 2.5 Ounce Child Nutrition</i>	<i>100/2.5 ounce</i>
917840	<i>Pork Rib Patty St. Louis Raw</i>	<i>40/4 ounce</i>
928620	PORK SHOULDER ROASTED SEARED	2 / 5.0 LB
919510	<i>Pork Pulled Smoked Austin Blues</i>	<i>2/5 pound</i>
<b>Poultry</b>		
977450	CHICKEN BREAST BNLS/SKLS IF	40 / 4.0 OZ
977400	<i>Chicken Breast Boneless Skinless Marinated</i>	<i>40/4 ounce</i>
972168	CHICKEN BREAST GRILL MARKFC GF	40 / 4.0 OZ
319360	<i>Chicken Breast Flame Grilled</i>	<i>40/4 ounce</i>
959400	<i>Chicken Breast Evencook Boneless Skinless 4 Ounce</i>	<i>40/4 ounce</i>
952230	CHICKEN PULLED 60/40 WH/DRK FC	1 / 10.0 LB
952260	<i>Chicken Diced 80/20 Dark Fully Cooked .5 Inch</i>	<i>1/10 pound</i>
977550	CHICKEN SOUTHERN FRIED ASST	1 / 22.5 LB
354240	<i>Chicken 4 Piece Honey Touched</i>	<i>9/18 ounce</i>
975680	CHICKEN TENDER RED LABEL 2 OZ	2 / 5.0 LB
973110	<i>Chicken Tender Gold N Spice Fully Cooked 2.75 Ounce</i>	<i>1/10 pound</i>
933330	TURKEY BREAST DELISLICE OV RST	6 / 2.0 LB
977590	TURKEY PULLED WHITE MEAT FC	2 / 5.0 LB
<b>Pureed Foods</b>		
576950	PUREE MIX BREAD THICK & EASY	2 / 4.5 LB
<b>Sauces &amp; Dips</b>		
504080	GRAVY MIX COUNTRY NO MSG	6 / 20.0 OZ
561251	MUSTARD JUG RESEALABLE	1 / 1.0 #10
561050	SALSA MEDIUM PREMIUM	4 / 1.0 GAL
502710	SAUCE ALFREDO MIX	8 / 16.0 OZ
560511	SAUCE BBQ ORIG GF SWEET BABY	1 / 1.0 GAL
580900	SAUCE HOT TACO PACKETS	500 / 0.33 OZ
550280	SAUCE SPAGHETTI RED SODIUM	6 / 1.0 #10

Item #	Item Description	Pack Size
<b>Soup Broth or Base</b>		
500356	SOUP BASE BEEF PASTE NO MSG	1 / 1.0 LB
500355	SOUP BASE BEEF PASTE NO MSG	12 / 1.0 LB
500769	SOUP BASE CHICKEN PASTE NO MSG	1 / 1.0 LB
<b>Soup, Canned</b>		
510058	SOUP CREAM OF MUSHROOM	12 / 49.5 OZ
<b>Soup, Frozen</b>		
365660	SOUP CHICKEN POT PIE FILLING	4 / 48.0 OZ
951930	<i>Pot Pie Chicken Banquet</i>	<i>24/7 ounce</i>
946348	<i>Pot Pie Filling No Chicken</i>	<i>4/8 pound</i>
<b>Spices, Herbs &amp; Flavorings</b>		
473148	SALT IODIZED SLIM LINE BOX	18 / 36.0 OZ
472211	SPICE CHILI POWDER DARK	1 / 20.0 OZ
472248	SPICE CINNAMON GROUND	1 / 18.0 OZ
472301	SPICE DILL WEED	1 / 5.0 OZ
572891	SPICE MRS. DASH SALT FREE SEAS	1 / 21.0 OZ
472501	SPICE PARSLEY FLAKES	1 / 10.0 OZ
472538	SPICE PEPPER BLACK TABLE GRIND	1 / 18.0 OZ
472751	SPICE SEASONING SALTFREE ALL P	1 / 13.0 OZ
502050	SPICE TACO MIX SEASONING LAWRY	6 / 9.0 OZ
475021	VANILLA IMITATION	1 / 1.0 QT
<b>Supplements &amp; Thickeners</b>		
576900	THICKENER THICKEN EASY	12 / 8.0 OZ
<b>Vegetable, Canned</b>		
601280	BEAN 3 BEAN SALAD	6 / 1.0 #10
600190	BEAN BAKED	6 / 1.0 #10
601020	BEAN GREEN 4SV BLUE LAKE	6 / 1.0 #10
600040	BEAN MEXICAN PINTO CHILI STYLE	6 / 1.0 #10
600920	CORN CREAM STYLE FANCY	6 / 1.0 #10
603200	SAUERKRAUT SHREDDED	6 / 1.0 #10
550630	TOMATO DICED IN JUICE	6 / 1.0 #10
602020	YAMS CUT LIGHT SYRUP SELECT	6 / 1.0 #10
<b>Vegetable, Fresh</b>		
360250	CARROTS MATCHSTICK	4 / 5.0 LB
360445	CELERY SLEEVED 6 COUNT	6 / 1.0 PIECE
360481	CUCUMBERS 24 COUNT	1 / 24.0 COUNT
360460	<i>Cucumbers 6 Pack</i>	<i>6/1 each</i>
360738	LETTUCE 1/4" SHREDDED 2/5 LBS	2 / 5.0 LB
360730	<i>Lettuce Shredded Taco 1/8 Cut</i>	<i>4/5 pound</i>
360668	LETTUCE HEAD 6 COUNT CELLO	6 / 1.0 EACH
360621	<i>Lettuce 12 Count Cello Head</i>	<i>12/HEAD</i>
380378	LETTUCE ROMAINE CHOPPED BIX	6 / 2.0 LB
361045	ONIONS JUMBO YELLOW	1 / 10.0 LB
361830	POTATO 110 CT RUSSET IDAHO	1 / 50.0 LB
905280	SALAD COLESLAW DELI FRESH	2 / 11.0 LB
905388	<i>Salad Coleslaw Dixie</i>	<i>2/4 pound</i>
362012	TOMATO 1 LAYER 5X5 (10 LB.)	1 / 25.0 EACH
<b>Vegetable, Frozen</b>		
962428	BEAN GREEN REGULAR CUT IQF	12 / 2.0 LB
962150	BROCCOLI CUTS (WET PACK) MEX	12 / 2.5 LB
962190	<i>Broccoli Florets</i>	<i>12/2 pound</i>
962268	CARROTS SLICED CC MED IQF	12 / 2.0 LB

Item #	Item Description	Pack Size
963218	Carrots Sliced Crinkle Cut Individually Quick Frozen	1/20 pound
962388	CORN CUT IQF	12 / 2.5 LB
963308	Corn Cut Individually Quick Frozen	1/20 pound
962070	FRENCH FRY STEAK CUT HEARTYHOU	6 / 5.0 LB
960920	French Fry Crisscut Oven Or Fryable	6/4.5 pound
962578	PEAS IQF	12 / 2.5 LB
962530	VEG MIX CORN BEAN CARR PEAS	12 / 2.5 LB
962378	Vegetable Mix Scandinavian Pea Carrot Bean Zucchini Onion	6/4 pound

Items for sack lunches		
581550	Gelatin Juicy Straw/Orange S/P	48/3.5 OZ
581540	Gelatin Juicy Strawberry Snack-Pack	48/3.5 ounce
581468	Pudding Chocolate Cup Sf Tff	48/3.25 OZ
581479	Pudding Cup, Vanilla Sugar Free Trans Fat Free	48/3.25 OZ.
581458	Pudding Butterscotch Cups Tff	48/3.5OZ
581438	Pudding Cup Tapioca Tff	48/3.5 OZ
581408	Pudding Cup Chocolate Fat Free	48/3.5 OZ
581488	Pudding Cup Vanilla Fat Free	48/3.5OZ
503320	Pudding Chocolate Grab N' Snack	48/3.5 OZ
503330	Pudding Vanilla Grab 'N Snack	48/3.5 OZ
572320	Gelatin Strawberry & Peaches	36/4 OZ
572640	Orange Mandarin In Juice	36/4 ounce
572340	Gelatin Mandarin Orange	36/4 OZ
572210	Pineapple Tidbits	36/4 ounce
572720	Pear Diced In 100% Fruit Juice	36/4 ounce
572710	Peach Diced 100% Fruit Juice	36/4 ounce
572310	Fruit Tropical	36/4 ounce
572610	Fruit Mixed	36/4 ounce
572790	Fruit Mixed With Cherries In 100% Fruit Juice	36/4 ounce

Hearty Soup options		
946710	Soup Lasagna Bnb	4/8#
946640	Soup Chicken N Dumpling Bnb	4/8#
946350	Soup Baja Chicken Enchilada	4/8#
946300	Soup Cheddar Baked Potato Bnb	4/8#
946200	Soup Twice Stuffed Potato	4/8#
946140	Soup Cream Of Potato W/Bacon	4/8#
946130	Soup Cream Broccoli W/Chs	4/8#
946110	Soup California Medley	4/8#
946090	Soup Chicken Noodle	4/8#
946080	Soup Veg Beef Homestead	4/8#
943440	Soup Chili W/Bf&Bn Chuck	4/8#
940030	Soup Vegetable Vegetarian	4/8#
945660	Soup Chili Vegetarian	4/8#
946010	Soup Seafood Premium Bisque Rtu	4/4#
945980	Soup Cream Chicken & Wild Rice	4/8#
944390	Soup Corn Roasted Southwest	4/8#
943700	Soup Potato Cream Cheese	4/8#



	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	1 SERV	BAKED CHICKEN	1 SERV	GND BAKED CHICKEN	#8 SCP	PUR BAKED CHICKEN
	#8 SCP	POTATO OF THE DAY	#8 SCP	POTATO OF THE DAY, NO SKIN	#8 SCP	PUR POTATO OF THE DAY, NO SKIN
	4 OZ S	CARROTS	4 OZ S	CARROTS	#12 SCP	PUR CARROTS
	1 EACH	ROLL/MARG	1 EACH	ROLL/MARG	#20 SCP	PUR ROLL/MARG
	1 SLICE	PIE	1 SLICE	PIE	1 SLICE	PUR PIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	PIZZA	1 EACH	CHP PIZZA, GND MEAT	2 #8 SCP	PUR PIZZA
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	4 OZ S	PEACHES	4 OZ S	PEACHES	#16 SCP	PUR PEACHES
	1 EACH	CHOCOLATE BAR	1 EACH	3 MUSKETEER, BITE SIZE PCS	#8 SCP	PUDDING
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	2 OZEP	TURKEY CLUB SANDWICH	2 OZEP	GND TURKEY CLUB SANDWICH	#6 SCP	PUR TURKEY CLUB SAND
	1 OZ	POTATO CHIPS	1 OZ	CHEESE PUFFS	#8 SCP	MASHED POTATOES/MARG
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 EACH	CHOCOLATE BAR	1 EACH	3 MUSKETEER, BITE SIZE PCS	#8 SCP	PUDDING
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/22/20, 4/05/20, 4/19/20, 5/03/20, 5/17/20, 5/31/20, 6/14/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	1 EACH	COUNTRY FRIED STEAK	1 EACH	GND COUNTRY FRIED STEAK	#8 SCP	PUR COUNTRY FRIED STEAK
	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES
	2 OZ L	COUNTRY GRAVY	2 OZ L	COUNTRY GRAVY	2 OZ L	COUNTRY GRAVY
	4 OZ S	GREEN BEANS	4 OZ S	GREEN BEANS	#12 SCP	PUR GREEN BEANS
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	1 SLICE	PUREED BREAD
	1 EACH	ICE CREAM CUP	1 EACH	SMOOTH ICE CREAM CUP	1 EACH	SMOOTH ICE CREAM CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	8 OZ S	TUNA & NOODLES	8 OZ S	TUNA & NOODLES	#6 SCP	PUR TUNA & NOODLES
	4 OZ S	MIXED VEGETABLES	4 OZ S	CARROTS	#10 SCP	PUR MIXED VEGETABLES
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	CHICKEN SALAD ON CROISSANT	1 EACH	CHICKEN SALAD (NO CELERY) ON CROISSANT	1 SERV	PUR CHICKEN SALAD SANDWICH
	#8 SCP	POTATO SALAD	#8 SCP	POTATO SALAD, NO RAW VEG	#8 SCP	PUR POTATO SALAD
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/23/20, 4/06/20, 4/20/20, 5/04/20, 5/18/20, 6/01/20, 6/15/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	2 EACH	BBQ RIBS	2 EACH	GND BBQ RIBS	2 EACH	PUR BBQ RIBS
	4 OZ S	SWEET POTATOES	4 OZ S	SWEET POTATOES	#8 SCP	WHIPPED SWEET POTATOES
	4 OZ S	CORN	4 OZ S	CREAMED CORN	#8 SCP	PUR CREAMED CORN
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	1 SQ	FRUITED GELATIN	1 SQ	FRUITED GELATIN	#10 SCP	PUR FRUITED GELATIN, NO P/A
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	8 OZ L	CHILI	8 OZ L	CHILI	#6 SCP	PUR CHILI
	6 EACH	CRACKERS	6 EACH	CRACKERS	#16 SCP	PUR CRACKERS
	1 EACH	CINNAMON ROLL	1 EACH	CINNAMON ROLL	#16 SCP	PUR CINNAMON ROLL
	4 OZ S	MANDARIN ORANGES	4 OZ S	MANDARIN ORANGES	#10 SCP	PUR MANDARIN ORANGES
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	HAM AND CHEESE SANDWICH	1 EACH	GND HAM & CHEESE SANDWICH	#6 SCP	PUR HAM & CHEESE SANDWICH
	1 SERV	PASTA SALAD	-----		1 SERV	PUR PASTA SALAD
	4 OZ S	MANDARIN ORANGES	4 OZ S	MANDARIN ORANGES	#10 SCP	PUR MANDARIN ORANGES
	#8 SCP	GELATIN CUP	#8 SCP	GELATIN CUP	#8 SCP	WHIPPED GELATIN
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/24/20, 4/07/20, 4/21/20, 5/05/20, 5/19/20, 6/02/20, 6/16/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	1 SERV	SPAGHETTI & MEATBALLS	1 SERV	SPAGHETTI & GND MEATBALLS	#6 SCP	PUR SPAGHETTI & MEATBALLS
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	1 EACH	PUDDING PARFAIT	1 EACH	PUDDING PARFAIT	1 EACH	PUDDING PARFAIT
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	CHICKEN SANDWICH	1 EACH	GND CHICKEN SANDWICH	#6 SCP	PUR CHICKEN SANDWICH
	#8 SCP	CHEF'S POTATOES	#8 SCP	BOILED POTATOES/MARG	#8 SCP	PUR STEAK FRIES
	#8 SCP	PEAS OR PEA SALAD	4 OZ S	PEAS	#10 SCP	PUR PEAS OR PEA SALAD
	1 EACH	BANANA OR FRESH FRUIT	1 EACH	BANANA OR SOFT FRESH FRUIT, NO SKIN	#10 SCP	PUR BANANAS, OR SOFT FRESH FRUIT NO SKIN
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	EGG SALAD SANDWICH	1 EACH	EGG SALAD SANDWICH	#6 SCP	PUR EGG SALAD SANDWICH
	1 OZ	CHEESE PUFFS	1 OZ	MASHED POTATOES/MARG	#8 SCP	MASHED POTATOES/MARG
	#8 SCP	PEA SALAD	4 OZ S	GREEN BEANS	#10 SCP	PUR PEA SALAD
	1 EACH	BANANA OR FRESH FRUIT	1 EACH	BANANA OR SOFT FRESH FRUIT, NO SKIN	#10 SCP	PUR BANANAS OR SOFT FRESH FRUIT, NO SKIN
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/25/20, 4/08/20, 4/22/20, 5/06/20, 5/20/20, 6/03/20, 6/17/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	3 OZEP	PORK CHOP/MUSHROOM GRAVY	3 OZEP	GND PORK CHOP/MUSHROOM GRAVY	#10 SCP	PUR PORK CHOP IN MUSHROOM SAUCE
	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES
	4 OZ S	BROCCOLI CUTS	4 OZ S	BROCCOLI CUTS	#12 SCP	PUR BROCCOLI CUTS
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	1 SLICE	PUREED BREAD
	1 EACH	SHERBET CUP	#8 SCP	SHERBET CUP	#8 SCP	SHERBET CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 SERV	TACO SALAD	2 EACH	TACOS, GND MEAT	#6 SCP	PUR TACO SALAD
	1 OZ	CORN CHIPS	1 OZ	CHEESE PUFFS	#16 SCP	PUR CRACKERS
	4 OZ S	FRUIT CUP	4 OZ S	CANNED FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 SQ	RICE KRISPIE SQUARE	1 SQ	SOFT RICE KRISPIE SQUARE	#8 SCP	PUDDING
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	PEANUT BUTTER & HONEY SANDWICH	1 EACH	PEANUT BUTTER & HONEY SANDWICH	#6 SCP	PUR PEANUT BUTTER & HONEY SANDWICH
	1 EACH	CHEESE STICK	1 EACH	CHEESE STICK	#16 SCP	PUR COTTAGE CHEESE
	#8 SCP	COLESLAW	4 OZ S	GREEN BEANS	#12 SCP	PUR COLESLAW
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 SQ	RICE KRISPIE SQUARE	1 SQ	SOFT RICE KRISPIE SQUARE	#8 SCP	PUDDING
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/26/20, 4/09/20, 4/23/20, 5/07/20, 5/21/20, 6/04/20, 6/18/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	1 EACH	FISH	1 EACH	GND FISH	#10 SCP	PUR FISH
	5 EACH	AND CHIPS	#8 SCP	AND SOFT CHIPS	#8 SCP	AND PUR CHIPS
	#8 SCP	COLESLAW	4 OZ S	GREEN BEANS	#12 SCP	PUR COLESLAW
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	1 SLICE	PUREED BREAD
	1 SLICE	PIE	1 SLICE	PIE	1 SLICE	PUR PIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	HAMBURGER ON BUN	1 EACH	GND HAMBURGER ON BUN	#10 SCP	PUR HAMBURGER/BUN
	1 SERV	PASTA SALAD	----		1 SERV	PUR PASTA SALAD
	4 OZ S	PEARS	4 OZ S	PEARS	#12 SCP	PUR PEARS
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	DELI SANDWICH	1 EACH	GND DELI SANDWICH	#8 SCP	PUR DELI SANDWICH
	1 OZ	POTATO CHIPS	1 OZ	CHEESE PUFFS	#8 SCP	MASHED POTATOES/MARG
	1 SERV	PASTA SALAD	----		1 SERV	PUR PASTA SALAD
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/27/20, 4/10/20, 4/24/20, 5/08/20, 5/22/20, 6/05/20, 6/19/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	2 EACH	CHICKEN TENDERS	2 EACH	GND CHICKEN TENDERS	#8 SCP	PUR CHICKEN TENDERS
	#8 SCP	MACARONI & CHEESE	#8 SCP	MACARONI & CHEESE	#6 SCP	PUR MAC & CHEESE
	4 OZ S	CHEF'S CHOICE VEGETABLE	4 OZ S	CHEF'S CHOICE VEG, NO CORN, PEAS	#12 SCP	PUR CHEF'S CHOICE VEGETABLE
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	1 SLICE	PUREED BREAD
	1 EACH	BROWNIE	1 EACH	BROWNIE	#12 SCP	PUR BROWNIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	6 OZ S	SCALLOPED POTATOES & HAM	6 OZ S	SCALLOPED POTATOES & GND HAM	#8 SCP	PUR SCALLOPED POTATOES & HAM
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	#8 SCP	CINNAMON APPLESauce	#8 SCP	CINNAMON APPLESauce	#8 SCP	CINNAMON APPLESauce
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	CHEF SALAD	1 EACH	CHEF SLD, GND MEAT, SHRED LET, NO VEG	#12 SCP	PUR CHEF SALAD
	6 EACH	CRACKERS	6 EACH	CRACKERS	#16 SCP	PUR CRACKERS
	#8 SCP	APPLESAUCE	#8 SCP	APPLESAUCE	#8 SCP	APPLESAUCE
	1 EACH	BROWNIE	1 EACH	BROWNIE	#12 SCP	PUR BROWNIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/28/20, 4/11/20, 4/25/20, 5/09/20, 5/23/20, 6/06/20, 6/20/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	3 OZ	ROAST BEEF	3 OZ	GND ROAST BEEF	#8 SCP	PUR ROAST BEEF
	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES
	4 OZ S	CARROTS	4 OZ S	CARROTS	#12 SCP	PUR CARROTS
	1 EACH	ROLL/MARG	1 EACH	ROLL/MARG	#20 SCP	PUR ROLL/MARG
	1 SLICE	PIE	1 SLICE	PIE	1 SLICE	PUR PIE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	CHEF'S CHOICE ENTREE	1 EACH	GND CHEF'S CHOICE ENTREE	#6 SCP	PUR CHEF'S CHOICE ENTREE
	1 SERV	COTTAGE CHEESE / FRUIT	1 SERV	COTTAGE CHEESE / FRUIT, NO P/A	#10 SCP	PUR COTTAGE CHEESE / FRUIT
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	TURKEY WRAP	1 EACH	TURKEY WRAP, GND MEAT/SHRED LETT	#6 SCP	PUR TURKEY WRAP
	1 SERV	PASTA SALAD	----		1 SERV	PUR PASTA SALAD
	4 OZ S	3 BEAN SALAD	4 OZ S	3 BEAN SALAD	#12 SCP	PUR 3 BEAN SALAD
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/29/20, 4/12/20, 4/26/20, 5/10/20, 5/24/20, 6/07/20, 6/21/20]

Notes:



	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O N</b>	1 EACH	BBQ CHICKEN	1 EACH	GND BBQ CHICKEN	#8 SCP	PUR BBQ CHICKEN
	#8 SCP	POTATO SALAD	#8 SCP	POTATO SALAD, NO RAW VEG	#8 SCP	PUR POTATO SALAD
	#8 SCP	BAKED BEANS	#8 SCP	BAKED BEANS	#8 SCP	PUR BAKED BEANS
	1 SQ	FRUITED GELATIN	1 SQ	FRUITED GELATIN	#10 SCP	PUR FRUITED GELATIN, NO P/A
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	FRENCH DIP	1 EACH	GND FRENCH DIP	#6 SCP	PUR FRENCH DIP/BUN
	1 SERV	PASTA SALAD	----		1 SERV	PUR PASTA SALAD
	4 OZ S	3 BEAN SALAD	4 OZ S	3 BEAN SALAD	#12 SCP	PUR 3 BEAN SALAD
	4 OZ S	PEARS	4 OZ S	PEARS	#12 SCP	PUR PEARS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	DELI SANDWICH	1 EACH	GND DELI SANDWICH	#8 SCP	PUR DELI SANDWICH
	#8 SCP	POTATO SALAD	#8 SCP	POTATO SALAD, NO RAW VEG	#8 SCP	PUR POTATO SALAD
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/30/20, 4/13/20, 4/27/20, 5/11/20, 5/25/20, 6/08/20, 6/22/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	1 SQ	LASAGNA W/ MEATSAUCE	1 SQ	LASAGNA W/MEATSAUCE	#6 SCP	PUR LASAGNA/ MEATSAUCE
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	1 SLICE	GARLIC TOAST	1 SLICE	GARLIC TOAST	#20 SCP	PUR GARLIC BREAD
	1 EACH	ICE CREAM CUP	1 EACH	SMOOTH ICE CREAM CUP	1 EACH	SMOOTH ICE CREAM CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	2 OZEP	HOT HAM & CHEESE SANDWICH	2 OZEP	HOT GND HAM & CHEESE SANDWICH	#6 SCP	PUR HOT HAM & CHEESE SANDWICH
	#8 SCP	CHEF'S POTATOES	#8 SCP	CHEF'S POTATOES	#8 SCP	PUR CHEF'S POTATOES
	#8 SCP	COLESLAW	4 OZ S	GREEN BEANS	#12 SCP	PUR COLESLAW
	1 EACH	CHOCOLATE BAR	1 EACH	3 MUSKETEER, BITE SIZE PCS	#8 SCP	PUDDING
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	2 OZEP	COLD CUT & CHEESE PLATE	2 OZEP	GND COLD CUT & CHEESE PLATE	#10 SCP	PUR COLD CUT & CHEESE PLATE
	6 EACH	CRACKERS	6 EACH	CRACKERS	#16 SCP	PUR CRACKERS
	1 EACH	CHOCOLATE BAR	1 EACH	3 MUSKETEER, BITE SIZE PCS	#8 SCP	PUDDING
	1 EACH	YOGURT PARFAIT	1 EACH	SOFT YOGURT PARFAIT	#16 SCP	PUR YOGURT PARFAIT
	#8 SCP	COLESLAW	4 OZ S	GREEN BEANS	#12 SCP	PUR COLESLAW
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[3/31/20, 4/14/20, 4/28/20, 5/12/20, 5/26/20, 6/09/20, 6/23/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	3 OZ	BRATWURST	3 OZ	GND BRATWURST	#10 SCP	PUR BRATWURST
	4 OZ S	SAUERKRAUT	4 OZ S	SAUERKRAUT	#8 SCP	PUR SAUERKRAUT
	#8 SCP	CHEF'S POTATOES	#8 SCP	CHEF'S POTATOES	#8 SCP	PUR CHEF'S POTATOES
	4 OZ S	CORN	4 OZ S	CREAMED CORN	#8 SCP	PUR CREAMED CORN
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	1 EACH	CHEF'S DESSERT	1 EACH	SOFT CHEF'S DESSERT	#16 SCP	PUR CHEF'S DESSERT
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	6 OZ L	CREAMED CHICKEN OR TURKEY	6 OZ L	CREAMED CHICKEN OR TURKEY, GND CHICK	8 OZ L	PUR CREAMED CHICKEN OR TURKEY
	1 EACH	BISCUIT	1 EACH	BISCUIT	#20 SCP	PUR BISCUIT
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	4 OZ S	MANDARIN ORANGES	4 OZ S	MANDARIN ORANGES	#10 SCP	PUR MANDARIN ORANGES
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	TUNA SALAD ON CROISSANT	1 EACH	TUNA SALAD ON CROISSANT	#6 SCP	PUR TUNA SALAD CROISSANT
	1 OZ	CHIPS	1 OZ	CHEESE PUFFS	#8 SCP	MASHED POTATOES/MARG
	4 OZ S	MANDARIN ORANGES	4 OZ S	MANDARIN ORANGES	#10 SCP	PUR MANDARIN ORANGES
	1 EACH	CHEF'S CHOICE DESSERT	1 EACH	SOFT CHEF'S CHOICE DESSERT	#16 SCP	PUR CHEF'S CHOICE DESSERT
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[4/01/20, 4/15/20, 4/29/20, 5/13/20, 5/27/20, 6/10/20, 6/24/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	3 OZ	SALISBURY STEAK W/ MUSHROOM GR	3 OZ	GND SALISBURY STEAK W/ MSHRM GR	#10 SCP	PUR SALISBURY STEAK W/ MSHRM GR
	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES	#8 SCP	MASHED POTATOES
	4 OZ S	GREEN BEANS	4 OZ S	GREEN BEANS	#12 SCP	PUR GREEN BEANS
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	1 SQ	FRUIT CRISP	1 SQ	FRUIT CRISP	#8 SCP	PUR FRUIT CRISP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	2 OZEP	PULLED PORK ON BUN	2 OZEP	GND PULLED PORK ON BUN	#8 SCP	PUR PULLED PORK / BUN
	#8 SCP	MACARONI & CHEESE	#8 SCP	MACARONI & CHEESE	#6 SCP	PUR MAC & CHEESE
	8 OZ S	TOSS SALAD/DRESSING	8 OZ S	SHREDDED LETTUCE/DRSG	#8 SCP	PUR TOSS SALAD/DRSG
	4 OZ S	PEACHES	4 OZ S	PEACHES	#16 SCP	PUR PEACHES
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	ITALIAN DELI SANDWICH	1 EACH	GND ITALIAN DELI SANDWICH	#8 SCP	PUR ITALIAN DELI SANDWICH
	1 SERV	LETTUCE /TOMATO	1 SERV	SHREDDED LETTUCE	6 FL OZ	TOMATO JUICE
	1 OZ	CHEESE PUFFS	1 OZ	MASHED POTATOES/MARG	#8 SCP	MASHED POTATOES/MARG
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[4/02/20, 4/16/20, 4/30/20, 5/14/20, 5/28/20, 6/11/20, 6/25/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	6 OZ S	CHICKEN PASTA ALFREDO	6 OZ S	GND CHICKEN PASTA ALFREDO	#6 SCP	PUR CHICKEN PASTA ALFREDO
	4 OZ S	BROCCOLI CUTS	4 OZ S	BROCCOLI CUTS	#12 SCP	PUR BROCCOLI CUTS
	1 SLICE	GARLIC TOAST	1 SLICE	GARLIC TOAST	#20 SCP	PUR GARLIC BREAD
	1 EACH	PUDDING PARFAIT	1 EACH	PUDDING PARFAIT	1 EACH	PUDDING PARFAIT
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	6 OZ L	CHEF'S ENTREE	6 OZ L	GND CHEF'S ENTREE	#8 SCP	PUR CHEF'S ENTREE
	4 OZ S	VEGETABLE	4 OZ S	VEGETABLE	#10 SCP	PUR VEGETABLE
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	#8 SCP	APPLESAUCE	#8 SCP	APPLESAUCE	#8 SCP	APPLESAUCE
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	PEANUT BUTTER & JELLY SANDWICH	1 EACH	PEANUT BUTTER & JELLY SANDWICH	#6 SCP	PUR PEANUT BUTTER & JELLY SAND
	1 EACH	CHEESE STICK	1 EACH	CHEESE STICK	#16 SCP	PUR COTTAGE CHEESE
	1 OZ	POTATO CHIPS	1 OZ	CHEESE PUFFS	#8 SCP	MASHED POTATOES/MARG
	8 PIECE	APPLE SLICES	#8 SCP	APPLESAUCE	8 PIECE	APPLE SLICES
	1 EACH	PUDDING CUP	1 EACH	PUDDING CUP	1 EACH	PUDDING CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[4/03/20, 4/17/20, 5/01/20, 5/15/20, 5/29/20, 6/12/20, 6/26/20]

Notes:

	Regular/NAS		Mech Soft		Pureed	
<b>B F S T</b>	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE	4 FL OZ	CHOICE OF JUICE
	1 SERV	FRUIT	1 SERV	BANANA OR CANNED FRUIT	#8 SCP	APPLESAUCE
	1 SERV	CHOICE OF CEREAL	1 SERV	CHOICE OF CEREAL	4 OZ L	CREAM OF WHEAT
	1 EACH	EGG:_____	1 EACH	EGG:_____	#12 SCP	PUR SCRAMBLED EGG
	1 EACH	DANISH OR SWEET ROLL	1 EACH	DANISH, NO RAISINS	#16 SCP	PUR DANISH OR SWEET ROLL
	1 SLICE	OR TOAST	1 SLICE	TOAST	1 SLICE	OR PUREED TOAST
	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY	1 TSP	MARGARINE/JELLY
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>N O O N</b>	6 EACH	MEATBALLS WITH SAUCE	6 EACH	GND MEATBALLS WITH SAUCE	#10 SCP	PUR MEATBALLS W/ SAUCE
	#8 SCP	CHEF'S POTATOES	#8 SCP	CHEF'S POTATOES	#8 SCP	PUR CHEF'S POTATOES
	4 OZ S	PEAS	4 OZ S	GREEN BEANS	#12 SCP	PUR PEAS
	1 EACH	BREAD/MARG	1 EACH	BREAD/MARG	#20 SCP	PUR BREAD/MARG
	#8 SCP	SHERBET CUP	#8 SCP	SHERBET CUP	#8 SCP	SHERBET CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>E V E</b>	1 EACH	TACO IN A BAG	1 EACH	CHOP/SHRED TACO SALAD, NO CHIPS	#6 SCP	PUR TACO SALAD, NO CHIPS
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	1 EACH	ICE CREAM NOVELTY	1 EACH	SOFT ICE CREAM NOVELTY	1 EACH	SMOOTH ICE CREAM CUP
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK
<b>S A C K</b>	1 EACH	EGG SALAD SANDWICH	1 EACH	EGG SALAD SANDWICH	#6 SCP	PUR EGG SALAD SANDWICH
	1 OZ	FRITOS CORN CHIPS	1 OZ	CHEESE PUFFS	#16 SCP	PUR CRACKERS
	4 OZ S	FRUIT CUP	4 OZ S	FRUIT CUP	#16 SCP	PUR FRUIT CUP
	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE	4 FL OZ	TOMATO JUICE
	1 EACH	COOKIE	1 EACH	SOFT COOKIE, NO NUTS/RAISINS	#16 SCP	PUR COOKIE, NO CHIPS/NUTS/RAISINS
	8 FL OZ	MILK	8 FL OZ	MILK	8 FL OZ	MILK

Menus Approved By:



[4/04/20, 4/18/20, 5/02/20, 5/16/20, 5/30/20, 6/13/20, 6/27/20]

Notes:

EGG: \_\_\_\_\_

Portion: 1 each

Category: Egg Recipe #: 7535

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
EGG SCRAMBLED PATTY GRILLED	8 each	12 each	16 each	20 each
EGGS SCRAMBLED VALUE MIX	1 2/3 cup	2 1/3 cup	3 1/4 cup	1 qt
EGGS HARD COOKED PEELED	8 each	12 each	16 each	20 each

**METHOD:**

**CCP:** IT IS RECOMMENDED THAT YOU USE ALL PASTEURIZED EGG PRODUCTS TO PREVENT SAMONELLA CONTAMINATION

**COOKING INSTRUCTIONS:**

**EGG PATTIES:** For best results prepre when product is completely thawed. Thaw under refrigeration 8 hours at 36-38 F.

**Conventional Oven:** Heat for 15 min. covered at 350 F. **Convection Oven:** Heat for 15 min. covered at 325 F.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. SHELL EGGS FOR IMMEDIATE SERVICE (IF IT IS NOT FULLY COOKED USE PASTEURIZE EGGS): 145°F FOR 15 SECONDS.

**SCRAMBLED EGGS VALUE MIX:** Thaw product in refrigerator 24-48 hours at 36-40 F or cold water running up to 2 hours. Product will be slushy Place thawed bag(s) in boiling water and cook approx. 35-45 minutes. Stir bag with paddle during cooking. From frozen state cooking time is 50-60 min. Do NOT microwave bags. 1 Egg = #16 scoop

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. SHELL EGGS FOR IMMEDIATE SERVICE (IF IT IS NOT FULLY COOKED USE PASTEURIZE EGGS): 145°F FOR 15 SECONDS.

**EGGS, HARD COOKED & PEELED:** Use from refrigerated state. Pillow pack hard cooked eggs are fully cooked for your safety and have a shelf-life of ten weeks from date of production. Slice each egg in half and warm in a 325 F oven covered to serve as a hot breakfast item. May warm in the steamer as well.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. SHELL EGGS FOR IMMEDIATE SERVICE (IF IT IS NOT FULLY COOKED USE PASTEURIZE EGGS): 145°F FOR 15 SECONDS.

**OMELETS, PRECOOKED, CHEESE AND HAM & CHEESE:** For best results, prepare when product is completely thawed.

**Microwave:** Heat on low 3 min. Rotate plate. Heat on high 2 minutes more.

**Conventional Oven:** Place thawed omelets on a parchment lined baking sheet. Cover with foil. Bake 25-35 min. at 350 F. Check bottom side of omelets during baking to avoid undesirable browning. **Convection Oven:** Same as conventional except 325 F for 20-25 minutes.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. SHELL EGGS FOR IMMEDIATE SERVICE (IF IT IS NOT FULLY COOKED USE PASTEURIZE EGGS): 145°F FOR 15 SECONDS.

**CCP:** MAINTAIN TEMPERATURE OF FINISHED PRODUCT ABOVE 135 F DURING ENTIRE SERVICE TIME. KEEP COVERED WHEN POSSIBLE. TAKE AND RECORD TEMP EVERY 30 MIN. DISCARD ANY UNSERVED PRODUCT.

**ANALYSIS:**

**Calories:** 61.77 **Carbohydrate:** 1.11 **Protein:** 4.81 **Fat:** 3.95 **Sodium:** 117.05 **Potassium:** 44.43 **Iron:** 0.57 **Calcium:** 27.84 **Dietary Fiber:** 0.03 **Sugar:** 0.54 **Vitamin A:** 223.52 **Vitamin E:** 0.26 **Thiamin:** 0.02 **Riboflavin:** 0.14 **Niacin:** 0.02 **Vitamin C:** 0.00

**ALLERGENS:**

Eggs, Milk, Soy.

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# FRIED CHICKEN (CONV)

Portion: 1 SERV

Recipe #: 1098

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SOUTHERN FRIED CHICKEN, ASST	11 lb + 4 oz	16 lb + 14 oz	22 lb + 8 oz	28 lb + 2 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP FROZEN AT 0 F OR BELOW UNTIL READY TO BAKE.

1. Place frozen chicken on baking pan(s).

**Bake:** Convection oven: 350 F 25-30 minutes. OR Conventional oven: 375 F 30-45 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**Serving Options:**

1 SERV = 1 breast

1 SERV = 1 thigh + 1 leg

1 SERV = 2 thighs

1 SERV = 2 legs

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Noon Meal**



## CHICKEN BREAST, GRILLED

Portion: 3 ozep

Category: Poultry Recipe #: 8753

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CHICKEN BREAST GRILL MARKFC GF	24 each	36 each	48 each	60 each

**METHOD:****CCP:** RECEIVE AND STORE FROZEN AT 0°F OR BELOW UNTIL READY TO PREPARE.**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.**PREPARATION:**

FOR BEST RESULTS COOK ON PREHEATED GRILL AT 400°F AND GRILL 10-12 MINUTES, TURNING ONCE.

OR BAKE IN A SINGLE LAYER ON A SHEET PAN AT:

**CONVENTIONAL:** 400°F FOR 15-20 MINUTES**CONVECTION:** 350°F FOR 10-15 MINUTES**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE KEEPING COVERED WHENEVER POSSIBLE. CHECK TEMPERATURE EVERY 30 MINUTES.**STORAGE:**

PLACE UNSERVED PORTIONS IN A CLEAN SHALLOW PAN. COVER, LABEL, AND DATE.

**CCP:** IF STORAGE IS TO EXCEED 48 HOURS, FREEZE AT 0°F OR STORE UNDER REFRIGERATION AT 41°F OR BELOW ASSURING THAT TEMPERATURE DROPS TO 70°F WITHIN 2 HOURS AND BELOW 41°F WITHIN 4 HOURS.**REHEATING:****CCP:** REHEAT TO 165°F. DISCARD ANY UNSERVED PORTIONS.**ANALYSIS:****Calories:** 120.42 **Carbohydrate:** 1.00 **Protein:** 25.09 **Fat:** 2.01 **Sodium:** 421.48 **Potassium:** 341.20 **Iron:** 0.42 **Calcium:** 0.00 **Dietary Fiber:** 0.00**Sugar:** 0.00 **Vitamin A:** 0.00 **Vitamin E:** 0.00 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 0.00**ALLERGENS:**

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# **BAKED POTATO/MARG**

Portion: 1 EACH

Recipe #: 8193

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
FRESH BAKING POTATO	24 each	36 each	48 each	60 each
VEGETABLE OIL	1/4 cup	1/3 cup	1/2 cup	2/3 cup
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Scrub potatoes and remove blemishes.
2. Rub each potato with oil. Wrap potatoes in foil if desired.
3. Place on baking pans and bake at:

**CONVENTIONAL OVEN:** 400°F for 1 hour or until tender.

**CONVECTION OVEN:** 375°F for 50 minutes or until tender.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

4. Serve with 1 tsp margarine.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Noon Meal**

# CARROTS (FZN)

Portion: 4 OZ S

Recipe #: 9592

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CARROTS, SLICED, IQF	5 lb + 12 1/4 oz	8 lb + 10 1/4 oz	11 lb + 8 1/4 oz	14 lb + 6 1/2 oz
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup
SEASONING OF CHOICE	1 1/2 tsp	2 1/4 tsp	3 tsp	1 1/4 tbsps

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.
2. Add 1 cup water for each pound of frozen carrots when boiling.
3. Boil or steam carrots. Boil 10-20 minutes, steam 18-20 minutes. Drain.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Place cooked carrots in a 4" deep pan. Pour margarine over vegetables. Toss gently.
5. Sprinkle the carrots with seasoning of choice.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

PREP:

NOTES:

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Noon Meal**

# ROLL/MARG

Portion: 1 EACH

Recipe #: 2299

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
ROLL DINNER YEAST PAR BAKED	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Pan frozen rolls on lined sheet pan(s).
2. Bake at 350°F for 5-10 minutes.
3. Serve each roll with margarine.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Noon Meal**

# PIE

Portion: 1 SLICE

Recipe #: 7505

Ingredient	24 Servings	40 Servings	48 Servings	64 Servings
Pan Size:	3-10in Pie	5-10in Pie	6-10in Pie	8-10in Pie
FRUIT OR CREAM PIE, ANY FLAVOR	3 each	5 each	6 each	8 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

### FRUIT PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO BAKE.

1. Bake fruit pie(s) from frozen state according to package directions.
2. Cool.
3. Cut each pie into 8 slices.

### CREAM PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw pies under refrigeration at 41°F or lower.
  2. Slice into 8 slices per pie - **(Slicing will be easier if pies are still slightly frozen).**
- CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

### MERINGUE PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw whole pie in refrigerator for about 12 hours, or at room temperature for about 4 hours.
2. Slice using a warm knife, wipe clean after each cut.
3. Serve immediately or refrigerate.
4. Keep unused portions covered in refrigerator.

**CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

PREP:

NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Noon Meal**

# PIZZA SLICE

Portion: 1 EACH

Recipe #: 15740

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PIZZA SAUSAGE SLICE REALSLICE	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP FROZEN UNTIL READY TO BAKE AT 0 F OR LOWER.

Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion.

Convection oven: Bake at 375F. Bake on parchment lined pan 10 to 15 minutes or until internal temperature reaches a minimum of 165F.

Conventional oven: Bake at 425F. Bake on parchment lined pan 12 to 16 minutes or until internal temperature reaches a minimum of 165F.

**CCP:** HOLD AT 135 F OR ABOVE FOR ANY PIZZAS NEEDING HOLDING.

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Evening Meal**

**\*\*HAMBURGER PIZZA****Portion: 1 slice****Category: Entree Recipe #: 17277**

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CRUST PIZZA 12" READI RISE REG	4 each	6 each	8 each	10 each
MOZZARELLA CHEESE, SHREDDED	2 lb	3 lb	4 lb	5 lb
GROUND BEEF, COOKED, OR OTHER MEAT TOPPING	2 lb	3 lb	4 lb	5 lb
PIZZA SAUCE	2 2/3 cup	1 qt	1 qt + 1 1/3 cup	1 qt + 2 3/4 cup

**METHOD:****Assembling Pizza:**

1. Lightly spray pans with vegetable spray. Place crusts on pans.
2. Top crust with 6 oz sauce for each 14 inch pizza.
3. Top sauce with 8 oz ground beef mixture for each 14 inch pizza.
4. Top with 8 oz cheese for each 14 inch pizza.

**Baking: Convection oven:** Bake each 14 inch pizza for 14-17 minutes at 325 degrees F. or **Conventional oven:** Bake each 14 inch pizza for 18-22 minutes at 450 degrees F.

5. Cut each pizza in 6 slices.

**NOTES:**

Speed Scratch Recipe OPTIONS: MAY ADD SAUSAGE, PEPPERONI, CANADIAN BACON, HAMBURGER ETC.

**ANALYSIS:**

**Calories:** 411.88 **Carbohydrate:** 39.23 **Protein:** 23.05 **Fat:** 18.54 **Sodium:** 530.53 **Potassium:** 80.59 **Iron:** 1.38 **Calcium:** 43.81 **Dietary Fiber:** 2.12 **Sugar:** 4.70 **Vitamin A:** 108.78 **Vitamin E:** 0.31 **Thiamin:** 0.32 **Riboflavin:** 0.12 **Niacin:** 0.59 **Vitamin C:** 3.36

**ALLERGENS:**

Gluten, Soy, Wheat,

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# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

**PREP:**

**NOTES:**

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Evening Meal**



# PEACHES

Portion: 4 OZ S

Recipe #: 2159

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEACHES, CANNED, DICED, LT SYRUP	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** CANNED FRUIT – WASH TOP OF CANS BEFORE OPENING.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain excess juice from fruit. Juice can be reserved and used in gelatins. Portion into individual dishes.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Evening Meal**

# **CANDY BAR**

Portion: 1 EACH

Recipe #: 18507

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MILKY WAY, SEE RECIPE NOTE	6 each	9 each	12 each	15 each
3 MUSKETEER BAR	6 each	9 each	12 each	15 each
HERSHEY CHOCOLATE BAR	6 each	9 each	12 each	15 each
NESTLE CRUNCH BAR	6 each	9 each	12 each	15 each

**METHOD:**

Serve choice of one type of candy bar as a dessert.  
Mech soft diets: serve 3 Muskateers only; cut into bite size pieces.

**PREP:**

**NOTES:**

Hershey Chocolate bar: MB#760001 Nestle  
Crunch: MB#760811 Milk Way: MB#760171 3  
Muskateer: MB#760191

**ALLERGENS:** Soy, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Evening Meal**

# TURKEY CLUB SANDWICH

Portion: 2 OZEP

Recipe #: 11457

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
TOMATO, FRESH, SLICED	3 lb + 6 oz	5 lb + 3/4 oz	6 lb + 11 1/2 oz	8 lb + 6 1/2 oz
LETTUCE, ICEBERG HEAD (1 LEAF PER SERVING)	15 1/4 oz	1 lb + 7 oz	1 lb + 14 3/4 oz	2 lb + 6 1/2 oz
WHEAT BREAD, SLICED	48 each	72 each	96 each	120 each
DRESSING SALAD DELIGHT	1/2 cup	3/4 cup	1 cup	1 1/4 cup
TURKEY BREAST, DELISLICE, COOKED	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
BACON, PRE-COOKED, SLICES	24 slice	36 slice	48 slice	60 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Wash tomatoes. Peel if desired. Slice into thin slices.
2. Wash lettuce and separate leaves. Drain.
3. Spread half of bread with mayonnaise.
4. Heat fully cooked bacon if desired and cut slices in half.
5. Place 2 oz shaved turkey, 2-half slices bacon (1 slice total), 2 tomato slices and 1 lettuce leaf of each.
6. Top with remaining bread.
7. Cut sandwiches in half diagonally. Serve 2 halves per person.

Optional: May toast bread if desired.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Eggs

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Sunday - Sack Lunch**

# POTATO CHIPS

Portion: 1 OZ

Recipe #: 10050

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO CHIPS, ANY FLAVOR	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Wear gloves to portion potato chips for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Sunday - Sack Lunch

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Sack Lunch**

# **CANDY BAR**

Portion: 1 EACH

Recipe #: 18507

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
MILKY WAY, SEE RECIPE NOTE	6 each	9 each	12 each	15 each
3 MUSKETEER BAR	6 each	9 each	12 each	15 each
HERSHEY CHOCOLATE BAR	6 each	9 each	12 each	15 each
NESTLE CRUNCH BAR	6 each	9 each	12 each	15 each
<b>METHOD:</b>				
Serve choice of one type of candy bar as a dessert. Mech soft diets: serve 3 Muskateers only; cut into bite size pieces.				

**PREP:**

**NOTES:**

Hershey Chocolate bar: MB#760001 Nestle  
Crunch: MB#760811 Milk Way: MB#760171 3  
Muskateer: MB#760191

**ALLERGENS:** Soy, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 1 Sunday - Sack Lunch**

# COUNTRY FRIED STEAK

Portion: 1 EACH

Recipe #: 1161

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BEEF STEAK, CHICKEN FRIED, OR COUNTRY FRIED	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP STEAKS FROZEN AT 0 F OR BELOW UNTIL READY TO BAKE.

**Preparation Options:**

This is a pre-cooked product. It only requires heating with one of the following options:

**Convection Oven:**

Bake frozen product: 10-15 minutes at 350 F.

**Conventional Oven:**

Bake frozen product: 18-20 minutes at 375 F.

**Deep Fryer:**

Preheat oil to 350 degrees F. Place frozen product in oil for 3-4 minutes

**Microwave:**

Cook frozen product on high power for 2-2 1/2 minutes

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

**CCP:** HOLD AT 135 F OR ABOVE.

PREP:

NOTES:

**ALLERGENS:**

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Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal

# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal



# **COUNTRY GRAVY (MIX)**

Portion: 2 OZ L

Recipe #: 8751

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COUNTRY GRAVY MIX, 20 OZ BAG	1/3 each	1/2 each	3/4 each	1 each
WARM WATER	1/4 gal + 2 cup	1/2 gal + 1 cup	3/4 gal	3/4 gal + 3 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Pour one gallon of warm water, 100°F, into a saucepan.
2. Gradually add gravy mix to warm water, whisking thoroughly.
3. Bring to a boil at 212°F, stirring frequently.
4. Reduce heat and simmer 3-5 minutes.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal**

# **GREEN BEANS (CANNED)**

Portion: 4 OZ S

Recipe #: 7125

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
GREEN BEANS, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	1 tsp	1 1/2 tsp	2 tsp	2 1/2 tsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**CCP:** WASH THE TOP OF CANS BEFORE OPENING.

1. Open cans and drain off half of the liquid.

2. Place green beans into pans on stove top, steamer, or oven and heat.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT: 135°F FOR 15 SECONDS.

3. Heating of vegetables should be scheduled so they are served soon after heating.

4. Melt margarine and pour over prepared green beans.

5. Add seasoning of choice and mix lightly.

**CCP:** HOLD AT 135°F OR ABOVE FOR ENTIRE SERVICE PERIOD.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal**

# ICE CREAM CUP

Portion: 1 EACH

Recipe #: 13443

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHOCOLATE ICE CREAM CUP, OR ANY FLAVOR	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP ICE CREAM IN THE PROPER STORAGE AREA UNTIL READY TO SERVE AT 0°F OR BELOW - FREEZER TEMPERATURES.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Serve immediately when taken out of freezer.

**CCP:** HOLD FOR SERVICE AT 0°F OR BELOW.

**PREP:**

**NOTES:**

SERVE ANY FLAVOR ICE CREAM CUP.  
CHOCOLATE IS IN RECIPE FOR

**ALLERGENS: Milk**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Noon Meal**

# CLASSIC TUNA & NOODLE BAKE

Portion: 8 OZ S

Recipe #: 17

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
WATER	1/4 gal + 3 2/3 cup	1/2 gal + 3 1/2 cup	3/4 gal + 3 1/3 cup	1 gal + 3 1/4 cup
EGG NOODLES	1 lb + 7 oz	2 lb + 2 1/2 oz	2 lb + 14 oz	3 lb + 9 1/2 oz
TUNA, DRAINED & FLAKED	3 lb + 13 1/2 oz	5 lb + 12 1/4 oz	7 lb + 11 oz	9 lb + 9 1/2 oz
CREAM OF MUSHROOM SOUP, UNDILUTED, 49.5 OZ CAN	1/2 each	3/4 each	1 each	1 1/4 each
PEAS	3 cup	1 qt + 1/3 cup	1 qt + 1 3/4 cup	1 qt + 3 1/4 cup
SHREDDED CHEDDAR CHEESE	1 1/4 cup	1 3/4 cup	2 1/3 cup	3 cup
POTATO CHIPS, CRUSHED	7 3/4 oz	11 1/2 oz	15 1/4 oz	1 lb + 3 1/4 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Add noodles to boiling water.
2. Return to boiling. Cook uncovered at a fast boil until tender, 5-10 minutes. Stir occasionally. Rinse and drain.
3. Flake tuna and add to the noodles.
4. Add remaining ingredients except cheese and potato chips.
5. Scale into greased baking pan(s).
6. Sprinkle shredded cheese over top.
7. Crush potato chips and sprinkle over shredded cheese.
8. Cover with foil.
9. Bake 350°F until mixture is heated through, 40-50 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 145°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** MSG, Fish, Soy, Wheat, Gluten, Eggs, Milk

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Monday - Evening Meal

# MIXED VEGETABLES (FZN)

Portion: 4 OZ S

Recipe #: 9577

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MIXED VEGETABLES, FZN	6 lb	9 lb	12 lb	15 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.
2. Add 1 cup water for each pound of vegetables.

3. Boil or steam vegetables. Boil for 12-15 minutes. Steam for 10 minutes. Drain.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Melt margarine. Add to drained frozen vegetable and toss gently.

5. Sprinkle with seasoning of choice. Mix gently.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Evening Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 1 Monday - Evening Meal**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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Limited Staff Easy Prep Menu - Week 1 Monday - Evening Meal



# CHICKEN SALAD/CROISSANT

Portion: 1 EACH

Recipe #: 1307

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PULLED CHICKEN, FULLY COOKED	3 lb + 6 oz	5 lb + 3/4 oz	6 lb + 11 1/2 oz	8 lb + 6 1/2 oz
EGGS, HARD COOKED, CHOPPED	8 2/3 each	13 each	17 1/4 each	21 2/3 each
CELERY SLEEVED 6 COUNT	1 qt + 3/4 cup	1 qt + 3 1/4 cup	2 qt + 1 2/3 cup	3 qt
BLACK PEPPER, GROUND	1/2 tsp	3/4 tsp	1 tsp	1 1/4 tsp
RELISH SWEET	1 cup	1 1/2 cup	2 cup	2 1/3 cup
DRESSING SALAD DELIGHT	2 1/3 cup	3 2/3 cup	1 qt + 3/4 cup	1 qt + 2 cup
CROISSANT, BAKED, SLICED, 1.5 OZ	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** THAW PULLED CHICKEN UNDER REFRIGERATION, 40 F OR LESS.

1. Chop the thawed pulled chicken and the hard cooked eggs. Combine and mix gently.
2. Add the diced celery, black pepper, sweet relish and mayo. Mix until blended but do not overmix.
3. Portion one #8 dipper of chicken salad on each croissant.

**CCP:** Cover and hold sandwiches at 40 F or less.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Eggs

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**Limited Staff Easy Prep Menu - Week 1 Monday - Sack Lunch**

# POTATO SALAD (CONV)

Portion: #8 SCP

Recipe #: 8240

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO SALAD, PREPARED	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE UNDER REFRIGERATION AT 41°F OR LESS.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion individual servings using a #8 SCP.  
**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Eggs

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Monday - Sack Lunch**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

## PREP:

## NOTES:

Variation: Add or substitute other fruits as seasonally available

## ALLERGENS:

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**Limited Staff Easy Prep Menu - Week 1 Monday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

### Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 1 Monday - Sack Lunch**

# **BBQ RIBS**

Portion: 2 EACH

Recipe #: 1835

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COUNTRY STYLE PORK RIB, BONLESS 2.5 OZ.	48 each	72 each	96 each	120 each
BBQ SAUCE	1 qt	1 qt + 2 cup	2 qt	2 qt + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** REMOVE BONELESS RIBS FROM FREEZER JUST PRIOR TO COOKING.

1. Lay frozen ribs in shallow pan(s) in a single layer.

2. Bake ribs at 325°F. uncovered for 30 minutes.

3. Pour BBQ sauce over the ribs distributing evenly. Bake an additional 90 minutes.

**CCP:** INTERNAL TEMPERATURE OF COOKED MEAT MUST REGISTER 155 F FOR 15 SECONDS AT COMPLETION OF COOKING TIME.

**CCP:** MAINTAIN TEMPERATURE OF PRODUCT ABOVE 135° F DURING ENTIRE SERVICE PERIOD.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Tuesday - Noon Meal**

## BBQ RIB PATTY

Portion: 1 each

Category: Pork Recipe #: 1251

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PORK RIB PATTY, FC	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP RIB PATTIES FROZEN AT 0 F OR BELOW UNTIL READY TO BAKE.

These rib patties are bonless and fully cooked. They are pre-sauced with barbeque sauce.

Cooking Directions:

1. Place rib patties on baking pan(s).

2. Bake to warm through: Standard Oven: 375 F 20-25 minutes or Convection Oven: 350 F 15-20 minutes

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE

**ANALYSIS:**

**Calories:** 222.23 **Carbohydrate:** 8.08 **Protein:** 15.15 **Fat:** 15.15 **Sodium:** 464.67 **Potassium:** 267.69 **Iron:** 1.72 **Calcium:** 140.21 **Dietary Fiber:** 2.02 **Sugar:** 6.06 **Vitamin A:** 171.12 **Vitamin E:** 0.78 **Thiamin:** 0.14 **Riboflavin:** 0.11 **Niacin:** 2.67 **Vitamin C:** 0.40

**ALLERGENS:**

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# **SWEET POTATOES**

Portion: 4 OZ S

Recipe #: 2554

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
YAMS, CANNED, #10 CANS	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**CCP:** WASH TOPS OF CANS BEFORE OPENING.

1. Drain yams or sweet potatoes. Place in baking pans. Do not use pans deeper than 2 inches deep.

2. Bake at 350°F for 45 minutes to 1 hour.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Tuesday - Noon Meal**

# CORN (FZN) (BASE)

Portion: 4 OZ S

Recipe #: 1233

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CORN, FROZEN	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup

## **METHOD:**

**CCP:** PLACE FOODS IN THE PROPER STORAGE AREA QUICKLY TO AVOID BACTERIAL GROWTH: 0°F OR BELOW - FREEZER TEMPERATURES.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Heating of corn should be batch cooked when possible to maintain optimum quality.

2. If preparing by boiling on stove top, add 1 cup water for each pound of frozen corn being prepared.

3. **Stove Top:** boil 6-8 minutes. **Steamer:** steam 9-10 minutes.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 135 F FOR 15 SECONDS.

4. Melt margarine and pour over vegetables. Stir to distribute evenly.

**CCP:** HOLD HOT FOODS FOR SERVICE AT 135°F OR HIGHER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Noon Meal**



# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Noon Meal**

# FRUITED GELATIN

Portion: 1 SQ

Recipe #: 4814

Ingredient	48 Servings	48 Servings	48 Servings	96 Servings
Pan Size:	1-12x20x2	1-12x20x2	1-12x20x2	2-12x20x2
GELATIN POWDER, ANY FLAVOR	1 lb + 8 oz	1 lb + 8 oz	1 lb + 8 oz	3 lb
WATER, BOILING	2 qt	2 qt	2 qt	1 gal
WATER, COLD	2 qt	2 qt	2 qt	1 gal
DICED PEARS, #10 CAN, OR OTHER CANNED FRUIT	2 each	2 each	2 each	4 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Add gelatin powder to boiling water. Stir until gelatin is completely dissolved.

2. Add cold water and stir to combine well.

3. Place gelatin in the refrigerator to allow to congeal to a syrup consistency.

4. Drain canned fruit. Place in pan(s) dividing equally as needed.

5. Pour syrupy gelatin over fruit.

**CCP:** PLACE IN REFRIGERATOR AND HOLD AT 41 F.

## PREP:

## NOTES:

MAY USE ANY FLAVOR OF GELATIN POWDER AND ANY CANNED FRUIT DESIRED.

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Tuesday - Noon Meal

# HOMEMADE CHILI

Portion: 8 OZ L

Recipe #: 1027

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
GROUND BEEF	4 lb	6 lb	8 lb	10 lb
DICED ONIONS	3/4 cup	1 cup + 2 tbsp	1 1/2 cup	1 7/8 cup
CHILI STYLE BEANS, CANNED	1 qt + 2 cup	2 qt + 1 cup	3 qt	3 qt + 3 cup
WATER	1 qt	1 qt + 2 cup	2 qt	2 qt + 2 cup
BEEF BASE	2 tbsp	3 tbsp	1/4 cup	1/4 cup + 1 tbsp
TOMATOES, DICED, CANNED	1 qt	1 qt + 2 cup	2 qt	2 qt + 2 cup
TOMATO JUICE	3 3/4 cup	1 qt + 1 2/3 cup	1 qt + 3 1/2 cup	2 qt + 1 1/3 cup
CHILI POWDER	2 tbsp	3 tbsp	1/4 cup	1/4 cup + 1 tbsp

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Brown ground beef and diced onions together. Drain well.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 155°F FOR 15 SECONDS.

2. Drain chili beans, saving liquid, and pour into stock pot/kettle. Add enough water to bean liquid to equal the water amount listed in the recipe. Stir in beef base.

3. Add diced tomatoes, beans, tomato juice, and meat mixture to bean liquid & water.

4. Stir in chili powder.

5. Cover and simmer 1 to 1 1/2 hours until flavors are blended. Stir occasionally.

**CCP:** INTERNAL TEMPERATURE OF MUST REGISTER 155F OR HIGHER FOR 15 SECONDS AT COMPLETION OF COOKING.

**CCP:** COVER AND HOLD FOR SERVICE AT 135 F OR ABOVE.

## PREP:

2 days ahead: REFRIGERATE THAW GROUND BEEF

## NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Tuesday - Evening Meal

# **CRACKERS**

Portion: 6 EACH

Recipe #: 1150

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CRACKERS, 2 COUNT PACKAGE	72 each	108 each	144 each	180 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Portion 6 crackers (3 / 2 count packages) for each serving.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Evening Meal**

# CINNAMON ROLL (1.5 OZ FTO)

Portion: 1 EACH

Recipe #: 333

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CINNAMON ROLL DGH	24 each	36 each	48 each	60 each
***GLAZE***				
MARGARINE	6 oz	9 oz	12 oz	15 oz
MILK	1 1/2 tsp	2 1/4 tsp	1 tbsp	1 1/4 tbsp
VANILLA	1 1/2 tsp	2 1/4 tsp	1 tbsp	1 1/4 tbsp
POWDERED SUGAR	1 lb	1 lb + 8 oz	2 lb	2 lb + 8 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATES HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP CINNAMON ROLLS FROZEN UNTIL READY TO USE.

1. Place cinnamon rolls smooth side facing downward on parchment lined or greased sheet pan(s).
2. Bake: **Convection oven:** 300°F for 12-16 minutes. OR **Conventional oven:** 350°F for 10-20 minutes.

**Glaze Preparation:**

1. Cream margarine on medium speed for 1 minute or until soft.
2. Add milk and vanilla. Mix well.
3. Add powdered sugar while mixing on medium speed until mixture is smooth.
4. Pour glaze over cinnamon rolls.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 1 Tuesday - Evening Meal**

# **MANDARIN ORANGES**

Portion: 4 OZ S

Recipe #: 11366

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MANDARIN ORANGES, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain mandarin oranges and portion for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Evening Meal**

# HAM AND CHEESE SANDWICH

Portion: 1 EACH

Recipe #: 14888

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
HAM, PRE-COOKED, SLICED, 1 OZ	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz
DRESSING SALAD DELIGHT	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
AMERICAN CHEESE, 1/2 OZ SLICES	48 slice	72 slice	96 slice	120 slice
BREAD SLICES	48 slice	72 slice	96 slice	120 slice

## METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Spread half the bread slices with mayonnaise, 1TBSP per sandwich.
2. Put 2 slices of cheese. and 1 oz of sliced ham between bread slices.
3. Cut sandwiches in half.
4. Cover prepared sandwiches with plastic wrap and refrigerate.
5. Do not make more than 4 hours in advance of meal.

CCP: HOLD FOR SERVICE AT 41°F OR LOWER

## PREP:

## NOTES:

160 count per 5# loaf = 1/2 ounce slices (use 4 for 2 ounces). 120 count per 5# loaf = .67 ounce slices (use 3 for 2 ounces).

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Sack Lunch**

# PASTA SALAD (CONV)

Portion: #8 SCP

Recipe #: 16133

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD PASTA SUMMER FRESH	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 40 F OR LESS.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Portion individual servings using a #8 SCP

**CCP:** HOLD FOR SERVICE AT 40° F. OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Tuesday - Sack Lunch**



# **MANDARIN ORANGES**

Portion: 4 OZ S

Recipe #: 11366

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MANDARIN ORANGES, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain mandarin oranges and portion for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Tuesday - Sack Lunch**

# GELATIN JEWELS WITH TOPPING

Portion: #8 SCP

Recipe #: 951

Ingredient	50 Servings	50 Servings	50 Servings	100 Servings
Pan Size:	1-12x20x2	1-12x20x2	1-12x20x2	2-12x20x2
GELATIN POWDER, ANY FLAVOR	2 lb + 4 oz	2 lb + 4 oz	2 lb + 4 oz	4 lb + 8 oz
WATER, BOILING	3 qt	3 qt	3 qt	1 1/2 gal
WATER, COLD	3 qt	3 qt	3 qt	1 1/2 gal
TOPPING PRE-WHIPPED	7 oz	7 oz	7 oz	14 oz

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. DISSOLVE GELATIN IN THE BOILING WATER.

2. MIX IN THE COLD WATER.

3. POUR INTO PANS.

4. CHILL UNTIL SET, THEN CUT INTO 1" CUBES.

5. PORTION GELATIN JEWELS INTO INDIVIDUAL DISHES.

6. TOP GELATIN JEWELS WITH 1 TBSP WHIPPED TOPPING.

**CCP:** MEASURE INTERNAL FOOD TEMPERATURES AT LEAST EVERY 2 HOURS USING A CALIBRATED THERMOMETER. RECORD TEMPERATURES IN THE HOLDING TEMPERATURE LOG. IF TEMPERATURES ARE ABOVE 41°F, THEN REFRIGERATE.

**CCP:** PROTECT COLD FOODS FROM CONTAMINANTS WITH COVERS OR FOOD SHIELDS.

PREP:

NOTES:

**ALLERGENS:** Milk

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Limited Staff Easy Prep Menu - Week 1 Tuesday - Sack Lunch

# SPAGHETTI & MEATBALLS (FZN NOODLES)

Portion: 1 SERV

Recipe #: 383

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
FC MEATBALLS, 0.5 OZ EACH	144 each	216 each	288 each	360 each
SPAGHETTI SAUCE, #10 CAN	1 1/8 each	1 2/3 each	2 1/8 each	2 2/3 each
PASTA EGG NOODLE PRE-COOK	6 lb + 6 1/2 oz	9 lb + 9 1/2 oz	12 lb + 13 oz	16 lb
PARMESAN CHEESE	1/2 cup	3/4 cup	1 cup + 1 tbsp + 1/4 tsp	1 1/3 cup
PARSLEY FLAKES	1/8 cup	1/4 cup	1/4 cup	1/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** THAW COOKED CONVENIENCE ITALIAN MEATBALLS UNDER REFRIGERATION AT 41°F OR LESS.

1. Prepare meatballs as follows:

**BAKE:** Heat oven to 350°F. Place frozen meatballs in a single layer on baking pan for 15-20 minutes or until hot. If thawed, 12 minutes or until hot.

**STOVETOP:** In saucepan place frozen meatballs in sauce on medium heat. Cover stir occasionally for 25-30 minutes or until hot. If thawed, 20 minutes or until hot.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 155°F FOR 15 SECONDS.

2. Bring salted water to a boil. Add spaghetti. Boil for a minute, or until just tender. Drain.

3. Mix a small amount of sauce with pasta to avoid sticking.

4. Serve an 8 oz spoodle of spaghetti noodles topped with a 4 oz ladle of sauce and 6 meatballs on top of each portion.

5. Garnish with parmesan cheese and parsley flakes.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Gluten, Eggs

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Noon Meal**

# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

**PREP:**

**NOTES:**

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Noon Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Wednesday - Noon Meal**

# PUDDING (CANNED)

Portion: #8 SCP

Recipe #: 17244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CANNED PUDDING, ANY FLAVOR, #10 CAN	2/3 each	1 each	1 1/3 each	1 2/3 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** WASH TOPS OF CANS BEFORE OPENING.

1. PORTION INTO DESSERT DISHES.

2. IF SERVING COLD, HOLD IN REFRIGERATOR PRIOR TO SERVICE. MAY ALSO SERVE AT ROOM TEMPERATURE.

**PREP:**

**NOTES:**

Optional toppings that can be added to pudding include crushed cookies, cinnamon, pumpkin spice, ground cloves, whipped topping.

1/2 #10 Can = 6 cups

1/4 #10 Can = 3 cups

3/8 #10 Can = 5 cups

3/4 #10 Can = 9 cups

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Noon Meal**

# GRILLED CHICKEN SANDWICH

Portion: 1 EACH

Recipe #: 1490

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CHICKEN BREAST, BNLS SKNLS, 4 OZ	24 each	36 each	48 each	60 each
BLACK PEPPER	1/2 tsp	3/4 tsp	1 tsp	1 1/4 tsp
SALT OR SALT FREE SEASONING	1 tsp	1 1/2 tsp	2 tsp	2 1/2 tsp
HAMBURGER BUN	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Season chicken with pepper and salt/salt free seasonings.

1. Grill and/or bake chicken breast.

GRILL: ON HOT GRILL FOR 2 MIN., TURN AND GRILL 4 TO 5 MIN.

CONVENTIONAL OVEN: BAKE AT 350°F FOR 18 MIN.

CONVECTION OVEN: BAKE AT 350°F FOR 14 TO 18 MINUTES.

**CCP:** COOK TO AN INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

2. Serve 1 breast on a bun.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

2 days ahead: REFRIGERATE THAW CHICKEN BREASTS

## NOTES:

OPTIONAL: Add tomato slice & lettuce leaf

**ALLERGENS:** Wheat, Gluten

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Evening Meal**

## BREADED CHICKEN PATTY ON BUN

Portion: 1 each

Category: Sandwich Recipe #: 14573

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BUN HAMBURGER WHITE SLICED	24 each	36 each	48 each	60 each
CHICKEN PATTY BRD WG FC CN	24 each	36 each	48 each	60 each
<b>METHOD:</b>				
<p><b>CCP:</b> WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  <b>CCP:</b> USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  <b>CCP:</b> RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.            1. Breaded chicken patties are fully cooked. Warm according to package directions.  <b>CCP:</b> HOLD FOR SERVICE AT 135°F OR ABOVE            2. Serve on a bun.</p>				

**ANALYSIS:**

**Calories:** 410.00 **Carbohydrate:** 41.00 **Protein:** 18.00 **Fat:** 14.00 **Sodium:** 660.00 **Potassium:** 72.00 **Iron:** 3.04 **Calcium:** 119.00 **Dietary Fiber:** 4.00 **Sugar:** 4.00 **Vitamin A:** 1.00 **Vitamin E:** 0.04 **Thiamin:** 0.37 **Riboflavin:** 0.12 **Niacin:** 2.72 **Vitamin C:** 0.70

**ALLERGENS:**

Gluten, Soy, Wheat.

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# STEAK FRIES

Portion: 5 EACH

Recipe #: 629

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
STEAK OR COTTAGE FRIES	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** KEEP POTATOES FROZEN UNTIL READY TO PREPARE.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
1. PLACE POTATOES IN A SINGLE LAYER ON PANS COATED WITH VEGETABLE SPRAY.  
2. BAKE AT 400°F FOR 20-30 MINUTES OR UNTIL LIGHTLY BROWNED.  
3. TURN POTATOES ABOUT HALF WAY THROUGH AND CONTINUE TO BAKE.  
**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.  
**Best if batch cooked as quality may deteriorate on extended holding.**

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Evening Meal**

# PEA SALAD

Portion: #8 SCP

Recipe #: 1606

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEAS, GREEN, FZN	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
CHEDDAR CHEESE, SHREDDED	11 1/2 oz	1 lb + 1 1/4 oz	1 lb + 7 oz	1 lb + 13 oz
EGGS, HARD COOKED, PEELED	5 3/4 each	8 2/3 each	11 1/2 each	14 1/3 each
ONIONS, FRESH, CHOPPED	1/4 cup	1/3 cup	1/2 cup	2/3 cup
DRESSING SALAD DELIGHT	1 1/2 cup	2 1/8 cup	3 cup	3 2/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine peas, cheese, chopped hard boiled egg, chopped onions and salad dressing. Toss until well blended. Chill.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Evening Meal**

# **BANANA**

Portion: 1 EACH

Recipe #: 87

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BANANAS	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WEAR GLOVES WHEN HANDLING THIS READY TO EAT FOOD.  
1. Leave banana whole with peel, or remove the peel, slice and serve.  
2. To avoid browning when sliced, slice banana into orange juice and hold.

**PREP:**

**NOTES:**

**ALLERGENS:**

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Limited Staff Easy Prep Menu - Week 1 Wednesday - Evening Meal

# EGG SALAD SANDWICH

Portion: 1 EACH

Recipe #: 7241

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
DICED HARD COOKED EGGS	6 lb	9 lb	12 lb	15 lb
SALAD DELIGHT/MAYO	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
CHOPPED ONIONS	1/2 cup	3/4 cup	1 cup	1 1/4 cup
RELISH	1/2 cup	3/4 cup	1 cup	1 1/4 cup
SALT FREE SEASONING OR SALT	1 tsp	1 1/2 tsp	2 tsp	2 1/2 tsp
MUSTARD	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
BREAD SLICES	48 slice	72 slice	96 slice	120 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
 1. Chop hard cooked eggs if not using pre-diced.  
 2. Combine eggs, salad dressing, onion, relish, salt/salt free seasoning and mustard. Mix lightly.  
**CCP:** HOLD AT 41 F OR BELOW UNTIL READY TO ASSEMBLE.  
 3. Lay out bread slices.  
 4. Put #12 scoop of egg salad on slice of bread. Add remaining slice of bread and cut in half.  
 5. Place prepared sandwiches in 2" deep pans. Cover.  
**CCP:** HOLD AT 41 F OR BELOW.

**PREP:**

**NOTES:**

8 eggs, hard cooked, chopped = 2 cups

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 1 Wednesday - Sack Lunch**

# **CHEESE PUFFS**

Portion: 1 OZ

Recipe #: 8149

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHEESE PUFFS	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD.  
**CCP:** THIS IS A READY TO EAT FOOD. WEAR GLOVES WHEN HANDLING AND SERVING.  
1. Portion 1 oz per serving.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Wednesday - Sack Lunch**

# PEA SALAD

Portion: #8 SCP

Recipe #: 1606

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEAS, GREEN, FZN	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
CHEDDAR CHEESE, SHREDDED	11 1/2 oz	1 lb + 1 1/4 oz	1 lb + 7 oz	1 lb + 13 oz
EGGS, HARD COOKED, PEELED	5 3/4 each	8 2/3 each	11 1/2 each	14 1/3 each
ONIONS, FRESH, CHOPPED	1/4 cup	1/3 cup	1/2 cup	2/3 cup
DRESSING SALAD DELIGHT	1 1/2 cup	2 1/8 cup	3 cup	3 2/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine peas, cheese, chopped hard boiled egg, chopped onions and salad dressing. Toss until well blended. Chill.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Wednesday - Sack Lunch**

# **BANANA**

Portion: 1 EACH

Recipe #: 87

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BANANAS	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WEAR GLOVES WHEN HANDLING THIS READY TO EAT FOOD.

1. Leave banana whole with peel, or remove the peel, slice and serve.
2. To avoid browning when sliced, slice banana into orange juice and hold.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Wednesday - Sack Lunch

# **PORK CHOPS IN MUSHROOM SAUCE**

Portion: 3 OZEP

Recipe #: 14008

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PORK CHOP, BONELESS, RAW, 4 OZ	24 each	36 each	48 each	60 each
CREAM OF MUSHROOM SOUP	3 cup + 1 tbsp + 3 tsp	1 qt + 3/4 cup	1 qt + 2 1/4 cup	1 qt + 3 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS, OR ANY INTERRUPTIONS THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPEMENT AND UTENSILS.

**CCP:** THAW PORK CHOPS UNDER REFRIGERATION AT 41°F, 1 DAY IN ADVANCE.

**CCP:** PREHEAT OVEN TO 350°F (325°F CONVECTION OVEN).

1. ARRANGE CHOPS IN SINGLE LAYER IN BAKING PANS.
2. SPREAD CREAM OF MUSHROOM SOUP OVER CHOPS.
3. COVER AND BAKE AT 350°F FOR 45 MINUTES.
4. UNCOVER AND BAKE 30 MINUTES LONGER.

**CCP:** INTERNAL TEMPERATURE OF COOKED PORK MUST REGISTER 145°F FOR 15 SECONDS AT COMPLETION OF COOKING TIME.

**CCP:** REMOVE FROM HEAT; TRANSFER TO SERVING LINE. COVER AND HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** MSG, Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Noon Meal**



# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Thursday - Noon Meal

# **BROCCOLI CUTS**

Portion: 4 OZ S

Recipe #: 17655

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BROCCOLI CUTS	6 lb	9 lb	12 lb	15 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	3 tsp	1 1/2 tbsp	2 tbsp	2 1/3 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.

2. Boil or steam mix. If boiling, use 1 cup water for each pound of vegetables.

3. Boil or steam for 10-15 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Drain and add margarine and seasoning of choice. Mix gently.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Noon Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Noon Meal**

# SHERBET CUP

Portion: 1 EACH

Recipe #: 13445

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
RAINBOW SHERBET, INDIVIDUAL CUP	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP SHERBET IN THE FREEZER AT 0°F OR BELOW UNTIL READY TO SERVE.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.  
1. Serve immediately or place in freezer.  
**CCP:** HOLD FOR SERVICE AT 0°F OR BELOW.

**PREP:**

**NOTES:**

OPTION: May use any flavor of sherbet.  
Rainbow is in ingredients just for analysis purpose.

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Noon Meal**

# TACO SALAD

Portion: 1 SERV

Recipe #: 1049

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
GROUND BEEF	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
CHOPPED ONIONS	1/2 cup	3/4 cup	1 cup	1 1/4 cup
TACO SEASONING	2 1/2 oz	3 3/4 oz	5 oz	6 1/4 oz
WATER	1 7/8 cup	2 3/4 cup	3 3/4 cup	1 qt + 3/4 cup
LETTUCE, CHOPPED	1 1/2 gal	2 1/4 gal	3 gal	3 3/4 gal
FRESH TOMATO, DICED	3 cup	1 qt + 1/2 cup	1 qt + 2 cup	1 qt + 3 1/2 cup
SHREDDED CHEDDAR CHEESE	12 oz	1 lb + 2 oz	1 lb + 8 oz	1 lb + 14 oz
FRITOS, TORTILLA CHIPS/STRIPS OR DORITOS	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** USE SEPARATE AND SANITIZED CUTTING BOARDS AND UTENSILS FOR RAW AND UNCOOKED ITEMS

**CCP:** WASH FRUITS AND VEGETABLES IN CLEAN AND SANITIZED SINK

1. Brown ground beef, drain off fat.
2. Add onions to meat. Cook until tender.
3. Add taco seasoning mix and water. Blend thoroughly.
4. Bring to a boil, stirring frequently. Reduce heat and simmer 20-30 minutes, stirring occasionally.
5. Chop lettuce and tomatoes.
6. Place 1 cup lettuce on individual plates. Top with 2 oz spoodle taco mixture, 1/2 oz cheese, 2TBSP diced tomatoes and 1 oz chips.

## PREP:

2 days ahead: REFRIGERATE 2 DAYS AHEAD THAW GROUND BEEF

## NOTES:

## ALLERGENS: Milk

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Limited Staff Easy Prep Menu - Week 1 Thursday - Evening Meal

# **FRITOS CORN CHIPS**

Portion: 1 OZ

Recipe #: 9925

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
FRITOS CORN CHIPS, OR OTHER CORN CHIPS	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

1. Wear gloves when portioning.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Evening Meal**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Evening Meal**

# **RICE KRISPIE SQUARE (CONV)**

Portion: 1 SQ

Recipe #: 14817

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
RICE KRISPIE TREATS, PRE-MADE	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** READY TO EAT FOOD: WEAR GLOVES IF OPENING BEFORE SERVICE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Evening Meal**



# PEANUT BUTTER/HONEY SANDWICH

Portion: 1 EACH

Recipe #: 241

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEANUT BUTTER CREAMY FISHER	3 cup + 1/4 tsp	1 qt + 1/2 cup	1 qt + 2 cup	1 qt + 3 1/2 cup
HONEY	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
BREAD WHEAT SPLITTOP SLICED	48 slice	72 slice	96 slice	120 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOP OF CANS BEFORE OPENING.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** PREPARE THESE SANDWICHES WEARING CLEAN DISPOSABLE GLOVES, AVOID TOUCHING READY-TO-EAT FOODS WITH BARE HANDS.

1. Spread 2 Tablespoons peanut butter per one slice of bread.
2. Spread 1 Tablespoon honey on top of peanut butter.
3. Place second slice of bread on top of honey.
4. Cut sandwich in half at an angle.

**PREP:**

**NOTES:**

**ALLERGENS:** Peanuts, Soy, Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Sack Lunch**

# **CHEESE STICK**

Portion: 1 EACH

Recipe #: 15568

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
STRING CHEESE	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Serve 1 cheese stick.

**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Sack Lunch**

# COLESLAW (CONV)

Portion: #8 SCP

Recipe #: 8695

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD COLESLAW DELI FRESH	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 41°F OR BELOW.  
CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion 1 #8 scoop per serving.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Sack Lunch**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

## PREP:

## NOTES:

Variation: Add or substitute other fruits as seasonally available

## ALLERGENS:

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Sack Lunch**

# **RICE KRISPIE SQUARE (CONV)**

Portion: 1 SQ

Recipe #: 14817

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
RICE KRISPIE TREATS, PRE-MADE	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** READY TO EAT FOOD: WEAR GLOVES IF OPENING BEFORE SERVICE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Thursday - Sack Lunch**

# **BREADED FISH FILET**

Portion: 1 EACH

Recipe #: 14538

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POLLOCK ALASKAN FLT 4 OZ CRUMB	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** REMOVE BREADED FISH FILLETS FROM FREEZER JUST BEFORE READY TO PAN AND BAKE.  
1. BAKE AT 350 F FOR 10-15 MINUTES UNTIL GOLDEN.

**CCP:** HEAT TO INTERNAL TEMP OF 145 F FOR 15 SECONDS.

**CCP:** MAINTAIN 135 F OR ABOVE FOR ENTIRE PERIOD OF SERVICE.

**PREP:**

**NOTES:**

**ALLERGENS:** Fish, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Noon Meal**

# STEAK FRIES

Portion: 5 EACH

Recipe #: 629

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
STEAK OR COTTAGE FRIES	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** KEEP POTATOES FROZEN UNTIL READY TO PREPARE.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. PLACE POTATOES IN A SINGLE LAYER ON PANS COATED WITH VEGETABLE SPRAY.

2. BAKE AT 400°F FOR 20-30 MINUTES OR UNTIL LIGHTLY BROWNED.

3. TURN POTATOES ABOUT HALF WAY THROUGH AND CONTINUE TO BAKE.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

**Best if batch cooked as quality may deteriorate on extended holding.**

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Friday - Noon Meal

# COLESLAW (CONV)

Portion: #8 SCP

Recipe #: 8695

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD COLESLAW DELI FRESH	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 41°F OR BELOW.  
CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion 1 #8 scoop per serving.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Noon Meal**



# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Noon Meal**

# PIE

Portion: 1 SLICE

Recipe #: 7505

Ingredient	24 Servings	40 Servings	48 Servings	64 Servings
Pan Size:	3-10in Pie	5-10in Pie	6-10in Pie	8-10in Pie
FRUIT OR CREAM PIE, ANY FLAVOR	3 each	5 each	6 each	8 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

### FRUIT PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO BAKE.

1. Bake fruit pie(s) from frozen state according to package directions.
2. Cool.
3. Cut each pie into 8 slices.

### CREAM PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw pies under refrigeration at 41°F or lower.
  2. Slice into 8 slices per pie - **(Slicing will be easier if pies are still slightly frozen).**
- CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

### MERINGUE PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw whole pie in refrigerator for about 12 hours, or at room temperature for about 4 hours.
2. Slice using a warm knife, wipe clean after each cut.
3. Serve immediately or refrigerate.
4. Keep unused portions covered in refrigerator.

**CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

PREP:

NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Noon Meal**

# HAMBURGER ON BUN

Portion: 1 EACH

Recipe #: 7206

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BEEF PATTY, 4X1	24 each	36 each	48 each	60 each
WATER	3 cup	1 qt + 1/3 cup	1 qt + 1 3/4 cup	1 qt + 3 1/4 cup
BEEF BASE	1 1/2 tsp	2 1/4 tsp	3 tsp	1 1/4 tbsp
HAMBURGER BUN	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Preheat oven to 375 F. or preheat grill.

2. Place hamburger patties on greased sheet pans for oven preparation or onto hot grill for grilled preparation.

3. Bake at 375 degrees for 20 minutes or grill.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM: 155 F. FOR 15 SECONDS.

4. Shingle stack cooked hamburger patties in steamtable pan(s).

5. Prepare beef broth: Whisk beef base into boiling water and stir until beef base dissolves. Pour prepared broth around the cooked hamburger patties to help prevent drying out during holding.

**CCP:** HOLD AT 135 F OR ABOVE FOR ENTIRE SERVICE PERIOD.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

6. To serve place one beef patty on one bun. Pass condiments at the table.

## PREP:

## NOTES:

OPTIONAL CONDIMENTS TO PASS AT TABLE: Ketchup, Mustard, Pickle, Lettuce, Tomato Slice

**ALLERGENS:** Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Evening Meal**

# **PASTA SALAD (CONV)**

Portion: #8 SCP

Recipe #: 16133

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD PASTA SUMMER FRESH	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 40 F OR LESS.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Portion individual servings using a #8 SCP

**CCP:** HOLD FOR SERVICE AT 40° F. OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Evening Meal**

# PEARS

Portion: 4 OZ S

Recipe #: 2202

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEARS,SLICED OR DICED	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain pears. Juice may be reserved to use in gelatins.

2. Portion out one 4 oz scoop per serving.

\*If prefer to serve cold, may chill to 41°F or below.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Friday - Evening Meal

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Evening Meal**

# DELI SANDWICH

Portion: 1 EACH

Recipe #: 12521

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
DELI TURKEY BREAST, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
DELI HAM, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
CHEESE SLICES	24 each	36 each	48 each	60 each
BREAD SLICES	48 each	72 each	96 each	120 each
MUSTARD	1 cup	1 1/2 cup	2 cup	2 1/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Place 1 oz of turkey, 1 oz ham, and 1 cheese slice on slice of bread.

2. Spread 2 tsp mustard on other slice of bread and cover sandwich.

**CCP:** HOLD AT 41°F OR COLDER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Sack Lunch**

# POTATO CHIPS

Portion: 1 OZ

Recipe #: 10050

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO CHIPS, ANY FLAVOR	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Wear gloves to portion potato chips for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Friday - Sack Lunch



# PASTA SALAD (CONV)

Portion: #8 SCP

Recipe #: 16133

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD PASTA SUMMER FRESH	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 40 F OR LESS.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Portion individual servings using a #8 SCP

**CCP:** HOLD FOR SERVICE AT 40° F. OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

### Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Friday - Sack Lunch**

# CHICKEN TENDERS

Portion: 2 EACH

Recipe #: 497

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHICKEN TENDERS, FZN	48 each	72 each	96 each	120 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP FROZEN AT 0°F UNTIL READY TO BAKE.

1. Place frozen chicken tenders on sheet pans.

2. **Bake:** (Flip tenders half way through baking time.)

Convection oven 350°F for 13-16 minutes.

Conventional oven 400F for 15-20 minutes.

**CCP:** COOK TO INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

**CCP:** HOLD HOT FOODS AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Saturday - Noon Meal

# WHITE CHEDDAR MACARONI & CHEESE

Portion: #8 SCP

Recipe #: 2896

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MAC & CHEESE GOURMET (WHITE)	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Gently place sealed bag of macaroni & cheese in boiling water. Bring water back to a boil and boil for 20-25 minutes.
2. Remove bag from water with tongs and oven mitt. Cut bottom of bag with knife and slide product into a half pan.

CAUTION: Contents and bag will be hot.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Noon Meal**

# VEGETABLE BLEND

Portion: 4 OZ S

Recipe #: 2103

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
ANY VEGETABLE BLEND	5 lb + 12 1/4 oz	8 lb + 10 1/4 oz	11 lb + 8 1/4 oz	14 lb + 6 1/2 oz
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	3 tsp	1 1/2 tbsp	2 tbsp	2 1/3 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**\*\*ANY VEGETABLE (CANNED, FRESH OR COMBINATION) MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Boil or steam vegetables. If boiling vegetables, add 1 cup water for each pound of vegetables.

2. If boiling vegetables, boil approximately 15 minutes. If steaming vegetables, set timer for 10 minutes.

3. Add margarine and seasoning of choice. Toss lightly. Place cooked vegetables in a 4" deep pan.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Noon Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Noon Meal**

# **BROWNIE (PILLSBURY)**

Portion: 1 EACH

Recipe #: 4686

Ingredient	30 Servings	45 Servings	60 Servings	60 Servings
Pan Size:	1-Half Sheet	3-9x13x2	1-Sheet Pan	1-Sheet Pan
WATER	1 1/4 cup	1 7/8 cup	2 1/2 cup	2 1/2 cup
VEGETABLE OIL	1/4 cup	1/3 cup	1/2 cup	1/2 cup
LIQUID WHOLE EGGS, PASTEURIZED	4 oz	6 oz	8 oz	8 oz
BROWNIE MIX	3 lb	4 lb + 8 oz	6 lb	6 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Pour water, vegetable oil and liquid eggs into mixer bowl. Add brownie mix.
2. Mix using paddle attachment on low speed for 30 seconds. Stop mixer and scrape bowl and paddle. Mix on low speed an additional 1 minute 30 seconds. Do not overmix.
3. Pour batter into greased baking pan(s).

**Bake**

Standard oven: 350 F for 27-32 minutes.

Convection oven: 300 F for 24 -29 minutes.

4. Cut each full sheet pan 6x10 for 60 squares.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 1 Saturday - Noon Meal**

# SCALLOPED POTATOES & HAM (MIX)

Portion: 6 OZ S

Recipe #: 14161

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WATER, BOILING	1 gal + 2/3 cup	1 1/2 gal + 1 cup	2 gal + 1 1/4 cup	2 1/2 gal + 1 2/3 cup
SCALLOPED POTATO MIX	2 lb	3 lb	4 lb	5 lb
MARGARINE	1/3 cup	1/2 cup	2/3 cup	3/4 cup
DICED HAM	5 lb	7 lb + 8 oz	10 lb	12 lb + 8 oz

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine boiling water, sauce mix and margarine in a 2 1/2 inch deep full size steamtable pan. Stir all ingredients until dissolved. Use whisk to break up clumps.

2. Add potato slices and diced ham. Stir.

3. Bake as follows:

**CONVECTION OVEN:** 350°F for 45-60 minutes.

**CONVENTIONAL OVEN:** 400°F for 45-60 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 145°F FOR 4 MINUTES.

**CCP:** MAINTAIN TEMPERATURE ABOVE 135°F DURING THE ENTIRE SERVICE PERIOD.

## PREP:

## NOTES:

2 days ahead: REFRIGERATE THAW DICED HAM

**ALLERGENS:** Soy, Milk

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Saturday - Evening Meal



# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

**PREP:**

**NOTES:**

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Evening Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 1 Saturday - Evening Meal**

# **CINNAMON APPLESAUCE**

Portion: #8 SCP

Recipe #: 3443

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
APPLESAUCE, CANNED #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each
CINNAMON	1 1/2 tsp	2 1/4 tsp	1 tbsp	1 1/4 tbsp

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Portion applesauce into individual serving dishes and sprinkle with cinnamon.

**CCP:** IF PREFERRED CHILLED, HOLD FOR SERVICE AT 40°F OR LOWER.

**PREP:**

**NOTES:**

## **ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Evening Meal**

# CHEF SALAD

Portion: 1 EACH

Recipe #: 993

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SMOKED DELI HAM, CUT IN STRIPS	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
TOMATOES, CUT IN WEDGES	6 each	9 each	12 each	15 each
CUCUMBERS, PEELED & SLICED	6 each	9 each	12 each	15 each
CHOPPED LETTUCE	1 1/2 gal	2 1/4 gal	3 gal	3 3/4 gal
SHREDDED CHEESE	12 oz	1 lb + 2 oz	1 lb + 8 oz	1 lb + 14 oz
HARD COOKED EGGS, DICED	3 cup	1 qt + 1/2 cup	1 qt + 2 cup	1 qt + 3 1/2 cup
CROUTONS	4 1/2 oz	6 3/4 oz	9 oz	11 1/4 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Slice smoked ham into strips.
2. Cut tomato into wedges.
3. Peel & slice cucumbers.
4. Dice hard cooked eggs (if not using pre-diced eggs).
5. Portion 1 cup of lettuce on serving plate or bowl. Arrange 2oz of ham and 1/2 oz of cheese on top of lettuce mix. Garnish with 2 tomato wedges, 4 cucumber slices, 2 TBS diced hard cooked eggs and 2 TBS croutons.
6. Serve with selected dressing as allowed by diet.

**CCP:** HOLD FOR SERVICE AT 41° F OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 1 Saturday - Sack Lunch**

# CRACKERS

Portion: 6 EACH

Recipe #: 1150

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CRACKERS, 2 COUNT PACKAGE	72 each	108 each	144 each	180 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Portion 6 crackers (3 / 2 count packages) for each serving.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten

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**Limited Staff Easy Prep Menu - Week 1 Saturday - Sack Lunch**

# APPLESAUCE

Portion: #8 SCP

Recipe #: 11369

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
APPLESAUCE FANCY B/L SWEETENED	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Portion into individual dishes. If you choose to serve chilled, you may chill in cans before portioning or in dishes after portioning.

**CCP:** IF CHOOSE TO SERVE CHILLED - CHILL TO AND HOLD AT 41 F OR LESS.

**PREP:**

**NOTES:**

Optional Garnish: Sprinkle with cinnamon or nutmeg

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 1 Saturday - Sack Lunch

# **BROWNIE (PILLSBURY)**

Portion: 1 EACH

Recipe #: 4686

Ingredient	30 Servings	45 Servings	60 Servings	60 Servings
Pan Size:	1-Half Sheet	3-9x13x2	1-Sheet Pan	1-Sheet Pan
WATER	1 1/4 cup	1 7/8 cup	2 1/2 cup	2 1/2 cup
VEGETABLE OIL	1/4 cup	1/3 cup	1/2 cup	1/2 cup
LIQUID WHOLE EGGS, PASTEURIZED	4 oz	6 oz	8 oz	8 oz
BROWNIE MIX	3 lb	4 lb + 8 oz	6 lb	6 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Pour water, vegetable oil and liquid eggs into mixer bowl. Add brownie mix.
2. Mix using paddle attachment on low speed for 30 seconds. Stop mixer and scrape bowl and paddle. Mix on low speed an additional 1 minute 30 seconds. Do not overmix.
3. Pour batter into greased baking pan(s).

**Bake**

Standard oven: 350 F for 27-32 minutes.

Convection oven: 300 F for 24 -29 minutes.

4. Cut each full sheet pan 6x10 for 60 squares.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 1 Saturday - Sack Lunch**

# **ROAST BEEF (PRE-COOKED)**

Portion: 3 OZ

Recipe #: 8115

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BEEF POT ROAST, PRE-COOKED	4 lb + 9 oz	6 lb + 13 1/2 oz	9 lb + 2 oz	11 lb + 6 1/2 oz

## **METHOD:**

**CCP:** THAW ROAST(S) IN REFRIGERATION 36-48 HRS AT 41°F PRIOR TO PREPARATION.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Remove thawed beef pot roasts from packaging and place in baking pans. Reserve juices.

2. Heat juices to 165°F and pour over pot roast(s) in pan(s). Cover tightly.

3. Place beef roasts into 350°F oven.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM: 165°F FOR 15 SECONDS. (This will not take very long if you heat the juices first since this is a precooked pot roast.)

4. Remove from oven and slice into 3 oz slices. Shingle stack into steamtable pans.

**CCP:** MAINTAIN TEMPERATURE OF 135°F OR ABOVE DURING THE ENTIRE SERVICE PERIOD.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Gluten

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

**Limited Staff Easy Prep Menu - Week 2 Sunday - Noon Meal**



# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Sunday - Noon Meal

# CARROTS (FZN)

Portion: 4 OZ S

Recipe #: 9592

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CARROTS, SLICED, IQF	5 lb + 12 1/4 oz	8 lb + 10 1/4 oz	11 lb + 8 1/4 oz	14 lb + 6 1/2 oz
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup
SEASONING OF CHOICE	1 1/2 tsp	2 1/4 tsp	3 tsp	1 1/4 tbsps

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.
2. Add 1 cup water for each pound of frozen carrots when boiling.
3. Boil or steam carrots. Boil 10-20 minutes, steam 18-20 minutes. Drain.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Place cooked carrots in a 4" deep pan. Pour margarine over vegetables. Toss gently.
5. Sprinkle the carrots with seasoning of choice.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

PREP:

NOTES:

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Sunday - Noon Meal**

# ROLL/MARG

Portion: 1 EACH

Recipe #: 2299

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
ROLL DINNER YEAST PAR BAKED	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Pan frozen rolls on lined sheet pan(s).
2. Bake at 350°F for 5-10 minutes.
3. Serve each roll with margarine.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Sunday - Noon Meal**

# PIE

Portion: 1 SLICE

Recipe #: 7505

Ingredient	24 Servings	40 Servings	48 Servings	64 Servings
Pan Size:	3-10in Pie	5-10in Pie	6-10in Pie	8-10in Pie
FRUIT OR CREAM PIE, ANY FLAVOR	3 each	5 each	6 each	8 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** BE SURE TO WEAR GLOVES WHEN HANDLING AND CUTTING READY TO EAT FOODS.

### FRUIT PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO BAKE.

1. Bake fruit pie(s) from frozen state according to package directions.
2. Cool.
3. Cut each pie into 8 slices.

### CREAM PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw pies under refrigeration at 41°F or lower.
  2. Slice into 8 slices per pie - **(Slicing will be easier if pies are still slightly frozen).**
- CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

### MERINGUE PIES:

**CCP:** STORE PIES IN FREEZER AT 0°F UNTIL READY TO THAW.

1. Thaw whole pie in refrigerator for about 12 hours, or at room temperature for about 4 hours.
2. Slice using a warm knife, wipe clean after each cut.
3. Serve immediately or refrigerate.
4. Keep unused portions covered in refrigerator.

**CCP:** KEEP PIES AT 41°F OR LESS BEFORE SERVICE AND DURING SERVICE.

PREP:

NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Sunday - Noon Meal**

# FRENCH DIP

Portion: 1 EACH

Recipe #: 3113

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
ITALIAN BEEF W/ AU JUS	5 lb	7 lb + 8 oz	10 lb	12 lb + 8 oz
BUN	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** THAW ITALIAN SHAVED BEEF UNDER REFRIGERATION AT 41°F OR LESS.

1. Place pre-cooked Italian beef with juices in serving pans.

**CCP:** COOK TO INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

2. Reserve cooking juices from beef.

3. Assemble on each bun 3 ounces Italian beef.

4. Serve with reserved juices in small bowl.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Sunday - Evening Meal**

## CREAMED CHIPPED BEEF (CONV)

Portion: 8 oz l

Category: Beef/Veal Recipe #: 5015

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CREAMED CHIPPED BEEF ENTREE, 72 OZ. PANS	2 2/3 each	4 each	5 1/3 each	6 2/3 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP FROZEN AT 0 F UNTIL READY TO SERVE.

1. Do NOT loosen the lid on the product trays. Place product on a tray.

2. Bake:

Conventional Oven: Frozen: 400 F for 45-50 minutes.

Convection Oven: Frozen: 325 F 35-40 minutes.

Low Pressure Steamer: 5-7 lb. PSI Frozen: 30-35 minutes.

3. Stir several times during heating replacing lid each time.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

**ANALYSIS:**

**Calories:** 304.03 **Carbohydrate:** 14.36 **Protein:** 17.95 **Fat:** 19.44 **Sodium:** 1158.68 **Potassium:** 672.70 **Iron:** 1.65 **Calcium:** 158.48 **Dietary Fiber:** 0.00 **Sugar:** 7.18 **Vitamin A:** 0.00 **Vitamin E:** 0.00 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 0.00

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

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## STUFFED CABBAGE ROLL (CONV)

Portion: 1 each

Category: Beef/Veal Recipe #: 19451

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
STUFFED CABBAGE ROLL, FROZEN	24 each	36 each	48 each	60 each
SPAGHETTI SAUCE OR MARINARA, REDUCED SODIUM, #10 CAN	1 each	1 1/2 each	2 each	2 1/3 each

**METHOD:****CCP:** RECEIVE AND STORE IN FREEZER AT 0°F OR BELOW.**CCP:** IF THAWING BEFORE BAKING THAW UNDER REFRIGERATION AT 41°F OR BELOW FOR UP TO 48 HOURS PRIOR TO COOKING.**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.**1. BAKE AS BELOW:**

Place the product on a baking sheet. Place tented lid over baking sheet.

**FROZEN:**

Convection: 325°F for 60-65 minutes. OR Conventional: 400°F for 45-50 minutes.

**THAWED:**

Convection: 325°F for 50-55 minutes. OR Conventional: 400°F for 35-40 minutes.

2. During last 15-20 minutes spoon with sauce and replace lid.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.**CCP:** HOLD AT 135°F OR ABOVE KEEPING COVERED WHENEVER POSSIBLE.**ANALYSIS:****Calories:** 255.05 **Carbohydrate:** 31.12 **Protein:** 11.81 **Fat:** 8.93 **Sodium:** 880.82 **Potassium:** 434.00 **Iron:** 6.73 **Calcium:** 58.56 **Dietary Fiber:**4.81 **Sugar:** 9.53 **Vitamin A:** 561.77 **Vitamin E:** 2.84 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 9.37**ALLERGENS:**

Eggs, Gluten, Milk, Soy, Wheat,

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## STUFFED GREEN PEPPER (CONV)

Portion: 1 each

Category: Beef/Veal Recipe #: 19448

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
STUFFED GREEN PEPPER, FROZEN	24 each	36 each	48 each	60 each
SPAGHETTI SAUCE, REDUCED SODIUM, #10 CAN	1 each	1 1/2 each	2 each	2 1/3 each

**METHOD:****CCP:** RECEIVE AND STORE IN FREEZER AT 0°F OR BELOW.**CCP:** IF THAWING BEFORE BAKING THAW UNDER REFRIGERATION AT 41°F OR BELOW FOR UP TO 48 HOURS PRIOR TO COOKING.**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATES HANDS.**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.**1. BAKE AS BELOW:**

Place the product on a baking sheet. Place tented lid over baking sheet.

**FROZEN:**

Convection: 325°F for 60-65 minutes.

Conventional: 400°F for 75-80 minutes.

**THAWED:**

Convection: 325°F for 45-50 minutes.

Conventional: 400°F for 35-40 minutes.

2. During last 15-20 minutes spoon with sauce and replace lid.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.**CCP:** HOLD AT 135°F OR ABOVE KEEPING COVERED WHENEVER POSSIBLE.**ANALYSIS:****Calories:** 206.11 **Carbohydrate:** 27.21 **Protein:** 8.86 **Fat:** 6.98 **Sodium:** 704.30 **Potassium:** 434.00 **Iron:** 6.38 **Calcium:** 38.80 **Dietary Fiber:** 4.82**Sugar:** 9.54 **Vitamin A:** 661.44 **Vitamin E:** 2.84 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 17.15**ALLERGENS:**

Eggs, Gluten, Milk, Soy, Wheat.

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# **COTTAGE CHEESE / FRUIT (4 OZ FRUIT)**

Portion: 1 SERV

Recipe #: 1159

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEACHES OR FRUIT OF CHOICE, DRAIN	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup
COTTAGE CHEESE	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK

1. Drain fruit of choice.

2. Place 1/2 cup fruit in bowl.

5. Place #16 scoop of cottage cheese on fruit.

**CCP:** HOLD FOR SERVICE AT 41° F. OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Milk

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Evening Meal**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Evening Meal**

# TURKEY WRAP

Portion: 1 EACH

Recipe #: 2638

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PULLED TURKEY, FC	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
CHOPPED ROMAINE LETTUCE	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup
SALAD DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
TORTILLA	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Lay out tortillas.

2. Spread 1 TBS of salad dressing on each tortilla. Top each tortilla with 2 oz turkey and 1/2 cup lettuce.

3. Fold 2 sides of wrap 1 inch over filling. Roll tightly starting from side not over filling. Cut wrap in half diagonally.

Serve 2 halves per serving.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

## PREP:

2 days ahead: REFRIGERATE THAW PULLED TURKEY

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Sack Lunch**

# PASTA SALAD (CONV)

Portion: #8 SCP

Recipe #: 16133

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD PASTA SUMMER FRESH	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 40 F OR LESS.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Portion individual servings using a #8 SCP

**CCP:** HOLD FOR SERVICE AT 40° F. OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Sack Lunch**

# 3 BEAN SALAD (CANNED)

Portion: 4 OZ S

Recipe #: 14813

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
THREE BEAN SALAD, #10 CANS	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS

1. Chill if preferred cold.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Sack Lunch**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Sunday - Sack Lunch**

# **BBQ CHICKEN BREAST**

Portion: 1 EACH

Recipe #: 7325

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHICKEN BREAST, BNLS/SKLS	24 each	36 each	48 each	60 each
BBQ SAUCE	1 1/4 cup	1 7/8 cup	2 1/2 cup	3 cup + 2 tbsp

## **METHOD:**

**CCP:** KEEP CHICKEN FROZEN UNTIL READY TO PREPARE. NO THAWING NEEDED. EACH RAW CHICKEN PIECE HAS BEEN THOROUGHLY CLEANED AND INDIVIDUALLY QUICK FROZEN.

**CCP:** PREHEAT OVEN TO 375°F.

**CCP:** PLACE CHICKEN DIRECTLY INTO CLEAN, SHALLOW 2" DEEP PANS. TRANSFER IMMEDIATELY TO A PREHEATED OVEN.

1. BAKE CHICKEN IN OVEN AT 375°F FOR 1 HOUR.

2. POUR BBQ SAUCE OVER EVENLY. BAKE AN ADDITIONAL 1/2 HR.

**CCP:** COOK TO INTERNAL TEMPERATURE OF 165°F OR ABOVE FOR 15 SECONDS.

**CCP:** COVER AND HOLD FOR SERVICE AT 135°F OR ABOVE.

**CCP:** MAINTAIN TEMPERATURE ABOVE 135°F FOR THE ENTIRE SERVICE PERIOD. KEEP COVERED WHENEVER POSSIBLE. TAKE AND RECORDED TEMPERATURE EVERY 30 MINUTES.

**PREP:**

**NOTES:**

## **ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Monday - Noon Meal**

# POTATO SALAD (CONV)

Portion: #8 SCP

Recipe #: 8240

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO SALAD, PREPARED	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE UNDER REFRIGERATION AT 41°F OR LESS.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion individual servings using a #8 SCP.  
**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Eggs

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**Limited Staff Easy Prep Menu - Week 2 Monday - Noon Meal**



# **BAKED BEANS (CANNED)**

Portion: #8 SCP

Recipe #: 18186

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BAKED BEANS, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Open cans of beans. Place beans in 4" deep pan(s).

**Bake:** CONVENTIONAL OVEN: 350 F for 60-90 minutes. OR CONVECTION OVEN: 325 F for 45-75 minutes.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Monday - Noon Meal**

# **FRUITED GELATIN**

Portion: 1 SQ

Recipe #: 4814

Ingredient	48 Servings	48 Servings	48 Servings	96 Servings
Pan Size:	1-12x20x2	1-12x20x2	1-12x20x2	2-12x20x2
GELATIN POWDER, ANY FLAVOR	1 lb + 8 oz	1 lb + 8 oz	1 lb + 8 oz	3 lb
WATER, BOILING	2 qt	2 qt	2 qt	1 gal
WATER, COLD	2 qt	2 qt	2 qt	1 gal
DICED PEARS, #10 CAN, OR OTHER CANNED FRUIT	2 each	2 each	2 each	4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Add gelatin powder to boiling water. Stir until gelatin is completely dissolved.

2. Add cold water and stir to combine well.

3. Place gelatin in the refrigerator to allow to congeal to a syrup consistency.

4. Drain canned fruit. Place in pan(s) dividing equally as needed.

5. Pour syrupy gelatin over fruit.

**CCP:** PLACE IN REFRIGERATOR AND HOLD AT 41 F.

**PREP:**

**NOTES:**

MAY USE ANY FLAVOR OF GELATIN POWDER AND ANY CANNED FRUIT DESIRED.

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Monday - Noon Meal**

# FRENCH DIP

Portion: 1 EACH

Recipe #: 3113

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
ITALIAN BEEF W/ AU JUS	5 lb	7 lb + 8 oz	10 lb	12 lb + 8 oz
BUN	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** THAW ITALIAN SHAVED BEEF UNDER REFRIGERATION AT 41°F OR LESS.

1. Place pre-cooked Italian beef with juices in serving pans.

**CCP:** COOK TO INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

2. Reserve cooking juices from beef.

3. Assemble on each bun 3 ounces Italian beef.

4. Serve with reserved juices in small bowl.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

**Limited Staff Easy Prep Menu - Week 2 Monday - Evening Meal**

# **PASTA SALAD (CONV)**

Portion: #8 SCP

Recipe #: 16133

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD PASTA SUMMER FRESH	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 40 F OR LESS.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion individual servings using a #8 SCP  
**CCP:** HOLD FOR SERVICE AT 40° F. OR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Monday - Evening Meal**

# 3 BEAN SALAD (CANNED)

Portion: 4 OZ S

Recipe #: 14813

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
THREE BEAN SALAD, #10 CANS	1 each	1 1/2 each	2 each	2 1/2 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS

1. Chill if preferred cold.

PREP:

NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Monday - Evening Meal

# PEARS

Portion: 4 OZ S

Recipe #: 2202

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEARS,SLICED OR DICED	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain pears. Juice may be reserved to use in gelatins.

2. Portion out one 4 oz scoop per serving.

\*If prefer to serve cold, may chill to 41°F or below.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Monday - Evening Meal

# DELI SANDWICH

Portion: 1 EACH

Recipe #: 12521

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
DELI TURKEY BREAST, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
DELI HAM, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
CHEESE SLICES	24 each	36 each	48 each	60 each
BREAD SLICES	48 each	72 each	96 each	120 each
MUSTARD	1 cup	1 1/2 cup	2 cup	2 1/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Place 1 oz of turkey, 1 oz ham, and 1 cheese slice on slice of bread.

2. Spread 2 tsp mustard on other slice of bread and cover sandwich.

**CCP:** HOLD AT 41°F OR COLDER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Monday - Sack Lunch**

# POTATO SALAD (CONV)

Portion: #8 SCP

Recipe #: 8240

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO SALAD, PREPARED	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE UNDER REFRIGERATION AT 41°F OR LESS.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion individual servings using a #8 SCP.  
**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

**ALLERGENS:** Eggs

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Monday - Sack Lunch**



# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Monday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

### Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

PREP:

NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Monday - Sack Lunch**

# LASAGNA/MEATSAUCE

Portion: 1 SQ

Recipe #: 8688

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
ENTREE LASAGNA MEAT	12 lb	18 lb	24 lb	30 lb

**METHOD:**

**CCP:** RECEIVE AND STORE IN FREEZER AT 0 DEGREES F OR BELOW.

1. BAKE AS BELOW:

**FROZEN:** 1 HOUR AND 45 MINUTES AT 350 F

**THAWED:** 1 HOUR AND 15 MINUTES AT 350 F

2. DOME THE LID AND PLACE PRODUCT ON TRAY BEFORE BAKING. REMOVE LID DURING THE LAST 10 MINUTES TO BROWN.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. 165 F FOR 15 SECONDS.

**CCP:** TAKE TEMPERATURES IN THE THICKEST PART OF A FOOD ITEM (USUALLY THE CENTER). TWO READINGS SHOULD BE TAKEN IN DIFFERENT LOCATIONS TO ASSURE THOROUGH COOKING TO THE APPROPRIATE END-POINT TEMPERATURE.

3. CUT EACH HALF SHEET PAN 3X4 FOR 12 SQUARES.

**CCP:** HOLD AT 135 F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Noon Meal**

# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

## PREP:

## NOTES:

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Noon Meal**

# **GARLIC TOAST (CONV)**

Portion: 1 SLICE

Recipe #: 1439

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
GARLIC TOAST	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP GARLIC TOAST SLICES FROZEN UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**Oven Preparation:**

1. Place frozen garlic bread slices 1 inch apart on a parchment paper lined baking sheet.

**Bake:**

Conventional Oven: 375°F for 10-15 minutes. Turn the slices 1/2 way through the baking time.

Convection Oven: 350°F for 8-10 minutes. Turn the slices 1/2 way through the baking time.

**Grill Top Preparation:**

1. Place frozen garlic bread slices on grill top.

2. Brown both sides of the bread 1-3 minutes.

**CCP:** HOLD AT 135° F OR ABOVE DURING SERVICE.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Noon Meal**

# ICE CREAM CUP

Portion: 1 EACH

Recipe #: 13443

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHOCOLATE ICE CREAM CUP, OR ANY FLAVOR	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP ICE CREAM IN THE PROPER STORAGE AREA UNTIL READY TO SERVE AT 0°F OR BELOW - FREEZER TEMPERATURES.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Serve immediately when taken out of freezer.

**CCP:** HOLD FOR SERVICE AT 0°F OR BELOW.

**PREP:**

**NOTES:**

SERVE ANY FLAVOR ICE CREAM CUP.  
CHOCOLATE IS IN RECIPE FOR

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Tuesday - Noon Meal**

# HOT HAM & CHEESE SANDWICH

Portion: 2 OZEP

Recipe #: 13481

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BREAD SLICES	48 slice	72 slice	96 slice	120 slice
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup
HAM, DELI SLICE	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
AMERICAN CHEESE SLICES, 1/2 OUNCE EACH SLICE	24 slice	36 slice	48 slice	60 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING , AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED  
**CCP:** WASH FRUITS AND VEGETABLES IN CLEAN AND SANITIZED SINK  
1. Spread half teaspoon margarine on each slice of bread. Place half of the bread, buttered side up in 2" pans.  
2. Slice or shave ham as needed into 1 oz or 2 oz slices. Place 2 oz ham and 1 slice of cheese on bread. Top with remaining buttered bread slices.  
3. Cover and place in warm oven (150°F) until time of service.  
**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM. PORK: 145°F FOR 15 SECONDS.  
**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

FOR HOT HAM SANDWICH OMIT CHEESE AND ADD ETRA 1 OZ HAM.

**ALLERGENS:** Soy, Wheat, Gluten, Milk

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Tuesday - Evening Meal

# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

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Limited Staff Easy Prep Menu - Week 2 Tuesday - Evening Meal



# COLESLAW (CONV)

Portion: #8 SCP

Recipe #: 8695

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD COLESLAW DELI FRESH	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 41°F OR BELOW.  
CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion 1 #8 scoop per serving.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Evening Meal**

# **CANDY BAR**

Portion: 1 EACH

Recipe #: 18507

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MILKY WAY, SEE RECIPE NOTE	6 each	9 each	12 each	15 each
3 MUSKETEER BAR	6 each	9 each	12 each	15 each
HERSHEY CHOCOLATE BAR	6 each	9 each	12 each	15 each
NESTLE CRUNCH BAR	6 each	9 each	12 each	15 each

**METHOD:**

Serve choice of one type of candy bar as a dessert.  
Mech soft diets: serve 3 Muskateers only; cut into bite size pieces.

**PREP:**

**NOTES:**

Hershey Chocolate bar: MB#760001 Nestle  
Crunch: MB#760811 Milk Way: MB#760171 3  
Muskateer: MB#760191

**ALLERGENS:** Soy, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Evening Meal**

# **COLD CUT & CHEESE PLATE**

Portion: 2 OZ

Recipe #: 851

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CHEESE AMERICAN 160 CT	2 lb + 4 oz	3 lb + 6 1/4 oz	4 lb + 8 1/4 oz	5 lb + 10 1/4 oz
COMBO LUNCH SLIC-SAL/BOLO/THUR	1 lb + 9 oz	2 lb + 5 1/2 oz	3 lb + 2 oz	3 lb + 14 1/2 oz
LETTUCE HEAD 6 COUNT CELLO	1 lb + 14 3/4 oz	2 lb + 14 oz	3 lb + 13 1/2 oz	4 lb + 13 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. LINE PLATE(S) WITH LETTUCE LEAF.

2. ARRANGE ONE OUNCE EACH: BOLOGNA AND SALAMI AND 1 1/2 OZ CHEESE ON LETTUCE.

**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Sack Lunch**

# **CRACKERS**

Portion: 6 EACH

Recipe #: 1150

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CRACKERS, 2 COUNT PACKAGE	72 each	108 each	144 each	180 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Portion 6 crackers (3 / 2 count packages) for each serving.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Sack Lunch**

# **CANDY BAR**

Portion: 1 EACH

Recipe #: 18507

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
MILKY WAY, SEE RECIPE NOTE	6 each	9 each	12 each	15 each
3 MUSKETEER BAR	6 each	9 each	12 each	15 each
HERSHEY CHOCOLATE BAR	6 each	9 each	12 each	15 each
NESTLE CRUNCH BAR	6 each	9 each	12 each	15 each
<b>METHOD:</b>				
Serve choice of one type of candy bar as a dessert. Mech soft diets: serve 3 Muskateers only; cut into bite size pieces.				

**PREP:**

**NOTES:**

Hershey Chocolate bar: MB#760001 Nestle  
Crunch: MB#760811 Milk Way: MB#760171 3  
Muskateer: MB#760191

**ALLERGENS: Soy, Gluten, Milk**

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**Limited Staff Easy Prep Menu - Week 2 Tuesday - Sack Lunch**

# FRUIT & YOGURT PARFAIT

Portion: 1 EACH

Recipe #: 14339

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
DICED PEACHES, OR FRUIT OF CHOICE	1 qt + 2 cup	2 qt + 1 cup	3 qt	3 qt + 3 cup
GRANOLA OF CHOICE	6 oz	9 oz	12 oz	15 oz
YOGURT, ANY FLAVOR	1 qt + 2 cup	2 qt + 1 cup	3 qt	3 qt + 3 cup

**METHOD:**

**CCP:** KEEP YOGURT AND FRUIT AT 41°F OR LESS UNTIL READY TO PREPARE RECIPE.  
**CCP:** IF PREPARATION GETS INTERRUPTED RETURN INGREDIENTS TO 41°F REFRIGERATED STORAGE UNTIL READY TO RESUME.  
**CCP:** AS INDIVIDUAL CUPS ARE PREPARED PUT THEM IN REFRIGERATION AT 41°F OR LESS.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
1. Partially thaw berries or frozen fruit in refrigerator until ready to assemble parfaits.  
2. Place 2 oz (1/4 cup or #16 scoop) yogurt in each cup.  
3. Using a #16 scoop, portion strawberries, or fruit of choice, on top of yogurt.  
4. Using a #20 scoop, add cereal topping of choice to the top of each yogurt cup. Topping options include: granola, toasted oats, crushed bran flakes, or crushed cookies.  
**CCP:** KEEP CHILLED AT 41°F OR LESS UNTIL READY TO SERVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Tree Nuts, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Tuesday - Sack Lunch**

# COLESLAW (CONV)

Portion: #8 SCP

Recipe #: 8695

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALAD COLESLAW DELI FRESH	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** RECEIVE AND STORE AT 41°F OR BELOW.  
CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
1. Portion 1 #8 scoop per serving.  
**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Tuesday - Sack Lunch**

# **BRATWURST**

Portion: 3 OZ

Recipe #: 8315

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BRATWURST	24 each	36 each	48 each	60 each

**METHOD:**

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
CCP: THIS IS A READY TO EAT FOOD - WEAR GLOVES WHEN PREPARING AND HANDLING. USE TONGS FOR SERVICE.  
1. BROWN AND HEAT BY STEAM OR WATER TO 155°F.  
2. PLACE IN STEAMTABLE PANS FOR SERVICE.  
**CCP:** COOK TO INTERNAL TEMPERATURE OF 155°F FOR 15 SECONDS.  
**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. KEEP COVERED WHENEVER POSSIBLE. TAKE TEMPERATURES EVERY 30 MINUTES TO ASSURE PROPER TEMPERATURE.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal**



# SAUERKRAUT

Portion: 4 OZ S

Recipe #: 9337

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SAUERKRAUT, CANNED	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Heating of vegetables should be scheduled so they are served soon after heating.

2. Heat sauerkraut on the range top.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 135°F FOR 15 SECONDS.

2. Place in 4" deep pans for holding.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal

# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal

# CORN (FZN) (BASE)

Portion: 4 OZ S

Recipe #: 1233

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CORN, FROZEN	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup

## METHOD:

**CCP:** PLACE FOODS IN THE PROPER STORAGE AREA QUICKLY TO AVOID BACTERIAL GROWTH: 0°F OR BELOW - FREEZER TEMPERATURES.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Heating of corn should be batch cooked when possible to maintain optimum quality.

2. If preparing by boiling on stove top, add 1 cup water for each pound of frozen corn being prepared.

3. **Stove Top:** boil 6-8 minutes. **Steamer:** steam 9-10 minutes.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 135 F FOR 15 SECONDS.

4. Melt margarine and pour over vegetables. Stir to distribute evenly.

**CCP:** HOLD HOT FOODS FOR SERVICE AT 135°F OR HIGHER.

PREP:

NOTES:

**ALLERGENS:** Soy, Milk

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Wednesday - Noon Meal**

# **CHICKEN POT PIE SOUP**

Portion: 6 OZ L

Recipe #: 106

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SOUP CHICKEN POT PIE FILLING	5 lb + 8 1/2 oz	8 lb + 5 oz	11 lb + 1 1/4 oz	13 lb + 13 1/2 oz
HOT WATER	1 qt + 3 1/3 cup	2 qt + 3 cup + 1 tbsp + 3/4 tsp	3 qt + 2 3/4 cup	1 gal + 2 1/2 cup

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT MAY CONTAMINATE HANDS.

Keep bag frozen until ready to use.

Open bag and place frozen contents in a soup kettle, stock pot, or double boiler.

Add 1 quart hot tap water and cook to 170-180° F (check the temperature with a thermometer), stir occasionally.

Reduce heat, cover and hold at 150-160° F for 30 minutes.

**CCP:** HOLD HOT FOODS FOR SERVICE AT 135°F OR HIGHER.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Wednesday - Evening Meal**

# **BISCUIT**

Portion: 1 EACH

Recipe #: 909

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BISCUIT DOUGH, SOUTHERN STYLE,	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

CCP: THIS IS A READY TO EAT FOOD - WEAR GLOVES WHEN PREPARING AND HANDLING. USE TONGS FOR SERVICE.

1. Place frozen biscuits on sheet pan(s).

2. Heat in preheated oven at 375<sup>o</sup>F for 12-14 minutes in a conventional oven, or 10-12 minutes in a convection oven.

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Wednesday - Evening Meal**

# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

**PREP:**

**NOTES:**

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

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**Limited Staff Easy Prep Menu - Week 2 Wednesday - Evening Meal**



# **MANDARIN ORANGES**

Portion: 4 OZ S

Recipe #: 11366

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MANDARIN ORANGES, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain mandarin oranges and portion for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Wednesday - Evening Meal**

# TUNA SALAD ON CROISSANT (#12)

Portion: 1 EACH

Recipe #: 9683

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
TUNA, DRAINED, FLAKED	2 lb + 14 oz	4 lb + 5 oz	5 lb + 12 1/4 oz	7 lb + 3 1/4 oz
HARD COOKED EGG, CHOPPED	4 3/4 each	7 1/4 each	9 2/3 each	12 each
CELERY, DICED	4 oz	6 oz	7 3/4 oz	9 1/2 oz
SALAD DRESSING/MAYO	1 1/4 cup	2 cup	2 1/2 cup	3 1/4 cup
DILL WEED	3/4 tsp	1 tsp	1 1/2 tsp	2 tsp
CROISSANT	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Drain and flake tuna.

2. Chop hard cooked eggs if needed. Add chopped eggs and celery to tuna.

3. Fold in mayonnaise and dill. Gently mix.

4. Lay out bottom croissant halves. Using #12 scoop, place tuna salad on each bottom. Top with croissant tops.

**CCP:** HOLD FOR SERVICE AT 41° F OR LOWER.

## PREP:

## NOTES:

May use square croissant item #991850

**ALLERGENS:** Fish, Soy, Eggs

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Wednesday - Sack Lunch**

# POTATO CHIPS

Portion: 1 OZ

Recipe #: 10050

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO CHIPS, ANY FLAVOR	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Wear gloves to portion potato chips for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

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Limited Staff Easy Prep Menu - Week 2 Wednesday - Sack Lunch

# **MANDARIN ORANGES**

Portion: 4 OZ S

Recipe #: 11366

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MANDARIN ORANGES, #10 CAN	1 each	1 1/2 each	2 each	2 1/2 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain mandarin oranges and portion for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Wednesday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Wednesday - Sack Lunch**

# SALISBURY STEAK W/MUSHROOM GRAVY

Portion: 3 OZ

Recipe #: 1597

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
SALISBURY STEAK PATTIES	24 each	36 each	48 each	60 each
BLACK PEPPER	2 tsp	2 3/4 tsp	1 1/4 tbsp	1 1/2 tbsp
CREAM OF MUSHROOM SOUP	3 cup	1 qt + 1/3 cup	1 qt + 1 3/4 cup	1 qt + 3 1/4 cup
MILK 2% LOWFAT	1 1/2 cup	2 1/8 cup	3 cup	3 2/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place Salisbury steak on sheet pans. Sprinkle with black pepper.

2. Bake at 350°F.

**CCP:** HEAT TO INTERNAL TEMPERATURE OF 155°F FOR 15 SECONDS.

3. Place prepared steaks in 2" deep pans.

4. Combine mushroom soup with milk and pour over steaks.

5. Place back in oven and heat to 165°F.

**CCP:** HOLD DURING ENTIRE SERVICE PERIOD AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** MSG, Soy, Wheat, Gluten, Milk

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Thursday - Noon Meal

# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

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Limited Staff Easy Prep Menu - Week 2 Thursday - Noon Meal

# **GREEN BEANS (FROZEN)**

Portion: 4 OZ S

Recipe #: 7195

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
GREEN BEANS, FZN	6 lb	9 lb	12 lb	15 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	3 tsp	1 1/2 tbsp	2 tbsp	2 1/3 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.

2. Add margarine and seasoning of choice. Toss lightly.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Noon Meal**



# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Noon Meal**

# APPLE CRISP (CAKE MIX)

Portion: 1 SERV

Recipe #: 8738

Ingredient	30 Servings	45 Servings	60 Servings	60 Servings
Pan Size:	1-Half Sheet	3-9x13x2	1-Sheet Pan	1-Sheet Pan
MARGARINE, MELTED	1 1/2 cup	2 1/4 cup	3 cup	3 cup
CAKE MIX YELLOW	2 lb + 8 oz	3 lb + 12 oz	5 lb	5 lb
QUICK OATS	1 qt + 1/2 cup	1 qt + 2 3/4 cup	2 qt + 1 cup	2 qt + 1 cup
PIE FILLING APPLE	1 qt + 2 cup	2 qt + 1 cup	3 qt	3 qt

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR INTERRUPTIONS THAT CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Combine cake mix, melted margarine, and oats in mixer bowl. Using a paddle, mix on low speed 1 minute, or until crumbly.

2. Press half of oat mixture into prepared pan(s).

3. Spread apple pie filling evenly over dough.

4. Sprinkle remaining oat mixture over pie filling.

**CONVENTIONAL OVEN:** Bake at 350°F for 30-40 minutes

**CONVECTION OVEN:** Bake at 300°F for 20-30 minutes

6. Cut each sheet pan into 60 squares.

May serve warm with ice cream or whipped cream if desired.

Recipe contributed by Shady Rest Care Center.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Thursday - Noon Meal**

# PULLED PORK ON BUN

Portion: 2 OZEP

Recipe #: 365

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PORK SHOULDER, FC, SHREDDED	3 lb + 13 1/2 oz	5 lb + 12 1/4 oz	7 lb + 11 oz	9 lb + 9 1/2 oz
HAMBURGER BUN	24 each	36 each	48 each	60 each

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. The pork shoulder is a fully cooked product.

2. Place pork in pan(s).

3. Warm for service in oven or steamer.

4. Chop/shred into bite size pieces.

**CCP:** HEAT TO INTERNAL TEMPERATURE OF 165°F for 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

5. Portion #12 scoop pulled pork onto bun.

**PREP:**

**NOTES:**

**ALLERGENS:** Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Evening Meal**

# **WHITE CHEDDAR MACARONI & CHEESE**

Portion: #8 SCP

Recipe #: 2896

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MAC & CHEESE GOURMET (WHITE)	6 lb	9 lb	12 lb	15 lb

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Gently place sealed bag of macaroni & cheese in boiling water. Bring water back to a boil and boil for 20-25 minutes.
2. Remove bag from water with tongs and oven mitt. Cut bottom of bag with knife and slide product into a half pan.

CAUTION: Contents and bag will be hot.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Evening Meal**

# TOSS SALAD/DRESSING (1 CUP)

Portion: 8 OZ S

Recipe #: 8310

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
SHREDDED LETTUCE	4 lb + 13 oz	7 lb + 3 1/4 oz	9 lb + 9 1/2 oz	12 lb
TOMATOES, FRESH, CHOPPED	3 3/4 cup	1 qt + 1 3/4 cup	1 qt + 3 3/4 cup	2 qt + 1 2/3 cup
CARROTS, MATCHSTICK CUT	2 cup	3 cup	3 3/4 cup	1 qt + 3/4 cup
SHREDDED CHEDDAR CHEESE	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
ITALIAN DRESSING	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce and vegetables as needed.
2. Chop tomatoes and shred carrots if needed.
3. Put chopped lettuce salad into bowl. Add shredded carrots, tomatoes.
4. Top each salad with 1 tbsp cheese and 1 tbsp salad dressing.

**CCP:** HOLD FOR SERVICE AT 41°F LOWER.

## PREP:

## NOTES:

May add other fresh vegetables as available and allowed within diet restrictions.

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Evening Meal**

# PEACHES

Portion: 4 OZ S

Recipe #: 2159

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEACHES, CANNED, DICED, LT SYRUP	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** CANNED FRUIT – WASH TOP OF CANS BEFORE OPENING.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Drain excess juice from fruit. Juice can be reserved and used in gelatins. Portion into individual dishes.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Evening Meal**

# DELI SANDWICH

Portion: 1 EACH

Recipe #: 12521

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
DELI TURKEY BREAST, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
DELI HAM, SLICED	1 lb + 11 oz	2 lb + 8 1/4 oz	3 lb + 6 oz	4 lb + 3 1/4 oz
CHEESE SLICES	24 each	36 each	48 each	60 each
BREAD SLICES	48 each	72 each	96 each	120 each
MUSTARD	1 cup	1 1/2 cup	2 cup	2 1/3 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Place 1 oz of turkey, 1 oz ham, and 1 cheese slice on slice of bread.

2. Spread 2 tsp mustard on other slice of bread and cover sandwich.

**CCP:** HOLD AT 41°F OR COLDER.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Sack Lunch**

# LETTUCE /TOMATO /ONION

Portion: 1 SERV

Recipe #: 12825

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
ICEBERG LETTUCE HEADS	1 each	1 1/2 each	2 each	2 1/3 each
FRESH ONION, SLICED THIN	2 each	3 each	3 3/4 each	4 3/4 each
FRESH TOMATO, SLICED	4 1/3 each	6 1/2 each	8 2/3 each	10 3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS. **CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Clean lettuce, onions & tomatoes thoroughly.

2. Slice each onion into 12 slices. Slice each tomato into 6 slices. Tear lettuce into individual servings the size of a bun or slice of bread.

3. Serve 2 lettuce leaves, 1 onion slice, and 1 tomato slice per person.

**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Sack Lunch**



# CHEESE PUFFS

Portion: 1 OZ

Recipe #: 8149

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
CHEESE PUFFS	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD.  
**CCP:** THIS IS A READY TO EAT FOOD. WEAR GLOVES WHEN HANDLING AND SERVING.  
1. Portion 1 oz per serving.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Thursday - Sack Lunch**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

## PREP:

## NOTES:

Variation: Add or substitute other fruits as seasonally available

## ALLERGENS:

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**Limited Staff Easy Prep Menu - Week 2 Thursday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

### Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

PREP:

NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Thursday - Sack Lunch**

# CHICKEN PASTA ALFREDO (FZN NOODLES)

Portion: 6 OZ S

Recipe #: 2178

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PASTA EGG NOODLE PRE-COOK	6 lb	9 lb	12 lb	15 lb
WATER (1)	3 gr	4 1/2 gr	6 gr	7 1/2 gr
ALFREDO SAUCE MIX, DRY	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER (2)	1 qt + 3/4 cup	1 qt + 3 1/4 cup	2 qt + 1 2/3 cup	3 qt
CHICKEN BREASTS, FULLY COOKED	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

### **Cooking Pasta:**

1. Bring water (1) to a rapid boil.
2. Add pasta gradually while stirring.
3. Cook uncovered for approximately 1-2 minutes, until tender. Stir occasionally to prevent sticking. Drain.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

### **Preparing Alfredo Sauce:**

4. Slowly add hot water (180-200°F) to dry alfredo mix while mixing with a wire whip.
5. Continue to mix sauce until smooth.
6. Cover and let stand 10 minutes.

**CCP:** HOLD AT 135°F UNTIL COMBINED WITH PASTA.

### **Preparing Chicken Breasts:**

7. Heat pre-cooked seasoned chicken breasts in a 350°F oven.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 165°F.

8. Combine pasta and alfredo sauce.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

### **Service:**

9. Serve 6 oz spoodle of pasta & sauce.
10. Slice chicken breasts into slices and place 1 breast on top of each 6 oz spoodle of pasta and sauce.

## PREP:

## NOTES:

3 # DRY PASTA = 8 CUPS DRY PASTA

**ALLERGENS:** Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Friday - Noon Meal**

# **BROCCOLI CUTS**

Portion: 4 OZ S

Recipe #: 17655

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BROCCOLI CUTS	6 lb	9 lb	12 lb	15 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	3 tsp	1 1/2 tbsp	2 tbsp	2 1/3 tbsp

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.

2. Boil or steam mix. If boiling, use 1 cup water for each pound of vegetables.

3. Boil or steam for 10-15 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Drain and add margarine and seasoning of choice. Mix gently.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 2 Friday - Noon Meal**

# **GARLIC TOAST (CONV)**

Portion: 1 SLICE

Recipe #: 1439

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
GARLIC TOAST	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP GARLIC TOAST SLICES FROZEN UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

**Oven Preparation:**

1. Place frozen garlic bread slices 1 inch apart on a parchment paper lined baking sheet.

**Bake:**

Conventional Oven: 375°F for 10-15 minutes. Turn the slices 1/2 way through the baking time.

Convection Oven: 350°F for 8-10 minutes. Turn the slices 1/2 way through the baking time.

**Grill Top Preparation:**

1. Place frozen garlic bread slices on grill top.

2. Brown both sides of the bread 1-3 minutes.

**CCP:** HOLD AT 135° F OR ABOVE DURING SERVICE.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Noon Meal**

# **PUDDING (CANNED)**

Portion: #8 SCP

Recipe #: 17244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CANNED PUDDING, ANY FLAVOR, #10 CAN	2/3 each	1 each	1 1/3 each	1 2/3 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** WASH TOPS OF CANS BEFORE OPENING.

1. PORTION INTO DESSERT DISHES.

2. IF SERVING COLD, HOLD IN REFRIGERATOR PRIOR TO SERVICE. MAY ALSO SERVE AT ROOM TEMPERATURE.

**PREP:**

**NOTES:**

Optional toppings that can be added to pudding include crushed cookies, cinnamon, pumpkin spice, ground cloves, whipped topping.

1/2 #10 Can = 6 cups

1/4 #10 Can = 3 cups

3/8 #10 Can = 5 cups

3/4 #10 Can = 9 cups

**ALLERGENS:** Soy, Milk

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**Limited Staff Easy Prep Menu - Week 2 Friday - Noon Meal**

# BEEF TIPS IN GRAVY

Portion: 6 OZ L

Recipe #: 8483

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
BEEF TIPS WITH GRAVY	9 lb	13 lb + 8 oz	18 lb	22 lb + 8 oz

**METHOD:**

**CCP:** IF THAWING, THAW UNDER REFRIGERATION AT 41°F OR BELOW FOR 24-36 HOURS.

**CCP:** IF USING FROM FROZEN STATE KEEP AT 0°F.

**Preparation Method:**

**Conventional Oven:** Remove product from bag. Preheat oven to 350°F. If thawed, heat for 45-50 minutes. Not recommended if frozen.

**Convection Oven:** Remove product from bag. Preheat oven to 325°. If thawed, heat for 30 minutes. Not recommended if frozen.

**Microwave:** Individual portions: If thawed, heat for 2 minutes. Not recommended if frozen.

**Stovetop:** Place product in hot water. If frozen, heat for 30-40 minutes. If thawed, heat for 15-20 minutes.

**Steamer:** If frozen, heat for 40-50 minutes. If thawed, heat for 15-20 minutes.

**CCP:** HOLD AT 135°F OR ABOVE DURING ENTIRE SERVICE PERIOD.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Sesame, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Evening Meal**



# MIXED VEGETABLES (FZN)

Portion: 4 OZ S

Recipe #: 9577

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
MIXED VEGETABLES, FZN	6 lb	9 lb	12 lb	15 lb
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.
2. Add 1 cup water for each pound of vegetables.

3. Boil or steam vegetables. Boil for 12-15 minutes. Steam for 10 minutes. Drain.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 135°F FOR 15 SECONDS.

4. Melt margarine. Add to drained frozen vegetable and toss gently.

5. Sprinkle with seasoning of choice. Mix gently.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Evening Meal**

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

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**Limited Staff Easy Prep Menu - Week 2 Friday - Evening Meal**

## STUFFED CABBAGE ROLL (CONV)

Portion: 1 each

Category: Beef/Veal Recipe #: 19451

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
STUFFED CABBAGE ROLL, FROZEN	24 each	36 each	48 each	60 each
SPAGHETTI SAUCE OR MARINARA, REDUCED SODIUM, #10 CAN	1 each	1 1/2 each	2 each	2 1/3 each

**METHOD:****CCP:** RECEIVE AND STORE IN FREEZER AT 0°F OR BELOW.**CCP:** IF THAWING BEFORE BAKING THAW UNDER REFRIGERATION AT 41°F OR BELOW FOR UP TO 48 HOURS PRIOR TO COOKING.**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.**1. BAKE AS BELOW:**

Place the product on a baking sheet. Place tented lid over baking sheet.

**FROZEN:**

Convection: 325°F for 60-65 minutes. OR Conventional: 400°F for 45-50 minutes.

**THAWED:**

Convection: 325°F for 50-55 minutes. OR Conventional: 400°F for 35-40 minutes.

2. During last 15-20 minutes spoon with sauce and replace lid.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.**CCP:** HOLD AT 135°F OR ABOVE KEEPING COVERED WHENEVER POSSIBLE.**ANALYSIS:****Calories:** 255.05 **Carbohydrate:** 31.12 **Protein:** 11.81 **Fat:** 8.93 **Sodium:** 880.82 **Potassium:** 434.00 **Iron:** 6.73 **Calcium:** 58.56 **Dietary Fiber:**4.81 **Sugar:** 9.53 **Vitamin A:** 561.77 **Vitamin E:** 2.84 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 9.37**ALLERGENS:**

Eggs, Gluten, Milk, Soy, Wheat,

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## STUFFED GREEN PEPPERS (CONV)

Portion: 1 each

Category: Beef/Veal Recipe #: 3655

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
ENTREE STUFFED GREEN PEPPER, IN TRAYS	2 each	3 each	4 each	5 each

**METHOD:****CCP:** RECEIVE AND STORE IN FREEZER AT 0°F OR BELOW.**CCP:** IF THAWING BEFORE BAKING, THAW UNDER REFRIGERATION AT 41°F OR BELOW.**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.**BAKE AS BELOW:**

Tent the lid. Place the product on a baking sheet. During the first 10-15 minutes, gently rotate stuffed peppers and spoon sauce over the top. Replace tented lid.

**FROZEN:**

Convection: 325°F for 1 hour and 10 minutes

Conventional: 400°F for 1 hour and 25 minutes

**THAWED:**

Convection: 325°F for 35-40 minutes

Conventional: 400°F for 55-60 minutes

**CCP:** HOLD AT 135°F OR ABOVE KEEPING COVERED WHENEVER POSSIBLE.**ANALYSIS:****Calories:** 150.99 **Carbohydrate:** 17.06 **Protein:** 8.04 **Fat:** 5.88 **Sodium:** 519.62 **Potassium:** 651.00 **Iron:** 0.98 **Calcium:** 19.61 **Dietary Fiber:** 1.96**Sugar:** 4.90 **Vitamin A:** 225.50 **Vitamin E:** 0.00 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 36.28**ALLERGENS:**

Gluten, Soy, Wheat,

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## CREAMED CHIPPED BEEF (CONV)

Portion: 8 oz l

Category: Beef/Veal Recipe #: 5015

Ingredients	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CREAMED CHIPPED BEEF ENTREE, 72 OZ. PANS	2 2/3 each	4 each	5 1/3 each	6 2/3 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** KEEP FROZEN AT 0 F UNTIL READY TO SERVE.

1. Do NOT loosen the lid on the product trays. Place product on a tray.

2. Bake:

Conventional Oven: Frozen: 400 F for 45-50 minutes.

Convection Oven: Frozen: 325 F 35-40 minutes.

Low Pressure Steamer: 5-7 lb. PSI Frozen: 30-35 minutes.

3. Stir several times during heating replacing lid each time.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 165°F FOR 15 SECONDS.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE. DO NOT MIX NEW PRODUCT WITH OLD.

**ANALYSIS:**

**Calories:** 304.03 **Carbohydrate:** 14.36 **Protein:** 17.95 **Fat:** 19.44 **Sodium:** 1158.68 **Potassium:** 672.70 **Iron:** 1.65 **Calcium:** 158.48 **Dietary Fiber:** 0.00 **Sugar:** 7.18 **Vitamin A:** 0.00 **Vitamin E:** 0.00 **Thiamin:** 0.00 **Riboflavin:** 0.00 **Niacin:** 0.00 **Vitamin C:** 0.00

**ALLERGENS:**

Gluten, Milk, Soy, Wheat,

\*\* It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.

# APPLESAUCE

Portion: #8 SCP

Recipe #: 11369

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
APPLESAUCE FANCY B/L SWEETENED	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

1. Portion into individual dishes. If you choose to serve chilled, you may chill in cans before portioning or in dishes after portioning.

**CCP:** IF CHOOSE TO SERVE CHILLED - CHILL TO AND HOLD AT 41 F OR LESS.

**PREP:**

**NOTES:**

Optional Garnish: Sprinkle with cinnamon or nutmeg

**ALLERGENS:**

\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

Limited Staff Easy Prep Menu - Week 2 Friday - Evening Meal

# PEANUT BUTTER/JELLY SANDWICH

Portion: 1 EACH

Recipe #: 469

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEANUT BUTTER CREAMY FISHER	3 cup + 1/4 tsp	1 qt + 1/2 cup	1 qt + 2 cup	1 qt + 3 1/2 cup
JELLY	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
BREAD WHEAT SPLITTOP SLICED	48 slice	72 slice	96 slice	120 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOP OF CANS BEFORE OPENING.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** PREPARE THESE SANDWICHES WEARING CLEAN DISPOSABLE GLOVES, AVOID TOUCHING READY-TO-EAT FOODS WITH BARE HANDS.

1. Spread 2 Tablespoons peanut butter per one slice of bread.
2. Spread 1 Tablespoon jelly on top of peanut butter.
3. Place second slice of bread on top of jelly.
4. Cut sandwich in half at an angle.

**PREP:**

**NOTES:**

**ALLERGENS:** Peanuts, Soy, Wheat, Gluten

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Sack Lunch**

# **CHEESE STICK**

Portion: 1 EACH

Recipe #: 15568

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
STRING CHEESE	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Serve 1 cheese stick.

**CCP:** HOLD FOR SERVICE AT 41°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Sack Lunch**



# POTATO CHIPS

Portion: 1 OZ

Recipe #: 10050

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO CHIPS, ANY FLAVOR	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

1. Wear gloves to portion potato chips for service.

**PREP:**

**NOTES:**

**ALLERGENS:**

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Limited Staff Easy Prep Menu - Week 2 Friday - Sack Lunch

# APPLE SLICES (FRESH)

Portion: 8 PIECE

Recipe #: 11787

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
APPLES, PEELED, CORED, SLICED	24 each	36 each	48 each	60 each
JUICE RTU LEMON 50% BLEND	2/3 cup	1 cup	1 1/4 cup	1 1/2 cup

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** THIS IS A READY TO EAT FOOD - WEAR GLOVES.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** WASH FRUITS AND VEGETABLES IN CLEAN AND SANITIZED SINK.

1. Wash, peel, core and slice apples.

2. Combine apples and lemon juice to prevent browning.

3. Apples can be dished up in advance in individual dessert dishes.

**CCP:** HOLD FOR SERVICE AT 41°F OR LOWER.

**PREP:**

**NOTES:**

## ALLERGENS:

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Friday - Sack Lunch**

# PUDDING (CANNED)

Portion: #8 SCP

Recipe #: 17244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
CANNED PUDDING, ANY FLAVOR, #10 CAN	2/3 each	1 each	1 1/3 each	1 2/3 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** WASH TOPS OF CANS BEFORE OPENING.

1. PORTION INTO DESSERT DISHES.

2. IF SERVING COLD, HOLD IN REFRIGERATOR PRIOR TO SERVICE. MAY ALSO SERVE AT ROOM TEMPERATURE.

**PREP:**

**NOTES:**

Optional toppings that can be added to pudding include crushed cookies, cinnamon, pumpkin spice, ground cloves, whipped topping.

1/2 #10 Can = 6 cups

1/4 #10 Can = 3 cups

3/8 #10 Can = 5 cups

3/4 #10 Can = 9 cups

**ALLERGENS:** Soy, Milk

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Limited Staff Easy Prep Menu - Week 2 Friday - Sack Lunch

# MEATBALLS WITH SAUCE

Portion: 6 EACH

Recipe #: 18653

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
FC ITALIAN MEATBALLS, .5 OZ EACH	4 lb + 8 oz	6 lb + 12 oz	9 lb	11 lb + 4 oz
PREPARED SAUCE (GRAVY/BBQ/SPAGHETTI/SWT&SOUR)	3 cup	1 qt + 1/2 cup	1 qt + 2 cup	1 qt + 3 1/2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place meatballs in single layer on baking pan(s).

2. Bake at 350°F for 14-19 minutes.

**CCP:** COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

3. Heat sauce of choice and mix with meatballs. May use prepared gravy, sweet sour sauce, BBQ sauce, spaghetti sauce, mushroom sauce, etc.

4. Serve 6 meatballs per portion.

**CCP:** HOLD AT 135°F OR ABOVE DURING ENTIRE SERVICE PERIOD.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Noon Meal**

# MASHED POTATOES (INSTANT)

Portion: #8 SCP

Recipe #: 9118

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
POTATO PEARLS	1 lb + 3/4 oz	1 lb + 9 1/4 oz	2 lb + 1 1/2 oz	2 lb + 10 oz
WATER, OR MILK	1/2 gal + 1 2/3 cup	3/4 gal + 2 1/3 cup	1 gal + 3 1/4 cup	1 1/2 gal

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

1. Bring water to a rolling boil.
2. Using whip attachment on mixer on low speed, slowly add potatoes and mix for 1 minute.
3. Scrape down the sides of the bowl and whip on high speed until fluffy. (3-5 minutes).
4. Place mashed potatoes in a 4" deep pan. Cover.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

## PREP:

## NOTES:

## ALLERGENS:

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Limited Staff Easy Prep Menu - Week 2 Saturday - Noon Meal

# PEAS (FZN)

Portion: 4 OZ S

Recipe #: 10254

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
PEAS	3 lb + 7 3/4 oz	5 lb + 3 1/2 oz	6 lb + 15 1/4 oz	8 lb + 11 1/4 oz
MARGARINE	1/4 cup	1/3 cup	1/2 cup	2/3 cup
SEASONING OF CHOICE	3 tsp	1 1/2 tbsp	2 tbsp	2 1/3 tbsp

## METHOD:

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Heating of vegetables should be scheduled so they are served soon after heating.

2. Boil or steam vegetables. If boiling, use 1 cup water for each pound of vegetables.

3. Boil or steam for 10-15 minutes.

**CCP:** COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING.

USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE: 135°F FOR 15 SECONDS.

4. Place cooked vegetables in a 2" deep pan. Pour margarine over cooked vegetables and let melt.

5. Sprinkle seasoning of choice onto vegetables and mix gently.

**CCP:** HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

**ALLERGENS:** Soy, Milk

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Limited Staff Easy Prep Menu - Week 2 Saturday - Noon Meal

# **BREAD/MARG (WHOLE WHEAT)**

Portion: 1 EACH

Recipe #: 2244

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
WHEAT BREAD, SLICE	24 each	36 each	48 each	60 each
MARGARINE	1/2 cup	3/4 cup	1 cup	1 1/4 cup

## **METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
1. Spread margarine on bread. May choose to cut bread in half and place buttered sides together.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Gluten, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Noon Meal**

# SHERBET CUP

Portion: 1 EACH

Recipe #: 13445

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
RAINBOW SHERBET, INDIVIDUAL CUP	24 each	36 each	48 each	60 each

**METHOD:**

**CCP:** KEEP SHERBET IN THE FREEZER AT 0°F OR BELOW UNTIL READY TO SERVE.  
**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.  
1. Serve immediately or place in freezer.  
**CCP:** HOLD FOR SERVICE AT 0°F OR BELOW.

**PREP:**

**NOTES:**

OPTION: May use any flavor of sherbet.  
Rainbow is in ingredients just for analysis purpose.

**ALLERGENS:** Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Noon Meal**



# TACO IN A BAG (WALKING TACO)

Portion: 1 SERV

Recipe #: 18313

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
BEEF TACO FILLING, PRE-COOKED	3 lb	4 lb + 8 oz	6 lb	7 lb + 8 oz
TORTILLA CHIPS, NACHO CHEESE	24 each	36 each	48 each	60 each
SHREDDED LETTUCE	2 lb + 6 1/2 oz	3 lb + 9 1/2 oz	4 lb + 13 oz	6 lb
TOMATOES, FRESH, DICED	1 lb + 7 oz	2 lb + 2 1/2 oz	2 lb + 14 oz	3 lb + 9 1/2 oz
CHEESE CHEDDAR SHREDDED	1 lb + 7 oz	2 lb + 2 1/2 oz	2 lb + 14 oz	3 lb + 9 1/2 oz
SALSA	1 qt + 2 cup	2 qt + 1 cup	3 qt	3 qt + 3 cup
SOUR CREAM	1 1/2 cup	2 1/3 cup	3 cup + 1 tbsp + 3 tsp	4 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** USE SEPARATE AND SANITIZED CUTTING BOARDS AND UTENSILS FOR RAW AND UNCOOKED ITEMS.

1. Heat beef crumbles.

**CCP:** COOK TO INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

**CCP:** HOLD BEEF UNTIL ASSEMBLY AT 135°F OR HIGHER.

2. Chop lettuce and tomatoes.

3. Crush chips in bag and then cut the bag open along the side.

4. Layer on top of crushed chips inside each bag with, 1/3 cup lettuce, taco meat (one 2 oz spoodle), 1 oz shredded cheddar cheese and 1 oz fresh diced tomatoes.

5. May top with 2 oz ladle of salsa and 1 TBSP sour cream if desired.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Milk

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Limited Staff Easy Prep Menu - Week 2 Saturday - Evening Meal

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Evening Meal**

# **ICE CREAM NOVELTY**

Portion: 1 EACH

Recipe #: 18539

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
ICE CREAM BAR	8 each	12 each	16 each	20 each
ICE CREAM SANDWICH	8 each	12 each	16 each	20 each
ICE CREAM CONE, MINI	8 each	12 each	16 each	20 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

SERVE 1 EACH AS A PORTION. KEEP FROZEN UNTIL READY TO EAT.

**CCP:** HOLD FOR SERVICE AT 0°F OR BELOW.

**PREP:**

**NOTES:**

**ALLERGENS:** Soy, Wheat, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Saturday - Evening Meal**

# EGG SALAD SANDWICH

Portion: 1 EACH

Recipe #: 7241

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
DICED HARD COOKED EGGS	6 lb	9 lb	12 lb	15 lb
SALAD DELIGHT/MAYO	1 1/2 cup	2 1/4 cup	3 cup	3 3/4 cup
CHOPPED ONIONS	1/2 cup	3/4 cup	1 cup	1 1/4 cup
RELISH	1/2 cup	3/4 cup	1 cup	1 1/4 cup
SALT FREE SEASONING OR SALT	1 tsp	1 1/2 tsp	2 tsp	2 1/2 tsp
MUSTARD	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
BREAD SLICES	48 slice	72 slice	96 slice	120 slice

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.  
 1. Chop hard cooked eggs if not using pre-diced.  
 2. Combine eggs, salad dressing, onion, relish, salt/salt free seasoning and mustard. Mix lightly.  
**CCP:** HOLD AT 41 F OR BELOW UNTIL READY TO ASSEMBLE.  
 3. Lay out bread slices.  
 4. Put #12 scoop of egg salad on slice of bread. Add remaining slice of bread and cut in half.  
 5. Place prepared sandwiches in 2" deep pans. Cover.  
**CCP:** HOLD AT 41 F OR BELOW.

**PREP:**

**NOTES:**

8 eggs, hard cooked, chopped = 2 cups

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Sack Lunch**

# **FRITOS CORN CHIPS**

Portion: 1 OZ

Recipe #: 9925

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
FRITOS CORN CHIPS, OR OTHER CORN CHIPS	1 lb + 8 oz	2 lb + 4 oz	3 lb	3 lb + 12 oz

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.

1. Wear gloves when portioning.

**PREP:**

**NOTES:**

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Sack Lunch**

# FRUIT CUP (CANNED FRUITS)

Portion: 4 OZ S

Recipe #: 1253

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
<b>Pan Size:</b>				
PEACHES, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each
MANDARIN ORANGES, DRAINED, #10	1/3 each	1/2 each	2/3 each	3/4 each
PEARS, DRAINED, #10 CAN	1/3 each	1/2 each	2/3 each	3/4 each

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS.

**\*\*ANY CANNED FRUIT, OR COMBINATION OF CANNED FRUIT MAY BE SERVED AS OPTIONS. THIS RECIPE IS CREATED TO CREATE A NUTRIENT PROFILE\*\***

1. Open canned fruit and drain juice.

2. Combine drained fruit in a large bowl or pan. Toss gently to combine.

MAY HOLD FOR SERVICE AT 41 F OR LOWER IF PREFERRED CHILLED.

**PREP:**

**NOTES:**

Variation: Add or substitute other fruits as seasonally available

**ALLERGENS:**

**\*\*It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

**Limited Staff Easy Prep Menu - Week 2 Saturday - Sack Lunch**

# **TOMATO JUICE**

Portion: 4 FL OZ

Recipe #: 11577

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
TOMATO JUICE, RTU	3 qt	1 gal + 2 cup	1 1/2 gal	1 3/4 gal + 2 cup

**METHOD:**

**CCP:** WASH HANDS BEFORE HANDLING , AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.  
**CCP:** USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.  
**CCP:** RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.  
**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS.  
**CCP:** DO NOT USE DAMAGED, DENTED OR RUSTED CANS  
**CCP:** CHILL INGREDIENTS TO A PRODUCT TEMPERATURE OF 40°F (4.4°C) OR LOWER BEFORE SERVING.  
**CCP:** WASH TOPS OF CANS BEFORE OPENING.  
1. Portion as directed.  
**CCP:** HOLD FOR SERVICE AT 40°FOR LOWER

**PREP:**

**NOTES:**

**ALLERGENS:**

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**Limited Staff Easy Prep Menu - Week 2 Saturday - Sack Lunch**

# COOKIE (FZN DOUGH)

Portion: 1 EACH

Recipe #: 7750

Ingredient	24 Servings	36 Servings	48 Servings	60 Servings
Pan Size:				
COOKIE DOUGH, ANY FLAVOR	24 each	36 each	48 each	60 each

## METHOD:

**CCP:** KEEP FROZEN COOKIE DOUGH KEEP FROZEN AT 0°F OR LESS UNTIL READY TO BAKE.

**CCP:** WASH HANDS BEFORE HANDLING FOODS, AFTER HANDLING RAW FOODS, OR AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

**CCP:** AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS, WEAR GLOVES.

1. Preheat oven. Conventional: 350°F, Convection: 325°F.

2. Place frozen cookie dough pieces 3 inches apart on parchment paper lined sheet pans.

## Bake:

Raisin Oatmeal & Chocolate Chip: 350°F Conventional or 325°F Convection 5-7 minutes. Rotate pan 1/2 way through baking time.

Peanut Butter: 350°F Conventional or 325°F Convection 8-10 minutes. Rotate pan 1/2 way through baking time.

3. Cool cookies before removing from the baking sheets.

## PREP:

## NOTES:

**ALLERGENS:** Soy, Wheat, Gluten, Eggs, Milk

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**Limited Staff Easy Prep Menu - Week 2 Saturday - Sack Lunch**