

BBQ Glazed Drumstick

Recipe:	R-0022	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1 DRUMSTICK	Source:	Local
Grams Per Serving:	90.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 325°F.
BBQ Glazed Drumstick	1 DRUMSTICK	2. On a parchment lined baking sheet, lay drumsticks in a single layer.
BBQ Glazed Drumstick	0.0000	3. Bake for 20 to 25 minutes or until internal temperature reaches 165°F for 15 seconds.
BBQ Glazed Drumstick	0.0000	4. Brush drumsticks with 1 Tbsp of BBQ sauce and continue to bake for 5 additional minutes.
		CCP: Hold at 140°F or higher until ready to serve.
Sauce, barbecue, SWEET BABY RAY'S, original	1 TBSP	

Notes:

Production Notes:

Serving Notes:

Nutrients Per Serving:

(per 1 DRUMSTICK)

Calories	174.56	Trans Fat (gm)	0.000*	Iron (mg)	0.059*
Protein (gm)	12.171	Chol (mg)	40.0*	Calc (mg)	1.98*
Carb (gm)	14.294	Vit A (IU)	49.32*	Sodium (mg)	707.7
Tot Fat (gm)	8.077	Vit C (mg)	0.252*	Fiber (gm)	0.234
Sat Fat (gm)	2.007			Sugars (gm)	7.907

Note: * means nutrient data is missing or not available.

Meal Components:

(per 1 DRUMSTICK)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	1.750	Fluid Milk (Cups)

Allergens:

Wheat

Biscuit - Whole Grain Biscuit (MS/HS)

Recipe:	R-0084	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1 biscuit	Source:	Local
Grams Per Serving:	71.15	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 325F.
WG Biscuit	1 Serving	2. Place frozen biscuit dough on parchment lined baking sheet.
		3. Bake for 21-25 minutes or until golden brown.

Notes:

Production Notes: Pillsbury Frozen Biscuit Dough, Easy Split, Whole Grain (General Mills 32271)
Sysco #2173393

Serving Notes:

Nutrients Per Serving:		(per 1 biscuit)			
Calories	210.000	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	5.000	Chol (mg)	0.000	Calc (mg)	0.000*
Carb (gm)	27.000	Vit A (IU)	0.000*	Sodium (mg)	340.000
Tot Fat (gm)	9.000	Vit C (mg)	0.000*	Fiber (gm)	2.000
Sat Fat (gm)	4.5			Sugars (gm)	3.000

Note: * means nutrient data is missing or not available.

Meal Components: (per 1 biscuit)

Fruit (Cups)	-----Vegetables (Cups)-----				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)	

Allergens:

Milk, Wheat

Pizza Dippers - Bosco Stuffed WG Cheese Breadsticks 6"

Recipe:	R-0020	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	2 STICKS	Source:	Local
Grams Per Serving:	122.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Thaw Bosco sticks, covered in refrigeration prior to baking.
		2. Preheat oven to 400F.
		3. Bake for 7-9 minutes or until temperature reaches 165F for 15 seconds.
		CCP: Hold at 140F or higher until ready to serve.
WG Cheese Breadstick	2 STICKS	(No Directions)

Notes:

Production Notes: Breadsticks, Cheese, Stuffed, Whole Grain, Reduced Fat, 6 inch
 Tyson 702011-1120
 GFS #235411

Serving Notes:

Nutrients Per Serving:

(per 2 STICKS)

Calories	300.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	20.0	Chol (mg)	30.0	Calc (mg)	0.000*
Carb (gm)	34.0	Vit A (IU)	0.000*	Sodium (mg)	440.0
Tot Fat (gm)	10.0	Vit C (mg)	0.000*	Fiber (gm)	4.0
Sat Fat (gm)	5.0			Sugars (gm)	2.0

Note: * means nutrient data is missing or not available.

Meal Components:

(per 2 STICKS)

Fruit (Cups)	-----Vegetables (Cups)-----				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)

Allergens:

Milk, Wheat

Buffalo Glazed Chicken Drumstick - Buffalo Style Glazed Chicken Drumstick

Recipe:	R-0027	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1 drumstick	Source:	Local
Grams Per Serving:	92.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
Buffalo Style Glazed Chicken Drumstick	1 drumstick	1. Preheat oven to 350 F.
Buffalo Style Glazed Chicken Drumstick	0.0000	2. Place drumsticks in a single layer on a parchment lined baking sheet.
Buffalo Style Glazed Chicken Drumstick	0.0000	3. Bake for 23-27 minutes or until internal temperature reaches 165F for 15 seconds. CCP: 165F for 15 seconds
		4. Place in heated cabinet until ready to serve. CCP: Hold at 140F or higher until ready to serve.

Notes:

Production Notes: Tyson Buffalo Glazed Chicken Drumsticks
GFS #838181
Tyson 10004130928

Serving Notes:

Nutrients Per Serving: (per 1 drumstick)

Calories	170.0	Trans Fat (gm)	0.000*	Iron (mg)	1.0
Protein (gm)	16.0	Chol (mg)	85.0	Calc (mg)	8.0
Carb (gm)	5.0	Vit A (IU)	0.000*	Sodium (mg)	250.0
Tot Fat (gm)	10.0	Vit C (mg)	0.000*	Fiber (gm)	0.0
Sat Fat (gm)	2.5			Sugars (gm)	0.0

Note: * means nutrient data is missing or not available.

Meal Components: (per 1 drumstick)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.500	Fluid Milk (Cups)

Allergens:

No Listed Allergens

Cheesy Twisted Stix - Cheese Filled Twisted Breadstick

Recipe:	R-0112	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	2 sticks	Source:	Local
Grams Per Serving:	126.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 375°F.
The Max Twisted Stix Breadstick	126 GRAMS	2. Fill baking pan with Twisted Sticks. *If softer crust is desired, spray Twisted Sticks with Butter Spray.*
		3. Bake for for 8 to 12 minutes or until internal temperature reaches 165°F for 15 seconds.
		CCP: Hold at 140°F or higher until ready to serve.

Notes:

Production Notes: Bread Stick Cheddar and Mozzarella Twist (Conagra 77387-12612)
Sysco #7076093

Serving Notes:

Nutrients Per Serving:		(per 2 sticks)			
Calories	320.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	18.0	Chol (mg)	40.0	Calc (mg)	0.000*
Carb (gm)	38.0	Vit A (IU)	0.000*	Sodium (mg)	620.0
Tot Fat (gm)	12.0	Vit C (mg)	0.000*	Fiber (gm)	4.0
Sat Fat (gm)	7.0			Sugars (gm)	4.0

Note: * means nutrient data is missing or not available.

Meal Components: (per 2 sticks)

Fruit (Cups)	Vegetables (Cups)					Other
	Dark Green	Red/Orange	Beans/Peas	Starchy		
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Milk, Soy, Wheat

Cheeseburger - Beef Patty, Low Sodium w/ Mushrooms

Recipe:	R-0050	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1 burger	Source:	Local
Grams Per Serving:	143.70	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
Beef Patty, Low Sodium w/ Mushrooms	1 PATTY	<ol style="list-style-type: none"> Place beef patties, slightly overlapping, into 2 steam table pans. Heat patties in steamer for 20-30 minutes or until internal temperature reaches 165F for 15 seconds. Place patties into steam table until ready for service. <p>CCP: Hold at 140F or higher until ready to serve.</p> <ol style="list-style-type: none"> Place beef patty on WG Bun and top with cheese. Wrap in foil and serve immediately. <p>CCP: Hold at 140F or higher until ready to serve.</p>
American Cheese, Sliced, Red Fat, Red Sodium	14 GRAMS	(No Directions)
WG Hamburger Bun	1 BUN	(No Directions)

Notes:

Production Notes: Beef Patty with Mushrooms, JTM CP5637, GFS #657101

Whole Grain Hamburger Bun, Klosterman #3474

American Cheese Slices, Commodity, GFS #189071

Serving Notes:

Nutrients Per Serving:

(per 1 burger)

Calories	314.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	21.5	Chol (mg)	39.5	Calc (mg)	0.000*
Carb (gm)	30.0	Vit A (IU)	0.000*	Sodium (mg)	530.0
Tot Fat (gm)	13.0	Vit C (mg)	0.000*	Fiber (gm)	3.0
Sat Fat (gm)	4.35			Sugars (gm)	5.0

Note: * means nutrient data is missing or not available.

Meal Components:

(per 1 burger)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.5	Fluid Milk (Cups)

Allergens:

Milk, Soy, Soy Beans, Wheat

Crispy Chicken Sandwich - Chicken Patty on Whole Grain Bun

Recipe:	R-0116	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1 sandwich	Source:	Local
Grams Per Serving:	165.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 400F.
		2. Place frozen filet on a baking sheet lined with parchment paper in a single layer.
		3. Heat for 18 to 20 minutes or until internal temperature of 165F is reached.
		CCP: 165F
		4. Place in heated cabinet until ready to serve.
		CCP: Hold at 140F or higher until ready to serve.
WG Breaded Chicken Breast Filet	1 FILET	(No Directions)
WG Hamburger Bun	1 BUN	(No Directions)

Notes:

Production Notes: Chicken, Filet, Breast, Homestyle (Tyson 70302-928)
GFS #525480

Serving Notes:

Nutrients Per Serving:

(per 1 sandwich)

Calories	380.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	28.0	Chol (mg)	50.0	Calc (mg)	0.000*
Carb (gm)	41.0	Vit A (IU)	0.000*	Sodium (mg)	590.0
Tot Fat (gm)	13.0	Vit C (mg)	0.000*	Fiber (gm)	3.0
Sat Fat (gm)	2.0			Sugars (gm)	5.0

Note: * means nutrient data is missing or not available.

Meal Components:

(per 1 sandwich)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	3.00	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)

Allergens:

Soy Beans, Wheat

Cheesy Chicken Taquitos - Taquitos, Chicken & Cheese

Recipe:	R-0049	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	2 EA	Source:	Local
Grams Per Serving:	156.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat convection oven to 350F.
Taquitos, Chicken & Cheese	2 EA	2. Place taquitos evenly 1 inch apart on a cooking sheet lined with parchment paper.
Taquitos, Chicken & Cheese	0.0000	3. Bake for 14 minutes or until internal temperature reaches 165F for 15 seconds.
CCP: HOLD AT 140F OR HIGHER UNTIL READY TO SERVE.		

Notes:

Production Notes: El Monterey Chicken & Cheese Taquitos, Whole Grain, GFS #454494

Serving Notes:

Nutrients Per Serving:

(per 2 EA)

Calories	280.000	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	16.000	Chol (mg)	30.000	Calc (mg)	0.000*
Carb (gm)	30.000	Vit A (IU)	0.000*	Sodium (mg)	800.000
Tot Fat (gm)	12.000	Vit C (mg)	0.000*	Fiber (gm)	4.000
Sat Fat (gm)	3.000			Sugars (gm)	2.000

Note: * means nutrient data is missing or not available.

Meal Components:

(per 2 EA)

Fruit (Cups)	-----Vegetables (Cups)-----				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)

Allergens:

Milk, Soy Beans, Wheat, WheatSoy

Deli Roasters

Recipe:	R-0018	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	1/4 CUP	Source:	Local
Grams Per Serving:	43.37	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
Deli Roasters	1/4 CUP	1. Preheat oven to 375F.
		2. Place frozen deli roasters on a parchment lined baking sheet and bake for 10-12 minutes or until internal temperature reaches 135F
		3. Hold in a heated cabinet until ready for service.
		CCP: Hold at 135F or higher until ready to serve.

Notes:

Production Notes: McCain Deli Roasters, GFS #726590

Serving Notes:

Nutrients Per Serving: (per 1/4 CUP)

Calories	50.000	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	1.500	Chol (mg)	0.000	Calc (mg)	0.000*
Carb (gm)	9.500	Vit A (IU)	0.000*	Sodium (mg)	110.000
Tot Fat (gm)	1.000	Vit C (mg)	0.000*	Fiber (gm)	1.000
Sat Fat (gm)	0.000			Sugars (gm)	1.000

Note: * means nutrient data is missing or not available.

Meal Components: (per 1/4 CUP)

Fruit (Cups)	-----Vegetables (Cups)-----					Starchy 0.25	Other
	Dark Green	Red/Orange	Beans/Peas				
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)			Fluid Milk (Cups)

Allergens:

No Listed Allergens

Macaroni & Cheese - Entree Macaroni & Cheese

Recipe:	R-0118	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	6 ounces	Source:	Local
Grams Per Serving:	170.10	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Thaw Mac N' Cheese one day prior to service under refrigeration.
WG Mac n' Cheese	6 OZ	2. Place 3 bags in 4" steam table pans. Heat for 45 minutes or until internal temperature reaches 165°F for 15 seconds.
		3. Place in steam table until ready for service.
		CCP: Hold at 140°F or higher until ready to serve.

Notes:

Production Notes: WGR Creamy Mac & Cheese, Straight Noodle
JTM 5769
GFS #609121

Serving Notes:

Nutrients Per Serving:		(per 6 ounces)			
Calories	295.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	16.000	Chol (mg)	47.0	Calc (mg)	0.000*
Carb (gm)	26.000	Vit A (IU)	0.000*	Sodium (mg)	759.0
Tot Fat (gm)	15.0	Vit C (mg)	0.000*	Fiber (gm)	2.000
Sat Fat (gm)	8.10			Sugars (gm)	3.0

Note: * means nutrient data is missing or not available.

Meal Components: (per 6 ounces)

Fruit (Cups)	Vegetables (Cups)					Other
	Dark Green	Red/Orange	Beans/Peas	Starchy		
Whole Grain- Rich (Oz. Eq.)	1.00	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Eggs, Milk, Wheat

Mini Corn Dogs - WG Mini Chicken Corn Dogs

Recipe:	R-0095	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	6 corndogs	Source:	Local
Grams Per Serving:	114.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 350F.
		2. Place frozen mini corn dogs on parchment lined baking sheet & bake for 8 to 10 minutes or until internal temperature reaches 165F for 15 seconds
		CCP: 165F for 15 seconds
		3. Place in heated cabinet until ready to serve.
		CCP: Hold at 140F or higher until ready to serve.
WG Mini Chicken Corn Dogs	6 CORNDOGS	(No Directions)

Notes:

Production Notes: Mini Chicken Corn Dogs
GFS #660850
Foster Farms 96086

Serving Notes:

Nutrients Per Serving: (per 6 corndogs)

Calories	270.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	10.5	Chol (mg)	45.0	Calc (mg)	0.000*
Carb (gm)	30.0	Vit A (IU)	0.000*	Sodium (mg)	480.0
Tot Fat (gm)	12.0	Vit C (mg)	0.000*	Fiber (gm)	4.5
Sat Fat (gm)	4.0			Sugars (gm)	6.0

Note: * means nutrient data is missing or not available.

Meal Components: (per 6 corndogs)

Fruit (Cups)	Vegetables (Cups)					Other
	Dark Green	Red/Orange	Beans/Peas	Starchy		
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Eggs, Soy Beans, Wheat

Oven Fried Chicken - Traditional Drumstick

Recipe:	R-0058	HACCP Process:			
# of Servings:	1.00	Serving Size:	1 DRUMSTICK	Source:	Local
Grams Per Serving:	94.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 350°F.
Traditional Drumstick	1 DRUMSTICK	2. From frozen, place drumsticks in a single layer on a parchment paper lined sheet pan.
		3. Bake for 25 to 30 minutes or until internal temperature reaches 165°F for 15 seconds.
		CCP: Hold at 140°F or higher until ready to serve.

Notes:

Production Notes: Chicken Drumsticks, Breaded, Whole Grain, Cooked
GFS #603391
Tyson 666010-0928

Serving Notes:

Nutrients Per Serving:		(per 1 DRUMSTICK)			
Calories	220.0	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	19.0	Chol (mg)	60.0	Calc (mg)	0.000*
Carb (gm)	6.0	Vit A (IU)	0.000*	Sodium (mg)	530.0
Tot Fat (gm)	13.0	Vit C (mg)	0.000*	Fiber (gm)	1.0
Sat Fat (gm)	3.0			Sugars (gm)	0.0

Note: * means nutrient data is missing or not available.

Meal Components: (per 1 DRUMSTICK)

Fruit (Cups)	Vegetables (Cups)				Starchy	Other
	Dark Green	Red/Orange	Beans/Peas			
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	0.75	Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)

Allergens:

Wheat

Chicken Nuggets - Chicken Nuggets, WG

Recipe:	R-0001	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	5 nuggets	Source:	Local
Grams Per Serving:	92.00	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 375°F.
Chicken Nuggets, WG	5 nuggets	2. Place one bag of chicken nuggets on a parchment lined baking sheet.
		3. Bake for 6-8 minutes or until internal temperature reaches 165°F until 15 seconds.
		CCP: Hold at 140°F or higher until ready to serve.

Notes:

Production Notes: Manufacturer Code: Tyson 10021550928
 Distributor Code: GFS #558040

Serving Notes:

Nutrients Per Serving:		(per 5 nuggets)			
Calories	240.00	Trans Fat (gm)	0.000*	Iron (mg)	0.000*
Protein (gm)	13.00	Chol (mg)	20.00	Calc (mg)	0.000*
Carb (gm)	16.00	Vit A (IU)	100.00	Sodium (mg)	470.00
Tot Fat (gm)	14.00	Vit C (mg)	0.000*	Fiber (gm)	3.00
Sat Fat (gm)	2.5			Sugars (gm)	1.00

Note: * means nutrient data is missing or not available.

Meal Components: (per 5 nuggets)

Fruit (Cups)	Vegetables (Cups)				Starchy	Other
	Dark Green	Red/Orange	Beans/Peas			
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Soy Beans, Wheat

Popcorn Chicken - Popcorn Chicken, WG

Recipe:	R-0024	HACCP Process:	Same Day Service		
# of Servings:	1.00	Serving Size:	12 pieces	Source:	Local
Grams Per Serving:	93.99	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00				

Ingredients	Measurements	Directions
		1. Preheat oven to 375F.
		2. Place frozen popcorn chicken on parchment lined baking sheets.
		3. Bake for 6-8 minutes or until internal temperature reaches 165F for 15 seconds.
		4. Place in heated cabinet until ready for service.
		CCP: Hold at 140F or higher until ready for service.
Popcorn Chicken, WG	12 popcorn chicken	(No Directions)

Notes:

Production Notes: Tyson Golden Crispy Fritter Chicken, Whole Grain, Popcorn
GFS #327120
Tyson 1070360928

Serving Notes:

Nutrients Per Serving:		(per 12 pieces)			
Calories	250.000	Trans Fat (gm)	0.000*	Iron (mg)	2.000
Protein (gm)	15.000	Chol (mg)	25.000	Calc (mg)	36.000
Carb (gm)	16.000	Vit A (IU)	0.000*	Sodium (mg)	380.000
Tot Fat (gm)	15.000	Vit C (mg)	0.000*	Fiber (gm)	3.000
Sat Fat (gm)	2.500			Sugars (gm)	1.000

Note: * means nutrient data is missing or not available.

Meal Components:		(per 12 pieces)				
Fruit (Cups)	-----Vegetables (Cups)-----					
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Soy Beans, Wheat

Wild Mike's Cheesy Bottom Pizza

Recipe: R-0023 HACCP Process: Same Day Service
 # of Servings: 1.00 Serving Size: 1 slice Source: Local
 Grams Per Serving: 0.00 Fat Change %: 0.00 Moisture Change %: 0.00
 Cost Per Serving: 0.00

Ingredients	Measurements	Directions
Wild Mike's Cheesy Bottom Pizza	1.000000 Serving	(No Directions)

Notes:

Production Notes:

Serving Notes:

Nutrients Per Serving:

(per 1 slice)

Calories	0.000	Trans Fat (gm)	0.000	Iron (mg)	0.000
Protein (gm)	0.000	Chol (mg)	0.000	Calc (mg)	0.000
Carb (gm)	0.000	Vit A (IU)	0.000	Sodium (mg)	0.000
Tot Fat (gm)	0.000	Vit C (mg)	0.000	Fiber (gm)	0.000
Sat Fat (gm)	0.000			Sugars (gm)	0.000

Note: * means nutrient data is missing or not available.

Meal Components:

(per 1 slice)

Fruit (Cups)	Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)

Allergens:

Milk, Soy, Wheat