

Recipe Name: Apple-Pineapple D'Lite

Recipe No. CM-501

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Red apples, 125 to 138 count		25 each			1. Wash apples and remove stems from top. 2. Cut apples in half from top to bottom. 3. Place either 4 oz or 6 oz plastic portion control containers on a 18"x26"x1" sheet pan. 4. Place a pineapple ring in each portion control container. Place an apple half with the cut-side down on top of each pineapple ring. For added eye-appeal alternate red and green apple containers when placing on sheet pans. For PreK, slice or chop apples and pineapples, toss together to prevent browning; serve with a 2 oz spoodle or #16 disher (1/4 cup). CCP: Hold for cold service at 41° F or lower. Revised 3-1-2024
Green apples, 125 to 138 count		25 each			
Pineapple rings, drained		100 rings (avg. of 60 rings per #10 can)			
Portion control containers		100 each			
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	1/2 c (apple)		PreK: Yield: 200 Servings Serving Size: 1/4 c Contribution: 1/4 c Fruit		

Recipe Name: Asian Bowl

Recipe No. CM-502

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, Asian-style <i>*(meat options)</i>	amount needed to provide 100 2 oz M/MA servings.				<ol style="list-style-type: none"> 1. Prepare chicken according to manufacturer's directions. 2. Prepare noodles or rice according to manufacturer's instructions, or follow CM-455 for Oven Brown Rice 3. Preheat convection oven to 350°F. Place frozen egg rolls in single layer on large baking pan (approximately 54 rolls per pan). 4. Bake for 21-22 minutes, rotating halfway through baking time. <p>CCP: Heat to a minimum internal temperature of 165° F.</p> <ol style="list-style-type: none"> 5. Use #8 scoop for rice. If using chicken, serve using #12 scoop. Place egg roll on top of bowl. 6. Use #8 scoop for rice. If using chicken, serve using #12 scoop. Place egg roll on top of bowl. <p>Suggested serving method: assemble Asian Bowl ingredients into 8 oz black casserole bowl; serve 1 oz Sweet and Sour sauce in portion cup as a condiment for egg rolls.</p> <p>PreK: Omit Rice or noodles</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Asian sauce, optional**					
Rice, brown, long-grain, raw OR	11 lb 8 oz				
Rice, brown, instant or par-boiled OR	7 lb				
Asian Style Noodles, WGR	12 lb 14 oz	3 gal + 2 cups			
WGR vegetable egg roll	19 lb 8 oz	100 each			
8 oz black casserole bowls		100 each			
Sweet and Sour sauce		3 qt + ½ cup			
Portion control containers, 2 oz		100 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (1 oz WGR rice or pasta, and 1 oz WGR egg roll)				
Fruit					
Vegetable:	1/2 c VA (egg roll)				
Milk:					

NOTE:
 *Meat options include:
 Tangerine Chicken (25 lb)
 Teriyaki Chicken (18 lb)
 Spicy Thai Chicken CM-4110

Verify manufacturer's product documentation to provide 2 oz M/MA per serving.

**Optional sauces include General Tso's, Teriyaki, or Korean Chili Garlic.

PreK Contribution:
 2 M/MA, 1 WGR, 1/2 c VA

Recipe Name: Asian Stir-Fry

Recipe No. CM-503

Yield: 100 (servings)

Portion Size 1 serving

Ingredients	100 Servings (PreK-8)		100 Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Chicken, diced, pre-cooked* OR Sliced beef, "Philly" style, pre-cooked Asian sauce (such as General Tso, Teriyaki, or Sweet and Sour)	17 lb		17 lb		<p>1. Prepare beef or chicken according to manufacturer's instructions. If using chicken, combine with sauce (thawed, if necessary) to heat. If using beef, combine with sauce after heating.</p> <p>CCP: Heat to a minimum internal temperature of 165° F.</p> <p>2. Prepare pasta or rice according to instructions. May use CM-455 Oven Brown Rice Recipe or CM-456 Oven White Rice recipe.</p> <p>3. Steam frozen vegetables using steamer. Alternatively, place perforated (slotted) pan inside 4 inch steam table pan containing approximately 1 inch of water. Place frozen vegetables on shallow perforated pan. Cover with aluminum foil, and place in oven. Bake at 350° F for approximately 5 minutes. Batch-cooking vegetables to maintain color and texture is recommended.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>4. Warm flatbreads on baking pans in a single layer in oven or warmer until lightly toasted. Do not overcook. Cut each flatbread diagonally with round pizza cutter into four triangles.</p> <p>5. To serve: Portion 1/2 cup pasta or rice. Add 1/2 cup cooked vegetables and 2 M/MA equivalent of meat mixture on top. For PreK, omit flatbread. For K-8, serve 2 flatbread triangles per serving. For 9-12, serve 4 flatbread triangles per serving.</p>
Asian-style noodles,WGR OR Rice, brown, long-grain, raw OR Rice, brown, instant or par-boiled	12 lb 14 oz 11 lb 8 oz	3 gal + 2 cups	12 lb 14oz 11.5 lb	3 gal + 2 cups	
Oriental Blend Vegetables	20 lb		20 lb		
WGR flatbread		50 each		100 each	
<p>NOTE: *May sub fajita chicken meat for diced. May use Spicy Thai Chicken CM-4110. Serving combination suggestions: Serve sliced beef with broccoli, or diced or fajita chicken with Oriental vegetables. Both combinations can be served over brown rice or WGR noodles. Check product documentation for vegetable blend used and adjust amounts accordingly.</p>					
Meal Pattern Contribution					
	K- 8		9-12		
Meat/Meat Alternate:	2 oz (meat)		2 oz (meat)		
Grain:	2 WGR (1 WGR pasta/rice, 1 WGR flatbread)		3 WGR (1 WGR pasta/rice, 2 WGR flatbread)		
Fruit:	PreK 1 WGR (pasta/rice)				
Vegetable:	1/2 c VA (Oriental blend)		1/2 c VA (Oriental blend)		
Milk:					

Revised 3-1-2024

Recipe Name: Baked Pears with Oatmeal Crisp Topping

Recipe No. CM-504

Yield: 100 (servings)

Portion Size 1 baked pear half

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Flour, WGR	2 lbs 12 oz				<p>1. Topping: Combine flour, oats, brown sugar, 3 Tbsp cinnamon, nutmeg, and salt in large bowl. Stir well. Set remaining cinnamon aside for step 9.</p> <p>2. Add margarine. Using a fork or pastry blender, cut margarine into flour until mixture has a crumbly consistency. Set aside for step 6.</p> <p>3. Filling: Drain pears.</p> <p>4. Set aside 2 cups pear juice for glaze in steps 8 and 9.</p> <p>5. Place 25 pear halves core side up on a sheet pan (18" x 26" x 1") lightly coated with pan-release spray.</p> <p>6. Using a #30 scoop, portion 2Tbsp oatmeal topping on top of each pear half.</p> <p>7. Sprinkle 1 ½ tsp dried cranberries over oatmeal topping. Set aside for step 10.</p> <p>8. Glaze: Combine ¼ cup pear juice and corn starch in a large bowl. Stir well. Set aside for step 9.</p> <p>9. In a large stock pot, add remaining pear juice, remaining 1 Tbsp cinnamon, sugar, lemon juice, and cornstarch mixture. Stir well. Bring to a boil for 1 minute. Remove from heat. Set aside for step 10.</p> <p>10. Drizzle 1 Tbsp glaze over each pear half.</p> <p>11. Bake: Conventional oven: 375° F for 30 minutes Convection oven: 350° F for 20-25 minutes.</p> <p>CCP: Heat to a minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher</p> <p>Serve 1 baked pear half.</p> <p style="text-align: right;">Revised 3-1-2024</p>
Oats, rolled, dry	1 lb 2 oz				
Brown sugar	1 lb 14 oz	3 ¾ c			
Ground cinnamon		3 Tbsp + 1Tbsp			
Ground nutmeg		3 Tbsp			
Salt		1 tsp			
Margarine, trans-fat free	2 lb	1 qt			
Canned pears, halves, drained (reserve juice)		100 halves each (4 No. 10 cans)			
Pear juice (from reserve)		2 qt			
Dried cranberries	1 lb				
Cornstarch		½ c			
Sugar	1 lb 5 oz	2 2/3 c			
Lemon juice		1 c			
Sheet pans		4			
Pan release spray					
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5 WGR				
Fruit:					
Vegetable:					
Milk:					



Recipe Name: Bean Dip

Recipe No. CM-505

Yield: 23 (servings)

Portion Size 1/2 cup

Ingredients	23 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Refried beans, dehydrated	2 lb 3 oz				1. Rehydrate beans according to directions on bag. Add spices, stir and cover for 5 minutes. CCP: Heat to a minimum internal temperature of 135° F. 2. Portion using #8 scoop (1/2 cup). If serving hot: CCP: Hold for hot service at 135° F or higher. If serving cold: CCP: Hold for cold service at 41° F or lower.
Garlic powder or granulated garlic		1 tsp			
Paprika		1 tsp			
Cumin		1 tsp			
Cayenne Pepper		1 tsp			
Black Pepper		1 tsp			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VL (beans)				
Milk:					
Extra:					

Revised 3-1-2024

Recipe Name: Buffalo Cauliflower

Recipe No. CM-506

Yield: 50 (servings)

Portion Size 1/2 cup

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cauliflower florets	5 lbs 8 oz ready-to-use <i>OR</i> 8 lbs 4 oz fresh, whole				<ol style="list-style-type: none"> 1. Preheat convection oven to 325° F. 2. Wash cauliflower. If using whole cauliflower, trim into florets. 3. Mix cauliflower florets, olive oil, garlic powder, salt and pepper in a large bowl until cauliflower is well coated. <p>Do not add buffalo wing sauce here.</p> <ol style="list-style-type: none"> 4. Place a single layer of cauliflower on lined sheet pans. 5. Roast in oven for appx. 20 minutes, until cooked through and slightly browned. CCP: Heat to a minimum internal temperature of 135° F. 6. Transfer cauliflower to a large bowl or serving pan and toss with buffalo wing sauce until evenly coated. 7. If necessary, transfer cauliflower to appropriate serving pans and hold in warmer until meal service. CCP: Hold at 135° F or higher. <p>Serve with a 4 oz spoodle. Revised 3-1-2024</p>
Oil, olive		1/3 cup			
Garlic powder		2 ½ Tbsp			
Salt, kosher		½ tsp			
Pepper, black		½ tsp			
Buffalo 'wing' sauce, not hot sauce		1 ⅔ cups			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 cup VO				
Milk:					



Recipe Name: Build Your Own Pizza

Recipe No. CM-507

Yield: 25 servings (servings)

Portion Size 1 pizza

Ingredients	25 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Canadian Turkey Ham <i>OR</i>	4 lb 12 oz	100 sl @ .76 oz ea			<ol style="list-style-type: none"> Stack one portion of meat (4 slices of ham or 12 slices of pepperoni) in one corner of the container. Meat may be stacked and placed in a small individual portion container and then placed in the covered container. Measure 1 oz of cheese and put in a 2 oz portion cup. Place in the covered container. Place the ciabatta bread, English muffin, or mini flatbread in the covered container. May be placed on top of the meat slices. Place a prepackaged, sealed marinara sauce cup in the covered container. The marinara sauce cup should not be placed on top of or touch the unwrapped meat or bread. <p>CCP: Hold for cold service at 41° F or lower.</p>
Turkey Pepperoni	4 lb 8.25 oz	300 sl @ .25 oz ea			
Cheese, RF, Mozzarella, shredded	1 lb 9 oz	6 ¼ cups			
Ciabatta Bread, WGR Sliced <i>OR</i>		25 @ 2 oz ea			
English Muffin, WGR sliced <i>OR</i>		25 @ 2.7 oz ea			
Mini Flatbread, WGR sliced		100 @ 1 oz ea			
Marinara Sauce cup, IW, 2.5 oz each		25			
Plastic container, clear with lid	25 ea @ 8.25 x 8.25 x 3				
Meal Pattern Contribution					
Meat/Meat Alternate:	3 oz (2 oz meat, 1 oz cheese)				
Grain:	2 oz WGR (bread)				
Fruit:					
Vegetable:	1/2 cup VR (2.5 oz cup marinara sauce)				
Milk:					

Recipe Name: Carrot Coins

Recipe No. CM-508

Yield: 111 (servings)

Portion Size 1/2 cup

Ingredients	111 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Carrots, sliced, drained*		6 #10 cans			1. Empty butter granules into a container. 2. Gradually add warm water and stir until dissolved. Set aside. 3. Empty carrots into steam table pans. Combine with pepper. 4. Pour prepared butter mixture over carrots. 5. Steam for 10 minutes. (Do not overcook). CCP: Heat to a minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher. For K-12, serve with slotted 4 oz spoodle or #8 disher (1/2 cup). For PreK, serve with 2 oz spoodle or #16 disher (1/4
Black pepper		2 Tbsp			
Butter flavored granules, dry	4 oz	1 pkg			
Water		2 qt			
NOTE: *Optional: 20.5 lb frozen, sliced carrots instead of canned carrots.					
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VR (carrots) Milk:			PreK: Yield: 222 Servings Serving Size: 1/4 c Contribution: 1/4 c		

Recipe Name: Carrots, Glazed

Recipe No. CM-509

Yield: 50 (servings)

Portion Size 1/2 cup

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Carrots, frozen, sliced*	10 lb 4 oz				<p>1. Steam carrots using steamer.</p> <p>Alternative steaming method: Place perforated pan inside 4 inch steamtable pan containing approximately 1 inch of water. Place frozen carrots (approx. 5 lb) on shallow perforated pan. Cover with aluminum foil, and place in oven. Bake at 350° F for approximately 5 minutes. CCP: Heat to minimum internal temperature of 135° F.</p> <p>2. For glaze, combine orange juice, apple juice, brown sugar, and cornstarch with whisk. Whisk in ginger, cinnamon, and pepper.</p> <p>3. Bring to a boil. Remove from heat. Whisk in prepared butter-flavored mixture until smooth. Sauce should thicken.</p> <p>4. Combine steamed carrots and glaze. Gently stir to coat carrots. CCP: Hold for hot service at 135° F or higher.</p> <p>For K-12, serve using a 4 oz slotted spoodle (1/2 cup).</p> <p>For PreK, serve using a 2 oz slotted spoodle (1/4 cup).</p>
Orange juice, 100%		1/2 cup			
Apple juice, 100%		1/2 cup			
Brown sugar		1 Tbsp			
Cornstarch		2 tsp			
Ginger, ground		1 tsp			
Cinnamon, ground		1/2 tsp			
Black pepper, ground		1/4 tsp			
Butter flavored granules		1/2 cup, prepared			
<p>NOTE: *Optional: 3 #10 cans sliced carrots, drained, instead of frozen carrots.</p>					
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate:</p> <p>Grain:</p> <p>Fruit:</p> <p>Vegetable: 1/2 c VR (carrots)</p> <p>Milk:</p>					
<p style="text-align: center;">PreK: Yield: 100 servings Serving Size: 1/4 c Contribution: 1/4 c VR</p>					

Recipe Name: Charro Beans

Recipe No. CM-510

Yield: 93 (servings)

Portion Size 1/2 cup

Ingredients	93 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Beans, pinto, canned, undrained		5 #10 cans			1. In steam kettle or stock pot, combine chopped onion with undrained green chiles with tomatoes. 2. Cook until onion is soft and transparent. 3. Add undrained pinto beans and spices. CCP: Heat to a minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher. 4. For K-12, serve using 4 oz slotted spoodle (1/2 cup). For PreK, serve using 2 oz slotted spoodle or #16 scoop (1/4 cup).
Peppers, green chile with tomatoes, undrained	2 cans @ 28 oz				
Onion, fresh, chopped		2 cups			
Cumin, ground		2 tsp			
Paprika		2 Tbsp			
Garlic powder		2 Tbsp			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VL (pinto beans)				
Milk:					


PreK:
Yield: 186 Servings
Serving Size: 1/4 c
Contribution: 1/4 c VL

Recipe Name: Cheeseburger Macaroni

Recipe No. CM-511

Yield: 100 (servings)

Portion Size 1 serving

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Macaroni & Cheese, WGR prepared, thawed		40 lbs			1. Thaw macaroni and cheese in cooler. 2. Saute onions; add ground beef and brown; drain. CCP: Heat to minimum internal temperature of 155° for minimum 17 seconds. 3. Using four 4-inch deep, full-size steam table pans, combine 2-5 lb. pouches of Macaroni and Cheese, 2 pounds cooked, drained, beef and onion mixture in each pan. 4. Cover pans; bake in a 350° F convection oven for 30 to 40 minutes or until heated through. CCP: Heat to a minimum internal temperature of 165° F. 5. Remove cover; serve with 2 pickle slices and shredded lettuce, if desired. CCP: Hold at 135° F or higher. For K-12: Serve using an 8oz spoodle or 2 #8 scoops For PreK: Serve using a 4oz spoodle or an # 8 scoop
Ground beef, 85/15, raw		10 lbs			
Onions, fresh, chopped	2 lbs	8 cups			
Sweet pickle slices, <i>optional</i>					
Shredded lettuce, <i>optional</i>					
					
<div style="border: 1px solid black; background-color: yellow; padding: 5px; width: fit-content; margin: 0 auto;"> <p>PreK: Yield: 200 Servings Serving Size: 1/2 c Contribution: 1.5 M/MA / .5 WGR</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	3 oz (1oz from beef and 2oz from macaroni and cheese)				
Grain:	1 WGR (macaroni and cheese)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Cheesy Broccoli

Recipe No. CM-512

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Broccoli florets, fresh	17 lbs 8 oz				<p>1. Steam broccoli in a covered saucepan or steam table pan for 4 to 5 minutes, just until tender.</p> <p>2. In a saucepan over medium heat, combine remaining ingredients. Heat, stirring frequently, until cheese is melted and mixture is smooth, about 7 minutes.</p> <p>3. Place broccoli in steam table pan; portion cheese in cups or ladle sauce over broccoli as served.</p> <p>For K-12, serve 1/2 cup. For PreK, serve 1/4 cup.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Cheese sauce, RF cheddar	6 lb bag				
Milk		1/2 cup			
<p>NOTE: *Optional: 21 lbs frozen broccoli may be used in place of fresh broccoli florets.</p>					
<p>PreK: Yield: 200 Servings Serving Size: 1/4 c</p>					
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate:</p> <p>Grain:</p> <p>Fruit:</p> <p>Vegetables: 1/2 c VDG (broccoli)</p> <p>Milk:</p>					

Recipe Name: Chicken Alfredo

Recipe No. CM-513

Yield: 100 (servings)

Portion Size 3/4 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Penne pasta, WGR, dry	6 lb				<ol style="list-style-type: none"> 1. Cook pasta in boiling water for 15 minutes, or until firm, but still tender (or according to manufacturer's instructions). 2. Drain pasta and place equal amounts in 4" steamtable pans. For 100 servings, use two pans. 3. Layer 5 lbs per pan THAWED, pre-cooked chicken on top of pasta. 4. Pour 1 pouch of white cheese, 1.5 tsp garlic into each steamtable pan along with 5 cups water and mix well. 5. Cover steamtable pans with foil and bake until mixture is bubbly. Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 25 minutes. <p>CCP: Heat to a minimum internal temperature of 165° F.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <ol style="list-style-type: none"> 6. Portion with 6 oz solid spoon for a 3/4 cup serving.
Chicken, diced, pre-cooked, thawed	10 lb				
Cheese sauce, white or Alfredo	2 pouches @ 106 oz each				
Garlic, granulated <i>omit if using Alfredo sauce</i>		1 Tbsp			
Water		10 cups			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1.5 oz chicken, .5 oz from cheese or Alfredo sauce)				
Grain:	1 WGR (WGR penne pasta)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Chicken Fajitas

Recipe No. CM-514

Yield: 100 servings _____ (servings)

Portion Size 2 fajitas

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken fajita meat, fully cooked	18 lb	(100 servings based on manufacturer's serving size to equal 2 M/MA)			1. Wrap tortillas in foil and place in warmer. 2. Heat chicken per manufacturer's instructions. CCP: Heat to a minimum internal temperature of 165° F. 3. Heat onion and pepper blend per manufacturer's instructions. CCP: Hold for hot service at 135° F or higher. 4. In each tortilla, place one serving (based on manufacturers serving size to equal 1 M/MA) of chicken, and top with .5 oz of shredded cheese. Serve onion and pepper blend as garnish if desired. PreK: 1 M/MA based on manufacturers serving size .5 oz cheese 1 WGR tortilla
Onion and pepper blend, frozen	10 lb				
Flour tortillas, WGR, 6-inch		200 each			
Cheese, RF, cheddar, shredded	6 lb 4 oz				
Meal Pattern Contribution					
Meat/Meat Alternate:	3 oz (2 oz chicken, 1 oz cheese)		PreK: Yield: 200 Servings Serving Size: 1 fajita Contribution: 1.5 oz M/MA, 1 WGR		
Grain:	2 WGR (2 6-inch WGR tortillas)				
Fruit:					
Vegetable:	Garnish				
Milk:					

Revised 3-1-2024

Recipe Name: Chicken Parmesan

Recipe No. CM-515

Yield: 95 (servings)

Portion Size 1 each

Ingredients	95 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken patties, breaded (WGR) OR Chicken nuggets		95 each 475 each <i>(2 MMA per serving)</i>			<p>1. Cook chicken patties according to manufacturer's directions. Shingle patties (overlap) in steamtable pans and cover with foil. If using nuggets, prepare according to manufacturer's directions.</p> <p>CCP: Heat to a minimum internal temperature of 165° F.</p> <p>2. Heat water to rolling boil.</p> <p>3. Slowly add spaghetti; stir constantly until water boils again. Cook 13-14 minutes until tender, stirring occasionally. DO NOT OVERCOOK. Drain well.</p> <p>4. Heat spaghetti sauce. CCP: Heat to a minimum internal temperature of 135° F.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>3. Assemble on serving line in the following order: * 1/2 cup spaghetti * 1 cooked chicken patty or 5 nuggets * 1/2 cup heated spaghetti sauce with a 4 oz ladle and * top with .5 oz shredded</p>
Aluminum foil		as needed			
Water		12 gal			
Spaghetti, WGR, dry	6 lbs				
Spaghetti sauce, meatless		4 #10 cans			
Cheese, RF, mozzarella, shredded	3 lb				
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz chicken, .5 oz cheese)				
Grain:	2 Grains (1 WGR spaghetti and 1 WGR chicken breading)				
Fruit:					
Vegetable:	1/2 c VR (spaghetti sauce)				
Milk:					

Recipe Name: Chicken Spaghetti

Recipe No. CM-516

Yield: 96 (servings)

Portion Size 1 cup

Ingredients	96 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Cheese sauce, RF, white	106 oz pouch				<ol style="list-style-type: none"> 1. Heat water in large pot (does not need to boil); stir in cheese sauce and whisk until smooth. 2. For 96 servings (32 servings per pan), use three 2 1/2" deep steamtable pans. Lightly coat each pan with pan release spray. 3. Place 2 pounds of DRY, UNCOOKED spaghetti, broken in thirds, into each pan. 4. Cover each pan of spaghetti with 3 pounds of diced, cooked chicken. 5. Mix together 4 1/2 cups diced tomatoes with 4 1/2 cups green chili peppers with tomatoes. Top each pan with 3 cups of tomato/green chili mixture. 6. Pour 2 quarts of cheese sauce and water mixture on top of ingredients in each pan to cover. 7. Cover each pan with foil. 8. Cook 20 minutes at 350° F in convection oven. Remove foil to gently stir. 9. Re-cover and cook an additional 20 minutes. CCP: Heat to a minimum internal temperature of 165°. 10. Uncover and top each pan with 16 (.5 oz) slices cheese and 2 cups of shredded mozzarella cheese (8 oz). Return to oven for 5-10 minutes, or until cheese melts. Optional: Sprinkle each pan with 1/4 cup Parmesan cheese. CCP: Hold for hot service at 135° F or higher. 11. Serve using 8 oz. (1 cup) portion
Garlic, granulated		1 1/2 tsp			
Hot water		3 qts			
Spaghetti, dry, WGR broken into thirds	6 lbs				
Chicken, fully cooked, diced	9 lbs				
Tomato/green chilies blend, drained		4 1/2 c			
Tomatoes, fresh, chopped		4 1/2 c			
Cheese, RF, mozzarella, shredded	1 lb 8 oz				
Cheese slices, American		48 slices @ .5 oz			
<i>Optional garnish:</i> Parmesan cheese, grated or shredded		3/4 c			
Pan release spray		as needed			
Aluminum Foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2.25 oz (1.5 oz chicken, .75 oz cheese)				
Grain:	1 Grain (WGR pasta)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Chicken-n-Waffles - Lunch

Recipe No. CM-517

Yield: 100 (servings)

Portion Size 1 each

Ingredients	<u>100</u> Servings (K-8)		<u>100</u> Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Waffle, WGR		100 each		200 each	1. Heat chicken strips or patties according to manufacturer's instructions. CCP: Heat to a minimum internal temperature of 165° F. 2. Heat waffles according to manufacturer's instructions. 3. PK-8: On serving line, serve 1 waffle and top with 3 chicken strips or 1 patty. 9-12: On serving line, shingle waffles in pan; serve 2 waffles and top with 3 chicken strips or 1 patty. CCP: Hold for hot service at 135° F or higher. Offer with syrup.
Chicken strips, WGR OR		300 each		300 each	
chicken patty, WGR		100 each		100 each	
Meal Pattern Contribution	PreK - 8		9-12		
Meat/Meat Alternate:	2 oz (chicken strips or chicken patty)		2 oz (chicken strips or patty)		
Grain:	2 WGR (1 waffle, 1 chicken breading)		3 WGR (2 waffles, 1 chicken breading)		
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Chili Cheese Totchos

Recipe No. CM-518

Yield: 96 (servings)

Portion Size 1 each

Ingredients	96 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Chili* (prepared chili to provide 96 2oz M/MA servings)	30 lb				1. Prepare chili according to recipe or manufacturer's instructions (prepare enough product to provide a 2 M/MA portion per serving.) CCP: Heat to minimum internal temperature of 165° F. 2. Heat tater tots according to manufacturer's instructions. 3. Heat cheese sauce (queso) according to manufacturer's instructions. CCP: Hold for hot service at 135° F or higher. 3. Assemble on the serving line in the following order: K - 12: * Portion 1/2 cup tater tots in a bowl or on a serving tray. * Portion chili in the center of tater tots (to provide 2oz M/MA equivalent) * Portion 2 oz cheese sauce over tater tots using a 2 oz ladle or #16 scoop. PreK: * Portion 1/4 cup tater tots in a bowl or on a serving tray. * Portion chili in the center of tater tots (to provide a 1oz M/MA equivalent) * Portion 2 oz cheese sauce over tater tots using a 2 oz ladle or #16 scoop.
Tater Tots, frozen	15 lb 4 oz (96 1/2 c servings)				
Cheese sauce, RF, cheddar	2 bags @ 106 oz each				
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Prepare adequate quantity to yield 96 2 M/MA servings. Be aware that serving size and yield vary by product.</p> <p>Shredded cheese may be substituted for cheese sauce. Check manufacturer's product documentation to determine total quantity and portion size to provide .5 oz M/MA contribution per serving.</p> </div>					
Meal Pattern Contribution	PK		K-12		
Meat/Meat Alternate:	1.5 oz (1 oz chili, .5 oz cheese)		2.5 oz (2 oz chili, .5 oz cheese)		
Grain:					
Vegetable:	1/4 c VS (tater tots)		1/2 c VS (tater tots)		
Fruit:					
Milk:					

For PreK, adjust tater tot quantity accordingly. 1 pound tater tots yields approximately 12.7 ¼-cup servings.

Revised 3-1-2024

Recipe Name: Chocoleana Cake

Recipe No. CM-519

Yield: 100 (servings)

Portion Size 1 square

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	4 lb	2 qt			1. Blend sugar, flour, cocoa, dry milk, baking powder, baking soda, and salt in mixer with paddle attachment for 2 minutes on low speed. 2. In a separate large bowl using a wire whip, mix yogurt, applesauce, egg whites, vanilla, vegetable oil, and water until blended. 3. Slowly add liquid mixture to dry ingredients. Mix for 1 minute on low speed. Scrape down sides of bowl. 4. Mix for 1 minute on medium speed until smooth. 5. Lightly coat 2 sheet pans (18" x 26" x 1" each) with pan release spray and flour. Pour batter evenly into the two sheet pans, about 3 qt 1 cup into each pan. 6. Bake: Conventional oven: 350°F for 30 minutes Convection oven: 325°F for 20 minutes When done, cake will spring back when lightly touched. 7. Cut each cake 5 x 10 (50 pieces per pan).
Flour, enriched, all-purpose	3 lb 4 oz	3 qt			
Cocoa	10 oz	2 2/3 cups			
Instant nonfat dry milk	6 oz	2 cups			
Baking powder		1/4 cup 1 Tbsp			
Baking soda		2 Tbsp			
Salt		1 Tbsp			
Lowfat plain yogurt	8 oz	1 cup			
Applesauce, canned, unsweetened	2 lb	1 qt			
Fresh, large eggs		26 each			
OR					
Frozen eggs, thawed	2 lb	1 qt			
Vanilla		1 Tbsp			
Vegetable oil		2 cups			
Water		2 cups			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE:</p> <p>1. Cake may be lightly dusted with powdered sugar.</p> <p>2. Cupcakes can be made by using a No. 16 scoop (1/4 cup) to portion batter into muffin tins which have been paper lined or lightly coated with pan release spray. Bake in a conventional oven at 375°F for 10-15 minutes. This recipe for 100 servings of cake (1 gallon 2 1/2 quarts) makes approximately 100 cupcakes.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5 EG				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Cinnamon Applesauce

Recipe No. CM-520

Yield: 95 (servings)

Portion Size 1/2 cup

Ingredients	95 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Applesauce, unsweetened		4 #10 cans			1. Mix applesauce and cinnamon thoroughly. CCP: Hold for cold service at 41° F or lower. 2. Serve with a 4 oz portion server or #8 scoop (1/2 cup). For PreK, serve with a 2 oz server or a #16 scoop (1/4 cup).
Cinnamon, ground		1/4 cup			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 c (applesauce)				
Vegetable:					
Milk:					

PreK:
 Yield: 190 Servings
 Serving Size: 1/4 c
 Contribution: 1/4 c Fruit

Recipe Name: Coleslaw

Recipe No. CM-521

Yield: 108 (servings)

Portion Size 1/2 cup

Ingredients	108 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cabbage, green, shredded OR coleslaw mix Salad dressing, Light Sweet Vidalia Onion	8 lb	4 cups			Prepare day of service: 1. Combine cabbage and dressing. Mix gently. 2. Refrigerate at 41° F or below until serving time. CCP: Hold for cold service at 41° F or lower. For K-12, serve using 4 oz (1/2 cup) portion server. For PreK, serve using a 2 oz (1/4 cup) portion server.
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	1/2 c VO (cabbage)				

PreK:
 Yield: 216 servings
 Serving Size: 1/4 c
 Contribution: 1/4 c VO

Recipe Name: Corn Salad

Recipe No. CM-522

Yield: 50 servings (servings)

Portion Size 1/2 cup

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Corn, whole kernel, frozen, unheated*	9 lb 2 oz				1. Place frozen corn in cooler to thaw 2 days prior to service. 2. Drain corn before proceeding with recipe preparation. 3. Wash and dice tomatoes. 4. Roughly chop bacon. 5. Combine thawed, drained corn, onion powder (if desired), chopped bacon, Ranch dressing and pepper. Mix thoroughly. Top with diced tomatoes. Refrigerate overnight. CCP: Hold for cold service at 41° F or lower. 6. Portion with slotted 4 oz spoodle (1/2 cup).
Onion powder (optional)		3 Tbsp			
Bacon, slices, pre-cooked		18 each			
Ranch dressing, prepared		4 cups			
Black pepper		2 tsp			
Tomatoes, diced, Cherry or Grape	1 lb 8 oz				
NOTE: *Optional: 3 #10 can corn, whole kernel, drained, unheated.					
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:			<div style="background-color: yellow; padding: 5px; border: 1px solid black;"> PreK: Yield: 100 servings Serving Size: 1/4 c Contribution: 1/4 c VS </div>		
	1/2 c VS (corn)				

Recipe Name: Country Pot Pie

Recipe No. CM-523

Yield: 35 (servings)

Portion Size 8 oz + 1 biscuit

Ingredients	35 Servings (1 4-inch steam table pan)		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Biscuit, frozen dough, WGR		35 each			<ol style="list-style-type: none"> 1. Prepare biscuits according to manufacturer's instructions. 2. Weigh out diced precooked chicken and place in a 4" steam table pan. 3. Weigh out frozen mixed vegetables and add to the chicken in the steamtable pan. 4. Mix water and cheese sauce together. Add seasonings; whisk until smooth. 5. Pour the cheese sauce mixture into the pan with the chicken and vegetables. Stir well. 7. Cover. Bake at 350° F for 45 minutes. <p>CCP: Heat to minimum internal temperature of 165° F.</p> <ol style="list-style-type: none"> 8. Place the pan of Country Pot Pie filling on the serving line. <p>CCP: Hold for hot service at 135° F or higher.</p> <ol style="list-style-type: none"> 9. Using an 8 oz ladle, serve the filling into 12 oz bowls and top each bowl with a hot biscuit.
Chicken, diced, precooked*	3 lb 8 oz				
Mixed vegetables, frozen	6 lb 8 oz				
Cheese Sauce, RF, white	1 bag @ 106 oz				
Water		3 cups			
Garlic powder		2 Tbsp			
Onion powder		1 Tbsp			
12 oz bowls		35 each			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: *Verify manufacturer's product documentation to provide 2 oz M/MA per serving.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (1.5 oz chicken, 1 oz cheese sauce)				
Grain:	2 WGR (WGR biscuit)				
Vegetable:	½ c VA (mixed vegetables)				
Fruit:					
Milk:					

Recipe Name: Crispy Cereal Treats

Recipe No. CM-524

Yield: 50

Portion Size 1 each

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cereal, crisp rice	27 oz	6 qt + 3 cups			<ol style="list-style-type: none"> 1. In a large saucepan, melt butter over low heat. 2. Add marshmallows and stir until completely melted. Remove from heat. 3. Coat inside of a large mixing bowl and two spatulas with pan release spray. 4. Pour cereal into bowl and add melted marshmallow mixture. Lightly stir with sprayed spatulas until well coated. 5. Spray an 18" x 13" x 1" half sheet pan with pan release spray and pour mixture into pan. Using spatula, press mixture evenly into pan. 6. Let cool approximately 2 hours prior to cutting. DO NOT REFRIGERATE. 7. Cut each half-sheet pan 5 x 10 (50 pieces per pan).
Marshmallow, Minature	2 lb	16 cups			
Butter	5 oz	1/2 cups + 2 Tbsp			
Pan release spray		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5 EG				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: <u>Crispy Taco (1 Taco on Mexican Combo Plate)</u>			Recipe No. <u>CM-525</u>		
Yield: <u>120</u> (servings)			Portion Size <u>1 taco</u>		
Ingredients	120 Servings (1 Ea)		Weight	Measure	Directions
	Weight	Measure			
Ground beef, 85/15 raw-to-cook & drain (<i>meat options*</i>)	10 lb (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Cook to minimum internal temperature of 155° F for 17 seconds. 2. Drain ground beef. Add taco seasoning and water. Mix well. 3. Reduce heat and simmer for 20-30 minutes, until very little or no water remains. CCP: Hold for hot service at 135° F or higher. 4. Serve one #30 scoop of taco meat (1 oz) inside each taco shell, and top with .5 oz shredded cheese. Cheese may be served separately if desired. <p>Note: To ensure crispness, do not place taco meat inside taco shells until time of service.</p>
Taco seasoning Water	1 pkg @ 6.6 oz	1½ qt			
Cheddar cheese, reduced-fat, shredded	3 lbs 12 oz				
Taco shells, WGR, 5" diameter		120 each			
<p>NOTE: *Other meat options include beef crumbles, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 1 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 1 oz M/MA and omit taco seasoning and water from the ingredient list above.</p>					
Meal Pattern Contribution					
Meat/Meat Alternate:	1.5 oz (1 oz meat, .5 oz cheese)				
Grain:	.5 WGR (1 taco shell)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Crispy Tacos			Recipe No. CM-526													
Yield: 120 _____ (servings)			Portion Size 2 tacos													
Ingredients	120 Servings		Weight	Measure	Directions											
	Weight	Measure														
Ground beef, 85/15 raw-to-cook & drain (<i>meat options*</i>)	20 lb (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Cook to minimum internal temperature of 155° F for 17 seconds. 2. Drain ground beef. Add taco seasoning and water. Mix well. 3. Reduce heat and simmer for 20-30 minutes, until very little or no water remains. CCP: Hold for hot service at 135° F or higher. 4. K-12: Serve one #12 scoop of taco meat (2 oz) on tray beside 2 taco shells. Serve 1 oz cheese separately. <i>For PreK: Serve one #30 scoop of taco meat (1 oz) on tray beside 1 taco shell. Serve .5 oz cheese separately.</i> 											
Taco seasoning	2 pkg @ 6.6 oz each															
Water		3 qt														
Cheddar cheese, reduced-fat, shredded	7 lb 8 oz															
Taco shells, WGR, 5" diameter		240 each														
<p>NOTE: *Other meat options include beef crumbles, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list above.</p>																
<p>Meal Pattern Contribution</p> <table border="0"> <tr> <td>Meat/Meat Alternate:</td> <td>3 oz (2 oz meat, 1 oz cheese)</td> <td rowspan="5" style="background-color: yellow; text-align: center;"> PreK: Yield: 240 Servings Serving Size: 1 taco Contribution: 1.5 oz M/MA (1 oz Meat, .5 oz cheese) .5 WGR (1 taco shell) </td> </tr> <tr> <td>Grain:</td> <td>1 WGR (2 taco shells)</td> </tr> <tr> <td>Fruit:</td> <td></td> </tr> <tr> <td>Vegetable:</td> <td></td> </tr> <tr> <td>Milk:</td> <td></td> </tr> </table>						Meat/Meat Alternate:	3 oz (2 oz meat, 1 oz cheese)	PreK: Yield: 240 Servings Serving Size: 1 taco Contribution: 1.5 oz M/MA (1 oz Meat, .5 oz cheese) .5 WGR (1 taco shell)	Grain:	1 WGR (2 taco shells)	Fruit:		Vegetable:		Milk:	
Meat/Meat Alternate:	3 oz (2 oz meat, 1 oz cheese)	PreK: Yield: 240 Servings Serving Size: 1 taco Contribution: 1.5 oz M/MA (1 oz Meat, .5 oz cheese) .5 WGR (1 taco shell)														
Grain:	1 WGR (2 taco shells)															
Fruit:																
Vegetable:																
Milk:																
Revised 3-1-2024																

Recipe Name: Crunchy Broccoli Salad

Recipe No. CM-527

Yield: 85 (servings)

Portion Size 1/2 cup

Ingredients	85 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Broccoli, fresh, raw, florets	4 lbs 8 oz				<ol style="list-style-type: none"> Mix ranch dressing and sugar thoroughly. Return to cooler until time to mix with vegetable mixture. Cut broccoli into bite-size pieces. Shred carrots, if using whole carrots. Dice fresh tomatoes. Mix broccoli, carrots, and tomatoes together. Add ranch dressing mixture and stir until all vegetables are well-coated. For best results, prepare 2 hours prior to serving. <p>CCP: Hold for cold service at 41° F or lower.</p> <ol style="list-style-type: none"> PreK: serve using 1/4 cup portion server. K-12: Serve using 1/2 cup portion server.
Ranch dressing, RF		2 cups			
Sugar, granulated		2 Tbsp			
Carrots, raw, shredded	2 lbs 4 oz				
OR Carrots, raw, whole	3 lbs 4 oz				
Tomatoes, chopped	1 lb 8 oz				
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VA				
Milk:					

PreK:
Yield: 170
Serving Size: 1/4 cup

Recipe Name: Enchiladas, Cheese or Beef

Recipe No. CM-528

Yield: 100 (servings)

Portion Size 2 enchiladas

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Enchiladas, RF, WGR cheese or beef		200 each			<p>1. Prepare enchiladas from a frozen state. Spray inside bottom of pan with a pan release spray. Arrange enchiladas end to end, seam side down, and place in a pre-heated oven (300° F) for approximately 8 minutes to take chill off product.</p> <p>2. Remove from oven and apply sauce, ensuring that ends of enchiladas are covered in sauce. Sauce should fill bottom of pan and sauce level should cover enchiladas.</p> <p>3. Place in oven and heat until sauce is hot (approximately 12-15 minutes).</p> <p>CCP: Heat to a minimum internal temperature of 165°.</p> <p><i>NOTE: Heating times and temperatures may vary due to variation in equipment used.</i></p> <p>4. Remove from oven. Top with shredded cheese, foil, and place in steamtable for lunch service.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Enchilada sauce		1½ gal or 2 #10 cans			
Cheese, RF, cheddar shredded	1 lb (Garnish)				
Pan release spray		as needed			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (2 cheese or beef enchiladas)				
Grain:	2 WGR (2 enchiladas)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Enchiladas, Chicken			Recipe No. CM-529		
Yield: 100 _____ (servings)			Portion Size 2 enchiladas		
Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Enchiladas, chicken, WGR		200 each			<p>1. Prepare enchiladas from a frozen state. Spray inside bottom of pan with pan release spray. Arrange enchiladas end to end, seam side down, and place in a pre-heated oven (300° F) for approximately 8 minutes to take chill off product.</p> <p>2. Combine queso blanco sauce and green enchilada sauce prior to applying to enchiladas. <u>Alternate method:</u> use green sauce as a garnish, drizzling over top of queso blanco sauce.</p> <p>3. Remove enchiladas from oven and apply sauce, ensuring that ends of enchiladas are covered. Sauce should fill bottom of pan, and sauce level should cover enchiladas.</p> <p>4. Place in oven and heat until sauce is hot (approximately 12-15 minutes). CCP: Heat to a minimum internal temperature of 165° F.</p> <p><i>NOTE: Heating times and temperatures may vary due to equipment variations.</i></p> <p>5. Remove from oven. Top with shredded cheese, foil, and place in steamtable for lunch service.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Enchilada sauce, green		1 #10 can			
Queso blanco sauce		2 qt			
Cheddar cheese, RF shredded	12 oz (Garnish)				
Pan release spray		as needed			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (2 chicken enchiladas)				
Grain:	2 WGR (2 enchiladas)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Fiesta Bowl

Recipe No. CM-530

Yield: 100 (servings)

Portion Size 1 each


Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15 raw-to-cook & drain (<i>meat options*</i>)	17 lb (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Heat to minimum internal temperature of 155° F for 17 seconds. 2. Drain excess fat. Add taco seasoning to beef, add water, and mix thoroughly. 3. Bring to boil, stirring frequently. Reduce heat and simmer, uncovered, 20-30 minutes or until very little or no water remains. CCP: Hold for hot service at 135° F or higher. 4. Prepare Spanish rice according to package directions or prepare Spanish Rice recipe, CM-4109. CCP: Hold for hot service at 135° F or higher. 5. Heat corn and beans. If using black beans, drain and rinse before cooking. CCP: Hold for hot service at 135° F or higher. 6. Warm taco bowls in oven (350° F) for approximately 5 minutes or place in warmer until ready to serve. May substitute 1 oz WGR tortilla chips (approximately 9 chips) for taco bowl and serve in red/white boat or bowl. 7. Portion 1/4 cup salsa into appropriate containers. 8. Assemble on serving line by layering ingredients in taco bowl or on WGR chips: 1/2 cup rice (omit for PreK) 2 oz beef (#12 scoop or 2 oz M/MA) 1/4 cup corn 1/4 cup beans .5 oz cheese
Taco seasoning	2 pkgs (@ 6.6 oz each)				
Water		2 qt + 2 cups			
Spanish rice, WGR		3 pkg (@ 34 - 1/2-cup servings per pkg)			
Black beans OR Pinto beans, drained		4 #10 cans 3 #10 cans			
Whole kernel corn, canned or frozen	10 lb (frozen)	2 #10 cans + 5 1/4 cups			
WGR taco bowl, 6" OR WGR tortilla chips		100 each			
Salsa		2 #10 cans			
Cheese, RF, cheddar shredded	3 lb 2 oz				
<div style="border: 1px solid black; padding: 5px;"> <p>*NOTE: Other meat options include beef crumbles, fajita chicken, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i> or <i>fajita chicken</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list above.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz meat, .5 cheese)				
Grain:	2 Grain (1 WGR rice, 1 WGR taco bowl or chips)			PreK 1 WGR	
Fruit:					
Vegetable:	1/4 c VR (salsa), 1/4 c VS (corn), 1/4 c VL (beans)				
Milk:					

Recipe Name: Fish Tacos

Recipe No. CM-531

Yield: 50 (servings)

Portion Size 2 Tacos

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Fish strips, WGR		200 each			<p>1. Heat fish according to manufacturer's instructions.</p> <p>2. Prepare vegetable blend according to manufacturer's instructions.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>3. Soften corn tortillas and then fill each tortilla with the following in order:</p> <ul style="list-style-type: none"> * 1 oz of cabbage * 2 fish strips * 1/4 c vegetable blend <p>Top each taco with .5 oz of Ranch dressing or serve on the side with two lime wedges.</p> <p>Serve 2 tacos for all grade groups.</p>
Corn tortillas, 6 in		100 each			
Cabbage, with color		2 lbs 4 oz			
Vegetable blend of roasted corn and jalapenos		10 lbs			
Ranch dressing, RF		3 lbs, 2 oz			
<i>Optional garnish:</i> Lime wedges, cut in fourths					
					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (fish)				
Grain:	2.5 WGR (1.5 oz fish; 1 oz corn tortillas)				
Fruit:					
Vegetable:	1/4 c VA				
Milk:					

Revised 3-1-2024

Recipe Name: Fresh Fruit Bowl

Recipe No. CM-532

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Apples, fresh, 125-138 count, whole		34 each			1. Wash apples thoroughly under running water and allow to air-dry. 2. Place all fruit in bowl for self-service prior to the point-of-sale. 3. Different quantities of fresh fruit may be offered, and fresh, whole seasonal fruit may be added as available.
Oranges, fresh, 113-138 count, whole		33 each			
Bananas, fresh, 100-120 count, regular, whole		33 each			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 c	(apple, orange, banana)			
Vegetable:					
Milk:					

Recipe Name: Fresh Veggie Cup

Recipe No. CM-533

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Tomatoes, fresh, cherry OR Peppers, bell, fresh, red, medium or large, strips OR Zucchini, raw, sliced OR Cucumbers, fresh, sliced	8 lb 8 oz 7 lb 7 lbs 12 oz 8 lb 2 oz				1. Wash and slice vegetables. 2. Place combination of sliced fresh vegetables in each serving container to equal 1/2 cup. 3. Cover with sheet pan liner and hold for cold service at 41°F or below. CCP: Hold for cold service at 41° F or lower.
Sheet pan liners		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VA				
Milk:					
			PreK: Yield: 200 servings Serving Size: 1/4 c Contribution: 1/4 c VA		

NOTE: May use any combination of fresh vegetables to equal 1/2 cup vegetable.

Recipe Name: Frito Pie

Recipe No. CM-534

Yield: 120 (servings)

Portion Size 1 serving

Ingredients	120 Servings (PreK-8)		120 Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15 raw-to-cook & drain <i>(meat options*)</i>	20 lb (raw weight)		25 lb		1. Brown ground beef. CCP: Heat to 155° F for 17 seconds. 2. Drain ground beef. Add taco seasoning mix and water. Mix well and bring to a boil. 3. Reduce heat and simmer for 20-30 minutes, stirring occasionally. CCP: Hold for hot service at 135° F or higher. 4. Assemble on serving line in a 2-pound red and white boat: PreK-8: * 1 oz corn chips #12 scoop taco meat (or equivalent of 2 oz M/MA of purchased taco filling) * .5 oz cheese 9-12: 2 oz corn chips * #8 scoop taco meat (or equivalent of 2.5 oz M/MA) * 1 oz cheese
Taco seasoning		2 pkg @ 6.6 oz		2 pkg @ 6.6 oz	
Water		3 qt	3 qt	3 qt	
Corn chips, WGR Frito-style	7 lb 8 oz		15 lb		
*Cheese, RF, cheddar, shredded	3 lb 12 oz		7 lb 8 oz		
<p>NOTE: *Meat options include beef crumbles, beef, pork, or turkey taco filling, or chili. If using <i>chili</i> or <i>taco filling</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA for PreK-8 and 2.5 oz M/MA for 9-12. If using <i>raw ground beef</i> or <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA for PreK-8 and 2.5 oz M/MA for 9-12 and add taco seasoning and water according to package instructions. *Shredded cheese may be substituted with cheese sauce. Check manufacturer's product documentation to determine total quantity and portion size to provide .5 oz or 1 oz M/MA contribution per serving.</p>					
<i>2 lb red & white boats (for grades 9-12)</i>				100 each	
Meal Pattern Contribution	PreK-8		9-12		
Meat/Meat Alternate:	2.5 oz (2 oz meat, .5 oz cheese)		3.5 oz (2.5 oz meat, 1 oz cheese)		
Grain:	1 WGR (corn chips)		2 WGR (corn chips)		
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Fruit Crisp

Recipe No. CM-535

Yield: 100 (servings)

Portion Size 1 piece

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Flour, enriched, all purpose	1 lb 11 oz				<ol style="list-style-type: none"> For topping: Combine flour, oats, brown sugar, cinnamon, nutmeg, salt, and margarine or butter. Mix until crumbly. Set aside for step 6. For filling: Drain apples, reserving juice. Add enough water to juice to make 3 cups liquid. Set aside for step 5. Divide apples evenly into two 12 X 20 X 2 1/2" steamtable pans. Sprinkle 1 1/2 cups sugar, 1 1/2 tsp cinnamon, and 1/4 cup lemon juice over apples in each pan. Stir to combine. Pour 1 1/2 cups liquid over apples in each pan. Sprinkle topping evenly over apples in each steamtable pan. Bake until topping is browned and crisp: Convection oven: 350° F, 25-35 minutes. Conventional oven: 425° F, 35-45 minutes. Let cool. Cut 5 x 10 for each pan to provide 50 servings.
Rolled oats	1 lb 2 oz				
Brown sugar, packed	1 lb 14 oz	1 qt			
Cinnamon, ground		3 Tbsp			
Nutmeg, ground		3 Tbsp			
Salt		1 tsp			
Margarine or butter	2 lb				
Canned, unsweetened, sliced apples, with juice*		2 #10 cans			
Water		as needed			
Sugar		3 cups			
Cinnamon, ground		1 Tbsp			
Lemon Juice		1/2 cup			
<p>NOTE: *May substitute apples with other fruit canned in juice or water or frozen fruit, such as canned peaches or cherries. For cherries, substitute lemon juice with orange juice.</p>					
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5 EG				
Fruit:					
Vegetables:					
Milk:					

Revised 3-1-2024

Recipe Name: Fruit Cup

Recipe No. CM-536

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Apples, fresh, 125 - 138 count	4 lb				1. Core and dice apples. Toss with orange juice until coated. 2. Drain canned fruit. 3. Mix canned fruit and apples together. CCP: Hold for cold service at 41° F or lower. 4. Serve using 4 oz spoodle.
Orange juice, 100% juice		1/2 cup			
Peaches, diced, canned in light syrup, undrained		2 #10 cans			
Mixed fruit, canned in light syrup, drained		2 #10 cans			
Meal Pattern Contribution					
Meat/Meat Alternate:					<div style="border: 1px solid black; background-color: yellow; padding: 5px; text-align: center;"> PreK: Yield: 200 servings Serving Size: 1/4 c Contribution: 1/4 c Fruit </div>
Grain:					
Fruit:	1/2 c (apples + peaches + mixed fruit)				
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Fruity Gelatin

Recipe No. CM-537

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Gelatin, dry mix	48 oz	Amount needed according to package directions			1. Prepare gelatin according to manufacturer's instructions. 2. Portion 1/2 cup drained fruit into each 6 oz portion cup. 3. Pour approximately 1/4 cup prepared gelatin mixture over the fruit in each portion cup. 4. Chill until firm. 5. Cover with sheet pan liner. CCP: Hold for cold service at 41° F or lower.
Water					
Choice of fruit, canned, drained*		6 #10 cans			
NOTE: *Choice of fruits include diced peaches, diced pears, mandarin oranges, or mixed fruit. Ensure adequate quantity of drained fruit to provide 100 1/2-cup servings.					
6 oz portion cups		100 each			
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: 1/2 c (fruit choice) Vegetable: Milk:					

Recipe Name: Ham/Turkey & Cheese Stack

Recipe No. CM-538

Yield: 25 servings (servings)

Portion Size 1 ham & cheese stack

Ingredients	25 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Canadian Turkey Ham	2 lb 4 oz	50 slices @ .76 oz each	NOTE: Verify manufacturer's product documentation to provide a total of 1.5 oz M/MA from deli meat. May use ham or turkey, or a combination of ham and turkey.		1. Cut two slices of cheese (1 yellow and 1 white) and two slices turkey into quarters. Stack on top of 2 ham slices. 2. Place the stacks of meat and cheese in one corner of the covered container. Cheese and meat may also be stacked and placed in a small individual portion container and then placed in the covered container. 3. Place 1 package (2 WGR equivalent) of crackers in the covered container. The cracker package should not be placed on top of or touch the unwrapped meat or cheese. CCP: Hold for cold service at 41° F or lower.
Turkey Breast Deli Meat	1 lb 12 oz	50 slices @ .56 oz each			
Cheese, RF, American, yellow		25 slices @ .50 oz each			
Cheese, RF, American, white		25 slices @ .50 oz each			
Crackers, WGR*, individually packaged		25 pkgs @ 2 WGR per pkg.			
Plastic container, clear with lid		25 ea @ 8.25 x 8.25 x 3			
*Note: If using Saltine crackers, 7 packages @ 7gm each are needed for a total of 14 crackers to contribute 2 oz WGR.					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (1.5 oz meat, 1 oz cheese)				
Grain:	2 oz WGR (2 oz crackers)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Hamburger or Cheeseburger			Recipe No. CM-539		
Yield: 100 _____ (servings)			Portion Size 1 each		
Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Hamburger patties		100 each			1. Cook hamburger patties according to manufacturer's directions. CCP: Heat to a minimum internal temperature of 165° F. 2. Prepare broth by combining beef base and water according to manufacturer's directions. 3. Shingle (overlap) in steamtable pans, pour beef broth over patties, and cover with foil. CCP: Hold for hot service at 135° F or higher. 3. On serving line: place one hamburger patty in each bun. 4. Serve cheese on hamburger patty or on the side. Optional Garnish: 5. Serve one lettuce leaf or up to 1/4 cup lettuce pieces with sandwich. 6. Top with 1 slice tomato and up to 3 slices of dill pickle. CCP: Hold for cold service at 41° F or lower.
Hamburger buns, WGR		100 each			
Cheese, RF, American, yellow		100 slices @ .5 oz each			
Broth, beef base		1/4 c			
Water		2 qt			
NOTE: This recipe contains an optional garnish that does not contribute towards the meal pattern components.					
Garnish:					
<i>Lettuce pieces</i>	<i>4 lbs</i>				
<i>Tomatoes, sliced</i>	<i>6 lbs</i>	<i>100 slices</i>			
<i>Pickle slices, dill</i>		<i>300 slices</i>			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA or 2.5 M/MA (2 oz hamburger patty, .5 oz cheese)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					
				Revised 3-1-2024	

Recipe Name: Hamburger Steak

Recipe No. CM-540

Yield: 99 (servings)

Portion Size 1 serving

Ingredients	99 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Beef patties	99 each				<p>1. Heat beef patties according to manufacturer's instructions.</p> <p>CCP: Heat to minimum internal temperature of 155° F for 17 seconds.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>2. Prepare gravy according to package directions.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>3. On serving line: place beef patty on tray and top with 2 oz ladle (1/4 cup) brown gravy.</p>
Gravy mix, brown, low sodium	See package directions for preparing 99 ¼ cup servings.				
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate: 2 oz (beef)</p> <p>Grain:</p> <p>Fruit:</p> <p>Vegetable:</p> <p>Milk:</p>					

Revised 3-1-2024

Recipe Name: Holiday Dressing

Recipe No. CM-541

Yield: 1 pan - 47 (½ c) servings

Portion Size ½ cup

Ingredients	47 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Stuffing Mix	1 bag @ 56 oz				1. Pour 1 bag of stuffing mix into a 4" pan (disposable or stainless steel). 2. Empty contents of seasoning packet into bread crumbs. Add 1 cup of diced celery and 1 cup of diced onion to the bread crumbs and seasoning; mix well. 3. Heat chicken broth and prepared butter-flavored mix until it begins to boil. (Use enough butter-flavored granules to equal 1 pound of butter (2 cups) and either 2 cans of broth PER PAN OF DRESSING or 3 quarts chicken base with water). 4. Add the correct amount of liquid to each pan of dry dressing mix and stir to thoroughly blend. 5. If using a conventional oven, cook according to instructions on the bag. If using a Combi oven use the DRESSING setting, medium darkness, and without steam. CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or above. 6. Serve with a #8 scoop for 1/2 cup serving.
Celery, fresh, diced		1 cup			
Onions, fresh, diced		1 cup			
Chicken Broth OR Chicken Base, reconstituted	2 cans @ 48 oz	OR ¼ cup 3 qt water			
Butter flavor granules, reconstituted	2 oz	2 cups water			
Meal Pattern Contribution					
Meat/Meat Alternate:	NC				
Grain:					
Fruit:					
Vegetable:					
Milk:					


Revised 3-1-2024

Recipe Name: Hot Cinnamon Apples

Recipe No. CM-542

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Apples, canned, water packed, sliced, undrained		4 #10 cans			Mix apples, brown sugar, and cinnamon. Stir gently while heating. CCP: Heat to minimum internal temperature of 135° F. For K-12, serve with a #8 scoop (1/2 cup). For PreK, serve with a #16 scoop (1/4 cup). CCP: Hold for hot service at 135° F or higher.
Brown sugar	2 lb				
Cinnamon, ground		1/2 cup			
					
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 c (apples)				
Vegetable:					
Milk:					
<div style="border: 1px solid black; background-color: yellow; padding: 5px; width: fit-content; margin: 0 auto;"> <p>PreK: Yield: 200 Servings Serving Size: 1/4 c Contribution: 1/4 c Fruit</p> </div>					

Recipe Name: Hot Dog

Recipe No. CM-543

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Frankfurters		50 each			1. Place thawed frankfurters into steamtable pans in single layer. Add 2 cups water to each pan. 2. Bake at 350° F. CCP: Heat to minimum internal temperature of 165° F. 3. To serve, place one frankfurter in each hot dog bun. CCP: Hold for hot service at 135° F or higher.
Hot Dog buns, WGR		50 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (frankfurter)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Hot Dog, Chili Cheese

Recipe No. CM-544

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Frankfurters		50 each			<p>1. Place thawed frankfurters into steamtable pans in single layer. Add 2 cups water to each pan.</p> <p>2. Prepare chili according to manufacturers instructions.</p> <p>CCP: Heat to minimum internal temperature of 165° F.</p> <p>3. To serve, place one frankfurter in each hot dog bun.</p> <p>4. Garnish with #30 scoop or 1 oz ladle of chili and 2 tsp cheese.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Hot Dog buns, WGR		50 each			
Chili, prepared		6 ½ c			
Cheese, RF, cheddar, shredded		2 c			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (2 oz frankfurter)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Lasagna Roll-ups

Recipe No. CM-545

Yield: 90 (servings)

Portion Size 1 each

Ingredients	90 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR lasagna roll		90 each			1. Preheat convection oven to 375° F. 2. Spray 3 full steamtable pans with pan release spray. Distribute 2 cups of spaghetti sauce in the bottom of each pan. 4. Place a single layer of 30 frozen lasagna rolls in each pan. Cover each pan with remaining sauce; spread sauce to cover all lasagna rolls. 5. Cover pan with aluminum foil. Bake for 35 minutes. CCP: Cook to minimum internal temperature of 165° F. 6. Remove from oven. Pull back foil and sprinkle 1 pound cheese over top of each steamtable pan. Cover with foil until ready to serve. CCP: Hold for hot service at 135° F or higher. 7. Serve using a metal serving spoon. Portion is 1 lasagna roll.
Meatless Spaghetti Sauce		2 #10 can			
Cheese, RF, Mozzarella, shredded	3 lbs				
Pan release spray		as needed			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1.5 oz lasagna roll, .5 oz cheese)				
Grain:	1 WGR (lasagna roll)				
Fruit:					
Vegetable:	1/8 c VR (spaghetti sauce)				
Milk:					

Recipe Name: Lasagna, Scratch

Recipe No. CM-546

Yield: 100 (servings)

Portion Size 1 serving

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15	8 lbs, 8 oz				<p>1. Brown ground beef. Drain. Add onions and granulated garlic. Cook for 5 minutes. CCP: Cook to minimum internal temperature of 155° F for 17 seconds.</p> <p>2. Add pepper, parsley, canned meatless spaghetti sauce, and seasonings. Heat to boiling, uncovered. Remove from heat.</p> <p>3. Assemble the following ingredients in steam table pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 100 servings, use 4 pans.</p> <p>For each pan: 1st layer - 1 qt + ½ c sauce 2nd layer - 16 uncooked noodles, lengthwise 3rd layer - 1 qt. + ½ c sauce 4th layer - 2 ½ cups mozzarella cheese 5th layer - 25 slices of white American cheese 6th layer - 16 uncooked noodles crosswise 7th layer - 1 qt + ¾ c sauce 8th layer - 2 ½ cups mozzarella cheese</p> <p>4. Tightly cover pan with aluminum foil. Bake: Conventional oven: 350°F for 1 1/4 - 1 1/2 hours Convection oven: 325°F for 45 minutes. CCP: Heat to minimum internal temperature of 165° F.</p> <p>5. Remove pans from oven. Uncover. Let stand for 15 minutes before serving. CCP: Hold for hot service at 135° F or higher.</p> <p>6. Cut each pan 5 x 5 (25 pieces per pan)</p>
Onions, fresh, chopped	7 lbs, 2 oz				
<i>or dehydrated onions</i>	1 lb, 2 oz				
Garlic, granulated		1/4 cup			
Black pepper, ground		2 tsp			
Parsley, dried		1/2 cup			
Meatless spaghetti sauce		2 #10 cans			
Water		6 qts			
Basil, dried		1/2 cup			
Oregano, dried		1/2 cup			
Marjoram, dried		3 Tbsp			
Thyme, dried		1 Tbsp			
Lasagna noodles,WGR, uncooked	6 lbs, 4oz	(64 pieces)			
Cheese, RF, American, white		100 slices @ .5 oz each			
Cheese, RF, Mozzarella, shredded	5 lbs				
<div style="border: 1px solid black; background-color: yellow; padding: 5px; text-align: center;"> Note: May substitute 1 1/4 cup Italian Seasoning for mixture of basil, oregano, marjoram and thyme. </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1 oz meat, 1oz cheese)				
Grain:	1 WGR (lasagna)				
Fruit:					
Vegetable:	1/8 c VR (tomato sauce)				
Milk:					

Recipe Name: "Mascot" Chicken Bowl

Recipe No. CM-547

Yield: 99 (servings)

Portion Size 1 serving

Ingredients	<u>99</u> Servings		____ Servings		Directions	
	Weight	Measure	Weight	Measure		
Chicken, popcorn, WGR	20 lb 2 oz	Check CN Label documentation for amount required for 99 servings of 2 M/MA and 1 WGR			<ol style="list-style-type: none"> Heat chicken according to manufacturer's instructions. <p>CCP: Heat to minimum internal temperature of 165° F.</p> <ol style="list-style-type: none"> Prepare potatoes according to manufacturer's instructions. Heat corn and drain. Prepare brown gravy according to package directions. <p>CCP: Hold for hot service at 135° F or higher.</p> <ol style="list-style-type: none"> Assemble on serving line in the following order: 1/2 cup mashed potatoes in bottom of each bowl. Top with 1/4 cup corn. Place 1 serving (to equal 2 M/MA and 1 WGR) of popcorn chicken on top of corn. Drizzle with 1/4 cup gravy. Top with 1 Tbsp. cheese garnish. 	
Mashed potatoes, instant	See package directions for preparing 99 ½ cup servings.					
Corn, whole kernel frozen	9 lb					
Gravy mix, brown, low sodium	See package directions for preparing 99 ¼ cup servings.					
Cheese, RF, cheddar, shredded		6 1/4 c				
12- to 16-oz bowls		99 each				
Meal Pattern Contribution						
Meat/Meat Alternate:	2 oz (chicken)					
Grain:	1 WGR (chicken breading)					
Fruit:						
Vegetable:	3/4 c VS (1/2 c potatoes, 1/4 c corn)					
Milk:						

Revised 3-1-2024

Recipe Name: Meat & Cheese Chalupas

Recipe No. CM-548

Yield: 80 (servings)

Portion Size 2 chalupas

Ingredients	80 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15 raw-to-cook & drain (<i>meat options*</i>)	14 lb (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Heat to minimum internal temperature of 155° F for 17 seconds. 2. Drain excess fat. 3. Add taco seasoning and water; mix thoroughly. 4. Bring to boil, stirring frequently. Reduce heat and simmer, uncovered, 20-30 minutes, or until very little or no water remains, stirring occasionally. CCP: Hold for hot service at 135° F or higher. 5. K-12: place the following on each tray: 2 chalupa shells 1 #12 scoop taco meat 1 oz cheese <p>Serving suggestion: Divide taco meat and cheese evenly between the two chalupa shells</p> <p>PreK: place the following on each tray: 1 chalupa shell 1 #30 scoop taco meat .5 oz cheese</p>
Taco seasoning		1 pkg @ 6.6 oz			
Water		1 qt + 2 cups			
Chalupa /Tostada shells, WGR		160 each			
Cheese, RF, cheddar, shredded	5 lb				
<p>NOTE: *Other meat options include beef crumbles, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list above.</p>					
Meal Pattern Contribution					
Meat/Meat Alternate:	3 oz (2 oz meat, 1 oz cheese)				<p>PreK: Yield: 160 servings Serving Size: 1 chalupa Contribution: 1.5 oz M/MA (1 oz meat, .5 oz cheese) .5 WGR (1 chalupa shell)</p>
Grain:	1 WGR (2 chalupa shells)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Meatloaf

Recipe No. CM-549

Yield: 100 (servings)

Portion Size 1 slice each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Meatloaf*	*Amount needed to provide 100 2 oz M/MA portions	100 slices			1. Shingle meatloaf in steamtable pans. 2. Combine chili sauce and barbeque sauce. 3. Drizzle sauce over meatloaf. 4. Sprinkle with parsley. 5. Cover with foil and bake according to package directions. CCP: Heat to minimum internal temperature of 165° F. CCP: For hot service, hold at 135° F or higher.
Chili sauce		2 cups			
Barbeque sauce		2 cups			
Parsley flakes		¼ c			
Foil		as needed			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> NOTE: *Verify manufacturer's product documentation to provide 2 oz M/MA per serving. </div>					
Meal Pattern Contribution Meat/Meat Alternate: 2 oz (meatloaf) Grain: Fruit: Vegetable: Milk:					

Recipe Name: Mexicali Corn

Recipe No. CM-550

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Corn, whole kernel, drained OR Corn, whole kernel, frozen	14 lb 8 oz	4 #10 cans			1. Combine corn, green peppers, onions, and red peppers. 2. Pour vegetable mixture into pans. Use one 12"x20"x2 1/2" pan for every 25 servings. 3. Combine butter flavored granules with water. Stir in seasonings. 4. Pour evenly over corn. Stir lightly. 5. Steam for 10 minutes. CCP: Heat to minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher. 6. Serve with #8 scoop or 4 oz perforated spoodle (1/2 cup).
Green pepper, fresh, finely chopped	2 lb	6 1/2 cups			
Onions, fresh, chopped OR Dehydrated onions	1 lb 8 oz	4 cups			
Red bell pepper, fresh, finely chopped	2 lb	6 1/2 cups			
Butter flavored granules, dry	2 oz				
Warm water		2 cups			
Chili powder	2 Tbsp				
Cumin, ground	1 Tbsp				
Paprika	2 tsp				
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VA (corn, peppers)				
Milk:					

Revised 3-1-2024

Recipe Name: Mexican Combo Plate

Recipe No. CM-551

Yield: 120 (servings)

Portion Size 1 serving

Ingredients	120 Servings PreK-8		120 Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Crispy Taco (<i>refer to recipe CM-425, scale to appropriate yield</i>)		120 each		120 each	1. Prepare 120 crispy tacos according to recipe. CCP: Hold for hot service at 135° F or higher. 2. Heat tamales according to package instructions. CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or higher. <i>(for grades 9-12 only)</i> 3. Prepare Spanish rice according to package instructions or recipe CM-4109. CCP: Hold for hot service at 135° F or higher. 4. On serving line, assemble the following per serving for PreK-8: 1 crispy taco 1 tamale 9-12: 1 <i>crispy taco</i> 2 <i>tamales</i> 1/2 <i>cup Spanish rice</i>
Tamales, pork, WGR <i>(9-12 only)</i> <i>Spanish rice, WGR</i>		120 each		240 each 5 pkg <i>(@ 24 1/2-cup servings per pkg)</i>	
Meal Pattern Contribution	PreK-8		9-12		
Meat/Meat Alternate:	2 oz (.5 oz tamale, 1.5 oz taco)		2.5 oz (1 oz tamales, 1.5 oz taco)		
Grain:	1 WGR (.5 oz tamale, .5 oz taco shell)		2.5 WGR (1 tamales, .5 taco shell, 1 rice)		
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Nacho Dippers

Recipe No. CM-552

Yield: 25 servings (servings)

Portion Size 1 serving

Ingredients	25 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Cheese cups, IW		25 @ 3 oz each			1. Place the following in each covered container: PreK: * 1 cheese cup, 3 oz * 1 bean dip cup (½ cup or 4.5 oz each) * 1 oz WGR tortilla chips K-12: * 1 cheese cup, 3 oz * 1 bean dip cup (½ cup or 4.5 oz each) * 2 oz WGR tortilla chips CCP: Hold for cold service at 41° F or lower. Note: It is not recommended that canned pre-packaged bean dip be served due to safety concerns.
Bean dip cups, IW*		25 each @ 4.5 oz each			
Tortilla chips, WGR		3 lb 8 oz			
Plastic container, clear with lid		25 ea @ 8.25 x 8.25 x 3			
		*Note: May prepare Bean Dip according to recipe CM-405. Scale recipe to appropriate yield. Serve 1/2 cup for a 2 M/MA contribution.			
Meal Pattern Contribution		PreK	K-12		
Meat/Meat Alternate:	3 oz (1 oz cheese sauce, 2 oz bean dip)		3 oz (1 oz cheese sauce, 2 oz bean dip)		
Grain:	1 oz WGR (1 oz WGR tortilla chips)		2 oz WGR (2 oz WGR tortilla chips)		
Fruit:					
Vegetables:					
Milk:					

Revised 3-1-2024

Recipe Name: Nachos Grande

Recipe No. CM-553

Yield: 105 servings

Portion Size 1 serving

Ingredients	105 Servings (PreK-8)		105 Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15 raw-to-cook & drain (<i>meat options*</i>)	10 lb (raw weight)		20 lb (raw weight)		<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Heat to minimum internal temperature of 155° F for 17 seconds. 2. Drain excess fat. 3. Add taco seasoning to beef, add water, mix thoroughly. 4. Bring to boil, stirring frequently. Reduce heat and simmer, uncovered, 20-30 minutes, or until very little or no water remains, stirring occasionally. 5. Heat cheese sauce according to package directions. 6. Assemble on serving line in the following order: PreK-8: #30 scoop ground beef (1 oz) 3 oz ladle of cheese sauce 1 oz WGR tortilla chips 9-12: #12 scoop of beef (2 oz) 4 oz ladle of cheese sauce 2 oz WGR tortilla chips
Taco seasoning	1 pkg @ 6.6 oz		2 pkg @ 6.6 oz @ ea		
Water		1½ qt (6 cups)		3 qt (12 cups)	
Cheese sauce, RF, cheddar	3 bags @ 106 oz each		4 bags @ 106 oz each		
WGR tortilla chips	6 lb 9 oz		13 lb 2 oz		
2 lb red and white boats		105 each		105 each	
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Other meat options include beef crumbles, fajita chicken, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i> or <i>fajita chicken</i>, prepare adequate quantity to yield servings planned x 1 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 1 oz M/MA and omit taco seasoning and water from the ingredient list above.</p> </div>					
Meal Pattern Contribution	PreK-8		9-12		
Meat/Meat Alternate:	2 oz (1 oz meat, 1 oz cheese)		3.25 oz (2 oz meat, 1.25 oz cheese)		
Grain:	1 WGR (tortilla chips)		2 WGR (tortilla chips)		
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Orange Smiles _____

Recipe No. CM-554

Yield: 100 _____ (servings)

Portion Size 4 quarters (1 orange)

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Oranges, fresh, 113-138 count, whole		100 each			<ol style="list-style-type: none"> 1. Wash oranges thoroughly under running water and allow to air-dry. 2. Cut oranges into four quarters, slicing from top to bottom. 3. Serve 4 orange quarters per serving (equal to 1 whole orange). <p>CCP: Hold for cold service at 41° F or lower.</p> <p>PreK: Serve 2 quarters per serving equal to 1/2 orange</p>
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate:</p> <p>Grain:</p> <p>Fruit: 1/2 c (oranges)</p> <p>Vegetable:</p> <p>Milk:</p>					

PreK:
Yield: 200 Servings
Serving Size: 1/4 c
Contribution: 1/4 c Fruit

Recipe Name: <u>Oven Brown Rice</u>			Recipe No. <u>CM-555</u>		
Yield: <u>70</u>		(servings)		Portion Size <u>½ cup</u>	
Ingredients	<u>70</u> Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Rice, brown, long-grain, raw OR Rice, brown, instant or par-boiled	8 lb* 5 lb <small>* (check package instructions for number of planned servings)</small>				1. Preheat the oven to 375° F. 2. Divide rice evenly into 2 steamtable pans which have been lightly coated with pan release spray. 3. Combine water and chicken base. Bring to a boil. 4. Pour 1/2 of water mixture into each steamtable pan. Stir gently. 5. Cover each steamtable pan tightly with double layer of foil. 6. Bake at 375° F for 30 minutes. Remove pan from oven and stir rice. Recover steamtable pan with foil, and return to oven to bake for 30 additional minutes, or until tender. CCP: Heat to internal temperature of 165° F. NOTE: Cooking time for rice may vary based on rice being used. Check package instructions for time variations. 7. Remove steamtable pan from oven and uncover. Fluff rice with fork. CCP: Hold for hot service at 135° F or higher. OR CCP: Cool to 70°F within 2 hours and from 70°F to 41°F or lower within an additional 4 hours.
Water		2 gal			
Chicken base, low sodium		2 Tbsp + ¼ tsp			
Aluminum foil		as needed			
Pan release spray		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	1 WGR (rice)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Oven White Rice (*not WGR*)

Recipe No. CM-556

Yield: 100 (servings)

Portion Size ½ cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched white rice, medium grain, regular OR Enriched white rice, long grain, regular OR Enriched white rice, long grain, parboiled	7 lb 8 oz	1 gal 1 cup			1. Do not rinse enriched rice. 2. Place 1 lb 14 oz medium grain, or 1 lb 11 oz long grain, or 1 lb 13 oz parboiled rice in each steamtable pan (12" x 20" x 2 ½") that has been lightly coated with pan release spray. Use 4 pans for 100 servings. 3. Add salt to boiling water. Pour water over rice (1 qt 2 cups per steamtable pan). 4. Cover pans tightly with foil. 5. Bake: Conventional oven: 350°F for 30 minutes Convection oven: 325°F for 30 minutes CCP: Heat to minimum internal temperature of 165°F. 6. Remove from oven or steamer. CCP: Hold for hot service at 135°F or higher. 7. Portion with No. 8 scoop (1/2 cup). OR CCP: Cool to 70°F within 2 hours and from 70°F to 41°F or lower within an additional 4 hours.
Water, boiling		1 gal 2 qt			
Salt		1 Tbsp 1 tsp			
Aluminum foil		as needed			
Pan release spray		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	1 EG				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Perfect Pinto Beans

Recipe No. CM-557

Yield: 93 (servings)

Portion Size 1/2 cup

Ingredients	93 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Bean, pinto		5 #10 cans			1. Drain juice from pinto beans, reserving 1 quart of juice. 2. Divide beans into two 4" steamtable pans. Pour half of reserved juice into each pan. 3. Evenly divide Worcestershire sauce, onion, pepper, garlic powder, salsa, and chili powder between both pans. Gently stir to combine. 4. Cover each pan with foil. Cook in oven at 350° F for 1 hour. Remove foil during last 20 minutes of cooking time. CCP: Heat to minimum internal temperature of 135° F or higher. CCP: Hold for hot service at 135° F or higher. For K-12, serve using 4 oz slotted spoodle (1/2 cup). For PreK, serve using 2 oz slotted spoodle or #16 scoop (1/4 cup).
Worcestershire sauce		1/4 cup			
Dehydrated onions		1/4 cup			
Black Pepper, Ground		1 Tbsp			
Garlic Powder		4 Tbsp + 2 tsp			
Salsa		1 #10 can			
Chili powder		1/4 cup			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VL (pinto beans)				
Milk:					

PreK:
Yield: 186 servings
Serving Size: 1/4 c
Contribution: 1/4 c VL

Revised 3-1-2024

Recipe Name: Pig in a Blanket

Recipe No. CM-558

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Frankfurters		100 each			1. Follow manufacturer's instructions to let dough thaw and rise. 2. After dough rises, punch down and knead lightly to remove air bubbles. Pat each 2-oz portion out into rectangle about 3 1/2 inches in diameter and slightly longer than frankfurter. 3. Place one frankfurter inside each portion of roll dough and slightly wrap with dough leaving slight gap on the top. 4. Using a baking sheet that has been lightly coated with pan release spray, place the hoagie wrapped frankfurters about 2 inches apart. 5. Cover with plastic wrap and let rise in a warm area about 30-50 minutes (until roll has doubled in size). 6. Remove plastic wrap and bake at 400°F for 18-20 minutes, or until lightly browned. CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or higher.
Hoagie roll dough, WGR		100 each			
Pan release spray		as needed			
Plastic wrap		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (frankfurters)				
Grain:	2 WGR (hoagie bun)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Pinto Bean Salad

Recipe No. CM-559

Yield: 35 servings (servings)

Portion Size 1/2 cup

Ingredients	35 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Beans, Pinto, Unheated, Drained		2 #10 can			1. Drain juice from pinto beans. 2. Drain juice from tomatoes with green chilies. 3. Mix drained vegetables with Italian salad dressing. CCP: Hold for cold service at 41° F or lower. 4. Portion with slotted 4 oz spoodle (1/2 cup).
Tomatoes with Green Chilies Canned, Drained		1 cup			
Italian Salad Dressing		1/2 cup			
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VL (pinto beans) Milk:					

Recipe Name: Pizza Baked Pasta

Recipe No. CM-560

Yield: 104 (servings)

Portion Size 3/4 cup

Ingredients	104 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Pepperoni, sliced	2 lb				1. Thaw pepperoni according to manufacturer's instructions. 2. Cook and drain spaghetti. Add butter and parmesan to spaghetti. Stir to coat noodles. 3. Cook onion and ground beef until meat is browned; drain beef. CCP: Heat to minimum internal temperature of 155° F for 17 seconds. 4. Add spaghetti sauce and seasonings to meat and simmer (covered) for 20 minutes. 5. Layer ingredients in this order in 6 steamtable pans (12" x 20" x 2½"); *Spaghetti pasta mixture *Mozzarella cheese (reserve 3 lb cheese for topping) *Pepperoni slices *Meat sauce Bake (covered) at 350°F for 20 minutes. For last 5 minutes of baking, uncover and top each pan with 8 oz mozzarella. Alternatively, top with mozzarella just before putting in warmer to melt cheese (but not brown). CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135°F or higher. Serve using a 6 oz portion utensil.
Cheese, parmesan, grated		2 cup			
Spaghetti, WGR, dry	6 lb 2 oz				
Butter	8 oz				
Onion, fresh, chopped		2 cup			
Beef, ground, 85/15	10 lb				
Italian seasoning mix		2 Tbsp			
Spaghetti seasoning mix		1 packet (11.25 oz)			
Spaghetti sauce, meatless		3 #10 can			
Cheese, RF, mozzarella shredded	7 lb				
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1 oz beef, 1 oz mozzarella)				
Grain:	1 WGR (spaghetti)				
Fruit:					
Vegetables:	1/4 cup VR (spaghetti sauce)				
Milk:					

Revised 3-1-2024

Recipe Name: Potato Bowl

Recipe No. CM-561

Yield: 100 (servings)

Portion Size 1 serving

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Pulled pork with BBQ sauce <i>(meat options*)</i>	25 lbs	<i>Or</i> amount needed to provide 100 2-oz. M/MA servings			1. Prepare meat item according to manufacturer's instructions. Heat until required minimum internal temperature is reached. 2. Prepare frozen potatoes according to manufacturer's instructions. CCP: Hold for hot service at 135° F or higher. 3. On serving line, portion amount of potatoes needed to provide 1/2 cup Starchy Vegetable into a black casserole dish or red/white boat. Top with amount of meat item to provide 2 M/MA meal pattern contribution. Serve with optional toppings as desired. * Shredded cheese * Cheese sauce * Green onion * Fajita-style vegetables, chopped
Potato wedges**, frozen	17 lbs	<i>Or</i> amount needed to provide 100 1/2 cup VS servings			
Optional toppings: Shredded cheese Cheese sauce Green onion, chopped Fajita-style vegetables					
Black Casserole dish or red and white boat		100 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (meat item)				
Grain:					
Fruit:					
Vegetables:	1/2 cup VS (potatoes)				
Milk:					

NOTE:
 *Meat options include BBQ, Sloppy Joe filling, diced or fajita chicken, ham, chili, and other creditable meat products. Verify quantity and portion size needed to provide 100 servings of 2 M/MA each.


 **Tater tots, spiral-cut potatoes, straight or crinkle-cut potato fries may be used. Check product documentation or quantity needed for 100 servings of 1/2 cup Starchy Vegetable.

Recipe Name: Pumpkin Pie Pudding

Recipe No. CM-562

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Graham cracker crumbs		25 cups			<p>1. Stir together graham cracker crumbs and melted margarine or butter until well combined; pat 1/4 cup into bottom of a clear plastic cups.</p> <p>2. Combine pudding, pumpkin puree, and pumpkin pie spice; portion pudding on top of graham mixture with #8 scoop.</p> <p>3. Garnish with whipped topping and a sprinkle of cinnamon, if desired.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>
Butter		6 1/4 c			
Vanilla Pudding		2 #10 cans			
Pumpkin puree, canned		25 cups			
Pumpkin pie spice		1/4 c			
Whipped topping, prepared		12 1/2 c			
Clear plastic cups, 8 oz		100			
Cinnamon, ground		1/4 c			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5	EG			
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Quesadilla, Bacon Ranch			Recipe No. CM-563		
Yield: 96 (servings)			Portion Size 1 serving		
Ingredients	96 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, diced, fully cooked	12 lb*		*Or amount needed to provide 96 servings contributing 1.5 oz M/MA each		<p>1. Place chicken in steamtable pan. Add garlic powder, oregano, salt, pepper, chili powder, and cumin (1 tsp). Toss to coat. Cover and cook in 350°F.</p> <p>CCP: Heat to minimum internal temperature of 165° F.</p> <p>2. Mix cheddar, mozzarella, cumin (2 Tbsp), and garlic powder together in large bowl.</p> <p>3. Spray sheet pans with pan release spray. Place 96 tortillas on sheet pans in single layer. Spread 1 tsp ranch dressing on each tortilla. Top with 1.5 oz cheese mixture. Top with 2 oz chicken mixture. Spread until toppings are within 1/2" of edge of tortilla. Sprinkle with 1 Tbsp bacon bits. Top with remaining tortillas.</p> <p>4. Melt butter. Brush lightly over tops of tortillas. Bake at 350°F for 3-5 minutes or until cheese is melted and tortilla is golden brown. Place uncovered in warmer until time of service to keep crisp (no longer than 15 minutes). Cut each quesadilla in half.</p>
Garlic powder		3 Tbsp			
Oregano, dried		1 Tbsp			
Chili powder		1 Tbsp			
Cumin, ground		1 tsp			
Black pepper		1 tsp			
Salt		2 tsp			
Cheese, RF, Cheddar shredded		5 lb			
Cheese, RF, mozzarella shredded		4 lb			
Cumin, ground		2 Tbsp			
Garlic powder		2 Tbsp			
Flour tortilla, WGR, 6-inch		192 each			
Bacon, cooked and chopped		6 cup			
Ranch dressing, RF		2 cup			
Butter		1/2 cup			
Meal Pattern Contribution	PreK (1 half)		K-12th (2 halves)		
Meat/Meat Alternate:	1.5 oz (.75 chicken, .75 cheeses)		3 oz (1.5 oz chicken, 1.5 oz cheeses)		
Grain:	1 WGR (tortillas)		2 WGR (tortillas)		
Fruit:					
Vegetables:					
Milk:					

NOTE:
 *Check manufacturer's documentation for chicken. Quantity of chicken may need to be adjusted based on the product being used.

Batch cooking and holding at the proper temperature is vital as reheating destroys the quality of product. Do not hold longer than 30 minutes.

K-12: Serve 2 halves
PreK: Serve 1 half

CCP: Hold for hot service at 135° F or higher.

Recipe Name: Quesadilla, Cheesy Chicken

Recipe No. CM-564

Yield: 105 (servings)

Portion Size 1 serving

Ingredients	105 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, fajita-style, fully cooked	10 lb*	*Or amount needed to provide 105 servings contributing 1 oz M/MA each for K-12 or to provide 210 .5 oz M/MA each for PreK.			<p>1. Place chicken in steamtable pan. Add taco seasoning and water. Toss to coat. Cover and cook in 350°F oven for 15 minutes. CCP: Heat to minimum internal temperature of 165°F.</p> <p>2. Spray sheet pans with pan release spray. Place 105 tortillas on sheet pans in single layer. Sprinkle each tortilla with 1 oz cheese. Top with 1.5 oz seasoned chicken. Top with 1 oz additional cheese. Spread until toppings are within 1/2" of edge of tortilla. Top with remaining tortillas.</p> <p>3. Melt butter. Brush lightly over tops of tortillas. Bake at 350°F for 3-5 minutes or until cheese is melted and tortilla is golden brown. Place uncovered in warmer until time of service to keep crisp (no longer than 15 minutes). Cut each quesadilla in half.</p> <p>K-12: Serve 2 halves PreK: Serve 1 half</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Taco seasoning		1 packet (6.6 oz)			
Water		3 cups			
Cheese, RF, cheddar, shredded		13 lb 2 oz			
Flour tortilla, WGR, 6-inch		210 each			
Butter		1/2 cup			
<p>NOTE: *Check manufacturer's documentation for chicken. Quantity of chicken may need to be adjusted based on the product being used. Fajita chicken may be substituted with diced chicken.</p> <p>Optional serving suggestions: Serve with lettuce/tomato garnish, 2 oz salsa and/or 1 oz guacamole.</p> <p>Batch cooking and holding at the proper temperature is vital as reheating destroys the quality of product. Do not hold longer than 30 minutes.</p>					
Meal Pattern Contribution	PreK		K-12th		
Meat/Meat Alternate:	1.5 oz (.5 oz chicken, 1 oz cheese)		3 oz (1 chicken, 2 oz cheese)		
Grain:	1 WGR (tortillas)		2 WGR (tortillas)		
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Quick Baked Sweet Potato Wedges

Recipe No. CM-565

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Sweet potatoes, fresh, washed and peeled	30 lbs				<p>1. Cut sweet potatoes in half, and then cut into quarter wedges.</p> <p>2. Combine sweet potato wedges, oil, cinnamon, sugar, nutmeg and allspice in a large bowl.</p> <p>3. Place 1 gal 3 qt 1 c (7lbs 12 oz) spiced sweet potato wedges on each sheet pan (18" x 26" x 1").</p> <p>For 100 servings, use 4 pans.</p> <p>1/2 cup is approximately 3 sweet potato wedges.</p> <p>Bake: Conventional oven: 450° F for 35 minutes Convection oven: 425°F for 25 minutes</p> <p>CCP: Heat to minimum internal temperature of 135° F.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Canola oil		1 cup			
Cinnamon, ground		1 Tbsp + 1 tsp			
Sugar, granulated		2 c			
Nutmeg, ground		2 Tbsp + 2 tsp			
Allspice, ground		1 Tbsp + 1 tsp			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c. VR				
Milk:					

Recipe Name: Ranchero Wrap

Recipe No. CM-566

Yield: 106 (servings)

Portion Size 2 wraps

Ingredients	106 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Beef carne guisada, fully cooked (<i>meat options</i> *)	30 lb	(verify manufacturer's product documentation to provide enough for 2 oz M/MA per serving)			1. Place sealed bags of carne guisada in steamer or boiling water. Heat approximately 45-60 minutes. CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or higher. 2. Wrap tortillas in foil and place in warmer prior to service. 3. To serve: Fold 2 tortillas on tray and place one serving of meat (based on manufacturer's serving size to equal 2 M/MA of beef) on tray. Optional serving suggestions: pico de gallo, salsa, or peppers and onions can be served on the side, if desired. For PreK: Serve 2 oz M/MA and 1 tortilla
Flour tortillas, WGR, 6-inch		212 each			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> NOTE: *Meat options include BBQ Brisket and Pulled Pork. Verify manufacturer's product documentation to provide 2 oz M/MA per serving. </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (beef)				
Grain:	K-12: 2 WGR (2 6-inch tortillas)		PreK 1 WGR (1 6-inch tortilla)		
Fruit:					
Vegetables:					
Milk:					

Revised 3-1-2024

Recipe Name: Ravioli

Recipe No. CM-567

Yield: 108 (servings)

Portion Size 3 each

Ingredients	108 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Cheese ravioli	25 lb 8 oz	324 ravioli			<ol style="list-style-type: none"> 1. Preheat oven to 375° F. 2. Spray bottom and sides of steamtable (12" x 20" x 2½") pans with pan release spray. 3. Pour approximately 1 quart sauce into each steamtable pan. 4. Divide frozen ravioli evenly in a single layer into each steamtable pan (approx. 5 lbs per pan). 5. Cover each pan of frozen ravioli with 6 cups of room temperature spaghetti sauce. 6. Spray underside of foil with pan release spray and cover each pan tightly. 7. Bake approximately 50 minutes. CCP: Heat to minimum internal temperature of 165° F. 8. Remove from oven and garnish each pan of ravioli with Mozzarella cheese. 9. Cover with foil until ready to serve. CCP: Hold for hot service at 135° F or higher. 10. Serve 3 ravioli with slotted spoon or spatula.
Sauce, spaghetti, meatless		4 #10 cans			
Cheese, RF, mozzarella, shredded	1 lb 8 oz				
Plastic wrap		as needed			
Aluminum foil		as needed			
Pan release spray		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (ravioli)				
Grain:	1 WGR (ravioli)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Roasted Okra			Recipe No. CM-568		
Yield: 54 _____ (servings)			Portion Size ½ cup		
Ingredients	54 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Okra, frozen, unbreaded	12 lb				1. Thaw okra overnight in cooler. 2. Preheat convection oven to 425° F. 3. Combine okra and vegetable oil in a 6" full sheet pan. 4. In a separate bowl, combine salt, pepper, garlic powder, onion powder and paprika. 5. Spread okra onto lined sheet pans in a single layer, and then sprinkle spices evenly over all okra. 6. Bake for 8-12 minutes, or heat to minimum internal temperature of 135° F. 7. Portion with a #8 disher (1/2 cup) for each serving. CCP: Hold for hot service at 135° F or higher.
Oil, vegetable		1 ½ cup			
Salt		1 Tbsp			
Pepper, black, ground		1/3 cup			
Garlic powder		1/3 cup			
Onion powder		1/3 cup			
Paprika		1/3 cup			
Sheet pan liners		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:	1/2 c VO (okra)				
Milk:					

Recipe Name: Rosy Applesauce

Recipe No. CM-569

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Applesauce, canned, unsweetened		5 #10 cans			1. Add dry gelatin to applesauce. 2. Mix thoroughly. CCP: Hold for cold service at 41° F or lower. K-8: portion with a #8 disher (1/2 cup), or use portion control containers. PreK: portion with a #16 disher (1/4 cup).
Gelatin, dry mix, red <i>*(can substitute color of gelatin)</i>		24 oz			
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: 1/2 c (applesauce) Vegetables: Milk:					

PreK:
 Yield: 200 servings
 Serving Size: 1/4 c
 Contribution: 1/4 c Fruit

Recipe Name: Royal Brownies

Recipe No. CM-570

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		1 1/2 cups			1. Cream oil, sugar, salt, vanilla, and applesauce in mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl. 2. Add egg whites and mix for 1 minute on medium speed. Scrape down sides of bowl. 3. In a separate bowl, combine flour, cocoa, and baking powder. Mix for 1 minute on medium speed. 4. Add dry mixture to creamed ingredients and mix for 30 seconds on low speed, then for 1 minute on medium speed. Batter will be very thick. 5. Spread (2 qt 1 1/2 cups) of batter in each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 100 servings, use two pans. 6. Sprinkle walnuts (optional) over batter. 7. Bake: Conventional oven: 350°F for 20-30 minutes Convection oven: 300°F for 18-25 minutes Bake until set but still moist in the center. 8. Cut each pan 5 x 10 (50 pieces per pan).
Sugar	3 lb 4 oz	1 qt 3 1/2 cups			
Salt		1 Tbsp			
Vanilla		1 Tbsp			
Canned applesauce		1 qt 1 cup			
Frozen eggs, thawed	1 lb 8 oz	3 cups			
OR					
Fresh large egg		20 each			
Enriched, all-purpose flour	1 lb 14 oz	1 qt 3 cups			
Cocoa	12 oz	3 1/4 cups			
Baking powder		2 Tbsp			
Chopped walnuts (optional)	8 oz	2 cups			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	.5 EG				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Salad Dressing, Asian Vinaigrette			Recipe No. CM-571		
Yield: 100 _____ (servings)			Portion Size 1 oz		
Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Vinegar		1 qt			1. Mix vinegar, orange juice, sugar, salt, and spices until well blended. 2. Gradually add oil, whisking until well blended. 3. Serve 1 oz dressing in 2 oz portion control container. CCP: Hold for cold service at 41° F or lower.
Brown sugar, unpacked		½ cup			
Salt		1 Tbsp			
Vegetable oil		2 qt			
Ginger, ground		1/3 cup			
Garlic powder		2 Tbsp + 2 tsp			
Orange juice		2 cups			
2 oz portion control cups with lids		100 each			
Meal Pattern Contribution	NC				
Meat/Meat Alternate:					
Grain:					
Vegetable:					
Fruit:					
Milk:					

Recipe Name: Salad Dressing, Ranch, Reduced-Fat _____

Recipe No. CM-572

Yield: 100 _____ (servings)

Portion Size 1 oz

Ingredients	<u>100</u> Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 qt + 2 cups			1. Mix together water and dry milk. 2. Add dry Ranch dressing mix and salad dressing. 3. Beat with wire whisk and refrigerate at least 1 day prior to serving to allow dressing to thicken. 4. Serve 1 oz in portion control containers. CCP: Hold for cold service at 41° F or lower.
Non-fat dry milk powder		1 qt			
Ranch salad dressing mix	3.2 oz pkg	½ cup			
Salad dressing, reduced-fat		2 qt			
2 oz portion control cups with lids		100 each			
Meal Pattern Contribution	NC				
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Salad Dressing, Strawberry Vinaigrette

Recipe No. CM-573

Yield: 100 (servings)

Portion Size 1 oz

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh or frozen strawberries Lemon juice, fresh Sugar, granulated Apple cider vinegar Oil, olive or cooking 2 oz portion control cups with lids	2 lb 4 oz	<i>(Be sure to weigh)</i> 3/4 cup (12 Tbsp) 1/2 cup ¼ cup (4 Tbsp) ¼ cup (4 Tbsp)			1. Place berries in a blender and process until smooth. 2. Add lemon juice and sugar. While processing, gradually add vinegar and oil in a steady stream. Process until thickened. 3. Serve 1 oz dressing in 2 oz portion control container. CCP: Hold for cold service at 41° F or lower.
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetables: Milk:	NC				

Recipe Name: Salad, Asian

Recipe No. CM-574

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine or Romaine/Spinach w/color	5 lb				<ol style="list-style-type: none"> 1. Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. 2. Place a 2 oz M/MA portion of chicken on top of salad greens (or serve hot at point of service; see note). Meat may also be placed in a portion cup and set inside the container. 3. Portion 1/2 cup drained Mandarin oranges into portion cup and set inside salad container. 4. Sprinkle 1/4 cup broccoli florets on top of salad greens. 5. Thaw flatbread. Flatbread may be lightly toasted on baking pans in oven. Do not overcook. Cut diagonally into 4 triangles. Place 1 triangle in each corner of container. CCP: Hold for cold service at 41° F or lower. 6. Serve with 1 oz Oriental Sesame Dressing, Honey Mustard Dressing, Asian Vinaigrette Dressing or other dressing of choice.
Chicken, diced, precooked and chilled (<i>chicken options*</i>)	4 lb 4 oz (approx.)	Or amount needed to serve 25 2oz M/MA portions			
Mandarin oranges, drained		1 #10 can + 3 cups			
Broccoli florets, raw	1 lb				
WGR flatbread		25 each			
Asian dressing		3 cups + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups with lids		as needed			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Other chicken options include chicken fajita meat, Tangerine Chicken, or Teriyaki Chicken. If choosing one of these substitutes, prepare according to manufacturer's instructions and hold for hot service at 135° F or higher. If using breaded chicken, document Whole Grain Rich meal pattern contribution on food production record. Verify manufacturer's product documentation to provide 2 oz M/MA per serving.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (flatbread)				
Vegetable:	1 c VDG (3/4 c Romaine, 1/4 c broccoli)				
Fruit:	1/2 c (Mandarin oranges)				
Milk:					

Revised 3-1-2024

Recipe Name: Salad, Caribbean

Recipe No. CM-575

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine or Romaine/Spinach w/color	5 lb				<ol style="list-style-type: none"> 1. Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. 2. Add 2 oz M/MA portion of chicken on top of the salad greens. Chicken may also be placed in a portion cup and set inside the container. 3. Portion 1/4 cup each of drained Mandarin oranges and pineapple tidbits into portion cups and set inside salad container. 4. Sprinkle 1/4 cup of broccoli florets on top of salad greens. 5. Serve with 2 oz WGR roll. CCP: Hold for cold service at 41° F or lower. 6. Serve with 1 oz of Strawberry Vinaigrette dressing or other dressing of choice.
Chicken, diced, precooked and chilled (<i>meat options*</i>)	4 lb 4 oz (approx.)	Or amount needed to provide 25 - 2 oz M/MA servings			
Pineapple tidbits, canned, drained		6 ¼ cups			
Mandarin oranges, canned, drained		6 ¼ cups			
Broccoli florets, raw	1 lb				
Roll, WGR		25 each			
Strawberry Vinaigrette Dressing		3 cups + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups w/lids		as needed			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Chicken fajita meat may be used as substitute for diced chicken. If choosing chicken fajita meat, prepare according to manufacturer's instructions and and hold for hot service at 135° F or higher. Verify manufacturer's product documentation to provide 2 oz. M/MA per serving.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (roll)				
Fruit:	1/2 c (pineapple, mandarin oranges)				
Vegetable:	1 c VDG (3/4 c Romaine, 1/4 c broccoli)				
Milk:					

Recipe Name: Salad, Chef

Recipe No. CM-576

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine or Romaine/Spinach w/color	5 lb				1. Prepare pretzel sticks according to package directions. Let cool to room temperature. 2. Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. 3. Measure a 0.75 oz M/MA portion (approximately 1.5 oz by weight) of diced turkey ham; place in portion cup and set inside salad container. 4. Place 1/2 of a hard-cooked egg in center of salad greens. 5. Place 1/4 cup tomatoes on top of salad greens. 6. Add 1/4 cup broccoli florets and 1/2 ounce shredded cheese to salad greens. 7. Place two pretzel sticks in one corner of the container. 8. Serve with 1 oz Light Italian dressing or Ranch dressing. CCP: Hold for cold service at 41° F or lower.
Turkey ham, diced, precooked and chilled	2 lb 6 oz	Or amount needed to serve 25 - .75 oz M/MA contribution servings			
Hard-cooked egg		12 ½ large			
Tomatoes, cherry or grape	3 lb				
Broccoli florets	1 lb				
Cheese, RF cheddar, shredded	13 oz				
Soft pretzel sticks, WGR		50 each			
Light Italian dressing OR Ranch dressing, reduced-fat		3 cups + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups with lids		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2.25 oz (1 oz egg, .5 oz cheese, .75 oz turkey ham)				
Grain:	2 WGR (pretzel sticks)				
Vegetable:	1 c VDG (3/4 c Romaine, 1/4 c broccoli) 1/4 c VR (tomatoes)				
Fruit:					
Milk:					

Recipe Name: Salad, Chicken

Recipe No. CM-577

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine, or Romaine/Spinach w/ color	5 lb				<p>Chicken Salad Prep Instructions:</p> <ol style="list-style-type: none"> 1. Combine chicken, celery, onions, pickle relish, and pepper. Add mayonnaise. Mix lightly until well blended. 2. Spread 5 lb 7 oz (approximately 3 qt. ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans. CCP: Cool to 41° F or lower within 4 hours. Cover and refrigerate until ready to use. <p>To assemble salads:</p> <ol style="list-style-type: none"> 1. Measure and place 1 ¾ cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. 2. Place a #8 scoop (1/2 cup) of chicken salad in middle of salad greens. 3. Cut tomatoes into 4 wedges and place one wedge in the center of the chicken salad. 4. Garnish with 1/2 cup of apple slices or place on the side. 5. Place croissant in corner of container. <p>CCP: Hold for cold service at 41° F or lower.</p> <p>May use individually packaged apple slices instead of fresh sliced apples if desired. Ensure 1/2 cup fruit serving.</p>
Green or red apples, sliced		12 ½ each			
Tomatoes, large, fresh	3 lb				
Chicken Salad	25 1/2 cup servings				
Chicken, diced, precooked	4 lb 4 oz				
Celery, raw, chopped	10 ½ oz				
Onions, raw, diced	6 oz				
Pickle relish	7 ½ oz				
Black pepper		1 tsp			
Mayonnaise, RF		3 ¼ cup			
Croissant roll, WGR		25 each			
Individual salad containers		25 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (croissant roll)				
Fruit:	1/2 c (apples)				
Vegetable:	3/4 c VDG (Romaine) 1/4 c VR (tomatoes)				
Milk:					

Recipe Name: Salad, Chicken Fajita

Recipe No. CM-578

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken fajita meat, fully cooked	7 lb 6 oz	Or amount needed to serve 25 - 2 oz M/MA servings			<p>1. Heat chicken per manufacturer's instructions.</p> <p>CCP: Heat to minimum internal temperature of 165° F or higher.</p> <p>2. On serving line: Place 1 3/4 cup Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers, top with one serving (based on manufacturer's serving size to equal 2 M/MA) of chicken fajita meat.</p> <p>3. Top each salad with 1/4 cup chopped tomatoes and 1/2 ounce cheddar cheese (cheese can be served in portion cup inside salad container).</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>4. Serve with 2 oz WGR tortilla chips (18 chips = 2 oz) and 1/4 cup salsa.</p>
Lettuce, Romaine or Romaine/Spinach w/color	5 lb				
Tomatoes, fresh, diced	3 lb				
*Tortilla chips, WGR	3 lb 2 oz				
Cheese, RF, cheddar shredded	13 oz				
Salsa		1 qt + 2 ¼ cups			
Individual salad containers 2 oz portion control cups with lids		25 each as needed			
<p>NOTE: May use edible WGR tortilla bowl if desired as substitute for 1 oz of chips - must still serve 1 oz chips in addition to bowl.</p>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz chicken, .5 oz cheese)				
Grain:	2 WGR (tortilla chips)				
Fruit:					
Vegetable:	3/4 c VDG (Romaine) 1/2 c VR (1/4 c salsa, 1/4 c tomatoes)				
Milk:					

Recipe Name: Salad, Crispy Chicken

Recipe No. CM-579

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, breaded, WGR*	5 lb 8 oz (approx.)	Or amount needed to serve 25 - 2 oz M/MA servings			<ol style="list-style-type: none"> Heat chicken per manufacturer's instructions. CCP: Heat to minimum internal temperature of 165° F or higher. Heat breadsticks per manufacturer's instructions. Do not overbake. Assemble on serving line: Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. Measure a 2 oz M/MA portion of cooked chicken in a portion cup and set inside salad container. Place 1/4 cup tomatoes on top of salad greens. Sprinkle 1/2 oz cheese on top or serve in portion cup. Place 2 breadsticks in container. Serve with 1 ounce Ranch dressing or other dressing of choice. CCP: Hold for cold service at 41° F or lower.
Lettuce, Romaine or Romaine/Spinach w/ color	5 lb				
Tomatoes, cherry or grape	3 lb				
Cheese, RF, cheddar shredded	13 oz				
WGR breadsticks		50 each			
Ranch dressing, RF, or dressing of choice		3 cups + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups with lids		as needed			
NOTE: *Chicken strips or popcorn chicken (WGR breading) may be used. Verify manufacturer's product documentation to provide 2 oz M/MA per serving.					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz chicken, .5 oz cheese)				
Grain:	3 WGR (2 oz breadsticks, 1 oz chicken breading)				
Fruit:					
Vegetable:	3/4 c VDG (Romaine)	1/4 c VR (tomatoes)			
Milk:					

Recipe Name: Salad, Sante Fe

Recipe No. CM-580

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15, raw-to-cook & drain (<i>meat options*</i>)	4 lb 4 oz (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Heat to minimum internal temperature of 155° for 17 seconds. 2. Drain and add taco seasoning and water. Mix well. 3. Reduce heat and simmer for 20-30 minutes, until very little or no water remains. CCP: Hold for hot service at 135°F or higher. 4. Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. CCP: Hold for cold service at 41° F or lower. 5. Drain beans and corn. If using black beans, rinse well before serving. Add 1/4 cup corn, 1/4 cup beans (black or pinto), and 1/4 cup diced tomatoes to salad greens. 6. Portion 2 oz by weight taco meat into portion cups to serve with each salad or add to each salad at point of service. CCP: Hold for hot service at a 135° F or higher. 7. Place 2 oz of chips and 1/4 cup salsa in each salad container. 8. Serve 1/2 ounce cheese in a portion cup or sprinkle on top of salad. 9. Serve with 1 ounce ranch dressing or other dressing of choice.
Taco seasoning	1.75 oz				
Water		1 ½ cups			
Lettuce, Romaine or Romaine/Spinach w/ color	5 lb				
Beans (black or pinto)		6 ¼ cups			
Whole kernel corn, drained		6 ¼ cups			
Tomatoes, large, fresh, washed and diced	3 lb				
Cheese, RF, cheddar shredded	13 oz				
Salsa		1 qt + 2 ¼ cups			
WGR tortilla chips OR WGR corn chips	3 lb 2 oz				
Ranch dressing, RF OR RF dressing of choice		3 cups + 1 oz			
Individual salad containers 2 oz portion control cups with lids		25 each as needed			
<div style="border: 1px solid black; padding: 5px; margin: 10px auto; width: fit-content;"> <p>NOTE: *Other meat options include beef or pork crumbles, or prepared beef or pork taco filling. Prepare adequate quantity to yield servings planned x 2 oz M/MA according to manufacturer's instructions. If using prepare <i>taco filling</i>, prepared adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz meat, .5 oz cheese)				
Grain:	2 WGR (tortilla chips)				
Vegetable:	3/4 c VDG (Romaine) 1/2 c VR (1/4 c tomatoes, 1/4 c salsa), 1/4 c VL (beans) 1/4 c VS (corn)				
Fruit:					

Recipe Name: Salad, Tuna

Recipe No. CM-581

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine or Romaine/Spinach w/ color	5 lb				<p><u>Tuna Salad Prep Instructions:</u></p> <ol style="list-style-type: none"> 1. Drain and flake tuna. 2. Combine tuna, chopped boiled eggs, onions, celery, pickle relish, and mayonnaise. Mix until well blended. Cover and refrigerate until ready to use. <p>CCP: Cool to 41° F or lower within 4 hours.</p> <p><u>To assemble salads:</u></p> <ol style="list-style-type: none"> 1. Measure and place 1 3/4 cups of Romaine or Romaine/Spinach blend mixed with carrots and red cabbage in individual salad containers. 2. Place a #8 scoop (1/2 cup) of tuna salad in middle of salad greens. 3. Cut tomatoes into 4 wedges and place one wedge in the center of the chicken salad. 4. Garnish with 1/2 cup of apple slices. 5. Place croissant in corner of container. <p>CCP: Hold for cold service at 41° F or lower.</p> <p>May use individually packaged apple slices instead of fresh sliced apples if desired. Ensure 1/2 cup</p>
Green or red apples, sliced		12 ½ each			
Tomatoes, large, fresh	3 lb				
Tuna Salad	25 1/2 cup servings				
Tuna, canned drained		66 ½ oz can			<p>CCP: Hold for cold service at 41° F or lower.</p> <p>May use individually packaged apple slices instead of fresh sliced apples if desired. Ensure 1/2 cup</p>
Eggs, hard-cooked, chopped		7 large			
Celery, raw, chopped	10 ½ oz				
Onions, raw, diced	8 oz				
Pickle relish	7 ½ oz				
Mayonnaise, reduced calorie		3 ¼ cups			
Croissant roll, WGR		25 each			
Individual salad containers		25 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (tuna + egg)				
Grain:	2 WGR (croissant roll)				
Fruit:	1/2 c (apples)				
Vegetable:	3/4 c VDG (Romaine) 1/4 c VR (tomatoes)				
Milk:					

Recipe Name: Salsa

Recipe No. CM-582

Yield: 200 (servings)

Portion Size 3/8 cup

Ingredients	200 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Tomatoes, fresh, diced	25 lb	54 ½ cups			1. Blend all ingredients together, place in appropriate container; refrigerate overnight. 2. Prior to service, spoon 3/8 cup (3 oz ladle) into portion cup with lid. CCP: Hold for cold service at 41° F or lower.
Jalapenos, fresh, seeds removed, diced	7 oz (approx. 12 large)	1 ½ cups			
Onions, fresh, diced	7 lbs 12 oz (approx. 12 large)	18 cups			
Cilantro, fresh	4 bunches	1 cup			
Lime juice	8 oz	1 cup			
4 oz portion cup w/lid		200 each			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:	1/4 c	VR (tomatoes)			
Milk:					

Recipe Name: Sandwich Salad

Recipe No. CM-583

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Romaine	7 lb 8 oz		3 lb 12 oz		1. Place 1/2 cup romaine lettuce into each portion cup. 2. Top with 1 slice tomato and 3 slices of dill pickle. 3. Cover with sheet pan liner until service. CCP: Hold for cold service at 41° F or lower. For Sack Lunch Service: May use resealable sandwich bag instead of 4 oz portion container.
Tomatoes, medium, sliced		100 slices (approx. 2 lb 8 oz)		50 slices (approx. 1 lb 4 oz)	
Pickle slices, dill (optional) (1 gal = 208 slices)		1 ½ gal		1 gal	
Portion containers, 4 ounce		100 each		50 each	
Sheet pan liners		as needed		as needed	
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/4 c VDG (romaine)				
Milk:					

Recipe Name: Sandwich, All American Sub

Recipe No. CM-584

Yield: 50 (servings)

Portion Size 1 sub sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
<i>Seasoned tomatoes</i> Tomatoes, fresh, medium Garlic, granulated	2 lbs 8 oz 1 Tbsp				1. Chill all ingredients except sub rolls until assembly. CCP: Hold at 41° F or lower 2. Seasoned tomatoes: * Slice tomatoes 1/8" thick * Evenly sprinkle the granulated garlic over the sliced tomatoes 3. Seasoned shredded lettuce: * Combine shredded lettuce and dressing in mixing bowl. Gently toss together until the ingredients are evenly dispersed. 4. To assemble sandwich: * Cut yellow and white cheese in half diagonally. * To build the subs, arrange 1/2 slice each of the yellow and white American cheese. NOTE: Add the cheese so the point of the diagonal is pointing out of the bread. * Add three slices of ham and three slices of turkey. * Add two seasoned tomatoes and finish with 1/4 cup seasoned shredded lettuce. CCP: Hold at 41° F or lower
<i>Seasoned shredded lettuce</i> Lettuce, shredded Dressing, Italian	2 lbs 4 oz	5 oz			
Cheese, RF, American, yellow		25 slices @ .5 oz each			
Cheese, RF, American, white		25 slices @ .5 oz each			
Bread, French WG sub rolls		50 - 2 oz eq			
Ham slices	4 lbs 12 oz	150 slices @ .5 oz each			
Turkey slices	4 lbs 12 oz	150 slices @ .5 oz each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 or 2.5 oz (2 oz eq turkey and ham; .5 oz cheese)				
Grain:	2 oz				
Fruit:					
Vegetable:					
Milk:					



For Seasoned Tomatoes: serving size is 2 tomato slices
 For Seasoned Shredded Lettuce: serving size is 1/4 cup

Recipe Name: Sandwich, Barbeque on a Bun

Recipe No. CM-585

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
BBQ brisket, chopped or shredded, in sauce <i>meat options*</i>	26 lb	Amount to provide 100 servings equivalent to 2 oz M/MA			1. Follow manufacturer's instructions for heating meat. CCP: Heat to minimum internal temperature of 165° F. 2. Pour meat mixture into steamtable pans. For 100 servings, use 2 pans. CCP: Hold for hot service at 135° F or higher. 3. On serving line: portion one serving BBQ brisket (based on manufacturer's serving size to equal 2 M/MA) in each bun.
Hamburger buns, WGR	100 each				
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: *Other meat options include pulled pork. Verify manufacturer's product documentation to provide 2 oz M/MA per serving.</p> </div>					
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate: 2 oz (meat)</p> <p>Grain: 2 WGR (hamburger bun)</p> <p>Fruit:</p> <p>Vegetable:</p> <p>Milk:</p>					

Revised 3-1-2024

Recipe Name: Sandwich, Chick'N Parmesan Sub

Recipe No. CM-586

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken Nuggets, WGR		250 each			1. Heat nuggets according to manufacturer's instructions. CCP: Heat to minimum internal temperature of 165° F. 2. Heat marinara sauce to a simmer and portion 1/8 c of sauce (1 oz ladle) onto bottom of hoagie roll. 3. Place five chicken nuggets on top of marinara sauce, onto bottom of hoagie roll. 4. Top chicken nuggets with an additional 1/8 c of sauce (1 oz ladle) and 0.75 oz (1.5 Tbsp) of shredded cheese. 5. Toast hoagie at 350° F for 5 minutes. Serve warm. CCP: Hold for hot service at 135°F or higher.
Cheese, RF, cheddar, Shredded	2 lbs, 6 oz				
Marinara Sauce	7 lbs, 1 oz				
Hoagie Roll, WGR		50 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2.5 oz (2 oz nuggets, .5 oz cheese)				
Grain:	3 WGR (2 oz hoagie, 1 oz nuggets)				
Fruit:					
Vegetable:	1/4 c VR (marinara)				
Milk:					

Recipe Name: Sandwich, Chicken (Crispy or Grilled)

Recipe No. CM-587

Yield: 96 Sandwiches (servings)

Portion Size 1 each

Ingredients	96 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken patties, breaded WGR or Chicken patties, grilled Hamburger buns, WGR		96 each 96 each 96 each			<p>1. Cook chicken patties according to manufacturer's directions. Shingle (overlap) in steamtable pans and cover with foil.</p> <p>CCP: Heat to minimum internal temperature of 165° F.</p> <p>2. On serving line: place one chicken patty in each bun.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p><i>Optional: serve with garnish.</i></p>
Optional Garnish: Lettuce pieces Tomatoes, medium, sliced Pickle slices, dill	3 lb 8 oz	96 slices <i>(approx. 2 lb 8 oz)</i> 288 slices			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken patty)				
Grain:	3 WGR (2 bun; 1 chicken breading) or 2 WGR (bun only if unbreaded)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sandwich, Fish

Recipe No. CM-588

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
WGR bun, sliced		50 buns		200 slices	<p>1. Cook fish patties according to manufacturer's directions. Shingle (overlap) in steamtable pans and cover with foil.</p> <p>CCP: Heat to minimum internal temperature of 165° F.</p> <p>2. Assemble on serving line: place one fish patty in each bun. Serve with optional garnishes, if desired.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
Fish, patties, breaded, WGR		50 each			
<u>Optional Garnish:</u>					
Lettuce pieces	2 lbs				
Tomatoes, medium, sliced		50 slices (approx. 1lb 4 oz)			
Pickle slices, dill		150 slices			
Tarter sauce		50 packets			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (2 oz fish)				
Grain:	3 WGR (2 WGR bun; 1 WGR Fish)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sandwich, Grilled Cheese

Recipe No. CM-589

Yield: 100 (servings)

Portion Size 1 sandwich

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Bread, sliced, WGR		200 slices			<ol style="list-style-type: none"> 1. Lightly spray sheet pan (18"x26"x1") with butter-flavored pan spray. For 100 servings, use 5 pans. 2. Place 20 slices of bread on each sheet pan, 4 across and 5 down. 3. Top each slice of bread with 4 slices of cheese (.5 oz each). 4. Top each sandwich with remaining bread slices. 5. Lightly spray tops of sandwiches with butter-flavored pan spray. 6. Lightly spray the bottom of a sheet pan with butter-flavored pan spray, and place on top of sandwiches prior to baking. 7. Bake until lightly browned: Conventional oven: 400° F for 15-20 minutes. Convection oven 350° F for 10-15 minutes. Do not overbake. <p>CCP: Heat to minimal internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher.</p> <p>If desired, cut each sandwich in half diagonally.</p>
Cheese, RF, American		400 slices @ .5 oz each			
Butter-flavored pan spray		As needed			
Meal Pattern Contribution					<p style="text-align: right;">Revised 3-1-2024</p>
Meat/Meat Alternate:	2 oz (4 cheese slices)				
Grain:	2 WGR (2 slices bread)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Sandwich, Ham & Cheese Melt

Recipe No. CM-590

Yield: 100 (servings)

Portion Size 1 sandwich

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Bun choice, WGR*		100 each			1. Assemble the following inside each sandwich and wrap in a foil wrap sheet: 2 slices of cheese (.5 oz each) 3 slices of turkey ham to equal 1 M/MA. 2. Place wrapped sandwiches on baking sheets and heat according to the following: Conventional oven: 375° F for 15-20 minutes. Convection oven 350° F for 10 minutes. CCP: Heat to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or higher.
Cheese, RF, American		200 slices @ .5 oz each			
Turkey ham, sliced, fully cooked		300 slices @ .5 oz each			
Foil wrap sheets		100 each			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *WGR Pretzel Bun, WGR sliced bread, or WGR croissants may be used. Cooking time may need to be adjusted. Verify product documentation to ensure substitution provides 2 WGR meal pattern contribution.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1 oz turkey, 1 oz cheese)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Sandwich, Meatball Sub

Recipe No. CM-591

Yield: 90 (servings)

Portion Size 1 sandwich

Ingredients	90 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Beef meatballs, cooked	_____	_____			1. Place meatballs in steam table pans. Add spaghetti sauce. 2. Cover with foil and heat in 350° F oven for 25 minutes. CCP: Heat to minimum internal temperature of 165° F. 3. To assemble on serving line: place one half of each hoagie roll on tray, spoon _____ meatballs to equal 1.5 M/MA, with sauce, onto each bun half. 4. Top meatballs with .5 oz. mozzarella cheese. 5. Place remaining half of each hoagie on meatballs or on tray, depending on preference and tray space. CCP: Hold for hot service at 135° F or higher. <i>Note: Do not assemble sandwich more than 15 minutes prior to service.</i>
		(_____ meatballs = 1.5 oz M/MA)			
Spaghetti sauce, meatless		2 #10 cans			
Cheese, RF, Mozzarella shredded	2 lb 13 oz				
Hoagie roll, 4" thawed WGR		90 each			
Aluminum foil		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1.5 oz meatballs, .5 oz cheese)				
Grain:	2 WGR (hoagie roll)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Sandwich, Monte Cristo (*lunch version*)

Recipe No. CM-592

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
French Toast, WGR		100 each			<p>1. Prepare French toast according to manufacturer's instructions.</p> <p>2. Assemble sandwiches in the following order: * 1 slice French toast * 1 slice of cheese * 3 slices Turkey ham * 1 slice of cheese * 1 slice French toast</p> <p>3. Place in shallow steamtable pan on sandwich sides so that they are shingled in rows.</p> <p>4. Place in convection oven at 325° F for 10-15 minutes.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>Optional: offer with syrup or jelly. May sprinkle tops of sandwiches with powdered sugar.</p>
Cheese, RF, American, white		100 slices @ .5 oz each			
Turkey ham		150 slices @ .5 oz each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (1 oz cheese slices, 1 oz turkey ham slices)				
Grain:	2 WGR (WGR french toast slices)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Sandwich, Peanut Butter & Jelly

Recipe No. CM-593

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
WGR bread, sliced		100 slices		200 slices	<p>1. To assemble sandwiches: top bread slices with the following:</p> <p>2 Tbsp peanut butter or Sunflower seed butter on half of bread slices.</p> <p>1 Tbsp jelly on remaining bread slices</p> <p>Place one of each bread slice together and place combined sandwich in a sandwich bag.</p> <p><i>Note: Prepare for same day service.</i></p>
Peanut butter or Sunflower seed butter	3 lb 8 oz	6 ¼ cups	7 lb	12 ½ cups	
Jelly	2 lbs	50 servings @ 1 Tbsp	4 lbs	100 servings @ 1 Tbsp	
Sandwich bags		50 each		100 each	
Meal Pattern Contribution					
Meat/Meat Alternate:	1 oz (peanut butter or sunflower seed butter)				
Grain:	2 WGR (bread)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sandwich, Philly Cheesesteak

Recipe No. CM-594

Yield: 72 (servings)

Portion Size 1 sandwich

Ingredients	72 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Sliced beef, "Philly" style	10 lb	Verify serving size on product documentation to provide 1.5 M/MA.			<ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Heat queso blanco sauce in bag according to manufacturer's instructions. 3. Distribute Philly-style beef evenly on a parchment lined sheet pan and bake at 350° F for 8-10 minutes or according to manufacturer's instructions. <p>CCP: Heat to a minimum internal temperature of 165° F.</p> <ol style="list-style-type: none"> 4. Place frozen peppers and onions evenly on lined sheet pans and spray thoroughly with butter-flavored pan spray. Roast in a 375° F convection oven for 10 minutes, stirring occasionally. 5. Combine meat and queso blanco sauce. <p>CCP: Hold for hot service at 135° F or higher.</p> <ol style="list-style-type: none"> 6. Serve 3.25 oz beef and cheese mixture on each hoagie bun. Top with 1 oz onions & peppers if desired.
Queso blanco sauce	5 lb				
Hoagie rolls, 4 inch, WGR, thawed		72 each			
Onion and pepper blend, frozen	5 lb				
Sheet pan liners		as needed			
Butter-flavored pan spray		as needed			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1.5 oz beef, .5 oz cheese sauce)				
Grain:	2 WGR (hoagie bun)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Sandwich, Pulled Pork Sliders

Recipe No. CM-595

Yield: 100 (servings)

Portion Size 2 sliders

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Pulled pork w/ BBQ sauce	25 lb	Or amount needed to provide 100 2-oz. M/MA servings			1. Heat meat according to manufacturer's instructions. CCP: Heat to minimum internal temperature of 165° F. 2. Pour meat into steamtable pans. CCP: Hold for hot service at 135° F or higher. 3. On serving line, serve _____ oz pulled pork by weight to equal 1 M/MA in each slider bun. Serving size is 2 slider buns.
Slider buns, WGR*		200 buns			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: *Regular WGR hamburger buns may be used instead of slider buns. Serve 1 bun per serving (2 WGR) and 2 oz M/MA on each bun.</p> </div>					
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate: 2 oz (meat)</p> <p>Grain: 2 WGR (2 slider buns)</p> <p>Fruit:</p> <p>Vegetables:</p> <p>Milk:</p>					

Recipe Name: Sandwich, Roast Beef

Recipe No. CM-596

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		Servings		Directions	
	Weight	Measure	Weight	Measure		
Sliced beef, "Philly" style	10 lb	Verify serving size on product documentation to provide 2 M/MA contribution.			1. Preheat oven to 350° F. 2. Boil water. Add beef base, garlic powder and black pepper. Simmer while beef is in the oven. 3. Distribute Philly-style beef evenly on parchment lined sheet pan and bake at 350° F for 8-10 minutes or according to package instructions. CCP: Heat to a minimum internal temperature of 165° F. 4. Remove beef from oven and combine with hot broth mixture. 5. May toast hoagie buns if desired using butter-flavored pan spray. 6. Serve #8 scoop or 3.5 oz sliced beef mixture on each hoagie bun. CCP: Hold for hot service at 135° F or higher.	
Hoagie rolls, 4 inch, WGR, thawed		50 each				
Beef Base, Low Sodium		1 cup				
Water		2 qt				
Garlic Powder		¼ cup				
Black Pepper		2 Tbsp				
Sheet pan liners		as needed				
Butter-flavored pan spray		as needed				
Meal Pattern Contribution						
Meat/Meat Alternate:	2 oz (beef)					
Grain:	2 WGR (hoagie bun)					
Fruit:						
Vegetable:						
Milk:						

Recipe Name: Sandwich, Sloppy Joe

Recipe No. CM-597

Yield: 98 (servings)

Portion Size 1 sandwich

Ingredients	98 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Sloppy Joe filling	Check manufacturer packaging for 98 servings for 2 M/MA 17 lb (raw weight)	2 #10 cans			1. Prepare Sloppy Joe filling according to manufacturer's instructions. 2. If using raw ground beef, brown raw beef in a large skillet. CCP: Heat to a minimum internal temperature of 155° F for 17 seconds. 3. Add Sloppy Joe sauce; stir to blend. CCP: Hold for hot service at 135° F or higher. 4. To serve, portion 4 oz meat mixture (or use #8 scoop) on each bun. If using prepared product, verify manufacturer's product documentation to provide 2 oz M/MA per serving.
OR					
Sloppy Joe sauce					
Ground beef, 85/15, raw-to-cook & drain					
Hamburger buns, WGR					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (meat)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Sandwich/Wrap, Chicken Salad

Recipe No. CM-598

Yield: 25 (servings)

Portion Size 1 each

Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, diced, cooked, chilled*	4 lb 4 oz				<p>1. Combine chicken, celery, onion, relish, and pepper. Add mayonnaise. Mix lightly until blended.</p> <p>2. Spread 5 lb 7 oz (approximately 3 quarts 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 25 servings, use one pan.</p> <p>CCP: Cool to 41°F or lower within 4 hours.</p> <p>To assemble sandwiches:</p> <p>1. Place a #8 scoop (1/2 cup) of chicken salad on bottom half of croissant. Top with top half of croissant.</p> <p>Sandwiches may be cut in half or served whole.</p> <p>CCP: Hold for cold service at 41°F or lower.</p>
Celery, fresh, chopped	10 ½ oz				
Onion, fresh, diced	6 oz				
Pickle relish, drained	7 ½ oz				
Black pepper		1 tsp			
Mayonnaise, light		3 ¼ cups			
Croissant roll, WGR**		25 each			
<div data-bbox="932 808 1503 1167" data-label="Text" style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Prepare adequate quantity of chicken to provide 2 oz M/MA contribution per serving.</p> <p>**Verify product documentation to ensure croissant provides 2 WGR meal pattern contribution. May substitute with any of the following WGR items that provide 2 WGR meal pattern contribution: pretzel bun, hamburger buns, sliced bread, hoagie roll, ciabatta bread, bagel, or 2 WGR tortilla.</p> </div>					
<div data-bbox="235 818 842 1167" data-label="Image"> </div>					
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate: 2 oz (chicken)</p> <p>Grain: 2 WGR (croissant roll)</p> <p>Fruit:</p> <p>Vegetable:</p> <p>Milk:</p>					

Recipe Name: Sandwich/Wrap, Deli Ham and Cheese

Recipe No. CM-599

Yield: 25 servings (servings)

Portion Size 1 sandwich

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
Bread, sliced, WGR*		50 slices		100 slices	1. Assemble the following and place in a sandwich bag or wrap in deli wrap: * Choice 2 WGR grain item * 2 slices of cheese (.5 oz each) * 3 slices of turkey ham (to equal 1 oz M/MA) CCP: Hold for cold service at 41° F or lower. 2. Serve with optional garnish and condiments such as mustard, mayonnaise, or ranch dressing.	
Cheese, RF, American		50 slices @ .5 oz ea		100 slices @ .5 oz ea		
Turkey ham, sliced, fully cooked**		75 slices @ .5 oz ea		150 slices @ .5 oz ea		
Sandwich bags or deli wrap		25 each		50 each		
Optional Garnish:						
Lettuce pieces	1 lb					
Tomatoes, medium, sliced		25 slices (approx. 1 lb 8 oz)				
Pickle slices, dill		75 slices				
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: May use any of the following WGR items that contribute 2 WGR: pretzel bun, hamburger bun, croissant, hoagie roll, ciabatta bread, bagel, or tortilla. Verify product documentation to ensure substitution provides 2 WGR meal pattern contribution.</p> <p>**Other meat options include sliced turkey breast, salami, bologna, and Canadian turkey ham. Prepare adequate quantity to provide 1 oz M/MA contribution per serving.</p> </div>						
Meal Pattern Contribution						
Meat/Meat Alternate:	2 oz (1 oz deli meat, 1 oz cheese)					
Grain:	2 WGR (bread)					
Fruit:						
Vegetable:						
Milk:						

Recipe Name: Sandwich/Wrap, Turkey and Bacon

Recipe No. CM-5100

Yield: 25 servings (servings)

Portion Size 1 sandwich

Ingredients	25 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Bread, sliced, WGR*		50 slices			1. Assemble the following inside each sandwich/wrap: 5 slices of sliced turkey (to equal 1.5 oz M/MA) 1 slice of cheese (.5 oz each) 1 slice of bacon (NC), cut into two pieces CCP: Hold for cold service at 41° F or lower.
Turkey, fully cooked**		125 slices @ .5 oz each	**Or amount needed to provide 25 servings contributing 1.5 oz M/MA each for PK-12.		
Cheese, RF, American		25 slices @ .5 oz each			
Bacon, slices, pre-cooked		25 each			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *May use any of the following items that contribute 2 WGR: pretzel bun, hamburger buns, croissants, hoagie roll, ciabatta bread, bagel, or 2 WGR tortilla. Verify product documentation to ensure substitution provides 2 WGR meal pattern contribution. **Other meat options include turkey ham. Prepare adequate quantity to provide 1.5 oz M/MA contribution per serving.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (1.5 oz turkey, .5 oz cheese)				
Grain:	2 WGR (bread)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Savory Green Beans

Recipe No. CM-5101

Yield: 113 (servings)

Portion Size 1/2 cup

Ingredients	113 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Green beans, cut, frozen*	20 lb				1. Empty butter-flavored granules into a container. 2. Gradually add warm water and stir until dissolved. Set aside. 3. Combine butter mixture and black pepper with green beans. Pour into steamtable pans. Steam for 10 minutes. Do not overcook. CCP: Heat to minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher. 4. For K -12, portion with slotted 4 oz spoodle (1/2 cup). For PreK, portion with slotted 2 oz spoodle (1/4 cup).
Butter flavored granules, dry	2 oz	1/2 cup			
Water, warm		2 cups			
Black pepper		2 Tbsp			
NOTE: *Optional: 5 #10 cans of low-sodium green beans.					
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VO (green beans) Milk:					
PreK: Yield: 230 servings Serving Size: 1/4 c Contribution: 1/4 c VO					

Recipe Name: Seasoned Corn

Recipe No. CM-5102

Yield: 99 (servings)

Portion Size 1/2 cup

Ingredients	99 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Corn, whole kernel, frozen*	18 lbs				1. Empty butter-flavored granules into a container. 2. Gradually add warm water and stir until dissolved. Set aside. 3. Combine butter mixture and black pepper with corn. Steam for 10 minutes. Do not overcook. CCP: Heat to minimum internal temperature of 135° F. 4. Pour into steamtable pans. CCP: Hold for hot service at 135° F or higher. 5. For K-12, portion with slotted 4 oz spoodle. For PreK, portion with 2 oz slotted spoodle.
Black pepper		2 Tbsp			
Butter flavored granules, dry	2 oz	1/2 cup			
Water, warm		2 cups			
NOTE: *Optional: 5 #10 cans of low-sodium corn.					
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VS (corn) Milk:					
PreK: Yield: 198 servings Serving Size: 1/4 c Contribution: 1/4 c VS					

Recipe Name: Snowball Salad

Recipe No. CM-5103

Yield: 70 (servings)

Portion Size 2/3 cup

Ingredients	70 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Mandarin oranges, drained		2 #10 cans			<ol style="list-style-type: none"> Open cans of fruit and drain in colander. Prepare whipped topping according to package directions, whipping until stiff peaks form. <i>*If using alternate topping mixture, whip 32 oz of whipped topping until stiff peaks form and gently fold 32 oz yogurt into the whipped topping.</i> Drain fruit again. In a large bowl, combine all ingredients and mix well. Leave in bowl or pour into a steamtable pan. CCP: Cool to 41° F or lower within 4 hours. Refrigerate until service. CCP: Hold for cold service at 41° F or lower. Serve with a #6 scoop (2/3 cup). PreK: Serve with #12 scoop for 1/4c fruit.
Pineapple tidbits, drained		2 #10 cans			
Marshmallows	3 lb				
Whipped topping base, thawed	64 oz				
* Alternate topping mixture: <i>Whipped topping, whipped until stiff peaks form</i>	32 oz.				
<i>Yogurt, Vanilla</i>	32 oz.				
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 c (mandarin oranges + pineapple)				
Vegetable:					
Milk:					

PreK:
Yield: 140 servings
Serving Size: 1/3 c
Contribution: 1/4 c Fruit

Recipe Name: Soup, Beef Stew

Recipe No. CM-5104

Yield: 100 servings (servings)

Portion Size 1 cup

Ingredients	__100__ Servings		_____ Servings		Directions	
	Weight	Measure	Weight	Measure		
Stew meat, cooked*	20 lbs 8oz	Amount to provide 100 servings equivalent to 2 oz M/MA			<ol style="list-style-type: none"> Heat meat according to manufacturers instructions. Continue immediately. Add onions, flour, granulated garlic, paprika, pepper, salt, and thyme. Cook 5 minutes. Add water or stock. Bring to boil. Reduce heat and cover. Simmer for apporxiately 1 1/2 hours, or until meat is tender. Add remaining vegetables. Cook until vegetables are heated through, approximately 15 minutes. CCP: Heat to minimum internal temperature of 165° F. Pour into medium half-steam table pans (10" x 12" x 4"). For 100 servings, use 6 pans. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup) 	
Vegetable oil		1 cup				
Fresh onions, quartered	2 lbs + 2 ½ oz					
Flour, all purpose, enriched	1 lb 8 oz					
Garlic, granulated		3 Tbsp				
Paprika		2 Tbsp				
Pepper, ground, black		1 Tbsp				
Salt		2 Tbsp				
Thyme, dried		1 tsp				
Beef stock, non MSG, reduced sodium		3 gal				
Vegetables, canned, drained (combination of carrots, potatoes, corn, green peas or green beans) (can substitute frozen, mixed vegetables)	25 lbs	5 #10 cans				
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;"> <p>NOTE: *Other meat options include cooked, ground beef or Carne Guisada. Verify manufacturer's product documentation to provide 2 oz M/MA per serving.</p> </div>						
Meal Pattern Contribution						
Meat/Meat Alternate:	2 oz (stew meat)					
Grain:						
Fruit:						
Vegetable:	1/2 c VA (canned or frozen vegetables)					
Milk:						

Recipe Name: Soup, Chicken Tortilla

Recipe No. CM-5105

Yield: 55 (servings)

Portion Size 1 cup

Ingredients	55 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Cheese sauce, white, RF	6 lb 10 oz				<ol style="list-style-type: none"> 1. Heat water (does not need to boil). Add chicken base. Remove from heat. 2. Combine all ingredients except for tortilla strips, sour cream, and green onions. 3. Divide evenly between two 4-inch steam table pans. 4. Cook on full steam, approximately 1 hour. CCP: Heat to minimum internal temperature of 165° F. <p>CCP: Hold for hot service at 135° F or higher.</p> <p>Use 8-ounce ladle to serve 1 cup portion.</p> <p><i>Optional: Top with tortilla strips, sour cream, and green onions.</i></p>
*Chicken, diced, fully cooked	5 lb 4 oz				
White beans, canned, drained		8 ¾ cups			
Water		6 cups			
Chicken base, low sodium		2 Tbsp			
Corn and pepper blend, frozen		8 cups			
Salsa		2 cups			
<i>Optional:</i> <i>Tortilla strips</i> <i>Sour cream</i> <i>Green onions, sliced</i>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken, cheese sauce)				
Grain:					
Vegetable:	1/4 c VA (beans, corn, peppers, salsa)				
Fruit:					
Milk:					

NOTE:
* Can substitute fajita chicken for diced chicken. Verify manufacturer's product documentation to provide 1.5 oz M/MA per serving.

Recipe Name: Soup, Taco

Recipe No. CM-5106

Yield: 100 (servings)

Portion Size 1 cup

Ingredients	100 Servings		Servings		Directions	
	Weight	Measure	Weight	Measure		
Ground beef, 85/15, raw-to-cook & drain	8 lb 6 oz (raw weight)				1. Brown ground beef. CCP: Cook to minimum internal temperature of 155° F for at least 17 seconds. 2. Drain ground beef. Add spices and stir well. 3. Remove beef mixture and set aside. 4. Using the same pot, cook onions uncovered over medium heat for 5-7 minutes or until soft. Reduce heat to low. 5. Add water, ranch dressing mix, crushed tomatoes, salsa, corn, and beans. Stir well. Simmer uncovered over low heat for 2 minutes. 6. Stir in seasoned beef. Simmer uncovered for 15-20 more minutes. CCP: Heat to minimum internal temperature of 165° F. 7. Transfer to steamtable pan(s). Serve immediately or cover and place in warmer until ready for service. Serve using a 8 oz ladle (1 cup) in a 9-10 oz bowl. CCP: Hold for hot service at 135° F or higher.	
Chili powder		1 cup				
Cumin, ground		1 ¼ cups				
Garlic powder		½ cup				
Onion powder		2 Tbsp + 2 tsp				
Crushed red pepper		1 Tbsp + 1 tsp				
Ground black pepper		2 Tbsp + 2 tsp				
Onions, fresh diced		3 qt + 1 cup				
Water		1 gal				
Ranch dressing, dry powdered mix	4 oz					
Crushed tomatoes, canned, no-salt-added		2 #10 cans				
Salsa, low sodium canned		2 qt				
Corn, canned, no-salt-added added, drained		1 #10 can				
Kidney beans, canned, no-salt-added, drained, rinsed		3 #10 cans				
OR dry kidney beans, cooked	4 lb 1 oz					
Meal Pattern Contribution						
Meat/Meat Alternate:	2 oz (beef, beans)					
Grain:						
Fruit:						
Vegetable:	1/2 c VA (onions, tomatoes, salsa, corn)					
Milk:						

Revised 3-1-2024

Recipe Name: Soup, Vegetable

Recipe No. CM-5107

Yield: 100 (servings)

Portion Size 1 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken broth*, low sodium		4 gallons			<ol style="list-style-type: none"> Combine broth, tomatoes, celery, onions, pepper, parsley, and garlic. Bring to boil. Reduce heat and cover. Simmer for 20 minutes. Add corn, carrots, green beans, and peas (frozen vegetables may be combined with canned vegetables). Cover and simmer for 15 minutes, or until vegetables are tender. CCP: Heat to minimum internal temperature of 165° F. Pour 9 lb (1 gal 2/3 cups) into medium steamtable pan (12" x 20" x 4"). For 100 servings, use 6 pans. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup).
Canned diced tomatoes, with juice	12 lb 12 oz	2 #10 cans			
Fresh celery, chopped	1 lb 4 oz	1 qt 1 cup			
Fresh onions, chopped OR	2 lb	1 qt 1 1/3 cups			
Dehydrated onions	6 oz	3 cups			
Ground black pepper		2 tsp			
Dried parsley		1/2 cup			
Granulated garlic		1/4 cup			
Canned corn, whole kernel, drained, OR	2 lb 5 oz	1 qt 1 1/2 cups			
Frozen whole kernel corn	2 lb 4 oz	1 qt 2 1/4 cups			
Canned diced carrots, drained, OR	2 lb 4 oz	1 qt 1 cup			
Frozen sliced carrots	2 lb 12 oz	2 qt 1 1/2 cups			
Canned cut green beans, drained, OR	1 lb 14 oz	1 qt 3 cups			
Frozen cut green beans	1 lb 14 oz	1 qt 3 cups			
Canned green peas, drained OR	2 lb 3 oz	1 qt 1 cup			
Frozen green peas	2 lb 8 oz	2 qt			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:	1/2 cup VA				
Milk:					

NOTE:
*Low sodium beef broth may be used instead of chicken broth.

Recipe Name: Spaghetti Bowl

Recipe No. CM-5108

Yield: 95 (servings)

Portion Size 1 serving

Ingredients	95 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Beef meatballs OR Frozen meatsauce	28 lb	____ each (____ meatballs = 2 M/MA)			1. Heat meatballs according to manufacturer's directions. CCP: Heat to minimum internal temperature of 165° F. 2. Heat water to rolling boil. 3. Slowly add spaghetti. Stir constantly, until water boils again. Cook 13-14 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. 4. Heat sauce according to manufacturer's directions. CCP: Heat to minimum internal temperature of 135° F. 5. Assemble spaghetti bowl on the line or just prior to service. Layer #8 scoop of spaghetti (1/2 cup), ____ meatballs and 4 oz spaghetti sauce (or 1 serving of meatsauce) in an 8 oz black casserole bowl or other appropriate container. Sprinkle with cheese. CCP: Hold for hot service at 135° F or higher.
Spaghetti sauce, meatless		4 #10 cans			
Water		12 gal			
Spaghetti, WGR, dry, broken into thirds	6 lb				
Cheese, RF, Mozzarella shredded	1 lb				
8 oz black casserole bowls		95 each			
NOTE: Verify manufacturer's product documentation to provide 2 oz M/MA per serving.					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (meatballs or meatsauce)				
Grain:	1 WGR (pasta)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Spanish Rice

Recipe No. CM-5109

Yield: 50 (servings)

Portion Size 2/3 cup

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		1/4 cup			1. Heat oil. Add onions, green peppers, and celery. Cook for 5 minutes. 2. Add beef stock/water and seasonings. Bring to boil. 3. Stir in rice, salt, and pepper. Return to boil. Boil for 5 minutes. Reduce heat and cover tightly. Cook over low heat for 10 minutes. CCP: Heat to minimum internal temperature of 165°F. 4. Stir in diced tomatoes, tomato paste, and water. Cook over low heat for 10-15 minutes. Pour 8 lb (about 1 gallon 3/4 cup) into each of two steamtable pans (12" x 20" x 2½") that have been lightly coated with pan release spray. 5. Portion with No. 6 scoop (2/3 cup). CCP: Hold for hot service at 135°F or higher.
Onion, fresh, chopped	15 oz	2 1/2 cups			
OR Dehydrated onions	3 oz	1 cup			
Green pepper, fresh, minced	12 oz	2 1/2 cups			
Celery, fresh, chopped	1 lb	1 qt			
Beef stock, low sodium OR Water		3 qt			
Chili powder		2 Tbsp			
Cumin, ground		1 Tbsp 1 1/2 tsp			
Paprika		1 1/2 tsp			
Onion powder		1 1/2 tsp			
Brown rice, long grain, regular OR parboiled	3 lb 6 oz	2 qt			
Salt		1 Tbsp 1 tsp			
Ground black pepper		2 tsp			
Tomatoes, diced, canned, with juice		3 1/2 cups			
Tomato paste, canned		1 1/2 cups 2 Tbsp			
Water		2 cups			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:	1 WGR (rice)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Spicy Thai Chicken (can be used for Asian Bowl)

Recipe No. CM-5110

Yield: 80 (servings)

Portion Size 3/4 cup

Ingredients	80 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, diced, precooked*	13 lb 8 oz (approx.)	Or amount needed to provide 80 2-oz M/MA servings			<p>1. Prepare three 18" x 26" sheet pans by lining each with a pan liner and spraying pan liner with pan release spray.</p> <p>2. Roast peppers and onions in 375° F convection oven on low fan for 10 minutes, stirring halfway through cooking time.</p> <p>3. Combine sauce and water. Drain pineapple. Add to chicken and sauce in large container and heat. CCP: Heat to minimum internal temperature of 165° F.</p> <p>4. When peppers are roasted, combine with pineapple, chicken and sauce mixture. CCP: Hold for hot service at 135° F or higher.</p> <p>5. Serve using 6 oz portion server.</p> <p>Serving suggestion: serve with 1 cooked egg roll and 1/2 cup brown rice.</p> <p style="text-align: right;">Revised 3-1-2024</p>
Red bell pepper and onion blend, frozen	6 lb				
Pineapple tidbits, drained		1 #10 can			
Chili garlic sauce <i>(or other sauce as desired)</i>		1 qt + 2 cups			
Water		1 qt			
Pan release spray		as needed			
Pan liners		3 each			
<div style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Chicken fajita meat may be substituted for the diced chicken. Verify manufacturer's product documentation to provide 2 oz. M/MA per serving and follow manufacturer's instructions for preparing the chicken.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:					
Vegetable:					
Fruit:					
Milk:					

Recipe Name: Steamed Squash

Recipe No. CM-5111

Yield: 50 (servings)

Portion Size 1/2 cup

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Squash, frozen	13 lbs				1. Empty butter-flavored granules into a container. 2. Gradually add warm water and stir until dissolved. Set aside. 3. Combine butter mixture and black pepper with squash. Pour into steamtable pans. Steam for 10 minutes. Do not overcook. CCP: Heat to minimum internal temperature of 135° F. CCP: Hold for hot service at 135° F or higher. K -12: portion with slotted 4 oz spoodle (1/2 cup). PreK: portion with slotted 2 oz spoodle (1/4 cup).
Butter flavored granules, dry	2 oz	1/2 cup			
Water, warm		2 cups			
Black pepper		1 Tbsp			
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VO (squash)				
Milk:					

PreK:
Yield: 230 servings
Serving Size: 1/4 c
Contribution: 1/4 c VO

Recipe Name: Strawberries and Bananas

Recipe No. CM-5112

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Strawberries, frozen, sliced	14 lb				1. Thaw strawberries and drain excess juice, if necessary. 2. Peel and slice bananas. 3. Combine strawberries and bananas; mix gently. 4. Cover and refrigerate until serving. CCP: Hold for cold service at 41° F or lower. K-12: portion use 4 oz slotted spoodle (1/2 cup). PreK: use 2 oz slotted spoodle (1/4 cup).
Bananas, raw, unpeeled	18 lb 8 oz				
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: 1/2 c (strawberries + bananas) Vegetable: Milk:					
			PreK: Yield: 200 servings Serving Size: 1/4 c Contribution: 1/4 cup Fruit		

Recipe Name: Street Corn			Recipe No. CM-5113		
Yield: 99 (servings)			Portion Size ½ cup		
Ingredients	99 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Mayonnaise, RF		1½ cup			1. Combine mayonnaise with lemon juice and chili powder. 2. Stir in onion, cilantro, and bell pepper. 3. Drain corn. Place in 4" steamtable pan that has been sprayed with pan release spray. 4. Pour mayonnaise mixture into corn. Combine gently and cover with plastic wrap. 5. Cook in steamer for 20-25 minutes. CCP: Heat to minimum internal temperature of 135° F. K-12: serve with 4 oz slotted spoodle. PreK: serve with 2 oz slotted spoodle. CCP: Hold for hot service at 135° F or higher.
Onion, fresh, chopped		1½ cup			
Cilantro, fresh, unstemmed		1½ cup			
Lemon juice		½ cup			
Chili powder		¼ cup			
Green pepper, fresh, chopped		1 cup			
Corn, whole kernel*		5 #10 cans			
Pan release spray		as needed			
Plastic wrap		as needed			
NOTE: *Optional: 18 lb frozen corn instead of canned, whole kernel corn.					
Meal Pattern Contribution					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:	1/2 c	VS (corn)			
Milk:					
			PreK: Yield: 198 servings Serving Size: 1/4 c Contribution: 1/4 c VS		

Recipe Name: Stuffed Baked Potato

Recipe No. CM-5114

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Potatoes, whole, white or Russet, 100 ct.		100 each			1. Scrub potatoes and pierce skin. 2. Bake at 425°F for 1 hour or until tender. 3. Heat cheese sauce according to manufacturer's instructions. 4. Prepare ham or selected meat product according to manufacturer's instructions. CCP: Heat to required minimum internal temperature. 5. On serving line, cut one slit lengthwise across potato and serve with 3 oz cheese sauce and amount of meat product to provide 1 M/MA. CCP: Hold for hot service at 135° F or higher.
Cheese sauce, RF, cheddar or white	18 lbs 12 oz	<i>Or</i> amount needed to provide 100 servings of 1 M/MA each			
Ham, diced (meat options*)	10 lbs	<i>Or</i> amount needed to provide 100 servings of 1 M/MA each			
<div style="border: 1px solid black; padding: 10px;"> <p>NOTE: *Meat options include BBQ, Sloppy Joe filling, diced or fajita chicken, ham, chili, and other creditable meat products. Verify quantity and portion size needed to provide 100 servings of 1 M/MA each.</p> <p>Modify cheese product according to selected meat option for appeal. Shredded cheese sauce may be substituted for cheese sauce. If cheese is omitted, increase the meat portion size so that a total of 2 M/MA is provided.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (1 oz meat item, 1 oz cheese)				
Grain:					
Fruit:					
Vegetable:	3/4 c VS (potato)				
Milk:					

Recipe Name: Texas Basket

Recipe No. CM-5115

Yield: 100 (servings)

Portion Size 1 basket

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Steak fingers, WGR		400 each			1. Prepare steak fingers, oven fries, rolls, and gravy according to manufacturer's instructions. 2. Portion 2 oz gravy in each portion container. CCP: Hold for hot service at 135° F or higher. 3. Line each 2 lb boat with a yellow food wrapper. 4. Place in the lined, 2 lb boat prior to service: K-12: 4 steak fingers 1/2 cup oven fries 2 WGR roll 2 oz gravy (1/4 c) PreK: 3 steak fingers 1/4 cup oven fries 2 oz gravy (1/4 c)
Oven fries <i>or potato choice</i>	18 lb	See package instructions for preparing 100 - 1/2 cup servings			
WGR roll*, 2 oz		100 each			
Gravy, dry mix		See package instructions for preparing 100 - 1/4 cup servings.			
2-ounce portion containers		100 each			
2-lb red and white boats		100 each			
Yellow food wrapping paper		100 sheets			
<div style="border: 2px solid black; padding: 5px;"> <p>NOTE: May substitute Chicken Strips, Chicken Nuggets, Fish Strips or Fish Nuggets for Steak Fingers. Verify manufacturer's product documentation to provide 2 oz M/MA per serving for K-12 or 1.5 oz M/MA for PreK. *2 oz WGR roll can be substituted with another 2 oz WGR item, such as croissant, Texas Toast, or biscuit.</p> </div>					
Meal Pattern Contribution	PreK		K-12		
Meat/Meat Alternate:	1.5 oz (steak fingers)		2 oz (steak fingers)		
Grain:	.75 WGR (.75 steak fingers)		3 WGR (1 oz steak fingers, 2 oz roll)		
Fruit					
Vegetable:	1/4 c VS (oven fries)		1/2 c VS (oven fries)		
Milk:					

Recipe Name: <u>Tex-Mex Stack</u>			Recipe No. <u>CM-5116</u>		
Yield: <u>120</u> (servings)			Portion Size <u>1 each</u>		
Ingredients	<u>120</u> Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 85/15 raw-to-cook & drain (<i>meat options</i>)*	20 lb (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Cook to minimum internal temperature of 155° F for 17 seconds. 2. Drain ground beef. Add taco seasoning and water. Mix well. 3. Reduce heat and simmer for 20-30 minutes, until very little or no water remains. CCP: Hold for hot service at 135° F or higher. <p>K-12: Assemble on serving line: layer 1 oz corn chips and #12 scoop taco meat.</p> <p>PreK: layer 1 oz corn chips and # 30 scoop taco meat.</p> <p>1 oz cheese should be added or served in a portion cup.</p> <p>May be assembled in a red and white boat.</p>
Taco Seasoning		2 pkg @ 6.6 oz			
Water		2 qt + 1 pint			
Corn chips, WGR (Frito-style)	7 lb 8 oz				
Cheese, RF, cheddar shredded	7 lb 8 oz				
<p>NOTE: *Other meat options include beef crumbles, pork taco filling, or turkey taco filling.</p> <p>If using prepared <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list above.</p>					
Meal Pattern Contribution			PreK:		
Meat/Meat Alternate:	3 oz (2 oz meat, 1 oz cheese)		Serving Size:		
Grain:	1 WGR (corn chips)		2 oz M/MA (1 oz meat; 1 oz cheese)		
Fruit:			1 WGR (corn chips)		
Vegetable:					
Milk:					

Recipe Name: Tuscan Vegetables			Recipe No. CM-5117		
Yield: 80 (servings)			Portion Size ½ cup		
Ingredients	80 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Italian vegetable blend, frozen	20 lb				<p>1. Steam frozen vegetables using steamer.</p> <p>Alternative steaming method: place perforated pan inside 4 inch steam table pan containing approximately 1 inch of water. Place frozen vegetables on shallow perforated pan. Cover with aluminum foil, and place in oven. Bake at 350° F for approximately 5 minutes.</p> <p>CCP: Heat to minimum internal temperature of 135° F.</p> <p><i>Recommend batch-cooking vegetables to maintain color and texture.</i></p> <p>2. Empty butter-flavored granules into a container.</p> <p>3. Gradually add warm water and stir until dissolved. Combine with cooked vegetables, black pepper, and Italian seasoning.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>K-12: portion with slotted 4 oz spoodle or #8 disher (1/2 cup).</p> <p>PreK: portion with slotted 2 oz spoodle or #16 disher (1/4 cup).</p>
Butter flavored granules, dry	2 oz	½ cup			
Water, warm		2 cups			
Black pepper		2 Tbsp			
Italian seasoning		2 Tbsp			
Aluminum foil		as needed			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: Italian Blend Vegetables (unless vegetable contribution on product documentation can specify subgroup percentages)</p> </div>					
Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit Vegetable: Milk:			<div style="background-color: yellow; border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>PreK: Yield: 160 servings Serving Size: 1/4 c</p> </div>		
	1/2 c VA				

Recipe Name: Walking Taco

Recipe No. CM-5118

Yield: 98 (servings)

Portion Size 1 serving

Ingredients	98 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Tortilla chips, WGR		98 1.4 oz bags			<p>1. Prepare taco meat according to manufacturer's instructions. CCP: Cook to minimum internal temperature of 155° F for 17 seconds.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>2. Assemble on serving line: Open bag tortilla chips and top with #12 scoop of taco meat and 3 oz of cheese sauce.</p> <p><i>Optional Garnishes:</i></p> <ul style="list-style-type: none"> * lettuce * tomato * jalapenos * salsa
Prepared taco meat	17 lbs 8 oz				
Cheese sauce, RF, cheddar *	3 bags @ 106 oz				
<p>NOTE: *May substitute 1 oz of shredded cheddar cheese per serving for 3 oz. cheese sauce.</p>					
Meal Pattern Contribution					
Meat/Meat Alternate:	3 oz (2 oz taco meat, 1 oz cheese sauce)				
Grain:	2 WGR (WGR tortilla chips)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Western Burger

Recipe No. CM-5119

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Roll dough, mini sub, WGR		100 each			1. Remove frozen roll dough pieces from case and place 24 on parchment-lined sheet pan 2 inches apart. 2. Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release spray and thaw in the cooler at 38-40° F overnight. 3. Remove the rack of dough from cooler and set at room temperature for 45 min. to warm and rise slightly. 4. Cook ground beef with onions. CCP: Cook to minimum internal temperature of 155° for at least 17 seconds. Drain. Add remaining ingredients. Mix well and heat. 5. Flatten the slightly proofed dough into a round about 4 1/2 to 5 inches. 6. Place a #12 scoop of meat mixture in the center of prepared dough rounds. Brush the edges of the dough with water and bring edges up over the filing. Pinch edges to seal dough. Place with seam sides down on lined sheet pan. 7. Place the pan(s) of filled doughs in a preheated 325° F convection oven. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165° F. CCP: Cook to minimum internal temperature of 165° F. CCP: Hold for hot service at 135° F or higher.
Beef, ground 85/15	15 lbs				
Onions, dehydrated flakes		4 cups			
Cheese, RF, Cheddar, shredded	5 lbs				
Mayonnaise, RF	8 oz				
Mustard, yellow, prepared		1/2 cup			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 M/MA (from meat and cheese)				
Grain:	2 WGR (from roll dough)				
Fruit:					
Vegetable:					
Milk:					

Revised 3-1-2024

Recipe Name: Wrap, Creamy BBQ Chicken

Recipe No. CM-5120

Yield: 50 (servings)

Portion Size 1 each

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Yogurt, plain, RF	64 oz	4 1/2 cups			1. Mix yogurt and BBQ sauce together in large bowl. CCP: Hold for cold service at 41°F or lower. 2. To assemble wrap: top each tortilla with 2 ounces of sauce and 2 ounces of chicken (or amount of chicken needed to provide 2 oz M/MA contribution). Garnish with greens and sliced tomato. 3. Fold and seal each wrap. May cut diagonally in half. CCP: Hold for cold service at 41°F or lower.
BBQ sauce					
Chicken, diced, cooked, chilled*	6 lb 4 oz				
Mixed greens	2 lb				
Tomato, fresh, thinly sliced	2 lb				
Tortilla, WGR, 10" **		50 each			
<div data-bbox="155 737 842 1122" data-label="Image"> </div> <div data-bbox="911 813 1482 1053" data-label="Text" style="border: 1px solid black; padding: 5px;"> <p>NOTE: *Prepare adequate quantity of chicken to provide 2 oz M/MA contribution per serving. **Verify product documentation to ensure tortilla provides 2 WGR meal pattern contribution.</p> </div>					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (tortilla)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Wrap, Hawaiian Chicken

Recipe No. CM-5121

Yield: 25 (servings)

Portion Size 1 each

Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
<i>Dressing:</i>					<p>1. To make dressing, combine mayonnaise, vinegar, sugar, onion powder, garlic powder, and chili powder. Mix well. CCP: Cool to 41°F or lower within 4 hours.</p> <p>2. Combine cabbages, carrots, spinach, and pineapple. Mix in dressing and chicken. CCP: Cool to 41°F or lower within 4 hours.</p> <p>3. Portion filling with #6 scoop (2/3 cup) onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half.</p> <p>CCP: Hold for cold service at 41°F or lower.</p>
Mayonnaise, RF		1 1/2 cups			
White Vinegar		3/4 cup			
Sugar		2 cups			
Onion Powder		1/8 cup			
Garlic Powder		1/4 cup			
Chili Powder		1/4 cup			
<i>Vegetable Slaw Filling:</i>					
Green cabbage, fresh, shredded	1 lb				
Red cabbage, fresh, shredded	4 oz				
Carrots, fresh, shredded	1 lb				
Spinach, fresh, chopped	8 oz				
Pinapple tidbits, drained		2 cups			
Chicken, diced, cooked, chilled*	3 lb 4 oz				
Tortilla, WGR, 10" **		25 each			
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (tortilla)				
Fruit:					
Vegetable:	1/2 c VA (vegetable slaw)				
Milk:					

NOTE:
 *Prepare adequate quantity of chicken to provide 2 oz M/MA contribution per serving.

 **Verify product documentation to ensure tortilla provides 2 WGR meal pattern contribution.

Recipe Name: X-Treme Burrito

Recipe No. CM-5122

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Burritos, WGR		100 each			<p><i>Verify preparation of burritos and queso blanco sauce with manufacturer's directions.</i></p> <ol style="list-style-type: none"> 1. Prepare burritos from a frozen state. Spray inside bottom of pan with pan release spray. Arrange burritos end to end, seam side down, and place in a pre-heated oven according to product directions. 2. Prepare queso blanco sauce according to package directions. 3. Remove burritos from oven and apply sauce, ensuring that burritos are covered. 4. Place in oven and heat approximately 12-15 minutes. CCP: Heat to minimum internal temperature of 165° F. 5. Remove from oven, cover with foil, and place in steamtable for service. <p>CCP: Hold for hot service at 135° F or higher.</p>
Queso blanco sauce		2 qt			
Pan release spray		as needed			
Aluminum foil		as needed			
<i>Optional Garnish:</i>					
* shredded lettuce					
* diced tomatoes					
* sliced jalapenos					
Meal Pattern Contribution					
Meat/Meat Alternate:	2 oz (burrito)				
Grain:	2 WGR (burrito)				
Fruit:					
Vegetables:					
Milk:					

NOTE:
 Optional serving method: Prepare burritos as directed and serve with 1.5 oz queso blanco sauce in a 2 oz portion cup on the side.

Recipe Name: Zesty Cucumbers

Recipe No. CM-5123

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cucumbers, peeled, sliced, raw	19 lb 4 oz				<ol style="list-style-type: none"> 1. If using whole cucumbers, slice into 1/4" slices. 2. Place 1/2 cup cucumber slices in portion containers. 3. Place containers on sheet pan and sprinkle seasoning evenly on cucumber slices. <p>Optional: omit seasoning on a few portions for student preference.</p> <ol style="list-style-type: none"> 4. Cover with sheet pan liner and chill until time of service. <p>CCP: Hold for cold service at 41° F or lower.</p>
Fiesta Lime Seasoning Blend		1/2 cup			
1/2 cup portion containers		100 each			
Sheet pan liners		as needed			
<p>Meal Pattern Contribution</p> <p>Meat/Meat Alternate:</p> <p>Grain:</p> <p>Fruit:</p> <p>Vegetable: 1/2 c VO (cucumbers)</p> <p>Milk:</p>					
			<p>PreK: Yield: 200 servings Serving Size: 1/4 c Contribution: 1/4 c VO</p>		

Recipe Name: _____

Recipe No. _____

Yield: _____ (servings)

Portion Size _____

Ingredients	_____ Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
<p>Meal Pattern Contribution Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:</p>					<p>Date Revised:</p>