

Recipe Name: Apple-Pineapple D'Lite

Recipe No. CM-801

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			<ol style="list-style-type: none"> 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. <p>CCP: Hold for cold service at 41° F or below.</p>
Green apples, 125 to 138 count		25 each			
Pineapple rings, drained		100 rings (avg. of 65 rings per #10 can)			
Portion control containers		100 each			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

Recipe Name: Asian Bowl

Recipe No. CM-802

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Meatballs, beef <i>(meat options*)</i>	17.5 lb	____ each <small>(____ meatballs = 2 oz M/MA)</small>			<ol style="list-style-type: none"> 1. Prepare meatballs or chicken according to manufacturer's directions. 2. If using meatballs, heat Asian sauce to 135°F. Combine with meatballs. 3. Prepare noodles or brown rice according to product instructions, or follow CM-842 for Oven Brown Rice. 4. Preheat convection oven to 350°F. Place frozen egg rolls in single layer on large baking pan (approximately 54 rolls per pan). 5. Bake for 21-22 minutes, rotating halfway through baking time. 6. Use #8 scoop for rice. If using chicken, serve using #12 scoop. If using meatballs, use serving spoon to provide ____ meatballs per serving. 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.</p> <p>CCP: Hold for hot service at 135°F or higher.</p> <p style="text-align: right;">Revised 05-03-2017</p>
Asian sauce**	10 lb				
Rice, brown, long-grain, raw OR	11.5 lb				
Rice, brown, instant or par-boiled OR	7 lb				
Asian Style Noodles, WGR	12 lb, 14 oz	3 gallons, 2 cups			
WGR vegetable egg roll	19.5 lb.	100 each			
8 oz black casserole bowls		100 each			
Sweet and Sour sauce		3 qt + ½ c			
Portion control containers, 2 oz		100 each			
Components					
Meat/Meat Alternate:	2 oz M/MA (meatballs or chicken)				
Grain:	2 WGR (1 oz.eq. from brown rice or pasta + 1 oz. eq. from egg roll)				
Fruit					
Vegetable:	1/2 c. VA (egg roll)				
Milk:					

NOTE:
 *Other meat options include:
 Tangerine Chicken (25 lb)
 Teriyaki Chicken (18 lb)
 Spicy Thai Chicken CM-854

Verify manufacturer's product statement in order to provide 2 oz M/MA per serving.

**If using meatballs, serve with Asian sauce of choice, such as General Tso's, Teriyaki, or Korean Chili Garlic.

Recipe Name: Asian Stir-Fry			Recipe No. CM-803		
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 20 lb 10 lb		17 lb 20 lb 10 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. CCP: Heat to minimum internal temperature of 165°F for 15 seconds.</p> <p>2. Prepare pasta or rice according to instructions. May use CM842 Oven Brown 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. 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.</p> <p>For PreK-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 11.5 lb 7 lb	3 gal, 2 cups	12 lb, 14oz 11.5 lb 7 lb	3 gal, 2 cups	
Oriental Blend Vegetables	20 lb		20 lb		
WGR flatbread		50		100	
<p>NOTE: May sub fajita chicken meat for diced. May use Spicy Thai Chicken CM 854. 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>					
Components	PreK-8		9-12th		
Meat/Meat Alternate:	2 oz M/MA (meat)		2 oz M/MA (meat)		
Grain:	2 WGR (pasta or rice + 1/2 flatbread)		3WGR(pasta/rice+1 flatbread)		
Fruit:					
Vegetable:	1/2 c VA (Oriental blend)		1/2 c VA (Oriental blend)		
Milk:					

Recipe Name: BBQ on a Bun

Recipe No. CM-804

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
BBQ brisket, chopped <i>meat options*</i>	26 lbs	Amount to provide 100 servings equivalent to 2 oz. M/MA			1. Follow manufacturer's directions for heating meat. CCP: Heat to 165° F or higher. 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;"> NOTE: *Other meat option includes pulled pork. Verify manufacturer's product statement in order to provide 2 oz M/MA per serving. </div>					
Components					
Meat/Meat Alternate:	2 oz (meat)				
Grain:	2 WGR (hamburger bun)				
Fruit:					
Vegetable:					
Milk:					

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Recipe Name: Bean Dip

Recipe No. CM-805

Yield: 46 (servings)

Portion Size 1/4 cup

Ingredients	46 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated beans	2.25 lb				1. Rehydrate beans according to directions on bag. Add spices, stir and cover for 5 minutes. CCP: Heat to 135° F for at least 15 seconds. 2. Portion using #16 scoop (1/4 cup) CCP: If serving hot, hold for hot service at 135° F or higher CCP: If serving cold, hold for cold service at 41°F or below.
Garlic powder or granulated garlic		1 tsp			
Paprika		1 tsp			
Cumin		1 tsp			
Cayenne Pepper		1 tsp			
Black Pepper		1 tsp			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/4 c VL				
Milk:					
Extra:					

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Recipe Name: Carrot Coins

Recipe No. CM-806

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 over cook) CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher. For K-12 portion with slotted 4 oz spoodle or #8 disher (1/2 cup) For PreK portion with 2 oz spoodle or #16 disher (1/4 cup)
Black pepper		2 Tbsp			
Butter flavored granules, dry	4 oz	1 package			
Water		2 qt			
NOTE: Optional: 20.5 lbs. frozen, sliced carrots instead of canned carrots.					
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VR Milk:			PreK: Yield: 222 Servings Serve 1/4 cup portions Contribution: 1/4 c VR		

Recipe Name: Charro Beans

Recipe No. CM-807

Yield: 93 (servings)

Portion Size 1/2 cup

Ingredients	93 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Canned pinto beans, undrained		5 #10 cans (18.6 serving per #10 can)			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 135° F or higher for 15 seconds. 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, granulated		2 Tbsp.			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VL (pinto beans)				
Milk:					

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

Recipe Name: Cheese or Beef Enchiladas

Recipe No. CM-808

Yield: 100 (servings)

Portion Size 2 enchiladas

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Reduced-fat, WGR cheese enchiladas (or WGR beef enchiladas)		200 each			<p><i>Check manufacturer's recommendations for preparation of enchiladas.</i></p> <p>1. Prepare enchiladas from a frozen state. Spray inside bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in a pre-heated oven (300° F) for approximately 8 min 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 min).</p> <p>CCP: Heat to 165° F or higher.</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 gallons or 2 #10 cans			
Cheddar cheese, reduced-fat, shredded	1 lb. (Garnish)				
Pan release spray		as needed			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz. (2 cheese or beef enchiladas)				
Grain:	2 WGR (2 enchiladas)				
Fruit:					
Vegetables:					
Milk:					

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Recipe Name: Chicken Alfredo

Recipe No. CM-809

Yield: 100 (servings)

Portion Size 3/4 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Penne pasta, WGR	6.25 lbs				<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" steam table pans. For 100 servings, use two pans. 3. Layer THAWED, pre-cooked chicken on top of pasta. 4. Heat water (does not need to boil). Add chicken base. Remove from heat. Add Alfredo Sauce Mix; whisk until smooth. 5. Pour half of Alfredo sauce mixture into each steam table pan and mix well. 6. Sprinkle mozzarella cheese evenly over steam table pans and gently stir into mixture. 7. Cover steam table pans with foil and bake until mixture is bubbly and cheese is melted: Conventional oven: 350°F for 30 minutes. Convection oven: 325°F for 25 minutes. CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher. 8. Serve with 6 oz. portion server for a 3/4 cup serving.
Chicken, diced, pre-cooked, thawed	10 lbs				
Mozzarella cheese, reduced-fat, shredded	3.25 lbs				
Alfredo sauce mix, dry	2 pkgs @ 16 oz				
Chicken base, low sodium		1/4 cup			
Water		1 gallon + 1 qt			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz (1.5 oz from chicken + .5 oz from cheese)				
Grain:	1 WGR (pasta)				
Fruit:					
Vegetable:					
Milk:					

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Recipe Name: Chicken Enchiladas

Recipe No. CM-810

Yield: 100 (servings)

Portion Size 2 enchiladas

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken enchiladas, WGR		200 each			<p><i>Verify preparation of chicken enchiladas with manufacturer's directions.</i></p> <ol style="list-style-type: none"> 1. Prepare enchiladas from a frozen state. Spray inside bottom of pan with a non-stick cooking spray. Arrange enchiladas end to end, seam side down, and place in a pre-heated oven (300° F) for approximately 8 min to take chill off product. 2. Combine queso blanco sauce and green enchilada sauce prior to applying to enchiladas. Alternate method: use green sauce as a garnish, drizzling over top of queso blanco sauce. 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. 4. Place in oven and heat until sauce is hot (approximately 12-15 min). CCP: Heat to 165° F or higher. <p><i>NOTE: Heating times and temperatures may vary due to equipment variations.</i></p> <ol style="list-style-type: none"> 5. Remove from oven. Top with shredded cheese, foil, and place in steamtable for lunch service. <p>CCP: Hold for hot service at 135° F or higher.</p>
Green enchilada sauce		1 #10 can			
Queso blanco sauce		2 quarts			
Cheddar cheese, reduced-fat, shredded	12 oz (Garnish)				
Pan release spray		as needed			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz. (2 chicken enchiladas)				
Grain:	2 WGR (2 enchiladas)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Chicken Fajitas

Recipe No. CM-811

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. Heat chicken per manufacturer's instructions. CCP: Heat to 165° F or higher for at least 15 seconds. 2. Heat onion and pepper blend per manufacturer's instructions. CCP: Hold for hot service at 135° F or higher. 3. In each tortilla, place one serving (based on manufacturers serving size to equal 1 M/MA) of chicken. Serve onion and pepper blend as garnish if desired.
Onion and pepper blend, frozen	10 lb				
Flour tortillas, WGR, 6-inch		200 each			
Components					
Meat/Meat Alternate:	2 oz. (chicken)				
Grain:	2 WGR (2 6-inch tortillas)				
Fruit:					
Vegetable:	Garnish				
Milk:					

Recipe Name: Chicken Parmesan

Recipe No. CM-812

Yield: 95 (servings)

Portion Size 1 each

Ingredients	95 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken patties, breaded (WGR)		95 each			<p>1. Cook chicken patties according to manufacturer's directions. Shingle (overlap) in steam table pans and cover with foil.</p> <p>CCP: Heat to 165° F for at least 15 seconds.</p> <p>2. Heat spaghetti sauce. Transfer to steam table pans.</p> <p>CCP: Heat to 135°F.</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>3. Assemble on serving line: serve 1/2 cup heated spaghetti sauce with a 4 oz ladle on top of cooked chicken patty, and 1/2 oz shredded mozzarella cheese on top of sauce.</p>
Spaghetti sauce, meatless		4 #10 cans			
Mozzarella cheese, reduced-fat, shredded	3 lb				
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2.5 oz. (2 oz from chicken + .5 oz from cheese)				
Grain:	1 WGR (chicken breading)				
Fruit:					
Vegetable:	1/2 c VR (spaghetti sauce)				
Milk:					

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Recipe Name: Chicken Spaghetti

Recipe No. CM-813

Yield: 96

(servings)

Portion Size 1 cup

Ingredients	96 Servings			Servings		Directions
	Weight	OR	Measure	Weight	Measure	
Water			3 gal			<ol style="list-style-type: none"> 1. Heat water (does not need to boil). Add chicken base. Remove from heat. Add Alfredo Sauce Mix, whisk until smooth. 2. Coat 2 1/2" deep steam table pans (for 96 servings, use 3 pans) lightly with pan release spray. 3. Place 2 pounds of DRY, UNCOOKED whole grain 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 of spaghetti with 3 cups of tomato/green chili mixture. 6. Pour 1 gallon of Alfredo sauce mixture on top of ingredients 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 165° F or higher for at least 15 seconds. 10. Uncover and top each pan with 16 (.5 oz) slices cheese and 1/3 of shredded mozzarella cheese (8 oz). Return to oven for 5-10 minutes, or until cheese melts. CCP: Hold for hot service at 135° or higher. 11. To serve: use #8 dipper 2 times to equal 1 cup portion.
Chicken base, low sodium			1/2 cup			
Alfredo sauce mix, dry	48 oz	OR	3 packages (16 oz each)			
Spaghetti, WGR, dry	6 lb					
Chicken, diced, cooked	9 lb					
Peppers, green chili with tomatoes, undrained			4 1/2 cups (adj as needed)			
Tomatoes, diced			4 1/2 cups			
American cheese, reduced-fat, sliced			48 slices @ .5 oz each			
Mozzarella cheese, reduced-fat, shredded	1½ lbs					
Pan release spray			as needed			
Aluminum Foil			as needed			
Components						
Meat/Meat Alternate:	2 oz. (1.5 oz from chicken + .5 oz from cheese)					
Grain:	1 WGR (pasta)					
Fruit:						
Vegetable:						
Milk:						

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Recipe Name: Chili Cheese Combo

Recipe No. CM-814

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Chili (refer to Texas Chili, recipe CM-859, or use frozen chili*)		2 gallons + 3 qts (prepared Texas Chili)			<p>1. Prepare chili according to recipe or manufacturer's instructions.</p> <p>CCP: Heat to minimum internal temperature of 165°F.</p> <p>2. Heat potato rounds and prepare WGR cornbread according to package directions.</p> <p>CCP: Hold at 135°F or higher.</p> <p>3. Line each 2 lb. boat with a yellow food wrapper. Layer the following in the lined, 2 lb. boat:</p> <p>1/2 cup potato rounds 3/8 cup chili (#10 scoop) 1 ounce cheese 1 serving cornbread</p> <p>For PreK:</p> <p>1/4 cup potato rounds 3/8 cup chili (#10 scoop) 1 ounce cheese 1 serving cornbread</p>
Potato rounds, frozen	15 lb 12 oz (100 1/2 c servings)	For PreK adjust potato round quantity accordingly			
Cheddar cheese, reduced-fat, shredded	6 lb 4 oz				
Cornbread, WGR**		100 each			
2 lb red & white boats		100 each			
Yellow food wrappers		100 each			
<p>NOTE:</p> <p>*If using frozen chili, prepare adequate quantity to yield 100 1 M/MA servings. Be aware that serving size and yield vary by product.</p> <p>**Ensure cornbread provides 2 oz Whole Grain Rich equivalent. May use Honey Corn Biscuit or WGR cornbread mix.</p>					
Components					
Meat/Meat Alternate:	2 oz (1 oz from chili + 1 oz from cheese)				
Grain:	2 WGR (cornbread)				
Vegetable:	1/2 c VS (potato rounds)		1/4 c VS (potato rounds PreK)		
Fruit:					
Milk:					

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Recipe Name: Cinnamon Applesauce

Recipe No. CM-815

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 below. 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			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

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

Recipe Name: Coleslaw

Recipe No. CM-816

Yield: 108 (servings)

Portion Size 1/2 cup

Ingredients	108 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cabbage, green, shredded OR cabbage mix Light Sweet Vidalia Onion salad dressing	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 below. 3. For K-12 serve using 4 oz (1/2 cup) portion server For PreK serve using a 2 oz (1/4 cup) portion server
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	1/2 c VO				

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

Recipe Name: Country Pot Pie

Recipe No. CM-817

Yield: 25 (servings)

Portion Size 8 oz + 1 biscuit

Ingredients	25 Servings (1 4-inch steam table pan)		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Biscuit, WGR frozen dough		25 each			<ol style="list-style-type: none"> 1. Prepare biscuits according to package directions. 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 steam table pan. 4. Mix water and chicken base together. 5. Mix alfredo sauce mix, black pepper, onion powder and garlic powder together. Slowly pour the water and chicken base mixture into the alfredo sauce mix and seasonings. Mix well with a wire whisk. 6. Pour the liquid sauce into the pan with the chicken and vegetables. Stir well with long-handle spoon. 7. Bake at 350°F for 30 minutes. or until internal temperature reaches 160°F. <p>CCP: Heat to minimum internal temperature of 165°F for 15 seconds.</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*	4 lbs 11 oz				
Mixed vegetables, frozen	5 lbs 8 oz				
Alfredo sauce mix, dry	1 lb bag				
Black pepper		½ tsp			
Onion powder		1 tsp			
Garlic powder		1 tsp			
Chicken base		2 Tbsp			
Water		2 qts + 2 ½ c			
12 oz bowls		25 each			
Components					
Meat/Meat Alternate:	2 oz M/MA (chicken)				
Grain:	2 WGR (biscuit)				
Vegetable:	½ c VA (mixed vegetables)				
Fruit:					
Milk:					

NOTE:
*Verify manufacturer's product statement in order to provide 2 oz M/MA per serving.

Recipe Name: Crispy Cereal Treats

Recipe No. CM-818

Yield: 50

Portion Size 1 each

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Crisp rice cereal	27 oz	6 qts + 3 c			<ol style="list-style-type: none"> 1. Heat marshmallow creme according to manufacturer's directions. 2. Coat inside of a large mixing bowl and two spatulas with pan release spray. 3. Pour cereal into bowl and add marshmallow creme. Lightly stir with sprayed spatulas until well coated. 4. 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. 5. Let cool approximately 2 hours prior to cutting. DO NOT REFRIGERATE. <p>Cut each half-sheet pan 5 x 10 (50 pieces per pan).</p>
Marshmallow crème	2 lbs 1 oz	1 pouch			
Pan release spray		as needed			
Components	NA				
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:					
Milk:					

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Recipe Name: Crispy Tacos (2 Tacos for Crispy Tacos, 1 Taco on Mexican Combo Plate)

Recipe No. CM-819

Yield: 118 (servings)

Portion Size 1 taco/2 tacos

Ingredients	<u>118 Servings (1 Ea)</u>		<u>118 Servings (2 Ea)</u>		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 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: Cook to minimum internal temperature of 155° for 15 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° or higher. 4. Serve one #30 scoop of taco meat (1 oz) inside each taco shell, and top with .25 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	1 pkg. @ 6.6 oz		2 pkg. @ 6.6 oz		
Water		1½ qts		3 qts	
Cheddar cheese, reduced-fat, shredded	1 lb 14 oz		3 lb, 12 oz		
Taco shells, WGR, 5" diameter		118 each		236 each	
<div style="border: 1px solid black; padding: 5px;"> <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> </div>					
Components	<u>Each Taco Contains:</u>				
Meat/Meat Alternate:	1.25 oz (1 oz from meat, .25 oz from cheese)				
Grain:	.5 WGR (1 taco shell)				
Fruit:					
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Crunchy Broccoli Salad

Recipe No. CM-820

Yield: 85 (servings)

Portion Size 1/2 cup

Ingredients	85 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Broccoli, fresh, raw, florets	4 1/2 lbs				<ol style="list-style-type: none"> 1. Mix ranch dressing and sugar thoroughly. Return to cooler until time to mix with vegetable mixture. 2. Cut broccoli into bite-size pieces. 3. Shred carrots, if using whole carrots. 4. Dice fresh tomatoes. 5. Mix broccoli, carrots, and tomatoes together. Add ranch dressing mixture and stir until all vegetables are well-coated. 6. Refrigerate at 41° F or below until serving time. 7. For best results, prepare 2 hours prior to serving. <p>CCP: Hold for cold service at 41° F or below.</p> <ol style="list-style-type: none"> 8. Serve using 4 oz. portion server (1/2 cup).
Ranch dressing, lowfat		2 cups			
Sugar, granulated		2 Tbsp			
Carrots, raw, shredded	2 1/4 lbs				
OR					
Carrots, raw, whole	3 1/4 lbs				
Tomatoes, chopped	1 1/2 lbs				
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 cup = 1/8 c VR and 3/8 c VDG				
Milk:					

Revised 05-03-2017

Recipe Name: Fiesta Bowl

Recipe No. CM-821

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 raw-to-cook & drain (<i>meat options*</i>)	17 lbs (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Cook to minimum internal temperature of 155° F for 15 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 WGR Spanish rice according to package directions. 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: 1/2 cup rice 2 oz beef (#16 scoop or 2 oz M/MA) 1/4 cup corn 1/4 cup beans Cheese garnish
Taco seasoning	11 oz (@ 1 pkg. = 6.6 oz)				
Water		2 quarts + 2 cups			
Spanish rice, WGR		5 pkgs (@ 24 1/2-cup servings per pkg)			
Black beans OR		4 #10 cans			
Pinto beans		3 #10 cans			
Whole kernel corn, canned or frozen	10 lbs (frozen)	2 #10 cans + 5 1/4 cups			
WGR taco bowl, 6" OR		100 each			
WGR tortilla chips	6 lbs 4 oz				
Salsa		2 #10 cans			
Cheddar cheese, reduced fat, shredded	1 lb 8 oz				
Components	<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>				
Meat/Meat Alternate:	2 M/MA (meat)				
Grain:	2 WGR (1 oz eq. from rice + 1 oz eq. from taco bowl or chips)				
Fruit:					
Vegetable:	1/4 c VR (salsa) / 1/4 c VS (corn) / 1/4 c VL (beans)				
Milk:					

Recipe Name: Fresh Fruit Bowl

Recipe No. CM-822

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			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Fresh Veggie Cup

Recipe No. CM-823

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	8 lb 8 oz				1. Wash and slice vegetables. 2. Place 3 cherry tomatoes OR 1/4 cup red bell pepper strips, and 1/4 cup zucchini slices OR 1/4 cup cucumber slices in each serving container. 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 below.
Squash, zucchini, raw, sliced OR Cucumbers, fresh, sliced	7 3/4 lb				
Sheet pan liners		as needed			
Components	<div style="border: 1px solid black; padding: 2px; display: inline-block;"> NOTE: Select one VR and one VO. </div>				
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 cup (1/4 c VR from tomatoes or red pepper + 1/4 c VO from zucchini or cucumbers)				

Revised 05-10-2017

Recipe Name: Frito Pie

Recipe No. CM-824

Yield: 100 (servings)

Portion Size 1 serving

Ingredients	100 Servings (PreK-8)		100 Servings (9-12)		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 raw-to-cook & drain (<i>meat options*</i>)	20 lb (raw weight)		25 lb		<p>1. Place sealed bags of taco filling in steamer or boiling water. Heat approximately 45 minutes.</p> <p>CCP: Cook to minimum internal temperature of 155° F for 15 seconds (or according to package directions).</p> <p>CCP: Hold for hot service at 135° F or higher.</p> <p>2. Assemble on serving line in a 2-pound red and white boat:</p> <p>PreK-8: 1 oz corn chips #10 scoop taco filling (or equivalent of 2 oz M/MA) .5 oz cheese</p> <p>9-12: 2 oz corn chips #8 scoop taco filling (or equivalent of 2.5 oz M/MA) 1 oz cheese</p>
Taco seasoning		2 pkg. @ 6.6 oz	2 pkg. @ 6.6 oz		
Water		3 qt	3 qt		
Whole grain corn chips, Frito-style	6 lb, 4 oz		12 lb 8 oz		
Cheddar cheese, reduced fat, shredded	3 lb 2 oz		6 lb 4 oz	100 each	
2 lb red & white boats (for grades 9-12)					
<p>NOTE: *Meat options include raw ground beef, beef crumbles, beef taco filling, pork taco filling, or turkey taco filling.</p> <p>If using <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.</p> <p>If using <i>raw ground beef or beef crumbles</i>, prepare adequate quantity to yield servings planned x 2.5 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.</p>					
Components	PreK-8th		9-12th		
Meat/Meat Alternate:	2.5 oz (2 oz meat + .5 oz cheese)		3.50 oz (2.5 oz meat + 1 oz cheese)		
Grain:	1 WGR (corn chips)		2 WGR (corn chips)		
Fruit:					
Vegetable:					
Milk:					

Revised 05-10-2017

Recipe Name: Fruit Crisp

Recipe No. CM-825

Yield: 100 (servings)

Portion Size 1 piece

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat flour	14 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.
Enriched all-purpose flour	14 oz				
Rolled oats	1 lb 2 oz				
Brown sugar, packed	1 lb 14 oz	1 quart			
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			
Frozen lemon juice concentrate, reconstituted		1/2 cup			
Components	NC				
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:					
Milk:					

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.

Recipe Name: Fruit Cup Recipe No. CM-826

Yield: 100 (servings) Portion Size 1/2 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Apples, fresh, 125 - 138 count	3 lbs				1. Core and dice apples. Toss with orange juice until coated. 2. Mix canned fruit and apples together. CCP: Hold for cold service at 41° F or below. 3. Serve using 4 oz spoodle. If slotted spoodle or drained fruit is used, recipe will yield fewer servings.
Orange juice, 100%		1/2 cup			
Peaches, diced, canned in light syrup, undrained		2 #10 cans			
Mixed fruit, canned in light syrup, undrained		2 #10 cans			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

PreK
 Yield: 200
 Portion Size: 1/4 cup
 Contribution: 1/4 c Fruit

Recipe Name: Fruity Gelatin

Recipe No. CM-827

Yield: 97 (servings)

Portion Size 3/4 cup

Ingredients	97 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Gelatin, dry mix	48 oz				<ol style="list-style-type: none"> 1. Prepare gelatin according to package directions. 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 and hold for cold service at 41°F or below. <p>CCP: Hold for cold service at 41°F or below.</p>
Water		Amount needed according to package directions			
Fruit, mixed, canned, drained		5 #10 cans + 4 1/2 c			
6 oz portion cups		97 each			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Glazed Carrots

Recipe No. CM-828

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 steam table 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. Hold at 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>5. For K-12 serve using a 4 oz slotted spoodle (1/2 cup). For PreK serve using a 2 oz slotted spoodle (1/4 cup).</p> <p style="text-align: right;">Revised 05-03-2017</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			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>PreK Yield: 100 Portion Size: 1/4 cup Contribution: 1/4 c VR</p> </div>					
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: Optional: 3 #10 cans sliced carrots, drained, instead of frozen carrots.</p> </div>					
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VR (carrots)				
Milk:					

Recipe Name: Grilled Cheese Sandwich

Recipe No. CM-829

Yield: 100 (servings)

Portion Size 1 sandwich

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Whole grain bread, sliced		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 to aid in browning. 7. Bake until lightly browned: Conventional oven: 400°F for 15-20 minutes. Convection oven 350°F for 10-15 minutes. <p>DO NOT OVERBAKE.</p> <p>CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher.</p> <p>If desired, cut each sandwich in half diagonally.</p>
American cheese, reduced-fat, sliced		400 slices @ .5 oz each			
Butter-flavored pan spray		As needed			
Components					
Meat/Meat Alternate:	2 oz (4 cheese slices)				
Grain:	2 WGR (2 slices bread)				
Fruit:					
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Ham & Cheese Melt

Recipe No. CM-830

Yield: 100 (servings)

Portion Size 1 sandwich

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Bun choice, WGR*		100 each			<p>1. Assemble the following inside each sandwich and wrap in a foil wrap sheet:</p> <p>2 slices of cheese (.5 oz each) 3 slices of turkey ham to = 1 MMA</p> <p>2. Place wrapped sandwiches on baking sheets and heat according to the following:</p> <p>Conventional oven: 375°F for 15-20 minutes. Convection oven 350°F for 10 minutes.</p> <p>CCP: Heat to 145°F or higher.</p> <p>CCP: Hold for hot service at 135°F or higher.</p>
American cheese, reduced-fat, sliced		200 slices @ .5 oz each			
Turkey ham, sliced, fully cooked		300 slices @ .5 oz each			
Foil wrap sheets		100 each			
<p>NOTE: *WGR Pretzel Bun, WGR hamburger buns or WGR croissants may be used. Cooking time may need to be adjusted. Verify CN information to ensure substitution provides 2 WGR meal pattern contribution.</p>					
Components					
Meat/Meat Alternate:	2 oz (1 oz from turkey + 1 oz from cheese)				
Grain:	2 WGR (bun)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Hamburger Garnish

Recipe No. CM-831

Yield: 100 (servings)

Portion Size 1 each

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce pieces	4 lb 8 oz				1. Place 1/4 cup 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° or below.
Tomatoes, medium, sliced		100 slices (approx. 2 lb 8 oz)			
Pickle slices, dill (1 gal = 208 slices)		2 gal			
Portion containers, 4 ounce					
NOTE: This recipe is a garnish and does not contribute towards meal pattern components.					
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	NC				

Revised 05-03-2017

Recipe Name: Hot Cinnamon Apples

Recipe No. CM-832

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			<p>1. Mix apples, brown sugar, and cinnamon. Stir gently.</p> <p>CCP: Heat to 135° F for at least 15 seconds.</p> <p>3. For K-12 serve with a #8 scoop (1/2 cup). For PreK serve with a #16 scoop (1/4 cup).</p> <p>CCP: Hold for hot service at 135° F or above.</p>
Brown sugar	2 lbs				
Cinnamon, ground		1/2 cup			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

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

Recipe Name: Lasagna

Recipe No. CM-833

Yield: 75 (servings)

Portion Size 1 each

Ingredients	75 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR lasagna roll		75 each			1. Preheat convection oven to 375°F. 2. Spray 3 full steam table pans with non-stick cooking spray. Distribute 2 cups of spaghetti sauce in the bottom of each pan. 4. Place a single layer of 25 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 for at least 15 seconds. 6. Remove from oven. Pull back foil and sprinkle 12 oz cheese over top of each steam table 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. <p style="text-align: right;">Revised 05-03-2017</p>
Meatless Spaghetti Sauce	5 lb 8 oz				
Mozzarella, shredded, reduced fat	2 lb 8 oz				
Non-stick cooking spray		as needed			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz M/MA (1.5 oz from lasagna + .5 oz from cheese)				
Grain:	1 WGR (1 lasagna roll)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Lettuce and Tomato Garnish

Recipe No. CM-834

Yield: 100 (servings)

Portion Size 1/4 cup

Ingredients	100 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce, Shredded	4 lb 8 oz				1. For each serving provide 1/4 cup shredded lettuce. 2. Top with diced tomatoes. 3. Cover with sheet pan liner until service. CCP: Hold for cold service at 41° or below.
Tomatoes, medium, diced		approx. 2 lb 8 oz			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>NOTE: This recipe is a garnish and does not contribute towards meal pattern components.</p> </div>					
<p>Components</p> <p>Meat/Meat Alternate:</p> <p>Grain:</p> <p>Fruit:</p> <p>Vegetable:</p> <p>Milk:</p>	NC				

Revised 05-03-2017

Recipe Name: "Mascot" Chicken Bowl

Recipe No. CM-835

Yield: 99 (servings)

Portion Size 1 serving

Ingredients	99 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Popcorn chicken, WGR	20 lbs 2 oz	Check CN Label documentation for amount required for 99 servings of 2 M/MA and 1 WGR			1. Heat chicken according to package directions. CCP: Cook to minimum internal temperature of 165°F for at least 15 seconds. 2. Prepare potatoes according to package directions. 3. Heat corn and drain. 4. Prepare brown gravy according to package directions. CCP: Hold for hot service at 135°F or higher. 5. Place 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 tsp cheese garnish. Revised 05-03-2017
Mashed potatoes, instant	See package directions for preparing 99 ½ cup servings.				
Corn, whole kernel frozen	9 lbs.				
Gravy mix, brown, low sodium	See package directions for preparing 99 ¼ cup servings.				
Cheddar cheese, reduced-fat, shredded		2 ¼ c			
12- to 16-oz bowls		99			
Components					
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:					

Recipe Name: Meat & Cheese Chalupas

Recipe No. CM-836

Yield: 79 (servings)

Portion Size 2 chalupas

Ingredients	79 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 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 15 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. 5. To serve, place the following on each tray: 2 tostada shells 1 #20 scoop taco meat (3 1/3 Tbsp) 1/2 oz cheese <p>Serving suggestion: Divide taco meat and cheese evenly between the two tostada shells.</p> <p style="text-align: right;">Revised 05-03-2017</p>
Taco seasoning		1 pkg @ 6.6 oz			
Water		1 qt + 2 c			
Tostada shells		158			
Cheddar cheese, reduced-fat, shredded	2 lb 8 oz				
<div style="border: 1px solid black; padding: 5px;"> <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 1.5 oz M/MA.</p> <p>If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 1.5 oz M/MA and omit taco seasoning and water from the ingredient list above.</p> </div>					
Components					
Meat/Meat Alternate:	2 oz (1.5 oz from meat + .5 oz from cheese)				
Grain:	1 WGR (2 tostada shells)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Meatball Sub Sandwich

Recipe No. CM-837

Yield: 90 _____ (servings)

Portion Size 1 sandwich

Ingredients	90 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Beef meatballs	_____	_____			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 until internal temperature of meatballs is 165° F or above. 3. Place one half of each hoagie bun on tray, spoon _____ meatballs to equal 1.5 M/MA, with sauce, onto each bun half. 4. Top meatballs with 1/2 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 above. <i>Note: Do not assemble sandwich more than 15 minutes prior to service.</i>
Spaghetti sauce, meatless		2 #10 cans			
Mozzarella cheese, reduced-fat, shredded	2 lbs 13 oz				
Hoagie buns, WGR		90			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz (1.5 oz from meatballs + .5 oz from cheese)				
Grain:	2 WGR (hoagie bun)				
Fruit:					
Vegetable:	1/4 c VR				
Milk:					

Revised 05-03-2017

Recipe Name: Mexicali Corn

Recipe No. CM-838

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 lbs 8 oz	4 #10 cans			1. Combine corn, green peppers, and onions. 2. Combine corn, green peppers, onions, and red peppers. 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 135°F. CCP: Hold for hot service at 135° or higher. 6. Serve with #8 scoop or 4 oz perforated spoodle (1/2 cup).
Green pepper, fresh, finely chopped	2 lbs	6 1/2 c			
Onions, fresh, chopped OR Dehydrated onions	1 lb 8 oz 4 oz	4 c 2 c			
Red bell pepper, fresh, finely chopped	2 lbs	6 1/2 c			
Butter flavored granules, dry Warm water	2 oz	2 c			
Chili powder	2 Tbsp				
Cumin, ground	1 Tbsp				
Paprika	2 tsp				
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 c VA				
Milk:					

Recipe Name: Mexican Combo Plate

Recipe No. CM-839

Yield: 120 (servings)

Portion Size 1 serving

Ingredients	120 Servings PreK-8		120 Servings 9-12		Directions
	Weight	Measure	Weight	Measure	
Crispy tacos (<i>refer to recipe CM-819 - scale to appropriate yield</i>)		120		120	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: Cook to an internal temperature of 165°F. CCP: Hold for hot service at 135°F or higher. <i>(for grades 9-12 only)</i> 3. Prepare WGR Spanish rice according to package instructions. 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 , assemble the following per serving: 1 crispy taco 2 tamales 1/2 cup Spanish rice
Tamales, pork, WGR		120		240	
<i>(9-12 only)</i> Spanish rice, WGR				5 pkg (@ 24 1/2-cup servings per pkg)	
Components					
Meat/Meat Alternate: PreK-8	1.75 oz M/MA (.5 oz from tamale + 1.25 oz from taco)				
Meat/Meat Alternate: 9-12	2.25 oz M/MA (1 oz from tamales + 1.25 oz from taco)				
Grain: PreK-8	1 WGR (.5 oz eq. tamales + .5 oz eq. taco shell)				
Grain: 9-12	2.5 WGR (1 oz eq. tamales + .5 oz eq. taco shell + 1 oz eq. rice)				
Vegetable:					
Fruit:					
Milk:					

Recipe Name: Nachos Grande

Recipe No. CM-840

Yield: 105 servings

Portion Size 1 serving

Ingredients	<u>105 Servings</u> (PreK-8)		<u>105 Servings</u> (9-12)		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 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: Cook to minimum internal temperature of 155° F for 15 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. CCP: Hold for hot service at 135° F or higher. 5. Heat cheese sauce according to package directions. 6. Portion serving as follows: PreK-8: #30 scoop ground beef (1 oz) 3 oz ladle of cheese sauce 1 oz WGR tortilla chips 9-12: #16 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		
Water		1½ quarts (6 cups)		3 quarts (12 cups)	
Cheese sauce, reduced fat	3 bags @ 106 oz. each		4 bags @ 106 oz each		
WGR tortilla chips	6 lb 9 oz		13 lb 2 oz		
2 lb red & white boats		105 each		105 each	
<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>					
Components	PreK-8		9-12		
Meat/Meat Alternate:	2 oz (1 oz from meat + 1 oz from cheese)		3.25 oz (2 oz from meat + 1.25 oz from cheese)		
Grain:	1 WGR (tortilla chips)		2 WGR (tortilla chips)		
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Orange Smiles

Recipe No. CM-841

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).
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	1/2 cup				Revised 05-03-2017

Recipe Name: Oven Brown Rice

Recipe No. CM-842

Yield: 70 (servings)

Portion Size 1/2 cup

Ingredients	70 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Rice, brown, long-grain, raw OR Rice, brown, instant or par-boiled	8 lbs * 5 lbs * (check package instructions for number of planned servings)				<ol style="list-style-type: none"> Preheat the oven to 375°F. Divide rice evenly into 2 steamtable pans which have been lightly coated with pan release spray. Combine water and chicken base. Bring to a boil. Pour 1/2 of water mixture into each steamtable pan. Stir gently. Cover each steamtable pan tightly with double layer of foil. 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. <p>NOTE: Cooking time for rice may vary based on rice being used. Check package instructions for time variations.</p> <ol style="list-style-type: none"> Remove steamtable pan from oven and uncover. Fluff rice with fork. <p>CCP: Hold for hot service at 135°F or higher.</p>
Water		2 gal			
Chicken base, low sodium		2 Tbsp + 1/4 tsp			
Aluminum foil		as needed			
Pan release spray		as needed			
Components					
Meat/Meat Alternate:					
Grain:	1 WGR				
Fruit:					
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Pulled Pork Sliders

Recipe No. CM-843

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 155° F or higher. 2. Pour meat into steamtable pans. CCP: Hold for hot service at 135° F or higher. 3. On serving line, serve 2 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>					
Components					
Meat/Meat Alternate:	2 M/MA (meat)				
Grain:	2 WGR (2 slider buns)				
Fruit:					
Vegetables:					
Milk:					

Recipe Name: Ravioli with Meatsauce

Recipe No. CM-844

Yield: 108 (servings)

Portion Size 3 each

Ingredients	108 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR Cheese ravioli	25.5 lbs	324 ravioli			<ol style="list-style-type: none"> 1. Preheat oven to 375° F 2. Spray bottom and sides of pans with nonstick cooking 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 nonstick cooking spray and cover each pan tightly. 7. Bake approximately 50 minutes . <p>CCP: Heat to minimum internal temperature of 165°F for at least 15 seconds.</p> <ol style="list-style-type: none"> 8. Remove from oven and garnish each pan of ravioli with Mozzarella cheese. 9. Cover with foil until ready to serve. <p>CCP: Hold for hot service at 135° F or higher.</p> <ol style="list-style-type: none"> 10. Serve 3 ravioli with slotted spoon or spatula. <p style="text-align: right;">Revised 05-03-2017</p>
Meatless spaghetti sauce	4 #10 cans				
Shredded mozzarella, reduced fat	1 lb 8 oz				
Plastic wrap		as needed			
Components					
Meat/Meat Alternate:	2 oz M/MA				
Grain:	1 oz WGR (ravioli)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Roast Beef Sandwich

Recipe No. CM-845

Yield: 50 (servings)

Portion Size 1 sandwich

Ingredients	50 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Sliced beef, "Philly" style	10 lbs				<ol style="list-style-type: none"> 1. Pre-heat oven to 350°F. 2. Boil water. Add beef base paste, garlic powder and black pepper. Simmer while beef is in the oven. 3. Distribute Philly-style beef evenly on a parchment lined sheet pan and bake at 350°F for 8-10 minutes or according to package instructions. 4. Remove beef from oven and combine with hot broth mixture. <p>CCP: Hold for hot service at 135°F or higher.</p> <ol style="list-style-type: none"> 5. May toast hoagie buns if desired. 6. Serve #8 scoop or 3.5 oz sliced beef mixture on each hoagie bun.
Hoagie rolls, 4 inch, WGR, thawed		50 each			
Beef Base Paste, Low Sodium		1 Cup			
Water		2 quarts			
Garlic Powder		1/4 c			
Black Pepper		2 Tbsp.			
Sheet pan liners		as needed			
Butter-flavored pan spray		as needed			
Components					
Meat/Meat Alternate:	2 oz (beef)				
Grain:	2 WGR (hoagie bun)				
Fruit:					
Vegetable:					
Milk:					

Revised 05-10-2017

Recipe Name: Roasted Okra

Recipe No. CM-846

Yield: 54 (servings)

Portion Size 1/2 cup

Ingredients	54 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Okra, frozen, unprepared	12 lbs				1. Thaw okra overnight in cooler. 2. Preheat convection oven to 425° F. 3. Combine okra and olive oil in a 6" full steam 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 until internal temperature reaches 135° F. 7. Portion with a #8 disher (1/2 cup) for each of 50 servings. CCP: Hold for hot service at 135° or below
Oil, olive, salad or cooking		1 1/2 cup			
Salt		1 Tbsp			
Pepper, black, ground		1/3 cup			
Garlic powder		1/3 cup			
Onion powder		1/3 cup			
Paprika		1/3 cup			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup VO				
Vegetables:					
Milk:					

Revised 05-10-2017

Recipe Name: Rosy Applesauce

Recipe No. CM-847

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	<u>100</u> 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° or below 3. For K-8 portion with a # 8 disher (1/2 cup) or use portion control containers. For PreK portion with a #16 disher (1/4 cup).
Gelatin, dry mix		24 ounces			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetables:					
Milk:					

PreK
Yield: 200
Portion Size: 1/4 cup
Contribution: 1/4 cup fruit

Recipe Name: Salsa

Recipe No. CM-848

Yield: 200 (servings)

Portion Size 3 oz

Ingredients	200 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Tomatoes, fresh, diced	25 lbs	54.5 cups			1. Blend all ingredients together, place in appropriate container; refrigerate overnight. 2. Prior to service, spoon 3 oz into portion cup with lid. CCP: Hold for cold service at 41° F. or below.
Jalapenos, fresh, seeds removed, diced	12 large	1 ½ cups			
Onions, fresh, diced	12 large	18 cups			
Cilantro, fresh	4 bunches	1 cup			
Lime juice	8 oz	1 cup			
4 oz portion cup w/ lid		200 each			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetables:	1/4 cup	VR			
Milk:					

Recipe Name: Savory Green Beans

Recipe No. CM-849

Yield: 116 (servings)

Portion Size 1/2 cup

Ingredients	116 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Green beans, cut, frozen	20 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 green beans. Pour into steamtable pans. Steam for 10 minutes. Do not overcook. CCP: Heat to 135°F or higher. CCP: Hold for hot service at 135°F or higher. 5. For K - 12 portion with slotted 4 oz spoodle (1/2 cup). For PreK portion with 2 oz spoodle (1/4 cup).
Butter flavored granules, dry	2 oz	1/2 c			
Water, warm		2 c			
Black pepper		2 Tbsp			
<div style="border: 1px solid black; padding: 5px; display: inline-block;"> NOTE: Optional: 5 #10 cans of low-sodium green beans. </div>					
<div style="background-color: #e0ffff; padding: 10px; display: inline-block;"> <p style="text-align: center;">PreK</p> <p>Yield: 232 Portion Size: 1/4 cup Contribution: 1/4 c VO</p> </div>					
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VO Milk:					

Revised 05-10-2017

Recipe Name: Seasoned Corn

Recipe No. CM-850

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 135° F or higher. 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			
<div style="border: 1px solid black; padding: 5px;"> NOTE: Optional: 5 #10 cans of low-sodium corn. </div>					
<div style="border: 1px solid black; padding: 5px; text-align: center;"> PreK Yield: 198 Serving Size: 1/4 c Contribution: 1/4 c VS </div>					
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: 1/2 c VS Milk:					

Revised 05-03-2017

Recipe Name: Sloppy Joe Sandwich

Recipe No. CM-851

Yield: 98 (servings)

Portion Size 1 sandwich

Ingredients	98 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Sloppy Joe filling OR Sloppy Joe sauce Ground beef, 80/20, raw-to-cook and drain Hamburger buns, WGR,	Check Manufacturer packaging for 98 servings for 2 M/MA 17 lbs (raw weight)	2 #10 cans 98 each			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 an internal temperature of 155°F for 15 seconds. 3. Add Sloppy Joe sauce; stir to blend. CCP: Hold for hot service at 135° F or higher. 3. To serve, portion 4 oz meat mixture (or use #8 scoop) on each bun.
Components Meat/Meat Alternate: Grain: Fruit: Vegetable: Milk:	2 oz (meat) 2 WGR (bun)				Revised 05-03-2017

Recipe Name: Snowball Salad

Recipe No. CM-852

Yield: 70 (servings)

Portion Size 2/3 cup

Ingredients	70 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Mandarin oranges, drained		2 #10 cans			1. Open cans of fruit and drain in colander. 2. Prepare whipped topping according to package directions, whipping until stiff peaks form. 3. Drain fruit again. 4. In a large bowl, combine all ingredients and mix well. 5. Leave in bowl or pour into a steam table pan. CCP: Cool to 41°F or lower within 4 hours. 6. Refrigerate until service. CCP: Hold for cold service at 41°F or below. 7. Serve with a #6 scoop (2/3 cup).
Pineapple chunks or tidbits, drained		2 #10 cans			
Marshmallows	3 lb				
Whipped topping base, thawed	64 oz				
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup (mandarin oranges + pineapple chunks)				
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Spaghetti Bowl

Recipe No. CM-853

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 155°F for at least 15 seconds. 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 spaghetti sauce. CCP: Heat to 135°F or higher. If using meatsauce, heat according to manufacturer's directions. 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 garnish. CCP: Hold for hot service at 135°F or higher.
Spaghetti sauce, cans (if using meatballs)		4 #10 cans			
Water		12 gal			
Whole grain spaghetti, broken into thirds	6 lb				
Mozzarella cheese, reduced-fat, shredded	1 lb				
8 oz black casserole bowls		95 each			
	<div style="border: 1px solid black; padding: 5px;"> NOTE: * Verify manufacturer's product statement in order to provide 2 oz M/MA per serving. </div>				
Components					
Meat/Meat Alternate:	2 oz (meatballs or meatsauce)				
Grain:	1 WGR (pasta)				
Fruit:					
Vegetable:	1/4 c VR (spaghetti sauce)				
Milk:					

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

Recipe No. CM-854

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			<ol style="list-style-type: none"> 1. Prepare three 18" x 26" sheet pans by lining each with a pan liner and spraying pan liner with pan release spray. 2. Roast peppers and onions in 375°F convection oven on low fan for 10 minutes, stirring halfway through cooking time. 3. Combine sauce and water. Drain pineapple. Add to chicken and sauce in large container and heat. CCP: Cook to minimum internal temperature of 165° F for at least 15 seconds. 4. When peppers are roasted, combine with pineapple, chicken and sauce mixture. CCP: Hold for hot service at 135°F or higher. 5. Serve using 6 oz portion server. <p>Serving suggestion: serve with 1 cooked egg roll and brown rice.</p>
Red bell pepper and onion blend, frozen	6 lb				
Pineapple tidbits, drained		1 #10 can			
Chili garlic sauce (or other sauce as desired)		1 qt + 2 cups			
Water		1 qt			
Pan release spray		as needed			
Pan liners		3 each			
<div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <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>					
Components					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:					
Vegetable:					
Fruit:					
Milk:					

Revised 05-10-2017

Recipe Name: Strawberries and Bananas

Recipe No. CM-855

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Strawberries, frozen, sliced	14 lb				<ol style="list-style-type: none"> 1. Thaw strawberries and drain excess juice, if necessary. 2. Peel and slice bananas. 3. Combine strawberries and bananas; mix gently. 4. For K-12 portion using #8 slotted spoodle (1/2 cup). For PreK use #16 slotted spoodle. 5. Cover and refrigerate until serving. <p>CCP: Hold for cold service at 41°F or below.</p>
Bananas, raw, unpeeled	18 lbs 8 oz				
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:	1/2 cup				
Vegetable:					
Milk:					

PreK
 Yield: 200
 Portion Size: 1/4 cup
 Contribution: 1/4 cup fruit

Recipe Name: Stuffed Shells

Recipe No. CM-856

Yield: 112 (servings)

Portion Size 2 stuffed shells

Ingredients	112 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR stuffed shells	32 lbs	224 each			1. Preheat convection oven to 375°F. 2. Spray 6 full steam table pans with non-stick cooking spray. Distribute 2 cups of spaghetti sauce in the bottom of each pan. 3. Place a single layer of approximately 36 frozen stuffed pasta shells seamside down in each pan. Cover each pan with approximately 6 cups sauce per pan to cover all shells. 4. Spray underside of foil and cover each pan, placing sprayed side down. Bake for 45 minutes at 375°F. CCP: Cook to minimum internal temperature of 165°F for at least 15 seconds. 5. Remove from oven. Pull back foil and sprinkle cheese over top of each steam table pan. Cover with foil until ready to serve. CCP: Hold for hot service at 135°F or higher. 6. Serve using a metal serving spoon or spatula. Portion is 2 stuffed shells.
Meatless Spaghetti Sauce	3 #10 cans				
Mozzarella, shredded, reduced fat	1 lb 8 oz				
Non-stick cooking spray		as needed			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz M/MA				
Grain:	1 WGR (2 stuffed shells)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Taco Soup

Recipe No. CM-857

Yield: 100 (servings)

Portion Size 1 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 raw	8 lb 8 oz				1. Brown ground beef. CCP: Cook to 155°F for at least 15 seconds. 2. Drain ground beef. Add spices and stir well. CCP: Cook to 165°F or higher for at least 15 seconds. 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 165°F or higher for at least 15 seconds. 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.
Chili powder		1 cup			
Cumin, ground		1 1/4 cups			
Garlic powder		1/2 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 gallon			
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		4 #10 cans			
OR dry kidney beans, cooked		14 lb			
Components					
Meat/Meat Alternate:					
Grain:	2 oz M/MA (beef + beans)				
Fruit:					
Vegetable:	1/2 c VA				
Milk:					

Revised 05-03-2017

Recipe Name: Texas Basket

Recipe No. CM-858

Yield: 100 (servings)

Portion Size 1 basket

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Steak fingers, WGR		400			1. Prepare steak fingers, oven fries, rolls, and gravy according to package 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. Place in the lined, 2 lb boat prior to service: <u>For K-12</u> 4 steak fingers 1/2 cup oven fries 1 WGR roll 2 oz gravy (1/4 c) <u>For PreK</u> 3 steak fingers 1/4 cup oven fries 1 WGR roll 2 oz gravy (1/4 c)
Oven fries	18 lb	See package instructions for preparing 100 - 1/2 cup servings			
WGR roll, 2 oz		100			
Gravy, dry mix		See package instructions for preparing 100 - 1/4 cup servings.			
2-ounce portion containers		100			
2-lb red and white boats		100			
Yellow food wrapping paper		100 sheets			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>PreK Meal Contribution: 1.5 oz M/MA 2.75 WGR 1/4 c VS</p> </div>					
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>Note: May create different combo baskets by substituting Chicken Strips, Chicken Nuggets, Fish Strips or Fish Nuggets in place of Steak Fingers. Read CN labels to determine amounts for 2 M/MA.</p> </div>					
Components					
Meat/Meat Alternate:	2 oz (steak fingers)				
Grain:	3 WGR (1 oz eq. steak fingers + 2 oz eq. roll)				
Fruit					
Vegetable:	1/2 c VS (oven fries)				
Milk:					

Recipe Name: Texas Chili

Recipe No. CM-859

Yield: 59 (servings)

Portion Size 1 cup

Ingredients	59 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 raw	10 lb (raw weight)				1. Brown ground beef. CCP: Cook to 155°F for at least 15 seconds. 2. Drain ground beef. Add chili seasoning mix and tomatoes. Mix well. 3. Add water and bring to a boil. 4. Reduce heat and simmer for 20-30 minutes, stirring occasionally. CCP: Hold for hot service at 135°F or higher. 5. Serve using a 8 oz ladle (1 cup) in a 9-10 oz bowl.
Chili seasoning mix	2 pkg (8.05 oz ea)				
Tomatoes, diced, undrained OR tomatoes, crushed		2 #10 cans			
Water		1 qt			
9 oz bowls		60 each			
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> <p>Note: If using frozen chili, prepare adequate quantity to yield 2 M/MA servings. Be aware that serving size and vegetable component contribution is different than above recipe.</p> </div>					
Components					
Meat/Meat Alternate:					
Grain:	2 oz M/MA (beef)				
Fruit:					
Vegetable:	3/8 c VR (tomatoes)				
Milk:					

Recipe Name: Tex-Mex Stack

Recipe No. CM-860

Yield: 79 (servings)

Portion Size 1 each

Ingredients	79 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20 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 at least 15 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. Assemble on serving line: layer 1 oz of corn chips and #20 scoop of taco meat (3 1/3 Tbsp). 1/2 oz cheese should be added or served in a portion cup. May be assembled in a red and white boat. <p style="text-align: right;">Revised 05-03-2017</p>
Taco Seasoning		1 pkg. @ 6.6 oz			
Water		1 qt + 2 c			
Whole grain corn chips (Frito-style)	5 lb				
Reduced-fat, shredded cheddar cheese,	2 lb 8 oz				
<p>NOTE: *Other meat options include beef crumbles, pork taco filling, or turkey taco filling. If using prepared <i>beef crumbles</i>, prepare adequate quantity to yield servings planned x 1.5 oz M/MA. If using prepared <i>taco filling</i>, prepare adequate quantity to yield servings planned x 1.5 oz M/MA and omit taco seasoning and water from the ingredient list above.</p>					
Components					
Meat/Meat Alternate:	2 oz (1.5 oz from meat + .5 oz from cheese)				
Grain:	1 WGR (corn chips)				
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Tuscan Vegetables

Recipe No. CM-861

Yield: 80 (servings)

Portion Size 1/2 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. Hold at 135F.</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 seasonings.</p> <p>CCP: Hold for hot service at 135°F or higher.</p> <p>4. For K-12 portion with slotted 4 oz spoodle or #8 disher (1/2 cup). For PreK portion with slotted 2 oz spoodle or #16 disher (1/4 cup).</p>
Butter flavored granules, dry	2 oz	1/2 c			
Water, warm		2 c			
Black pepper		2 Tbsp			
Italian seasoning		2 Tbsp			
Aluminum foil		as needed			
<p>PreK Yield: 160 Portion Size: 1/4 cup Contribution: 1/4c VA</p>					
Components					
Meat/Meat Alternate:					
Grain:					
Fruit					
Vegetable:	1/2 c VA	Italian Blend Vegetables (Unless vegetable contribution on product documentation can specify subgroup percentages)			
Milk:					

Recipe Name: X-treme Burritos

Recipe No. CM-862

Yield: 100 (servings)

Portion Size 1 burrito

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 a non-stick cooking spray. Arrange burritos end to end, seam side down, and place in a pre-heated oven according to product directions. 2. Prepare Queso Blanco according to package directions. 2. Remove burritos from oven and apply sauce, ensuring that burritos are covered. 3. Place in oven and heat approximately 12-15 minutes. CCP: Heat to 165° F or higher. <p><i>NOTE: Heating times and temperatures may vary due to equipment variations.</i></p> <ol style="list-style-type: none"> 4. Remove from oven, cover with foil, and place in steamtable for lunch service. <p>CCP: Hold for hot service at 135°</p>
Queso blanco sauce		2 quarts			
Pan release spray		as needed			
Aluminum foil		as needed			
Components					
Meat/Meat Alternate:	2 oz (burrito)				
Grain:	2 WGR (burrito)				
Fruit:					
Vegetables:					
Milk:					

Revised 05-10-2017

Recipe Name: *"Your School"* Meatloaf

Recipe No. CM-863

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 steam table pans. 2. Combine chili sauce and BBQ sauce. 3. Drizzle sauce over meatloaf. 4. Sprinkle with parsley. 5. Cover and bake according to package directions. CCP: Hold at 135°F or higher.
Chili sauce		2 c			
Barbecue sauce		2 c			
Parsley flakes		¼ c			
Components					
Meat/Meat Alternate:	2 oz (meatloaf)				
Grain:					
Fruit/Vegetables:					
Milk:					

NOTE:
 *Verify manufacturer's product documentation to provide 2 oz M/MA per serving, as meal pattern contributions may vary by product.

Recipe Name: Zesty Cucumbers

Recipe No. CM-864

Yield: 100 (servings)

Portion Size 1/2 cup

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Cucumbers, raw, sliced OR Cucumbers, fresh, whole, unpeeled	16 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 below.</p>
Fiesta Lime Seasoning Blend		1/2 cup			
1/2 cup portion containers		100 each			
Components					
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:	1/2 cup VO (cucumbers)				
Milk:					

PreK
Yield: 200
Portion Size: 1/4 cup
Contribution: 1/4 c **VO**

Revised 05-03-2017

Recipe Name: Holiday Dressing

Recipe No. CMH-1

Yield: 1 pan - 47 (½ c) servings

Portion Size ½ cup

Ingredients	47 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Dressing Mix, WGR	1 bag (56 oz)				<p>1. Pour 1 bag of dressing mix into a 4" pan (disposable or stainless steel).</p> <p>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.</p> <p>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 qts chicken base with water).</p> <p>4. Add the correct amount of liquid to each pan of dry dressing mix and stir to thoroughly blend.</p> <p>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.</p> <p>CCP: Hold for hot service at 135° F or above.</p> <p>6. Serve with a #16 scoop for a 1/4 c serving or a #8 scoop for 1/2 c serving</p>
Celery, diced		1 c			
Onions, diced		1 c			
Chicken Broth OR		2 cans (48 oz) OR			
Chicken Base, reconstituted		1/4 cup 3 qts water			
Butter flavor granules, reconstituted		2 oz 2 cups water			
Components					
Meat/Meat Alternate:					
Grain:	1.25 WGR				
Fruit:					
Vegetable:					
Milk:					

Revised 05-03-2017

Recipe Name: Asian Salad

Recipe No. CMS-801

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine OR Romaine/Spinach w/color Chicken, diced, precooked and chilled (<i>chicken options*</i>) Mandarin oranges, drained Broccoli florets, raw WGR flatbread Asian dressing Individual salad containers 2 oz portion control cups with lids	5 lbs 4 lbs 4 oz (approx.) 1 lb	Or amount needed to serve 25 2oz M/MA portions 1 #10 can + 3 c 25 each 3 c + 1 oz 25 each as needed			<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. 5. Thaw flatbread. Flatbread may be lightly toasted on baking pans in oven. Do not overcook. Cut diagonally into 4 triangles, and place 1 triangle in each corner of container. 6. Serve with 1 oz Oriental Sesame Dressing, Honey Mustard Dressing, Asian Vinaigrette Dressing or other dressing of choice. <p>CCP: Hold for cold service at 41°F or lower.</p>
Components	<p>NOTE: *Other chicken options include chicken fajita meat, Tangerine Chicken, or Teriyaki Chicken. If choosing one of these substitutes, prepare according to manufacturer instructions and serve above 135°F at point of service. If using breaded chicken, document Whole Grain Rich meal pattern contribution on food production record.</p> <p>Verify manufacturer's product documentation to provide 2 oz M/MA.</p>				
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 05-03-2017

Recipe Name: Asian Vinaigrette Dressing

Recipe No. CMS-802

Yield: 100 (servings)

Portion Size 1 oz

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Vinegar		1 quart			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 below.
Brown sugar, unpacked		1/2 cup			
Salt		1 Tbsp			
Vegetable oil		2 quarts			
Ginger, ground		1/3 cup			
Garlic powder		2 Tbsp + 2 tsp			
Orange juice		2 cups			
2 oz portion control cups with lids		100			
Components	N/A				
Meat/Meat Alternate:					
Grain:					
Vegetable:					
Fruit:					
Milk:					

Recipe Name: Caribbean Salad

Recipe No. CMS-803

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine OR Romaine/Spinach w/color	5 lbs				<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 place inside salad container. 4. Sprinkle 1/4 cup of broccoli florets on top of salad greens. 5. Serve with 2 oz WGR roll. 6. Serve with 1 oz of Strawberry Vinaigrette dressing or dressing of choice in a 2 oz portion control cup. <p>CCP: Hold for cold service at 41° F or lower.</p>
Chicken, diced, precooked and chilled (<i>meat options*</i>)	4 lbs 4 oz (approx.)	Or amount needed to provide 25 - 2 oz M/MA servings			
Pineapple tidbits, canned, drained		6 ¼ c			
Mandarin oranges, canned, drained		6 ¼ c			
Broccoli florets, raw	1 lb				
Roll, WGR		25 each			
Strawberry Vinaigrette Dressing		3 c + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups w/ lids		as needed			
<p>NOTE: *Chicken fajita meat may be used as substitute for diced chicken. If choosing chicken fajita meat, prepare according to manufacturer instructions and serve above 135°F at point of service. Verify manufacturer's product documentation to provide 2 oz. M/MA.</p>					
Components					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (roll)				
Fruit:	1/2 c (pineapple + oranges)				
Vegetable:	1 c VDG (3/4 c Romaine + 1/4 c broccoli)				
Milk:					

Recipe Name: Chef Salad

Recipe No. CMS-804

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine or Romaine/Spinach w/color	5 lbs				<ol style="list-style-type: none"> 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 3 cherry tomatoes or 6 cherry tomato halves on top of salad. 6. Add 1/4 cup broccoli florets and 1/2 ounce shredded cheese to salad. 7. Place two pretzel sticks in one corner of the container. 8. Serve with 1 oz Light Italian dressing or Ranch dressing. <p>CCP: Hold for cold service at 41° F or lower.</p> <p style="text-align: right;">Revised 05-03-2017</p>
Turkey ham, diced, precooked and chilled	2 lbs 6 oz	Or amount needed to serve 25 - .75 oz M/MA contribution servings			
Hard-cooked egg		12.5 large			
Tomatoes, cherry	3 lb				
Broccoli florets	1 lb				
Cheddar cheese, reduced-fat, shredded	13 oz				
Soft pretzel sticks, WGR		50 each			
Light Italian dressing OR Ranch dressing, reduced-fat		3 c + 1 oz			
Individual salad containers 2 oz portion control cups with lids		25 each as needed			
Components					
Meat/Meat Alternate:	2.25 oz (1 oz from egg + .5 oz from cheese + .75 oz from 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: Chicken Fajita Salad

Recipe No. CMS-805

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 165° F or higher for at least 15 seconds.</p> <p>2. On serving line: Place 1 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 below.</p> <p>4. Serve with 2 oz WGR tortilla chips (18 chips = 2 oz) and 1/4 cup salsa.</p>
Romaine or Romaine/Spinach w/color	5 lb				
Tomatoes, fresh, diced	3 lb				
Tortilla chips, WGR	3 lb 2 oz				
Cheddar cheese, reduced-fat, shredded	13 oz				
Salsa		1 qt + 2 ¼ cup			
Individual salad containers 2 oz portion control cups with lids		25 each as needed			
<p>NOTE: May use edible WGR tortilla bowl or WGR 6-inch tortilla if desired as substitute for 1 oz of chips - must still serve 1 oz chips in addition to bowl.</p>					
Components					
Meat/Meat Alternate:	2.5 oz (2 oz from chicken + .5 oz from 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: Chicken Salad

Recipe No. CMS-806

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine, 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. <p>CCP: Cool to 41°F or lower within 4 hours. Cover and refrigerate until ready to use.</p> <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			
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, reduced calorie		3 ¼ c			
Croissant roll, WGR		25			
Individual salad containers		25			
Components					
Meat/Meat Alternate:	2 oz (chicken)				
Grain:	2 WGR (croissant roll)				
Fruit:	1/2 cup (apples)				
Vegetable:	3/4 c VDG (Romaine) / 1/4 c VR (tomatoes)				
Milk:					

Recipe Name: Crispy Chicken Salad

Recipe No. CMS-807

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 165°F or higher for at least 15 seconds. Heat breadsticks per manufacturer's instructions. Do not overbake. 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 place in each salad container. Place 3 cherry tomatoes or 6 cherry tomato halves on top of salad greens. Sprinkle cheese on top as garnish. 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. 	
Romaine or Romaine/Spinach w/ color	5 lb					
Tomatoes, cherry	3 lb					
Cheddar cheese, reduced-fat shredded	8 oz (garnish)					
WGR breadsticks		50				
Ranch dressing, reduced fat, or dressing of choice		3 c + 1 oz				
Individual salad containers		25				
2 oz portion control cups with lids		as needed				
<div style="border: 1px solid black; padding: 5px; margin: 10px auto; width: fit-content;"> NOTE: *Chicken strips or popcorn chicken (WGR breading) may be used. Verify manufacturer's product documentation to provide 2 oz M/MA. </div>						
Components						
Meat/Meat Alternate:	2 oz (chicken)					
Grain:	3 WGR (2 oz eq. from breadsticks + 1 oz eq. from chicken breading)					
Fruit:						
Vegetable:	3/4 c VDG (Romaine) / 1/4 c VR (Tomatoes)					
Milk:						

Recipe Name: Ranch Dressing, Reduced-Fat

Recipe No. CMS-808

Yield: 100 (servings)

Portion Size 1 oz

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 qt + 2 c			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 below.
Non-fat dry milk powder		1 qt			
Ranch salad dressing mix	3.2 oz pkg.	1/2 c			
Salad dressing, reduced-fat		2 qt			
2 oz portion control cups with lids		100			
Components	N/A				
Meat/Meat Alternate:					
Grain:					
Fruit:					
Vegetable:					
Milk:					

Recipe Name: Sante Fe Salad

Recipe No. CMS-809

Yield: 25 (servings)

Portion Size 1 salad

Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef, 80/20, raw-to-cook and drain (<i>meat options*</i>)	4 lb 4 oz (raw weight)				<ol style="list-style-type: none"> 1. Brown ground beef. CCP: Cook to minimum internal temperature of 155°F for at least 15 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 the Salad at 41°F or below until served. 5. Drain beans and corn. If using black beans, rinse well before serving. Add 1/4 cup of corn, 1/4 cup of beans (black or pinto), and 1/4 cup diced tomatoes to salad. 6. Portion 2 oz by weight of taco meat into portion cups to serve with each salad, or add 2 oz taco meat to each salad at point of service. Hold for hot service at a 135°F or higher until salad is served. 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.
Taco seasoning		1.75 oz			
Water		1 ½ c			
Romaine or Romaine/Spinach w/ color	5 lb				
Beans (black or pinto)		6 ¼ c			
Whole kernel corn, drained		6 ¼ c			
Tomatoes, large, fresh, washed and diced		3 lb			
Cheddar cheese, reduced-fat, shredded	13 oz				
Salsa		1 qt + 2 ¼ c			
WGR tortilla chips OR WGR corn chips	3 lb 2 oz				
Ranch dressing, reduced-fat OR RF dressing of choice		3 c + 1 oz			
Individual salad containers		25 each			
2 oz portion control cups with lids		as needed			
Components					
Meat/Meat Alternate:	2.5 oz (2 oz from meat + .5 oz from 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)				

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 *taco filling*, prepared adequate quantity to yield servings planned x 2 oz M/MA and omit taco seasoning and water from the ingredient list.

Recipe Name: Strawberry Vinaigrette Salad Dressing

Recipe No. CMS-810

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	Be sure to weigh 3/4 cup (12 T) 1/2 cup 1/4 cup (4 T) 1/4 cup (4 T)			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 below.
Components Meat/Meat Alternate: Grain: Fruit: Vegetables: Milk:	N/A				Revised 05-03-2017

Recipe Name: Tuna Salad			Recipe No. CMS-811		
Yield: 25 _____ (servings)			Portion Size 1 salad		
Ingredients	25 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine or Romaine/Spinach w/ color	5 lb				<p>Tuna Salad Prep Instructions:</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. <p>CCP: Cool to 41°F or lower within 4 hours. Cover and refrigerate until ready to use.</p> <p>To assemble salads:</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 fruit serving.</p>
Green or red apples, sliced		12.5 each			
Tomatoes, large, fresh	3 lb				
Tuna Salad	25 1/2 cup servings				
Tuna, canned drained		66 1/2 oz can			
Eggs, hard-cooked, chopped		7 large			
Celery, raw, chopped	10 1/2 oz				
Onions, raw, diced	8 oz				
Pickle relish	7 1/2 oz				
Mayonnaise, reduced calorie		3 1/4 c			
Croissant roll, WGR		25			
Individual salad containers		25			
Components					
Meat/Meat Alternate:	2 oz (tuna + egg)				
Grain:	2 WGR (croissant roll)				
Fruit:	1/2 cup (apples)				
Vegetable:	3/4 c VDG (Romaine) / 1/4 c VR (tomatoes)				
Milk:					
				Revised 05-03-2017	

Recipe Name: _____

Recipe No. _____

Yield: _____ (servings)

Portion Size _____

Ingredients	_____ Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
<p>Components Meat/Meat Alternate: Grain: Fruit: Vegetables: Milk:</p>					