

ALPINE SWISS BURGER WITH LETTUCE, ONIONS, AND PICKLES (GS-160)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 patties	25 patties	50 patties	Beef patties, 80/20, raw, 3.0 oz. each (Commodity or GFI #2259)
10 slices (2.1 oz.)	25 slices (5.25 oz.)	50 slices (10.5 oz.)	Swiss cheese, sliced, ½ oz. per slice (GLAKE #31050)
10 buns	25 buns	50 buns	Hamburger buns, 1.75 oz. ea.
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Iceberg lettuce, shredded
1 ¼ cups (5 oz.)	3 cups + 2 tbsp. (12 ½ oz.)	1 qt. + 2 ¼ cups (1 lb. + 9 oz.)	Fresh onions, sliced
1 ¼ cups (7 oz.)	3 cups + 2 tbsp. (1 lb. + 1 ½ oz.)	1 qt. + 2 ¼ cups (2 lb. + 3 oz.)	Pickle chips, dill (US BLUE #1282289)

METHOD

STEP 1

Place beef patties on sheet pans. Cook to an internal temperature of 145 degrees F. Add 1 slice of cheese to each cooked patty and continue to oven heat until the cheese is melted.

STEP 2

Place one cheese-topped beef patty on the bottom half of each hamburger bun.

STEP 4

Add ¼ cup shredded lettuce, 2 tbsp. sliced onions, and 2 tbsp. pickle chips to each sandwich.

STEP 5

Top each sandwich with remaining hamburger bun half.

STEP 6

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 7

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

COMPONENTS PER PORTION

Cost per portion = \$0.65

2.5 oz. meat, 1.9 servings of bread/grains,
½ cup vegetables

NUTRIENT

**Amount per
Serving**

Calories	344
Protein	22.57 g
Carbohydrates	27.70 g
Fat-total	15.20 g
Saturated Fat	6.55 g
Cholesterol	63 mg
Vitamin A (RE)	34 RE
Vitamin C	1.85 mg
Iron	3.00 mg
Calcium	218.18 mg
Sodium	589 mg
Fiber	2.01 g
% Protein	26.28
% Carbohydrate	32.35
% Total Fat	39.83
% Saturated Fat	17.16

BLT BURGER (GS-165)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 patties	25 patties	50 patties	Beef patties, 80/20, raw, 3.0 oz. each (Commodity or GFI #2259)
10 slices (2.1 oz.)	25 slices (5.25 oz.)	50 slices (10.5 oz.)	Pre-cooked bacon sandwich slices, 0.21 oz. ea. (Hormel #03729)
10 buns	25 buns	50 buns	Hamburger buns, 1.75 oz. ea.
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Iceberg lettuce, shredded
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Thin tomato slices, ½ oz. ea.

COMPONENTS PER PORTION

2 oz. meat, 1.9 servings of bread/grains,
½ cup vegetables

Cost per portion = \$0.65

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	325
Protein	20.46 g
Carbohydrates	27.37 g
Fat-total	14.34 g
Saturated Fat	5.07 g
Cholesterol	55 mg
Vitamin A (RE)	32 RE
Vitamin C	9.18 mg
Iron	3.15 mg
Calcium	80.45 mg
Sodium	422 mg
Fiber	2.03 g
% Protein	25.15
% Carbohydrate	33.64
% Total Fat	39.65
% Saturated Fat	14.04

METHOD

STEP 1

Place beef patties on sheet pans. Top each with one precooked bacon slice. Cook burgers to an internal temperature of 145 degrees F.

STEP 2

Place one bacon-tooped cooked beef patty on the bottom half of each hamburger bun.

STEP 3

Add ¼ cup shredded lettuce and 3 thin tomato slices to each sandwich.

STEP 4

Top each sandwich with remaining hamburger bun half.

STEP 5

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 6

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

CAJUN CHICKEN BREAST WITH MELTED MOZZARELLA (GS-17)

Portion Size – 1 Sandwich

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>1</u>	<u>5</u>	<u>10</u>	
1	5	10	French roll 2 oz. each	
1	5	10	Cajun chicken breast, cooked (See recipe # HE-53)	
½ oz.	2 ½ oz.	5 oz.	Mozzarella part skim cheese, shredded	
1 slice	5 slices	10 slices	Bacon, crisp	
1 each	5 each	10 each	Romaine lettuce leaf, large	
1 each	5 each	10 each	Tomatoes, thin slices	
1 oz.	5 oz.	10 oz.	Dijon Caesar Dressing (See recipe # MD-04)	
Portion cost = \$0.84				
<u>COMPONENTS PER PORTION</u>				
3.5 oz. meat/meat alternate, ¼ cup vegetables, 2.2 servings of bread/grains				
<u>NUTRIENT</u>	<u>Amount per Serving</u>			
Calories	500			
Protein	39.20 g			
Carbohydrates	37.03 g			
Fat-total	21.11 g			
Saturated Fat	5.08 g			
Cholesterol	88 mg			
Vitamin A (RE)	129 RE			
Vitamin C	14.4 mg			
Iron	3.40 mg			
Calcium	178 mg			
Sodium	837 mg			
Fiber	2.85 g			
% Protein	31.35			
% Carbohydrate	29.62			
% Total Fat	37.99			
% Saturated Fat	9.14			

METHOD

STEP 1

Slice the French roll in half horizontally but not through. It should still be hinged. Spread the Dijon Caesar dressing on both sides of the roll.

STEP 2

Place one romaine leaf on the bottom half of the roll, then one thin slice of tomato. The tomato and the lettuce should go end to end. Place the bacon strip across the tomato.

STEP 3

Slice the chicken thinly on the bias. Layer the chicken, end to end on the bacon strip. Loosely pile the shredded mozzarella on top of the chicken.

STEP 4

Close the roll over the mozzarella. The roll should not close completely. The ingredients should look full. Place two toothpicks in the top of the roll to hold it together but do not press down too hard. Cut the sandwich on the diagonal to reveal the filling and serve.

CARIBBEAN GRILLED CHICKEN WITH LETTUCE AND TOMATO (GS-171)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 portions	25 portions	50 portions	Precooked grilled chicken breast portions, 2.67 oz. ea. (Pierce #CGB60)
3 tbsp. + 1 tsp.	8 tbsp. + 1 tsp.	1 cup + 2 tsp.	Caribbean jerk seasoning (McCormick #32498)
2/3 cup	1 ½ cup	3 cups	Mayonnaise (Ken’s Heavy School #871)
10 rolls	25 rolls	50 rolls	Small Kaiser rolls, 2.25 oz. each
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Iceberg lettuce, shredded
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Thin tomato slices, ½ oz. ea.

COMPONENTS PER PORTION

2.5 oz. meat, 2.5 servings of bread/grains, ½ cup vegetables

Cost per portion = \$0.80

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	383
Protein	19.29 g
Carbohydrates	33.97 g
Fat-total	18.68 g
Saturated Fat	3.29 g
Cholesterol	38 mg
Vitamin A (RE)	40 RE
Vitamin C	9.93 mg
Iron	2.62 mg
Calcium	20.92 mg
Sodium	856 mg
Fiber	2.99 g
% Protein	20.16
% Carbohydrate	35.51
% Total Fat	43.92
% Saturated Fat	7.73

METHOD

STEP 1

Place chicken portions on sheet pans. Season both sides of each patty with Caribbean jerk seasoning (a total of 1 tsp. of seasoning per portion). Reheat to internal temperature of 160 degrees F.

STEP 2

Spread 1 tbsp. mayonnaise inside each Kaiser roll.

STEP 3

Place one seasoned chicken portion on the bottom half of each Kaiser roll.

STEP 4

Add ¼ cup shredded lettuce and 3 thin tomato slices to each sandwich.

STEP 5

Top each sandwich with remaining Kaiser roll half.

STEP 5

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 6

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

CHEESE STEAK HOAGIE (GS-172)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 steaks	25 steaks	50 steaks	Beef wafer steaks, raw, 3.0 oz. ea. (Commodity or S/SPR #10030)
10 rolls	25 rolls	50 rolls	Steak rolls, 2.5 oz. each
10 fl. oz. (1 ¼ cup)	25 fl. oz. (3 cups + 2 tbsp.)	50 fl. oz. (6 ¼ cups)	Cheddar cheese sauce (Harvest #581080838)
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Green pepper strips, steamed or sautéed w/ vegetable spray
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Sliced onions, steamed or sautéed w/ vegetable spray

COMPONENTS PER PORTION

2.25 oz. meat, 2.8 servings of bread/grains,
½ cup vegetables

Portion cost = \$0.62

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	540
Protein	23.11 g
Carbohydrates	53.22 g
Fat-total	26.69 g
Saturated Fat	8.97 g
Cholesterol	56 mg
Vitamin A (RE)	20 RE
Vitamin C	30.57 mg
Iron	4.11 mg
Calcium	129.28 mg
Sodium	990 mg
Fiber	4.8 g
% Protein	17.12
% Carbohydrate	39.42
% Total Fat	44.48
% Saturated Fat	14.96

METHOD

STEP 1

Cook wafer steak on sheet pans in oven to 145 degrees F internal temperature.

STEP 2

Place one cooked wafer steak in each roll.

STEP 3

Spoon or ladle 1 fl. oz. (2 tbsp.) cheddar cheese sauce over wafer steak in each sandwich.

STEP 4

Add ¼ cup cooked peppers and ¼ cup cooked onions to each sandwich.

STEP 5

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 6

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

Variation A: Chicken Cheese Steak Hero

Substitute 3.0 oz. chicken wafer steak (Advance #270307) for beef wafer steak in recipe. Nutrient values per serving: 415 calories, 53 mg cholesterol, 1449 mg sodium, 11.22 g fat (27.33%), 3.30g saturated fat (7.15%), 25.36 g protein, (24.43%), 54.64 g carbohydrate (52.63%), 5.05 g fiber, 3.20 mg iron, 143.05 mg calcium, 55 RE vitamin A, 57.31 mg vitamin C. Portion cost = \$0.92.

CHEESY BROOKLYN BAGEL WITH PASTRAMI AND TOMATO (GS-173)

Portion Size – 1 Each

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Bagel, 4 oz. each	
40 slices (1 ¼ lb.)	100 slices (3 lb. + 2 oz.)	200 slices (6 ¼ lb.)	Pastrami, sliced, ½ oz. per slice (Hormel #47357)	
20 slices (10 oz.)	50 slices (1 lb. + 9 oz.)	100 slices (3 lb. + 2 oz.)	American cheese, sliced, ½ oz. per slice (Commodity or Schreiber #13678)	
60 slices	150 slices	300 slices	Tomato slices, thin, ½ oz. per slice	
<u>COMPONENTS PER PORTION</u>				
3 oz. of meat, 4.4 servings of bread/grains, ½ cup vegetables			Cost per portion \$0.86	
<u>NUTRIENT</u>	<u>Amount per Serving</u>			
Calories	497			
Protein	28.95 g			
Carbohydrates	65.19 g			
Fat-total	12.47 g			
Saturated Fat	6.87 g			
Cholesterol	52 mg			
Vitamin A (RE)	138 RE			
Vitamin C	17.2 mg			
Iron	5.65 mg			
Calcium	199 mg			
Sodium	1589 mg			
Fiber	3.6 g			
% Protein	23.29			
% Carbohydrate	52.44			
% Total Fat	22.57			
% Saturated Fat	12.44			

METHOD

STEP 1

Layer sandwich ingredients on bottom half of bagel as follows:

- 2 slices (1 oz.) pastrami
- 3 slices tomato
- 1 slice (1/2 oz.) cheese
- 2 slices (1 oz.) pastrami
- 3 slices tomato
- 1 slice (1/2 oz.) cheese

STEP 2

Top each sandwich with remaining bagel halves.

STEP 3

Heat in oven to 160 degrees F.

STEP 4

Place in Fresh Grille Special container and keep warm at 140 degrees F or above on the heated sandwich slide until ready to serve.

STEP 5

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

CHICKEN CLUB SANDWICH (GS-174)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 patties	25 patties	50 patties	Precooked breaded chicken patties, 3.1 oz. ea. (Pierce #110114)
10 slices (2.1 oz.)	25 slices (5.25 oz.)	50 slices (10.5 oz.)	Pre-cooked bacon sandwich slices, 0.21 oz. ea. (Hormel #03729)
10 buns	25 buns	50 buns	Hamburger buns, 1.75 oz. ea.
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Iceberg lettuce, shredded
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Thin tomato slices, ½ oz. ea.

COMPONENTS PER PORTION

2 oz. meat/meat alternate, 2.9 servings of bread/grains, ½ cup vegetables

Cost per portion = \$0.62

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	361
Protein	22.00 g
Carbohydrates	35.09 g
Fat-total	14.33 g
Saturated Fat	2.62 g
Cholesterol	82 mg
Vitamin A (RE)	32 RE
Vitamin C	9.18 mg
Iron	2.63 mg
Calcium	74.54 mg
Sodium	977 mg
Fiber	2.03 g
% Protein	24.37
% Carbohydrate	38.87
% Total Fat	35.71
% Saturated Fat	6.54

METHOD

STEP 1

Place chicken patties on sheet pans. Top each patty with one precooked bacon slice. Reheat chicken patties to internal temperature of 160 degrees F.

STEP 2

Place one bacon-topped topped chicken patty on the bottom half of each hamburger bun.

STEP 3

Add ¼ cup shredded lettuce and 3 thin tomato slices to each sandwich.

STEP 4

Top each sandwich with remaining hamburger bun half.

STEP 5

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 6

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

Recipe Variation A: Substitute 3 oz. of cooked chicken breast meat, sliced thin, for chicken patty. *Nutrients per portion:* 328 calories, 65 mg cholesterol, 441 mg sodium, 8.67 g fat (23.82%), 2.52 g saturated fat (6.91%), 32.93 g protein (40.21%), 27.27 g carbohydrate (33.41%), 2.03 g fiber, 2.82 mg iron, 87 mg calcium, 36 RE Vitamin A, 9.2 mg Vitamin C. *Components per portion:* 3 oz. meat/meat alternate, 1.9 servings of bread/grains, ½ cup vegetables *Portion cost* = \$0.88.

CHICKEN PATTY SANDWICH (GS-175)

Portion Size – 1 Sandwich

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Breaded chicken patty (3.18 oz.) ConAgra #110114	
10	25	50	Hamburger roll/bun, plain	

METHOD

STEP 1
Place chicken patties on sheet pan. Heat to internal temperature of 165 degrees F.

STEP 2
Place on hamburger bun.

STEP 3
Put in 2-inch steam table pan. Cover. Hold in warmer at 141 degrees or higher until served.

Recipe variations are listed on the following 4 pages.

COMPONENTS PER PORTION
2 oz. meat and 3 servings of bread/grains

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	328
Protein	20.03 g
Carbohydrates	34.82 g
Fat-total	11.44 g
Saturated Fat	1.61 g
Cholesterol	77 mg
Vitamin A (RE)	0 RE
Vitamin C	0.05 mg
Iron	2.40 mg
Calcium	74.87 mg
Sodium	900 mg
Fiber	1.45 g
% Protein	24.44
% Carbohydrate	42.48
% Total Fat	31.40
% Saturated Fat	4.43

Chicken Sandwich Variations (GS- 175)

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A- Chicken patty and cheese sandwich	Breaded chicken patty (50) 25 oz. American cheese 50 hamburger buns	389	91	1119	1.53	2.55	166	41	0.1	23.4	36.5	16.0	4.4	3 bread/grains, 2 oz. meat/meat alternate
B. Chicken patty parmesan	Breaded chicken patty (50) 25 oz. mozzarella cheese 6 ¼ cups tomato sauce (2 T. / sandwich) 50 hamburger buns	375	82	1020	2.10	2.89	190	52	7.2	24.5	38.2	13.4	2.6	3 bread/grains, 2.5 oz. meat/meat alternate, 1/8 cup vegetable
C. Chicken patty on a bun with lettuce, tomato, and Ranch dressing	Breaded chicken patty (50) 100 lettuce leaves 100 tomato slices 6 ¼ cups Ranch dressing (2 T. / sandwich) 50 hamburger buns	364	79	1045	2.05	2.55	105	40	9.6	21.1	36.6	14.4	2.5	3 bread/grains, 2 oz. meat/meat alternate, ½ cup vegetable
D. Buffalo chicken patty sandwich	Breaded chicken patty (50) 25 oz. cheddar cheese 6 ¼ cups barbecue sauce (2 T. / sandwich) 50 Seeded hamburger buns	442	92	1337	1.91	2.88	192	56	4.2	24.3	49.0	16.4	4.6	3 bread/grains, 2.5 oz. meat/meat alternate, ¼ cup vegetables
E. Italian chicken patty and cheese sandwich	Breaded chicken patty (50) 25 oz. provolone cheese 50 lettuce leaves 50 tomato slices 6 ¼ cups Italian dressing (2 T. / sandwich) 50 Seeded hamburger buns	366	87	980	2.22	2.54	177	79	10.2	23.5	32.7	15.4	4.0	3 bread/grains, 2.5 oz. meat/meat alternate, ¼ cup vegetables
F. Chicken patty Reuben sandwich	Breaded chicken patty (50) 2 #10 cans sauerkraut (use ½ cup/serving) 50 oz. Swiss Cheese 50 Kaiser rolls, 2.75 oz. each	505	103	1564	3.61	4.26	312	49	10.4	31.5	50.2	19.3	6.5	4 bread/grains, 3 oz. meat/meat alternate, ½ cup vegetables
G. Chicken patty and cheese in a biscuit	Breaded chicken patty (50) 25 oz. American Cheese (1/2 oz./sandwich) 50 large commercially baked biscuits, 2.7 oz. each	483	94	1533	1.38	2.32	229	61	0.31	24.2	45.0	22.4	5.9	2.5 bread/grains, 2.5 oz. meat/meat alternate
H. King chicken patty sandwich	Breaded chicken patty (50) 6 ¼ cups canned cream of mushroom soup, not diluted (2 Tbsp. /serving) 25 oz. Swiss Cheese (1/2 oz./sandwich) 50 Kaiser rolls, 2.75 oz. each	475	91	1331	2.62	2.96	219	24	0.24	26.8	49.7	18.2	4.8	4 bread/grains, 2.5 oz. meat/meat alternate

Chicken Sandwich Variations (GS- 175), continued

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
I. Chicken patty del sol	Breaded chicken patty (50) 6 ¼ cups salsa (2 Tbsp. /serving) 25 oz. Monterey Jack cheese (1/2 oz./sandwich) 50 Kaiser rolls, 2.75 oz. each	458	90	1341	2.63	4.54	131	89	2.3	27.1	50.3	15.8	4.1	4 bread grains, 2.5 oz. meat/meat alternate, 1/8 cup vegetables
J. Chicken patty divan	Breaded chicken patty (50) Lemon pep/, to taste 6 ¼ cups canned cream of broccoli soup, not diluted (2 Tbsp. /serving) 25 oz. Cheddar Cheese (1/2 oz./sandwich) 50 Kaiser rolls, 2.75 oz. each	463	93	1354	1.96	3.47	128	41	0.7	26.9	49.1	17.2	4.7	4 bread/grains, 2.5 oz. meat/meat alternate
K. Four cheese chicken patty sandwich*	Breaded chicken patty (50) 25 oz. mozzarella cheese, part skim (1/2 oz./sandwich) 25 oz. Monterey Jack cheese (1/2 oz./sandwich) 25 oz. Cheddar cheese (1/2 oz./sandwich) 3 1/8 cups grated Parmesan cheese (1 Tbsp./sandwich) Crushed basil, to taste 50 seeded hamburger buns	580	114	1414	2.37	3.75	520	88	0.31	36.0	50.3	25.3	9.8	3 bread/grains, 3.5 oz. meat/meat alternate
L. Chicken patty cordon bleu sandwich	Breaded chicken patty (50) 25 oz. provolone cheese (1/2 oz./sandwich) 25 oz. ham (1/2 oz./sandwich) 50 seeded hamburger buns	400	94	1212	1.53	2.77	273	37	0.06	26.2	36.7	15.9	4.2	3 bread/grains, 3.0 oz. meat/meat alternate

Chicken Sandwich Variations (GS- 175), continued

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
M. Chicken patty muffaletta sandwich*	Breaded chicken patty (50) 100 slices cooked bacon (2/sandwich) 50 oz. cheddar cheese (0.5 oz./sandwich) 12 ½ cups New Orleans Olive Salad (recipe CS-114) (1/4 cup/sandwich) 25 oz. salami (1/2 oz./sandwich) 25 oz. mozzarella cheese, part skim (1/2 oz./sandwich) 25 oz. Swiss cheese (1/2 oz./sandwich) 50 English muffins, 2.0 oz. each	530	115	1770	1.34	4.05	340	62	6.4	33.7	35.5	28.4	8.0	2 bread/grains, 3.5 oz. meat/meat alternate
N. Texas roadhouse chicken patty sandwich*	Breaded chicken patty (50) 100 slices cooked bacon (2/sandwich) 50 oz. cheddar cheese (0.5 oz./sandwich) 12 ½ cups cooked chile w/ beans (1/4 cup /sandwich) 50 Kaiser rolls, 2.75 oz. each	642	136	1485	2.75	4.61	236	97	6.4	40.2	51.0	30.2	10.8	4 bread/grains, 3.5 oz. meat/meat alternate
O. Jamaican bacon chicken patty sandwich*	Breaded chicken patty (50) Caribbean seasoning blend, to taste 100 slices cooked bacon (2/sandwich) 25 oz. cheddar cheese (0.5 oz./sandwich) 6 ¼ cups barbecue sauce (2 T./sandwich) ½ #10 can pineapple tidbits (1/4 cup/sandwich) 50 Kaiser rolls, 2.75 oz. each	633	107	1862	3.08	4.12	253	115	14.2	31.0	81.4	21.1	7.4	4 bread/grains, 3 oz. meat/meat alternate, ¼ cup fruit
P. Chicken patty melt*	Breaded chicken patty (50) 50 oz. American cheese (1 oz./sandwich) 100 slices cooked bacon (2/sandwich) 6 ¼ cups Thousand Is. Dressing (2 T./sandwich) Toasted onion roll halves, 1.5 oz. (50)	586	123	1655	1.0	2.55	190	112	0.0	29.9	34.0	36.4	10.9	2.7 bread/grains, 3 oz. meat/meat alternate

Chicken Sandwich Variations (GS- 175), continued

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
Q. Grilled chicken breast on a roll with American cheese*	50 3 oz. pre-cooked boneless, skinless chicken breast 50 oz. American cheese 50 Kaiser rolls (3 oz.)	476	99	928	2.00	3.69	207	87	0.0	40.7	42.5	14.9	6.94	3.33 bread/grains, 4 oz. meat/meat alternate
R. Grilled chicken breast Italiane*	50 3 oz. pre-cooked boneless, skinless chicken breast 50 oz. mozzarella cheese 12 ½ cups tomato sauce (1/4 cup / sandwich) 50 Kaiser rolls (3 oz.)	485	88	1048	4.31	4.14	227	115	8.0	42.3	49.2	12.6	4.5	3.33 bread/grains, 4 oz. meat/meat alternate, 1/4 cup vegetable
S. Grilled chicken breast on a roll with lettuce, tomato, and Ranch dressing*	50 3 oz. pre-cooked boneless, skinless chicken breast 100 lettuce leaves 100 tomato slices 6 ¼ cups Ranch dressing (2 T. / sandwich) 50 Kaiser rolls (3 oz.)	714	87	1883	3.32	4.31	306	90	9.9	42.9	62.0	31.5	8.8	3.33 bread/grains, 3 oz. meat/meat alternate, ½ cup vegetable
T. Grilled chicken breast on a roll with provolone cheese, lettuce, tomato, and Italian dressing*	50 3 oz. pre-cooked boneless, skinless chicken breast 50 oz. provolone cheese 100 lettuce leaves 100 tomato slices 6 ¼ cups Italian dressing (2 T. / sandwich) 50 Kaiser rolls (3 oz.)	617	91	1008	2.83	4.10	258	115	6.2	42.4	47.6	28.0	8.3	3.33 bread/grains, 4 oz. meat/meat alternate, ½ cup vegetable
U. Grilled chicken breast on a roll with cheddar cheese and barbecue sauce*	50 3 oz. pre-cooked boneless, skinless chicken breast 50 oz. cheddar 12 ½ cups barbecue sauce (1/4 cup / sandwich) 50 Kaiser rolls (3 oz.)	507	102	953	2.37	4.05	243	118	2.1	42.0	46.4	16.0	7.4	3.33 bread/grains, 4 oz. meat/meat alternate
V. Tarragon marinated chicken sandwich*	50 servings Tarragon Marinated Chicken (see Recipe HE-260) 100 lettuce leaves 100 tomato slices 50 Kaiser rolls (3 oz.)	362	56	515	2.89	3.82	44	33	6.73	29.3	44.5	6.7	1.34	3.33 bread/grains, 3 oz. meat/meat alternate, ½ cup vegetable

*Recommended as an a la carte menu choice.

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990513 - Grilled Chicken w/ Cheese on a

Source: GS-175 A
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken w/
 Cheese on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	323	Iron	2.89 Mg	Protein	28.22 G	34.94%	Calories from Prot
Cholesterol	63 Mg	Calcium	158 Mg	Carbohydrates	22.49 G	27.84%	Calories from Carb
Sodium	767 Mg	Vitamin A	236 IU	Total Fat	12.29 G	34.24%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	3.26 G	9.08%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990498 - Grill chicken/WW/bun/cheese

Source: GS-175A-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken & Cheese
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	335	Iron	3.27 Mg	Protein	30.14 G	35.97%	Calories from Prot
Cholesterol	63 Mg	Calcium	148 Mg	Carbohydrates	23.23 G	27.72%	Calories from Carb
Sodium	825 Mg	Vitamin A	236 IU	Total Fat	12.43 G	33.38%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	2.79 G	7.49%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990521 - Grilled Chicken Patty Parm on

Source: GS-175B
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Parm
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993689 CHEESE,MOZZARELLA,PART SKIM..... 011256 TOMATO SAUCE,CND,MARINARA SAUCE.....	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	327	Iron	3.15 Mg	Protein	29.02 G	35.48%	Calories from Prot
Cholesterol	59 Mg	Calcium	196 Mg	Carbohydrates	25.84 G	31.58%	Calories from Carb
Sodium	840 Mg	Vitamin A	468 IU	Total Fat	11.17 G	30.71%	Calories from T Fat
Dietary Fiber	2.06 G	Vitamin C	4.0 Mg	Saturated Fat	2.05 G	5.64%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990503 - Grilled chicken parmesan/WW bu

Source: GS-175B-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993682 CHEESE,MOZZARELLA,PART SKIM..... 011256 TOMATO SAUCE,CND,MARINARA SAUCE.....	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	339	Iron	3.52 Mg	Protein	30.94 G	36.48% Calories from Prot
Cholesterol	59 Mg	Calcium	186 Mg	Carbohydrates	26.57 G	31.33% Calories from Carb

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Sodium	898 Mg	Vitamin A	468 IU	Total Fat	11.30 G	29.99%	Calories from T Fat
Dietary Fiber	3.16 G	Vitamin C	4.0 Mg	Saturated Fat	1.58 G	4.20%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990514 - Grill chicken patty/L&T/Ranch

Source: GS-175C
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Ranch Chicken
 Patty on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 101964 RANCH DRESSING..... 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	408	Iron	3.10 Mg	Protein	26.37 G	25.85% Calories from Prot
Cholesterol	60 Mg	Calcium	95 Mg	Carbohydrates	26.05 G	25.54% Calories from Carb
Sodium	788 Mg	Vitamin A	604 IU	Total Fat	21.31 G	47.01% Calories from T Fat
Dietary Fiber	1.74 G	Vitamin C	7.3 Mg	Saturated Fat	1.82 G	4.01% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990499 - Grill chickenL&T/Ranch/WW bun

Source: GS-175C-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Ranch
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 101964 RANCH DRESSING..... 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	420	Iron	3.47 Mg	Protein	28.29 G	26.94% Calories from Prot
Cholesterol	60 Mg	Calcium	85 Mg	Carbohydrates	26.79 G	25.51% Calories from Carb
Sodium	846 Mg	Vitamin A	604 IU	Total Fat	21.45 G	45.96% Calories from T Fat
Dietary Fiber	2.84 G	Vitamin C	7.3 Mg	Saturated Fat	1.35 G	2.89% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990508 - Grilled Buffalo Chicken on a

Source: GS-175D
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Buffalo Chicken
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	351	Iron	3.25 Mg	Protein	29.18 G	33.29%	Calories from Prot
Cholesterol	65 Mg	Calcium	187 Mg	Carbohydrates	26.44 G	30.18%	Calories from Carb
Sodium	899 Mg	Vitamin A	249 IU	Total Fat	13.12 G	33.69%	Calories from T Fat
Dietary Fiber	1.28 G	Vitamin C	2.2 Mg	Saturated Fat	3.54 G	9.10%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990492 - Grilled Buffalo chicken/WWbun

Source: GS-175D-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Buffalo Chicken
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	363	Iron	3.62 Mg	Protein	31.09 G	34.30%	Calories from Prot
Cholesterol	65 Mg	Calcium	178 Mg	Carbohydrates	27.18 G	29.99%	Calories from Carb
Sodium	957 Mg	Vitamin A	249 IU	Total Fat	13.26 G	32.92%	Calories from T Fat
Dietary Fiber	2.37 G	Vitamin C	2.2 Mg	Saturated Fat	3.07 G	7.63%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990515 - Grill Italian chicken & cheese

Source: GS-175E
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Italian Grilled Chicken
 & Cheese on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 990381R Lettuce/Tomato:1 leaf,1 slice..... 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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<p>004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 1 OZ 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)</p>	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	408	Iron	3.24 Mg	Protein	29.13 G	28.56%	Calories from Prot
Cholesterol	60 Mg	Calcium	193 Mg	Carbohydrates	26.75 G	26.23%	Calories from Carb
Sodium	1152 Mg	Vitamin A	477 IU	Total Fat	19.74 G	43.55%	Calories from T Fat
Dietary Fiber	1.32 G	Vitamin C	3.0 Mg	Saturated Fat	4.17 G	9.19%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990500 - Grill Ital chicken/chse/WWbun

Source: GS-175E-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Italian Chicken
 & Cheese on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 990381R Lettuce/Tomato:1 leaf,1 slice..... 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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<p>004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 1 OZ 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz</p>	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	420	Iron	3.61 Mg	Protein	31.04 G	29.57%	Calories from Prot
Cholesterol	60 Mg	Calcium	184 Mg	Carbohydrates	27.49 G	26.18%	Calories from Carb
Sodium	1210 Mg	Vitamin A	477 IU	Total Fat	19.88 G	42.60%	Calories from T Fat
Dietary Fiber	2.42 G	Vitamin C	3.0 Mg	Saturated Fat	3.70 G	7.92%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990512 - Grilled Chicken Reuben

Source: GS-175F
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Reuben
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s) 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p> <hr/> <p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	489	Iron	3.78 Mg	Protein	33.35 G	27.26% Calories from Prot
Cholesterol	83 Mg	Calcium	319 Mg	Carbohydrates	29.46 G	24.08% Calories from Carb
Sodium	1090 Mg	Vitamin A	402 IU	Total Fat	25.73 G	47.33% Calories from T Fat
Dietary Fiber	2.02 G	Vitamin C	5.2 Mg	Saturated Fat	6.96 G	12.80% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990497 - Grill Chicken Reuben/WW bun

Source: GS-175F-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Reuben
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	501	Iron	4.15 Mg	Protein	35.27 G	28.14%	Calories from Prot
Cholesterol	83 Mg	Calcium	310 Mg	Carbohydrates	30.19 G	24.09%	Calories from Carb
Sodium	1148 Mg	Vitamin A	402 IU	Total Fat	25.87 G	46.44%	Calories from T Fat
Dietary Fiber	3.11 G	Vitamin C	5.2 Mg	Saturated Fat	6.49 G	11.65%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990516 - Grill King chicken patty/bun

Source: GS-175G
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Grilled Chicken
 Sandwich on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 1/2 OZ 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Chartwells School Dining Services

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Recipe Master List

Aug 23, 2007

Calories	351	Iron	3.24 Mg	Protein	29.41 G	33.56%	Calories from Prot
Cholesterol	63 Mg	Calcium	195 Mg	Carbohydrates	25.13 G	28.68%	Calories from Carb
Sodium	786 Mg	Vitamin A	227 IU	Total Fat	13.65 G	35.05%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	3.42 G	8.78%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990501 - Grill King chicken patty/WWbun

Source: GS-175G-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Grilled Chicken on
 a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 1/2 OZ 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Chartwells School Dining Services

Calories	363	Iron	3.62 Mg	Protein	31.32 G	34.56%	Calories from Prot
Cholesterol	63 Mg	Calcium	186 Mg	Carbohydrates	25.87 G	28.54%	Calories from Carb
Sodium	844 Mg	Vitamin A	227 IU	Total Fat	13.79 G	34.23%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	2.95 G	7.33%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990520 - Grilled Chicken Patty on a Bun

Source: GS-175
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: Pilgrims Pride #73022
 White Bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	270	Iron	2.87 Mg	Protein	25.08 G	37.17%	Calories from Prot
Cholesterol	50 Mg	Calcium	79 Mg	Carbohydrates	22.26 G	32.99%	Calories from Carb
Sodium	556 Mg	Vitamin A	100 IU	Total Fat	7.86 G	26.21%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	0.47 G	1.56%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990518 - Grilled Chicken Del Sol

Source: GS-175H
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Del Sol
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993688 SALSA,COMMODITY..... 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	333	Iron	3.60 Mg	Protein	28.98 G	34.81%	Calories from Prot
Cholesterol	63 Mg	Calcium	188 Mg	Carbohydrates	24.34 G	29.24%	Calories from Carb
Sodium	754 Mg	Vitamin A	365 IU	Total Fat	12.21 G	33.00%	Calories from T Fat
Dietary Fiber	1.30 G	Vitamin C	1.1 Mg	Saturated Fat	3.18 G	8.58%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990505 - Grilled chickendel sol/WW bun

Source: GS-175H-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Del Sol
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993683 SALSA,COMMODITY..... 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	345	Iron	3.98 Mg	Protein	30.90 G	35.81% Calories from Prot
Cholesterol	63 Mg	Calcium	179 Mg	Carbohydrates	25.08 G	29.07% Calories from Carb
Sodium	812 Mg	Vitamin A	365 IU	Total Fat	12.35 G	32.21% Calories from T Fat
Dietary Fiber	2.40 G	Vitamin C	1.1 Mg	Saturated Fat	2.71 G	7.06% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990511 - Grilled Chicken Divan

Source: GS-1751
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Divan
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 104338 CREAM OF BROCCOLI SOUP..... 107869 LEMON PEPPER.....	1/2 OZ 2 TBSP 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	357	Iron	3.03 Mg	Protein	29.61 G	33.17% Calories from Prot
Cholesterol	69 Mg	Calcium	214 Mg	Carbohydrates	26.44 G	29.62% Calories from Carb
Sodium	961 Mg	Vitamin A	273 IU	Total Fat	13.68 G	34.49% Calories from T Fat
Dietary Fiber	1.15 G	Vitamin C	1.7 Mg	Saturated Fat	4.08 G	10.29% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990495 - Grill chicken divan/WW bun

Source: GS-175I-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Divan on
 a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 104338 CREAM OF BROCCOLI SOUP..... 2 TBSP 107869 LEMON PEPPER..... 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	369	Iron	3.40 Mg	Protein	31.53 G	34.17% Calories from Prot
Cholesterol	69 Mg	Calcium	205 Mg	Carbohydrates	27.18 G	29.45% Calories from Carb
Sodium	1019 Mg	Vitamin A	273 IU	Total Fat	13.82 G	33.70% Calories from T Fat
Dietary Fiber	2.25 G	Vitamin C	1.7 Mg	Saturated Fat	3.61 G	8.81% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990510 - Grilled Chicken Cordon Bleu S/

Source: GS-175J
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Cordon
 Bleu on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 1 (1 Tbsp) 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	401	Iron	3.46 Mg	Protein	33.02 G	32.90%	Calories from Prot
Cholesterol	78 Mg	Calcium	193 Mg	Carbohydrates	25.84 G	25.75%	Calories from Carb
Sodium	1190 Mg	Vitamin A	232 IU	Total Fat	16.94 G	37.98%	Calories from T Fat
Dietary Fiber	0.95 G	Vitamin C	0.0 Mg	Saturated Fat	3.77 G	8.46%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990494 - Grill chicken cordon bleu/WWbu

Source: GS-175J-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Cordon
 Blue on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 1 (1 Tbsp) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	413	Iron	3.84 Mg	Protein	34.93 G	33.80%	Calories from Prot
Cholesterol	78 Mg	Calcium	184 Mg	Carbohydrates	26.58 G	25.72%	Calories from Carb
Sodium	1248 Mg	Vitamin A	232 IU	Total Fat	17.08 G	37.18%	Calories from T Fat
Dietary Fiber	2.05 G	Vitamin C	0.0 Mg	Saturated Fat	3.30 G	7.19%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990522 - Grilled Texas Roadhouse Chicke

Source: GS-175K
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Texas Roadhouse
 Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	372	Iron	3.54 Mg	Protein	32.57 G	35.06%	Calories from Prot
Cholesterol	77 Mg	Calcium	189 Mg	Carbohydrates	24.83 G	26.73%	Calories from Carb
Sodium	695 Mg	Vitamin A	435 IU	Total Fat	14.74 G	35.69%	Calories from T Fat
Dietary Fiber	1.44 G	Vitamin C	3.7 Mg	Saturated Fat	4.29 G	10.38%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990506 - Grilled Texas roadhouse/WWbun

Source: GS-175K-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Texas Roadhouse Grilled
 Chicken on WW Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	384	Iron	3.91 Mg	Protein	34.48 G	35.96% Calories from Prot
Cholesterol	77 Mg	Calcium	179 Mg	Carbohydrates	25.57 G	26.66% Calories from Carb
Sodium	753 Mg	Vitamin A	435 IU	Total Fat	14.87 G	34.90% Calories from T Fat
Dietary Fiber	2.54 G	Vitamin C	3.7 Mg	Saturated Fat	3.82 G	8.96% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990523 - Jamaican bacon grill chix s/w

Source: GS-175L
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Grilled
 Chicken S/W

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP 010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 993690 PINEAPPLE,CANNED,JUICE PACK..... 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	369	Iron	3.33 Mg	Protein	29.31 G	31.75% Calories from Prot
Cholesterol	65 Mg	Calcium	192 Mg	Carbohydrates	31.33 G	33.94% Calories from Carb
Sodium	899 Mg	Vitamin A	260 IU	Total Fat	13.15 G	32.05% Calories from T Fat
Dietary Fiber	1.53 G	Vitamin C	5.1 Mg	Saturated Fat	3.54 G	8.64% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990507 - Jamaican bacon grill chix/WWbu

Source: GS-175L-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Grilled
 Chicken on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP 010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 993684 PINEAPPLE,CANNED,JUICE PACK..... 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	381	Iron	3.70 Mg	Protein	31.22 G	32.76% Calories from Prot
Cholesterol	65 Mg	Calcium	182 Mg	Carbohydrates	32.07 G	33.65% Calories from Carb
Sodium	957 Mg	Vitamin A	260 IU	Total Fat	13.29 G	31.36% Calories from T Fat
Dietary Fiber	2.62 G	Vitamin C	5.1 Mg	Saturated Fat	3.08 G	7.26% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990519 - Grilled Chicken Patty Melt

Source: GS-175M
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Patty
 Melt on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	443	Iron	3.33 Mg	Protein	28.95 G	26.16% Calories from Prot
Cholesterol	73 Mg	Calcium	187 Mg	Carbohydrates	27.02 G	24.41% Calories from Carb
Sodium	914 Mg	Vitamin A	308 IU	Total Fat	23.52 G	47.81% Calories from T Fat
Dietary Fiber	1.15 G	Vitamin C	0.0 Mg	Saturated Fat	5.05 G	10.26% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990496 - Grill chicken patty melt/WWbun

Source: GS-175M-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Patty
 Melt on Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 010129 PORK,CURED,BRKFST STRIPS,CKD.....	1/2 OZ 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 993544 Whole Wheat Hamburger Bun.....	2 TBSP 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	455	Iron	3.70 Mg	Protein	30.87 G	27.15%	Calories from Prot
Cholesterol	73 Mg	Calcium	178 Mg	Carbohydrates	27.76 G	24.41%	Calories from Carb
Sodium	972 Mg	Vitamin A	308 IU	Total Fat	23.65 G	46.81%	Calories from T Fat
Dietary Fiber	2.25 G	Vitamin C	0.0 Mg	Saturated Fat	4.58 G	9.06%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990517 - Grilled Chicken Club Sandwich

Source: GS-175N
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Club
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 010129 PORK,CURED,BRKFST STRIPS,CKD.....	1 (2 lf,2 slc) 2 slices, cooked	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	385	Iron	3.54 Mg	Protein	32.27 G	33.49%	Calories from Prot
Cholesterol	74 Mg	Calcium	92 Mg	Carbohydrates	24.96 G	25.91%	Calories from Carb
Sodium	1037 Mg	Vitamin A	584 IU	Total Fat	16.30 G	38.07%	Calories from T Fat
Dietary Fiber	1.74 G	Vitamin C	5.9 Mg	Saturated Fat	3.38 G	7.90%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990502 - Grilled chicken club/WW bun

Source: GS-175N-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken Club on
 a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 010129 PORK,CURED,BRKFST STRIPS,CKD.....	1 (2 lf,2 slc) 2 slices, cooked
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz
	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
	<p><u>STEP 3</u></p> <p>Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	397	Iron	3.92 Mg	Protein	34.18 G	34.40%	Calories from Prot
Cholesterol	74 Mg	Calcium	83 Mg	Carbohydrates	25.70 G	25.86%	Calories from Carb
Sodium	1095 Mg	Vitamin A	584 IU	Total Fat	16.44 G	37.23%	Calories from T Fat
Dietary Fiber	2.84 G	Vitamin C	5.9 Mg	Saturated Fat	2.91 G	6.60%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990509 - Buffalo Style Grilled Chicken

Source: GS-1760
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Grilled
 Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993685 CHEESE,MOZZARELLA,PART SKIM.....	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993686 HOT PEPPER SAUCE..... 993687 CELERY,FRESH,RAW..... 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1/2 OZ 2 TBSP, diced 2 TBSP 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	464	Iron	3.06 Mg	Protein	30.17 G	26.01%	Calories from Prot
Cholesterol	64 Mg	Calcium	222 Mg	Carbohydrates	25.62 G	22.08%	Calories from Carb
Sodium	1365 Mg	Vitamin A	336 IU	Total Fat	26.21 G	50.85%	Calories from T Fat
Dietary Fiber	1.19 G	Vitamin C	11.7 Mg	Saturated Fat	4.95 G	9.60%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990493 - Buffalo style grill chix/WWbun

Source: GS-195O-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Grilled
 Chicken on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 Whole wheat bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993679 CHEESE,MOZZARELLA,PART SKIM.....	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993680 HOT PEPPER SAUCE..... 993681 CELERY,FRESH,RAW..... 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 993544 Whole Wheat Hamburger Bun.....	1/2 OZ 2 TBSP, diced 2 TBSP 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	476	Iron	3.43 Mg	Protein	32.08 G	26.96%	Calories from Prot
Cholesterol	64 Mg	Calcium	213 Mg	Carbohydrates	26.35 G	22.14%	Calories from Carb
Sodium	1423 Mg	Vitamin A	336 IU	Total Fat	26.35 G	49.82%	Calories from T Fat
Dietary Fiber	2.28 G	Vitamin C	11.7 Mg	Saturated Fat	4.48 G	8.47%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990504 - Grilled chicken patty/WW bun

Source: GS-175-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Chicken on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #73022 Whole wheat bun

993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns. CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans CCP: Hold for hot service at 140 °F or higher.</p>

Calories	282	Iron	3.24 Mg	Protein	27.00 G	38.30%	Calories from Prot
Cholesterol	50 Mg	Calcium	70 Mg	Carbohydrates	23.00 G	32.62%	Calories from Carb
Sodium	614 Mg	Vitamin A	100 IU	Total Fat	8.00 G	25.53%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	0.00 G	0.00%	Calories from S Fat

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990369 - Breaded Chicken Patty on a Bun

Source: GS-175BR
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	390	Iron	2.87 Mg	Protein	19.09 G	19.58%	Calories from Prot
Cholesterol	110 Mg	Calcium	79 Mg	Carbohydrates	37.26 G	38.22%	Calories from Carb
Sodium	846 Mg	Vitamin A	100 IU	Total Fat	16.86 G	38.92%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	4.47 G	10.31%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990420 - Breaded Chicken Patty on a WW

Source: GS-175BR-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Patty on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110202 White breading/WW Bun

993543 Chicken patty,breaded,PilgrimsPride #110202..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 2</u> Place chicken patties inside split hamburger buns.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	342	Iron	3.60 Mg	Protein	21.00 G	24.56%	Calories from Prot
Cholesterol	45 Mg	Calcium	50 Mg	Carbohydrates	38.00 G	44.44%	Calories from Carb
Sodium	904 Mg	Vitamin A	100 IU	Total Fat	11.00 G	28.95%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	1.50 G	3.95%	Calories from S Fat

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990388 - Breaded Chicken Patty on WW Bu

Source: GS-175BR-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Patty on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114 White breading/WW bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	402	Iron	3.24 Mg	Protein	21.00 G	20.90%	Calories from Prot
Cholesterol	110 Mg	Calcium	70 Mg	Carbohydrates	38.00 G	37.81%	Calories from Carb
Sodium	904 Mg	Vitamin A	100 IU	Total Fat	17.00 G	38.06%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	4.00 G	8.95%	Calories from S Fat

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990366 - Brd chicken patty/bun/cheese

Source: GS-175BR-A
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken &
 Cheese on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	443	Iron	2.89 Mg	Protein	22.23 G	20.06%	Calories from Prot
Cholesterol	123 Mg	Calcium	158 Mg	Carbohydrates	37.49 G	33.84%	Calories from Carb
Sodium	1057 Mg	Vitamin A	236 IU	Total Fat	21.29 G	43.24%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	7.26 G	14.74%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990387 - Breaded Chicken & Cheese on a

Source: GS-175BR-A-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken & Cheese
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	455	Iron	3.27 Mg	Protein	24.14 G	21.21%	Calories from Prot
Cholesterol	123 Mg	Calcium	148 Mg	Carbohydrates	38.23 G	33.59%	Calories from Carb
Sodium	1115 Mg	Vitamin A	236 IU	Total Fat	21.43 G	42.37%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	6.79 G	13.43%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990365 - Brd chicken patty parmesan

Source: GS-175BR-B
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Parm
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993632 CHEESE,MOZZARELLA,PART SKIM..... 011256 TOMATO SAUCE,CND,MARINARA SAUCE.....	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	447	Iron	3.15 Mg	Protein	23.02 G	20.59%	Calories from Prot
Cholesterol	119 Mg	Calcium	196 Mg	Carbohydrates	40.84 G	36.53%	Calories from Carb
Sodium	1130 Mg	Vitamin A	468 IU	Total Fat	20.17 G	40.58%	Calories from T Fat
Dietary Fiber	2.06 G	Vitamin C	4.0 Mg	Saturated Fat	6.05 G	12.18%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990385 - Breaded Chicken Parm on WW Bun

Source: GS-175BR-A-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Parm
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993638 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ 011256 TOMATO SAUCE,CND,MARINARA SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	459	Iron	3.52 Mg	Protein	24.94 G	21.72%	Calories from Prot
Cholesterol	119 Mg	Calcium	186 Mg	Carbohydrates	41.57 G	36.21%	Calories from Carb
Sodium	1188 Mg	Vitamin A	468 IU	Total Fat	20.30 G	39.79%	Calories from T Fat
Dietary Fiber	3.16 G	Vitamin C	4.0 Mg	Saturated Fat	5.58 G	10.94%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990367 - Brd chicken patty/L&T/Ranch

Source: GS-175BR-C
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Patty
 Ranch on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 101964 RANCH DRESSING.....	1 (2 lf,2 slc) 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	528	Iron	3.10 Mg	Protein	20.37 G	15.43% Calories from Prot
Cholesterol	120 Mg	Calcium	95 Mg	Carbohydrates	41.05 G	31.10% Calories from Carb
Sodium	1078 Mg	Vitamin A	604 IU	Total Fat	30.32 G	51.67% Calories from T Fat
Dietary Fiber	1.74 G	Vitamin C	7.3 Mg	Saturated Fat	5.82 G	9.92% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990386 - Breaded Chicken Ranch on a Who

Source: GS-175BR-C-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Ranch on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 101964 RANCH DRESSING..... 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	540	Iron	3.47 Mg	Protein	22.29 G	16.51% Calories from Prot
Cholesterol	120 Mg	Calcium	85 Mg	Carbohydrates	41.79 G	30.95% Calories from Carb
Sodium	1136 Mg	Vitamin A	604 IU	Total Fat	30.45 G	50.75% Calories from T Fat
Dietary Fiber	2.84 G	Vitamin C	7.3 Mg	Saturated Fat	5.35 G	8.92% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990370 - Buffalo Breaded Chicken on a B

Source: GS-175BR-D
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Breaded Chicken
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 006150 SAUCE,BARBECUE SAUCE.....	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	471	Iron	3.25 Mg	Protein	23.18 G	19.70%	Calories from Prot
Cholesterol	125 Mg	Calcium	187 Mg	Carbohydrates	41.45 G	35.23%	Calories from Carb
Sodium	1189 Mg	Vitamin A	249 IU	Total Fat	22.12 G	42.31%	Calories from T Fat
Dietary Fiber	1.28 G	Vitamin C	2.2 Mg	Saturated Fat	7.54 G	14.43%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990389 - Buffalo Breaded Chicken on a W

Source: GS-175BR-D-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Breaded Chicken
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	483	Iron	3.62 Mg	Protein	25.09 G	20.80%	Calories from Prot
Cholesterol	125 Mg	Calcium	178 Mg	Carbohydrates	42.18 G	34.96%	Calories from Carb
Sodium	1247 Mg	Vitamin A	249 IU	Total Fat	22.26 G	41.52%	Calories from T Fat
Dietary Fiber	2.37 G	Vitamin C	2.2 Mg	Saturated Fat	7.07 G	13.19%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990380 - Italian Breaded Chicken & Chee

Source: GS-175BR-E
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Italian Breaded Chicken
 & Cheese on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 990381R Lettuce/Tomato:1 leaf,1 slice..... 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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<p>004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 1 OZ 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)</p>	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	528	Iron	3.24 Mg	Protein	23.13 G	17.53%	Calories from Prot
Cholesterol	120 Mg	Calcium	193 Mg	Carbohydrates	41.75 G	31.64%	Calories from Carb
Sodium	1442 Mg	Vitamin A	477 IU	Total Fat	28.74 G	48.99%	Calories from T Fat
Dietary Fiber	1.32 G	Vitamin C	3.0 Mg	Saturated Fat	8.16 G	13.92%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990397 - Breaded Italian Chicken & Chee

Source: GS-175WG-E-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Italian Chicken
 & Cheese on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 990381R Lettuce/Tomato:1 leaf,1 slice.....	1/2 OZ 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 993544 Whole Wheat Hamburger Bun.....	1 OZ 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p> <hr/> <p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	540	Iron	3.61 Mg	Protein	25.05 G	18.55%	Calories from Prot
Cholesterol	120 Mg	Calcium	184 Mg	Carbohydrates	42.49 G	31.48%	Calories from Carb
Sodium	1500 Mg	Vitamin A	477 IU	Total Fat	28.88 G	48.13%	Calories from T Fat
Dietary Fiber	2.42 G	Vitamin C	3.0 Mg	Saturated Fat	7.70 G	12.83%	Calories from S Fat

* - Denotes Missing Nutrient Values

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990378 - Breaded Chicken Reuben on a Bu

Source: GS-175BR-F
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Reuben
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s) 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	609	Iron	3.78 Mg	Protein	27.35 G	17.96%	Calories from Prot
Cholesterol	143 Mg	Calcium	319 Mg	Carbohydrates	44.46 G	29.18%	Calories from Carb
Sodium	1380 Mg	Vitamin A	402 IU	Total Fat	34.73 G	51.30%	Calories from T Fat
Dietary Fiber	2.02 G	Vitamin C	5.2 Mg	Saturated Fat	10.96 G	16.19%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990396 - Chicken Patty Reuben on Whole

Source: GS-175BR-F-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Reuben
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p> <hr/> <p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	621	Iron	4.15 Mg	Protein	29.27 G	18.84%	Calories from Prot
Cholesterol	143 Mg	Calcium	310 Mg	Carbohydrates	45.20 G	29.09%	Calories from Carb
Sodium	1438 Mg	Vitamin A	402 IU	Total Fat	34.87 G	50.51%	Calories from T Fat
Dietary Fiber	3.11 G	Vitamin C	5.2 Mg	Saturated Fat	10.49 G	15.20%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990383 - King chicken patty sandwich

Source: GS-175BR-G
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Breaded Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	471	Iron	3.24 Mg	Protein	23.41 G	19.90%	Calories from Prot
Cholesterol	123 Mg	Calcium	195 Mg	Carbohydrates	40.13 G	34.12%	Calories from Carb
Sodium	1076 Mg	Vitamin A	227 IU	Total Fat	22.65 G	43.33%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	7.42 G	14.19%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990399 - King Breaded Chicken on Whole

Source: GS-175WG-G-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Breaded Chicken on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 1/2 OZ 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	483	Iron	3.62 Mg	Protein	25.32 G	20.99%	Calories from Prot
Cholesterol	123 Mg	Calcium	186 Mg	Carbohydrates	40.87 G	33.88%	Calories from Carb
Sodium	1134 Mg	Vitamin A	227 IU	Total Fat	22.79 G	42.50%	Calories from T Fat
Dietary Fiber	2.00 G	Vitamin C	0.0 Mg	Saturated Fat	6.95 G	12.97%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990375 - Breaded Chicken Del Sol on a B

Source: GS-175BR-H
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Del Sol
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY.....	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993636 SALSA,COMMODITY..... 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	2 TBSP 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	453	Iron	3.60 Mg	Protein	22.98 G	20.29% Calories from Prot
Cholesterol	123 Mg	Calcium	188 Mg	Carbohydrates	39.34 G	34.74% Calories from Carb
Sodium	1044 Mg	Vitamin A	365 IU	Total Fat	21.21 G	42.14% Calories from T Fat
Dietary Fiber	1.30 G	Vitamin C	1.1 Mg	Saturated Fat	7.18 G	14.25% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990409 - Breaded Chicken Del Sol on a B

Source: GS-175BR-H
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Del Sol
 on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110202
 White breading/white Bun

993543 Chicken patty,breaded,PilgrimsPride #110202.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY.....	1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993648 SALSA,COMMODITY..... 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	2 TBSP 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	393	Iron	3.96 Mg	Protein	22.98 G	23.39%	Calories from Prot
Cholesterol	58 Mg	Calcium	168 Mg	Carbohydrates	39.34 G	40.04%	Calories from Carb
Sodium	1044 Mg	Vitamin A	365 IU	Total Fat	15.21 G	34.83%	Calories from T Fat
Dietary Fiber	1.30 G	Vitamin C	1.1 Mg	Saturated Fat	4.68 G	10.71%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990393 - Breaded Chicken Del Sol on a W

Source: GS-175BR-H-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Del Sol
 on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993642 SALSA,COMMODITY..... 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	465	Iron	3.98 Mg	Protein	24.90 G	21.41%	Calories from Prot
Cholesterol	123 Mg	Calcium	179 Mg	Carbohydrates	40.08 G	34.47%	Calories from Carb
Sodium	1102 Mg	Vitamin A	365 IU	Total Fat	21.35 G	41.31%	Calories from T Fat
Dietary Fiber	2.40 G	Vitamin C	1.1 Mg	Saturated Fat	6.71 G	12.98%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990376 - Breaded Chicken Divan on a Bun

Source: GS-175BR-I
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 104338 CREAM OF BROCCOLI SOUP..... 107869 LEMON PEPPER.....	1/2 OZ 2 TBSP 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Chartwells School Dining Services

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Recipe Master List

Aug 23, 2007

Calories	477	Iron	3.03 Mg	Protein	23.61 G	19.80%	Calories from Prot
Cholesterol	129 Mg	Calcium	214 Mg	Carbohydrates	41.44 G	34.75%	Calories from Carb
Sodium	1251 Mg	Vitamin A	273 IU	Total Fat	22.68 G	42.79%	Calories from T Fat
Dietary Fiber	1.15 G	Vitamin C	1.7 Mg	Saturated Fat	8.08 G	15.24%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990394 - Breaded Chicken Divan on Whole

Source: GS-175BR-I-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Divan on a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 104338 CREAM OF BROCCOLI SOUP..... 2 TBSP 107869 LEMON PEPPER..... 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	489	Iron	3.40 Mg	Protein	25.53 G	20.88%	Calories from Prot
Cholesterol	129 Mg	Calcium	205 Mg	Carbohydrates	42.18 G	34.49%	Calories from Carb
Sodium	1309 Mg	Vitamin A	273 IU	Total Fat	22.82 G	41.99%	Calories from T Fat
Dietary Fiber	2.25 G	Vitamin C	1.7 Mg	Saturated Fat	7.61 G	14.01%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990373 - Chicken patty cordon bleu s/w

Source: GS-175BR-J
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Cordon
 Bleu on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT	1/2 OZ 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 (1 Tbsp) 1 roll(s)	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	521	Iron	3.46 Mg	Protein	27.02 G	20.73%	Calories from Prot
Cholesterol	138 Mg	Calcium	193 Mg	Carbohydrates	40.84 G	31.33%	Calories from Carb
Sodium	1480 Mg	Vitamin A	232 IU	Total Fat	25.94 G	44.78%	Calories from T Fat
Dietary Fiber	0.95 G	Vitamin C	0.0 Mg	Saturated Fat	7.77 G	13.41%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990392 - Breaded Chicken Cordon Bleu on

Source: GS-175BR-J-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Cordon Bleu on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #110114 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 1 (1 Tbsp) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	533	Iron	3.84 Mg	Protein	28.93 G	21.70%	Calories from Prot
Cholesterol	138 Mg	Calcium	184 Mg	Carbohydrates	41.58 G	31.18%	Calories from Carb
Sodium	1538 Mg	Vitamin A	232 IU	Total Fat	26.08 G	44.00%	Calories from T Fat
Dietary Fiber	2.05 G	Vitamin C	0.0 Mg	Saturated Fat	7.30 G	12.32%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990384 - Texas Roadhouse Breaded Chicke

Source: GS-175BR-K
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Texas Roadhouse Breaded
 Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s) 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	492	Iron	3.54 Mg	Protein	26.57 G	21.62% Calories from Prot
Cholesterol	137 Mg	Calcium	189 Mg	Carbohydrates	39.83 G	32.41% Calories from Carb
Sodium	985 Mg	Vitamin A	435 IU	Total Fat	23.74 G	43.46% Calories from T Fat
Dietary Fiber	1.44 G	Vitamin C	3.7 Mg	Saturated Fat	8.29 G	15.17% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990400 - Texas Roadhouse Breaded Chicke

Source: GS-175BR-K-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Texas Roadhouse Breaded
 Chicken on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	504	Iron	3.92 Mg	Protein	28.48 G	22.62% Calories from Prot
Cholesterol	137 Mg	Calcium	179 Mg	Carbohydrates	40.57 G	32.22% Calories from Carb
Sodium	1043 Mg	Vitamin A	435 IU	Total Fat	23.87 G	42.67% Calories from T Fat
Dietary Fiber	2.54 G	Vitamin C	3.7 Mg	Saturated Fat	7.82 G	13.97% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990382 - Jamaican Bacon Breaded Chicken

Source: GS-175BR-L
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Breaded
 Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP 010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 993637 PINEAPPLE,CANNED,JUICE PACK..... 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	489	Iron	3.33 Mg	Protein	23.31 G	19.06%	Calories from Prot
Cholesterol	125 Mg	Calcium	192 Mg	Carbohydrates	46.33 G	37.88%	Calories from Carb
Sodium	1189 Mg	Vitamin A	260 IU	Total Fat	22.15 G	40.74%	Calories from T Fat
Dietary Fiber	1.53 G	Vitamin C	5.1 Mg	Saturated Fat	7.54 G	13.88%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990398 - Jamaican Bacon Breaded Chicken

Source: GS-175WG-L-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Breaded
 Chicken on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WWBun

993542 Chicken patty,breaded,PilgrimsPride #110114.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 006150 SAUCE,BARBECUE SAUCE..... 010129 PORK,CURED,BRKfst STRIPS,CKD..... 993643 PINEAPPLE,CANNED,JUICE PACK.....	1/2 OZ 2 TBSP 2 strip(s) 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	501	Iron	3.70 Mg	Protein	25.22 G	20.13%	Calories from Prot
Cholesterol	125 Mg	Calcium	182 Mg	Carbohydrates	47.07 G	37.56%	Calories from Carb
Sodium	1247 Mg	Vitamin A	260 IU	Total Fat	22.29 G	40.01%	Calories from T Fat
Dietary Fiber	2.62 G	Vitamin C	5.1 Mg	Saturated Fat	7.08 G	12.70%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990377 - Breaded Chicken Patty Melt on

Source: GS-175BR-M
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Patty
 Melt on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	563	Iron	3.33 Mg	Protein	22.96 G	16.32%	Calories from Prot
Cholesterol	133 Mg	Calcium	187 Mg	Carbohydrates	42.02 G	29.87%	Calories from Carb
Sodium	1204 Mg	Vitamin A	308 IU	Total Fat	32.52 G	52.01%	Calories from T Fat
Dietary Fiber	1.15 G	Vitamin C	0.0 Mg	Saturated Fat	9.05 G	14.47%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990395 - Breaded Chicken Melt on a Whol

Source: GS-175BR-M-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Melt on
 a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	575	Iron	3.70 Mg	Protein	24.87 G	17.31% Calories from Prot
Cholesterol	133 Mg	Calcium	178 Mg	Carbohydrates	42.76 G	29.76% Calories from Carb
Sodium	1262 Mg	Vitamin A	308 IU	Total Fat	32.65 G	51.13% Calories from T Fat
Dietary Fiber	2.25 G	Vitamin C	0.0 Mg	Saturated Fat	8.58 G	13.43% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990372 - Breaded Chicken Club on a Bun

Source: GS-175BR-N
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 slices, cooked	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	505	Iron	3.55 Mg	Protein	26.27 G	20.79%	Calories from Prot
Cholesterol	134 Mg	Calcium	92 Mg	Carbohydrates	39.96 G	31.63%	Calories from Carb
Sodium	1327 Mg	Vitamin A	584 IU	Total Fat	25.30 G	45.06%	Calories from T Fat
Dietary Fiber	1.74 G	Vitamin C	5.9 Mg	Saturated Fat	7.38 G	13.15%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990391 - Breaded Chicken Club on a Whol

Source: GS-175BR-N-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Club on
 a Whole Wheat Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 slices, cooked	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	517	Iron	3.92 Mg	Protein	28.18 G	21.79% Calories from Prot
Cholesterol	134 Mg	Calcium	83 Mg	Carbohydrates	40.70 G	31.46% Calories from Carb
Sodium	1385 Mg	Vitamin A	584 IU	Total Fat	25.44 G	44.25% Calories from T Fat
Dietary Fiber	2.84 G	Vitamin C	5.9 Mg	Saturated Fat	6.91 G	12.02% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990371 - Buffalo Style Breaded Chicken

Source: GS-175BR-O
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Breaded
 Chicken on a Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/white Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993633 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993634 HOT PEPPER SAUCE..... 1/2 OZ 993635 CELERY,FRESH,RAW..... 2 TBSP, diced 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	584	Iron	3.06 Mg	Protein	24.17 G	16.56%	Calories from Prot
Cholesterol	124 Mg	Calcium	222 Mg	Carbohydrates	40.62 G	27.82%	Calories from Carb
Sodium	1655 Mg	Vitamin A	336 IU	Total Fat	35.21 G	54.27%	Calories from T Fat
Dietary Fiber	1.19 G	Vitamin C	11.7 Mg	Saturated Fat	8.95 G	13.79%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990390 - Buffalo Style Breaded Chicken

Source: GS-165BR-O-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Breaded
 Chicken on a WW Bun

2nd Alternate Menu Name: Pilgrims Pride #110114
 White breading/WW Bun

993542 Chicken patty,breaded,PilgrimsPride #110114..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993639 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993640 HOT PEPPER SAUCE..... 1/2 OZ 993641 CELERY,FRESH,RAW..... 2 TBSP, diced 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	596	Iron	3.43 Mg	Protein	26.08 G	17.51%	Calories from Prot
Cholesterol	124 Mg	Calcium	213 Mg	Carbohydrates	41.35 G	27.75%	Calories from Carb
Sodium	1713 Mg	Vitamin A	336 IU	Total Fat	35.35 G	53.38%	Calories from T Fat
Dietary Fiber	2.28 G	Vitamin C	11.7 Mg	Saturated Fat	8.48 G	12.80%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990441 - WG Chicken Patty on a Bun

Source: GS-175WG
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	320	Iron	3.23 Mg	Protein	20.09 G	25.11%	Calories from Prot
Cholesterol	55 Mg	Calcium	59 Mg	Carbohydrates	36.26 G	45.33%	Calories from Carb
Sodium	766 Mg	Vitamin A	200 IU	Total Fat	11.86 G	33.36%	Calories from T Fat
Dietary Fiber	2.90 G	Vitamin C	0.0 Mg	Saturated Fat	2.47 G	6.94%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990486 - WG Chicken Patty on a Bun

Source: GS-175WG
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #111064
 White bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	320	Iron	3.23 Mg	Protein	20.09 G	25.11%	Calories from Prot
Cholesterol	40 Mg	Calcium	59 Mg	Carbohydrates	35.26 G	44.08%	Calories from Carb
Sodium	626 Mg	Vitamin A	100 IU	Total Fat	10.86 G	30.55%	Calories from T Fat
Dietary Fiber	2.90 G	Vitamin C	0.0 Mg	Saturated Fat	1.97 G	5.54%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990467 - WG Chicken Patty on WW Bun

Source: GS-175WG-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole Wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 2</u> Place chicken patties inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 3</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	332	Iron	3.60 Mg	Protein	22.00 G	26.51%	Calories from Prot
Cholesterol	40 Mg	Calcium	50 Mg	Carbohydrates	36.00 G	43.37%	Calories from Carb
Sodium	684 Mg	Vitamin A	100 IU	Total Fat	11.00 G	29.82%	Calories from T Fat
Dietary Fiber	4.00 G	Vitamin C	0.0 Mg	Saturated Fat	1.50 G	4.07%	Calories from S Fat

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990444 - Breaded Chicken & Cheese on a

Source: GS-175WG-A
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken & Cheese
 on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA 1/2 OZ	<p><u>STEP 2</u> Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u> Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	373	Iron	3.25 Mg	Protein	23.22 G	24.90%	Calories from Prot
Cholesterol	68 Mg	Calcium	138 Mg	Carbohydrates	36.49 G	39.12%	Calories from Carb
Sodium	977 Mg	Vitamin A	336 IU	Total Fat	16.29 G	39.30%	Calories from T Fat
Dietary Fiber	2.90 G	Vitamin C	0.0 Mg	Saturated Fat	5.26 G	12.69%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990469 - Breaded Chicken & Cheese on a

Source: GS-175WG-A-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken & Cheese
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA 1/2 OZ	<p><u>STEP 2</u> Top each chicken patty with 1/2 oz slice of American cheese. Return to oven until melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u> Place chicken patties and cheese inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	385	Iron	3.63 Mg	Protein	25.14 G	26.11%	Calories from Prot
Cholesterol	53 Mg	Calcium	128 Mg	Carbohydrates	36.23 G	37.62%	Calories from Carb
Sodium	895 Mg	Vitamin A	236 IU	Total Fat	15.43 G	36.05%	Calories from T Fat
Dietary Fiber	4.00 G	Vitamin C	0.0 Mg	Saturated Fat	4.29 G	10.03%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990442 - Breaded Chicken Parm on a Bun

Source: GS-175WG-B
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993660 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ 011256 TOMATO SAUCE,CND,MARINARA SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	377	Iron	3.51 Mg	Protein	24.02 G	25.47% Calories from Prot
Cholesterol	64 Mg	Calcium	176 Mg	Carbohydrates	39.84 G	42.24% Calories from Carb

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Sodium	1050 Mg	Vitamin A	568 IU	Total Fat	15.17 G	36.18%	Calories from T Fat
Dietary Fiber	4.06 G	Vitamin C	4.0 Mg	Saturated Fat	4.05 G	9.67%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990470 - Breaded Chicken Parm on a WW B

Source: GS-175WG-B-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Parm on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064.....	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993668 CHEESE,MOZZARELLA,PART SKIM..... 011256 TOMATO SAUCE,CND,MARINARA SAUCE.....	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese and 2 Tbsp of tomato sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun.....	1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	389	Iron	3.88 Mg	Protein	25.94 G	26.66%	Calories from Prot
Cholesterol	49 Mg	Calcium	166 Mg	Carbohydrates	39.57 G	40.67%	Calories from Carb
Sodium	968 Mg	Vitamin A	468 IU	Total Fat	14.30 G	33.07%	Calories from T Fat
Dietary Fiber	5.16 G	Vitamin C	4.0 Mg	Saturated Fat	3.08 G	7.13%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990445 - Breaded Chicken Ranch on a Bun

Source: GS-175WG-C
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 101964 RANCH DRESSING..... 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	458	Iron	3.46 Mg	Protein	21.37 G	18.66%	Calories from Prot
Cholesterol	65 Mg	Calcium	75 Mg	Carbohydrates	40.05 G	34.98%	Calories from Carb
Sodium	998 Mg	Vitamin A	704 IU	Total Fat	25.31 G	49.74%	Calories from T Fat
Dietary Fiber	3.74 G	Vitamin C	7.3 Mg	Saturated Fat	3.82 G	7.50%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990514 - Grill chicken patty/L&T/Ranch

Source: GS-175C
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Grilled Ranch Chicken
 Patty on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 101964 RANCH DRESSING..... 1 OZ	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 Tbsp (1 oz) of Ranch salad dressing..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and dressing inside split hamburger buns.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	408	Iron	3.10 Mg	Protein	26.37 G	25.85% Calories from Prot
Cholesterol	60 Mg	Calcium	95 Mg	Carbohydrates	26.05 G	25.54% Calories from Carb
Sodium	788 Mg	Vitamin A	604 IU	Total Fat	21.31 G	47.01% Calories from T Fat
Dietary Fiber	1.74 G	Vitamin C	7.3 Mg	Saturated Fat	1.82 G	4.01% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990434 - WG Buffalo chicken patty s/w

Source: GS-175WG-D
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Buffalo Chicken
 on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	401	Iron	3.61 Mg	Protein	24.18 G	24.14%	Calories from Prot
Cholesterol	70 Mg	Calcium	167 Mg	Carbohydrates	40.44 G	40.39%	Calories from Carb
Sodium	1109 Mg	Vitamin A	349 IU	Total Fat	17.12 G	38.47%	Calories from T Fat
Dietary Fiber	3.28 G	Vitamin C	2.2 Mg	Saturated Fat	5.54 G	12.45%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990474 - Buffalo Breaded Chicken on a W

Source: GS-175WG-D-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Breaded Chicken
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and sauce inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	413	Iron	3.98 Mg	Protein	26.09 G	25.30%	Calories from Prot
Cholesterol	55 Mg	Calcium	158 Mg	Carbohydrates	40.18 G	38.96%	Calories from Carb
Sodium	1027 Mg	Vitamin A	249 IU	Total Fat	16.26 G	35.47%	Calories from T Fat
Dietary Fiber	4.37 G	Vitamin C	2.2 Mg	Saturated Fat	4.57 G	9.98%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990433 - Italian Chicken & Cheese on a

Source: GS-175WG-E
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Italian Chicken & Cheese
 on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 990381R Lettuce/Tomato:1 leaf,1 slice..... 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 1 OZ 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p> <hr/> <p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	458	Iron	3.60 Mg	Protein	24.13 G	21.08%	Calories from Prot
Cholesterol	65 Mg	Calcium	173 Mg	Carbohydrates	40.75 G	35.60%	Calories from Carb
Sodium	1362 Mg	Vitamin A	577 IU	Total Fat	23.74 G	46.66%	Calories from T Fat
Dietary Fiber	3.32 G	Vitamin C	3.0 Mg	Saturated Fat	6.17 G	12.12%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990471 - Italian Breaded Chicken & Chee

Source: GS-175WG-E-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Italian Breaded Chicken
 & Cheese on a WW Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 990381R Lettuce/Tomato:1 leaf,1 slice..... 1 (1lf,1 slc)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of provolone cheese; Return to oven until cheese is melted.</p>

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004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG.... 993544 Whole Wheat Hamburger Bun.....	1 OZ 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Assemble each sandwich with: Split hamburger bun Chicken patty and cheese Lettuce & tomatoes 1 oz Italian dressing</p> <hr/> <p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	470	Iron	3.97 Mg	Protein	26.05 G	22.17%	Calories from Prot
Cholesterol	50 Mg	Calcium	164 Mg	Carbohydrates	40.49 G	34.46%	Calories from Carb
Sodium	1280 Mg	Vitamin A	477 IU	Total Fat	22.88 G	43.81%	Calories from T Fat
Dietary Fiber	4.42 G	Vitamin C	3.0 Mg	Saturated Fat	5.20 G	9.95%	Calories from S Fat

* - Denotes Missing Nutrient Values

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990443 - Breaded Chicken Reuben on a Bu

Source: GS-175WG-F
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Reuben
 on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s) 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	539	Iron	4.14 Mg	Protein	28.35 G	21.03%	Calories from Prot
Cholesterol	88 Mg	Calcium	299 Mg	Carbohydrates	43.46 G	32.23%	Calories from Carb
Sodium	1300 Mg	Vitamin A	502 IU	Total Fat	29.73 G	49.61%	Calories from T Fat
Dietary Fiber	4.02 G	Vitamin C	5.2 Mg	Saturated Fat	8.96 G	14.95%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990468 - Breaded Chicken Reuben on a WW

Source: GS-175WG-F-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Reuben
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz 004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 1 OZ	<p><u>STEP 2</u></p> <p>Spread each side of the hamburger bun with 1 Tbsp. 1000 Island dressing.</p>

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001040 CHEESE,SWISS..... 1 OZ 011439 SAUERKRAUT,CND,SOL&LIQUIDS..... 1/4 CUP	<p><u>STEP 3</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p> <p>Assemble each sandwich with: Split hamburger bun with dressing Chicken patty 1 slice of Swiss cheese 1/4 Cup sauerkraut</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

Calories	551	Iron	4.51 Mg	Protein	30.27 G	21.96%	Calories from Prot
Cholesterol	73 Mg	Calcium	290 Mg	Carbohydrates	43.19 G	31.34%	Calories from Carb
Sodium	1218 Mg	Vitamin A	402 IU	Total Fat	28.87 G	47.13%	Calories from T Fat
Dietary Fiber	5.11 G	Vitamin C	5.2 Mg	Saturated Fat	7.99 G	13.04%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990516 - Grill King chicken patty/bun

Source: GS-175G
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Grilled Chicken
 Sandwich on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM	1/2 OZ 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
		<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	351	Iron	3.24 Mg	Protein	29.41 G	33.56%	Calories from Prot
Cholesterol	63 Mg	Calcium	195 Mg	Carbohydrates	25.13 G	28.68%	Calories from Carb
Sodium	786 Mg	Vitamin A	227 IU	Total Fat	13.65 G	35.05%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	3.42 G	8.78%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990516 - Grill King chicken patty/bun

Source: GS-175G
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 1.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: King Grilled Chicken
 Sandwich on a Bun

2nd Alternate Menu Name: Pilgrims Pride #73022
 White bun

993545 FC GrilledChickCNBreastPattywISP,Pierce#73022 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001040 CHEESE,SWISS..... 1/2 OZ 006043 SOUP,CRM OF MUSHROOM,CND,COND,COM 2 TBSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Swiss cheese and 2 Tbsp of cream of mushroom soup.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	351	Iron	3.24 Mg	Protein	29.41 G	33.56%	Calories from Prot
Cholesterol	63 Mg	Calcium	195 Mg	Carbohydrates	25.13 G	28.68%	Calories from Carb
Sodium	786 Mg	Vitamin A	227 IU	Total Fat	13.65 G	35.05%	Calories from T Fat
Dietary Fiber	0.90 G	Vitamin C	0.0 Mg	Saturated Fat	3.42 G	8.78%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990438 - Breaded Chicken Del Sol on a B

Source: GS-175WG-H
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Del Sol on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993659 SALSA,COMMODITY..... 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	383	Iron	3.96 Mg	Protein	23.98 G	25.04% Calories from Prot
Cholesterol	68 Mg	Calcium	168 Mg	Carbohydrates	38.34 G	40.04% Calories from Carb
Sodium	964 Mg	Vitamin A	465 IU	Total Fat	16.21 G	38.09% Calories from T Fat
Dietary Fiber	3.30 G	Vitamin C	1.1 Mg	Saturated Fat	5.18 G	12.16% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990464 - Breaded Chicken Del Sol on a W

Source: GS-175WG-H-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Del Sol
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001025 CHEESE,MONTEREY..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of Monterey Jack cheese.</p> <p>Return to oven until cheese is melted.</p>
993667 SALSA,COMMODITY..... 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty & cheese Salsa (2 Tbsp.) Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	395	Iron	4.34 Mg	Protein	25.90 G	26.22%	Calories from Prot
Cholesterol	53 Mg	Calcium	159 Mg	Carbohydrates	38.08 G	38.55%	Calories from Carb
Sodium	882 Mg	Vitamin A	365 IU	Total Fat	15.35 G	34.97%	Calories from T Fat
Dietary Fiber	4.40 G	Vitamin C	1.1 Mg	Saturated Fat	4.21 G	9.58%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990439 - Breaded Chicken Divan on a Bun

Source: GS-175WG-I
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 104338 CREAM OF BROCCOLI SOUP..... 2 TBSP 107869 LEMON PEPPER..... 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>
	<p><u>STEP 4</u></p> <p>Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>

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Calories	407	Iron	3.39 Mg	Protein	24.61 G	24.19%	Calories from Prot
Cholesterol	74 Mg	Calcium	194 Mg	Carbohydrates	40.44 G	39.74%	Calories from Carb
Sodium	1171 Mg	Vitamin A	373 IU	Total Fat	17.68 G	39.09%	Calories from T Fat
Dietary Fiber	3.15 G	Vitamin C	1.7 Mg	Saturated Fat	6.08 G	13.45%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990465 - Breaded Chicken Divan on a WW

Source: GS-175WG-I-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Divan
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 104338 CREAM OF BROCCOLI SOUP..... 2 TBSP 107869 LEMON PEPPER..... 1/8 TSP	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese, 2 Tbsp of cream of broccoli soup, and lemon pepper (to taste.)</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Place chicken patties, cheese and soup inside split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	419	Iron	3.76 Mg	Protein	26.53 G	25.32%	Calories from Prot
Cholesterol	59 Mg	Calcium	185 Mg	Carbohydrates	40.18 G	38.34%	Calories from Carb
Sodium	1089 Mg	Vitamin A	273 IU	Total Fat	16.82 G	36.12%	Calories from T Fat
Dietary Fiber	4.25 G	Vitamin C	1.7 Mg	Saturated Fat	5.11 G	10.98%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990436 - Breaded Chicken Cordon Bleu on

Source: GS-175WG-J
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Cordon
 Bleu on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 1 (1 Tbsp) 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	451	Iron	3.82 Mg	Protein	28.02 G	24.83% Calories from Prot
Cholesterol	83 Mg	Calcium	173 Mg	Carbohydrates	39.84 G	35.31% Calories from Carb
Sodium	1400 Mg	Vitamin A	332 IU	Total Fat	20.94 G	41.75% Calories from T Fat
Dietary Fiber	2.95 G	Vitamin C	0.0 Mg	Saturated Fat	5.77 G	11.51% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990462 - Breaded Chicken Cordon Bleu on

Source: GS-175WG-J-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Cordon
 Bleu on a WW Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001035 CHEESE,PROVOLONE..... 1/2 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 1 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz slice of provolone cheese and 1 oz deli ham. Return to oven until cheese is melted.</p>
990374R Mayonnaise mustard dressing..... 1 (1 Tbsp) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Spread 1 Tbsp. mayonnaise dressing on each hamburger bun</p> <p>Place chicken patties, cheese and ham inside hamburger split buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	463	Iron	4.20 Mg	Protein	29.93 G	25.84% Calories from Prot
Cholesterol	68 Mg	Calcium	164 Mg	Carbohydrates	39.58 G	34.16% Calories from Carb
Sodium	1318 Mg	Vitamin A	232 IU	Total Fat	20.08 G	38.99% Calories from T Fat
Dietary Fiber	4.05 G	Vitamin C	0.0 Mg	Saturated Fat	4.80 G	9.33% Calories from S Fat
* - Denotes Missing Nutrient Values						

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990447 - Texas Roadhouse Breaded Chicke

Source: GS-175WG-K
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Texas Roadhouse Breaded
 Chicken on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	422	Iron	3.90 Mg	Protein	27.57 G	26.16%	Calories from Prot
Cholesterol	82 Mg	Calcium	169 Mg	Carbohydrates	38.83 G	36.84%	Calories from Carb
Sodium	905 Mg	Vitamin A	535 IU	Total Fat	18.74 G	40.00%	Calories from T Fat
Dietary Fiber	3.44 G	Vitamin C	3.7 Mg	Saturated Fat	6.29 G	13.42%	Calories from S Fat
* - Denotes Missing Nutrient Values							

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990473 - Texas Roadhouse Breaded Chicke

Source: GS-175WG-K-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Texas Roadhouse Breaded
 Chicken on a WW Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165°F or higher for at least 15 seconds.</p>
990379R Chili: beef and bean..... 1/8 (1 Cup) 001009 CHEESE,CHEDDAR..... 1/2 OZ	<p><u>STEP 2</u></p> <p>CCP: Remove cooked chili that has been held for hot service at 140°F or higher.</p> <p>Top each chicken patty with 2 Tbsp. cooked chili and 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s) 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with chili & cheese Bacon slices Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

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	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	434	Iron	4.28 Mg	Protein	29.48 G	27.20%	Calories from Prot
Cholesterol	67 Mg	Calcium	159 Mg	Carbohydrates	38.57 G	35.58%	Calories from Carb
Sodium	823 Mg	Vitamin A	435 IU	Total Fat	17.87 G	37.10%	Calories from T Fat
Dietary Fiber	4.54 G	Vitamin C	3.7 Mg	Saturated Fat	5.32 G	11.04%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990446 - Jamaican Bacon Breaded Chicken

Source: GS-175WG-L
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Breaded
 Chicken on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP 010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 993661 PINEAPPLE,CANNED,JUICE PACK..... 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	419	Iron	3.69 Mg	Protein	24.31 G	23.19% Calories from Prot
Cholesterol	70 Mg	Calcium	172 Mg	Carbohydrates	45.33 G	43.25% Calories from Carb
Sodium	1109 Mg	Vitamin A	360 IU	Total Fat	17.15 G	36.81% Calories from T Fat
Dietary Fiber	3.53 G	Vitamin C	5.1 Mg	Saturated Fat	5.54 G	11.90% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990472 - Jamaican Bacon Breaded Chicken

Source: GS-175WG-L-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Jamaican Bacon Breaded Chicken on a WW Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 006150 SAUCE,BARBECUE SAUCE..... 2 TBSP 010129 PORK,CURED,BRKfst STRIPS,CKD..... 2 strip(s) 993669 PINEAPPLE,CANNED,JUICE PACK..... 2 TBSP, tidbits	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese and 2 Tbsp of barbecue sauce.</p> <p>Return to oven until cheese is melted.</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese & sauce Pineapple tidbits Split hamburger buns.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	431	Iron	4.06 Mg	Protein	26.22 G	24.32% Calories from Prot
Cholesterol	55 Mg	Calcium	162 Mg	Carbohydrates	45.07 G	41.80% Calories from Carb
Sodium	1027 Mg	Vitamin A	260 IU	Total Fat	16.28 G	33.99% Calories from T Fat
Dietary Fiber	4.62 G	Vitamin C	5.1 Mg	Saturated Fat	4.58 G	9.55% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990440 - Breaded Chicken Patty Melt on

Source: GS-175WG-M
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Patty
 Melt on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	493	Iron	3.69 Mg	Protein	23.96 G	19.45% Calories from Prot
Cholesterol	78 Mg	Calcium	167 Mg	Carbohydrates	41.02 G	33.30% Calories from Carb
Sodium	1124 Mg	Vitamin A	408 IU	Total Fat	27.52 G	50.26% Calories from T Fat
Dietary Fiber	3.15 G	Vitamin C	0.0 Mg	Saturated Fat	7.05 G	12.88% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

990466 - Breaded Chicken Melt on a WW B

Source: GS-175EWG-M-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Melt
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
001009 CHEESE,CHEDDAR..... 1/2 OZ 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 strip(s)	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of cheddar cheese.</p> <p>Return to oven until cheese is melted.</p>
004017 SALAD DRSNG,1000 ISLAND,COMM,REG..... 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble each sandwich: Chicken patty with cheese Bacon slices (2 each) Split hamburger buns topped 1000 Island dressing.</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	505	Iron	4.06 Mg	Protein	25.87 G	20.50%	Calories from Prot
Cholesterol	63 Mg	Calcium	158 Mg	Carbohydrates	40.76 G	32.30%	Calories from Carb
Sodium	1042 Mg	Vitamin A	308 IU	Total Fat	26.65 G	47.53%	Calories from T Fat
Dietary Fiber	4.25 G	Vitamin C	0.0 Mg	Saturated Fat	6.08 G	10.84%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990437 - Breaded Chicken Club on a Bun

Source: GS-175WG-N
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104	1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 010129 PORK,CURED,BRKFST STRIPS,CKD.....	1 (2 lf,2 slc) 2 slices, cooked	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 roll(s)	<p><u>STEP 3</u></p> <p>Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	435	Iron	3.91 Mg	Protein	27.27 G	25.05%	Calories from Prot
Cholesterol	79 Mg	Calcium	72 Mg	Carbohydrates	38.96 G	35.79%	Calories from Carb
Sodium	1247 Mg	Vitamin A	684 IU	Total Fat	20.30 G	41.97%	Calories from T Fat
Dietary Fiber	3.74 G	Vitamin C	5.9 Mg	Saturated Fat	5.38 G	11.13%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990463 - Breaded Chicken Club on a WW B

Source: GS-174WG-N-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Breaded Chicken Club
 on a Whole Wheat Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
990368R Lettuce/Tomato:2 leaf,2 slice..... 1 (2 lf,2 slc) 010129 PORK,CURED,BRKFST STRIPS,CKD..... 2 slices, cooked	<p><u>STEP 2</u></p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods. CCP: Wash fresh produce thoroughly under running water to remove dirt and over contaminants.</p> <p>Top each chicken patty with lettuce, tomato slices, and 2 strips of bacon..</p>
993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u> Place chicken patties, lettuce & tomatoes, and bacon slices inside split hamburger buns.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	447	Iron	4.28 Mg	Protein	29.18 G	26.09%	Calories from Prot
Cholesterol	64 Mg	Calcium	63 Mg	Carbohydrates	38.70 G	34.59%	Calories from Carb
Sodium	1165 Mg	Vitamin A	584 IU	Total Fat	19.44 G	39.10%	Calories from T Fat
Dietary Fiber	4.84 G	Vitamin C	5.9 Mg	Saturated Fat	4.41 G	8.88%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990435 - Buffalo Style Breaded Chicken

Source: GS-175WG-O
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 2.5 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Breaded
 Chicken on a Bun

2nd Alternate Menu Name: WGPilgrims Pride #110491
 White bun

993547 PP FC CN WG Chicken Patty DWE w/ ISP #1104 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993656 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993657 HOT PEPPER SAUCE..... 1/2 OZ 993658 CELERY,FRESH,RAW..... 2 TBSP, diced 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 2 TBSP 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	514	Iron	3.42 Mg	Protein	25.17 G	19.59%	Calories from Prot
Cholesterol	69 Mg	Calcium	202 Mg	Carbohydrates	39.62 G	30.83%	Calories from Carb
Sodium	1575 Mg	Vitamin A	436 IU	Total Fat	30.21 G	52.90%	Calories from T Fat
Dietary Fiber	3.19 G	Vitamin C	11.7 Mg	Saturated Fat	6.95 G	12.16%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

990475 - Buffalo Style Breaded Chicken

Source: GS-175WG-O-1
 Number of Portions: 1
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.125 Cup
 Milk 0 FLOZ

Alternate Menu Name: Buffalo Style Breaded
 Chicken on a WW Bun

2nd Alternate Menu Name: WGPilgrims Pride #111064
 Whole wheat bun

993546 PP FC CN WG Chicken Patty DWE #111064..... 1 (1 patty)	<p><u>Method:</u></p> <p><u>STEP 1</u> Heat chicken patties in a 350 °F oven. CCP: Heat to 165 °F or higher for at least 15 seconds.</p>
993670 CHEESE,MOZZARELLA,PART SKIM..... 1/2 OZ	<p><u>STEP 2</u></p> <p>Top each chicken patty with 1/2 oz of mozzarella cheese.</p> <p>Return to oven until cheese is melted.</p>
993671 HOT PEPPER SAUCE..... 1/2 OZ 993672 CELERY,FRESH,RAW..... 2 TBSP, diced 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D 2 TBSP 993544 Whole Wheat Hamburger Bun..... 1 bun, 1.8 oz	<p><u>STEP 3</u></p> <p>Assemble sandwiches: Chicken patty with cheese Hot sauce (1/2 oz) Diced celery (2 Tbsp.) Bleu cheese dressing (2 Tbsp.) Split hamburger bun/roll</p> <p>CCP: To avoid bare handed contact, use single - use gloves when preparing ready -to-eat foods.</p>

Chartwells School Dining Services

	<p><u>STEP 4</u> Put assembled sandwiches in single layer in 2 ½ - inch steamtable pans</p> <p>CCP: Hold for hot service at 140 °F or higher.</p>
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Calories	526	Iron	3.79 Mg	Protein	27.09 G	20.60% Calories from Prot
Cholesterol	54 Mg	Calcium	193 Mg	Carbohydrates	39.35 G	29.92% Calories from Carb
Sodium	1493 Mg	Vitamin A	336 IU	Total Fat	29.35 G	50.22% Calories from T Fat
Dietary Fiber	4.28 G	Vitamin C	11.7 Mg	Saturated Fat	5.98 G	10.23% Calories from S Fat
* - Denotes Missing Nutrient Values						

CHICKEN ON ROLL, BUFFALO STYLE**(GS-176)****Portion Size – 1 each**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Breaded chicken patty (3.18 oz)	
5 oz	12 ½ oz	1 lb + 9 oz	Mozzarella cheese, part-skim	
5 fld oz	12 ½ fld oz	3 cup + 2 Tbsp	Hot pepper sauce	
2 ½ cup	6 ¼ cup	3 qt + ½ cup	Celery, raw, diced	
1 ¼ cup	3 cup + 2 Tbsp	6 ¼ cup	Salad dressing, bleu cheese	
10	25	50	Hamburger roll/bun, plain	

METHOD**STEP 1**

Cook chicken patties as directed in Steps 1 & 2 (GS-175).

STEP 2

Add remaining ingredients.

COMPONENTS PER PORTION

2 ½ oz. meat/meat alternate, 3 servings of bread/grain, ¼ cup fruit/vegetable

<u>NUTRIENT</u>	<u>Amount per Serving</u>	<u>RECIPE SOURCE</u>
Calories	609	Lexington Public Schools
Protein	21.52 g	
Carbohydrates	43.71 g	
Fat-total	38.4 g	
Saturated Fat	9.22 g	
Cholesterol	54	
Vitamin A (RE)	72 RE	
Vitamin C	51.53 mg	
Iron	2.37 mg	
Calcium	188 mg	
Sodium	1296 mg	
Fiber	1.56 g	
% Protein	14.14	
% Carbohydrate	28.73	
% Total Fat	56.79	
% Saturated Fat	13.63	

GRILLED TERIYAKI TURKEY SANDWICH (GS-178)

Portion Size – 1 ea.

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
1 lb + 4 oz	3 lbs + 2 oz	6 lbs + 4 oz	Turkey, roasted, sliced	
10 oz	1 lb + 9 oz	3 lbs + 2 oz	Turkey ham, sliced	
5 oz	12 ½ oz	1 lb + 9 oz	Monterey Jack cheese, sliced	
1 cup	2 ½ cups	5 cups	Teriyaki sauce (see recipe MS-60)	
10	25	50	Kaiser rolls, 2.75 oz each	

METHOD

STEP 1

Spray grill and grill (2 oz) turkey breast until golden brown (approximately 2 minutes per side). Grill surfaces of Kaiser roll.

STEP 2

In the meantime, arrange (1 oz) turkey ham on grill and place ½ oz cheese on top. Cook approximately 1 minute until cheese is melted

STEP 3

Assemble sandwich:

1. Place turkey on bottom of grilled roll
2. Top with turkey ham and cheese
3. Add 1 oz teriyaki sauce on top
4. Top with half of roll

COMPONENTS PER PORTION

3 ½ oz. meat/meat alternate, 3 servings of bread/grains

<u>NUTRIENT</u>	<u>Amount per Serving</u>	<u>RECIPE SOURCE</u>
Calories	460	Northeast Region
Protein	28.61 g	
Carbohydrates	37.37 g	
Fat-total	15.12 g	
Saturated Fat	7.02 g	
Cholesterol	65	
Vitamin A (RE)	93 RE	
Vitamin C	2.48 mg	
Iron	4.17 mg	
Calcium	242.17 mg	
Sodium	1520 mg	
Fiber	2.31 g	
% Protein	24.90	
% Carbohydrate	44.72	
% Total Fat	29.61	
% Saturated Fat	13.75	

GRILLED TUNA, CHEESE & ONION SANDWICH (GS-179)

Portion Size – 1 ea.

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
6 oz	1 lb	2 lbs	Onions, fresh, sliced	
2 each	5 each	10 each	Garlic clove, minced	
5 cups	3 qts + ¼ cup	6 qts + ½ cup	Tuna salad (see recipe CS-165)	
20 slices	50 slices	100 slices	Dark rye bread	
10 oz	1 lb + 9 oz	3 lbs + 2 oz	Cheddar cheese, sliced	

METHOD

STEP 1

Spray grill with non-stick spray and sauté sliced onions and garlic.

STEP 2

Assemble sandwich:

1. Top bottom slice of bread with ½ cup prepared tuna salad
2. Add sautéed onions and garlic
3. Top with 1 oz cheddar cheese
4. Add remaining slice of bread

STEP 3

Grill sandwich on both sides until nicely toasted (approximately 4 minutes).

COMPONENTS PER PORTION

3 oz. meat/meat alternate, 2 servings of bread/grains

<u>NUTRIENT</u>	<u>Amount per Serving</u>	<u>RECIPE SOURCE</u>
Calories	357	Northeast Region
Protein	27.26 g	
Carbohydrates	31.44 g	
Fat-total	13.93 g	
Saturated Fat	3.82 g	
Cholesterol	33 mg	
Vitamin A (RE)	70 RE	
Vitamin C	2.67 mg	
Iron	2.52 mg	
Calcium	312.47 mg	
Sodium	930 mg	
Fiber	3.63 g	
% Protein	30.60	
% Carbohydrate	31.66	
% Total Fat	35.20	
% Saturated Fat	9.66	

HAMBURGER ON A BUN (GS-180)

Portion Size – 1 Each

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10 each	25 each	50 each	Ground beef patties	
			80/20, 3 oz. raw to cook	
10	25	50	Hamburger roll/bun, plain	

METHOD

STEP 1

Cook beef patty in oven on sheet trays to 155 degrees F internal temperature.

STEP 2

Place in roll.

STEP 3

Put sandwich in single layer in 2-inch steam table pans or sheet tray. Hold sandwich in warmer at 141 degrees F or above until ready to serve.

Recipe variations listed on the following page.

COMPONENTS PER PORTION

2 oz. meat and 2 servings of bread/grains

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	301
Protein	19.41 g
Carbohydrates	27.09 g
Fat-total	12.03 g
Saturated Fat	4.29 g
Cholesterol	53 mg
Vitamin A (RE)	0 RE
Vitamin C	0.05 mg
Iron	3.0 mg
Calcium	81 mg
Sodium	348 mg
Fiber	1.45 g
% Protein	25.77
% Carbohydrate	35.97
% Total Fat	35.92
% Saturated Fat	12.82

Hamburger Sandwich Variations (GS- 180)

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A. Cheese- burger on a bun	50 hamburger patties (3 oz. RTC, 80/20) 25 oz. American cheese 50 hamburger buns	354	66	552	1.47	3.03	163	79	0.08	22.3	27.5	16.5	7.1	2 bread/grains, 2.5 oz. meat/meat alternate
B. California burger on a bun	50 hamburger patties (3 oz. RTC, 80/20) 100 lettuce leafs 100 slice tomato 50 hamburger buns	266	50	288	1.72	2.77	73.3	13	1.6	18.0	22.5	11.0	3.9	2 bread/grains, 2 oz. meat/meat alternate, ½ cup vegetables
C. Pizza burger on a bun	50 hamburger patties (3 oz. RTC, 80/20) 6 ¼ cups tomato sauce (2 T. per sandwich) 25 oz. mozzarella cheese 50 hamburger buns	307	58	355	1.59	2.81	160	49	6.6	21.4	24.2	13.3	5.4	2 bread/grains, 2.5 oz. meat/meat alternate, 1/8 cup vegetables
D. Cheddar and onion burger on a bun	50 hamburger patties (3 oz. RTC, 80/20) 25 oz. cheddar cheese 6 ¼ cups sautéed onions (2 T. per sandwich) 50 hamburger buns	350	65	377	2.18	3.10	155	69	0.79	21.8	21.4	19.8	7.6	2 bread/grains, 2.5 oz. meat/meat alternate, 1/8 cup vegetables
E. BLT burger on a roll*	50 hamburger patties (4 oz. RTC, 80/20) 50 slices bacon, cooked 100 lettuce leaves 100 tomato slices 50 Kaiser rolls	431	72	614	2.61	4.68	36.8	13	1.56	29.0	38.8	17.3	5.7	3.33 bread/grains, 2 oz. meat/meat alternate, ½ cup vegetables
F. ½ lb. burger on a roll*	50 hamburger patties (8 oz. RTC, 80/20) 50 Kaiser rolls	598	133	577	2.00	5.92	35.8	0	0.0	45.1	42.0	26.2	9.6	3.33 bread/grains, 6 oz. meat/meat alternate
G. Double Burger w/ lettuce and tomato*	100 hamburger patties (4 oz. RTC, 80/20) 100 lettuce leaves 100 tomato slices 50 Kaiser rolls	603	133	581	2.56	6.12	43.4	13	1.56	45.5	42.9	26.3	9.6	3.33 bread/grains, 6 oz. meat/meat alternate, ½ cup vegetables
H. Double cheesebu rger on a roll*	100 hamburger patties (4 oz. RTC, 80/20) 50 oz. American cheese 50 Kaiser rolls	705	160	983	2.00	6.03	210	82	0.0	51.4	42.5	35.1	15.2	3.33 bread/grains, 7 oz. meat/meat alternate
I. Bacon double cheesebu rger on a roll*	100 hamburger patties (4 oz. RTC, 80/20) 100 slices bacon 50 oz. American cheese 50 Kaiser rolls	778	170	1185	2.00	6.24	212	92	0.0	55.2	42.5	41.3	17.4	3.33 bread/grains, 4 oz. meat/meat alternate

Hamburger Sandwich Variations, continued (GS- 180)

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
J. Cheese- burger Sub	100 hamburger patties (3 oz. RTC, 80/20) 50 oz. American cheese 100 lettuce leaves 100 tomato slices 400 pickle chips 100 steak rolls (2.25 oz. each)	379	63	887	2.80	3.30	157	71	6.6	23.0	34.7	16.0	6.8	2.50 bread/grains, 2.5 oz. meat/meat alternate, ½ cup vegetables

*Recommended as an a la carte menu choice.

HOT CHILI BURGER WITH MONTEREY JACK CHEESE (GS-183)

Portion Size – 1 Each

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10 patties	25 patties	50 patties	Beef patties, 80/20, raw, 3.0 oz. each (Commodity or GFI #2259)	
10 slices (2.1 oz.)	25 slices (5.25 oz.)	50 slices (10.5 oz.)	Monterey Jack cheese, sliced, ½ oz. per slice (PSADO #7526803356)	
10 buns	25 buns	50 buns	Hamburger buns, 1.75 oz. ea.	
1 ¼ cup (6 oz.)	3 cups + 2 tbsp. (15 oz.)	6 ¼ cups (1 lb. + 14 oz.)	Hot peppers, sliced, Roselli #1293099	
1 ¼ cup (7 oz.)	3 cups + 2 tbsp. (17 ½ oz.)	6 ¼ cups (2 lb. + 3 ¼ oz. oz.)	Fresh onions, diced	
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Thin tomato slices, ½ oz. ea.	

METHOD

STEP 1

Place beef patties on sheet pans. Cook to an internal temperature of 145 degrees F. Add 1 slice of cheese to each cooked patty and continue to oven heat until the cheese is melted.

STEP 2

Place one cooked beef patty with cheese on the bottom half of each hamburger bun.

STEP 4

Add 2 tbsp. sliced hot peppers, 2 tbsp. sliced onions, and 3 tomato slices to each sandwich.

STEP 5

Top each sandwich with remaining hamburger bun half.

STEP 6

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 7

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

COMPONENTS PER PORTION

Cost per portion = \$0.62

2.5 oz. meat, 1.9 servings of bread/grains,
½ cup vegetables

NUTRIENT

**Amount per
Serving**

Calories	353
Protein	25.30 g
Carbohydrates	29.72 g
Fat-total	15.72 g
Saturated Fat	6.74
Cholesterol	62 mg
Vitamin A (RE)	76 RE
Vitamin C	21.47 mg
Iron	3.21 mg
Calcium	188 mg
Sodium	602 mg
Fiber	2.41 g
% Protein	25.30
% Carbohydrate	33.63
% Total Fat	40.02
% Saturated Fat	17.17

HOT DOG ON A BUN (GS-185)

Portion Size – 1 Sandwich

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Hot dog, beef (8/lb.)	
10	25	50	Hot dog roll/bun, plain	

METHOD

STEP 1

Cook hot dogs in pot of boiling water or in steamer to 165 degrees F.

STEP 2

Place in roll.

STEP 3

Place sandwiches in single layer in 2-inch steam table pans. Cover. Hold in warmer at 141 degrees F or above until ready to serve.

Recipe variations are listed on the following page.

COMPONENTS PER PORTION

1.5 serving bread/grains and 2 oz. meat/meat alternate

NUTRIENT

Amount per Serving

Calories	301
Protein	10.46 g
Carbohydrates	22.65 g
Fat-total	18.35 g
Saturated Fat	7.34 g
Cholesterol	34 mg
Vitamin A (RE)	0 RE
Vitamin C	0.0 mg
Iron	2.17 mg
Calcium	71 mg
Sodium	822 mg
Fiber	1.16 g
% Protein	13.87
% Carbohydrate	30.04
% Total Fat	54.76
% Saturated Fat	21.92

Hot Dog Sandwich Variations (GS-185)

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A- Cheese dog on a bun	50 beef hot dogs 50 hot dog buns 25 oz. American cheese	354	47	1025	1.16	2.22	158	41	0.0	13.6	22.9	22.8	10.1	1.5 servings bread/grains, 2.5 oz. meat/meat alternate
B- Chili dog on a bun	50 beef hot dogs 50 hot dog buns 6 1/4 cups chili con carne with beans (2 T. for each sandwich)	338	43	866	1.65	2.67	77	18	3.4	13.6	25.0	20.1	8.0	1.5 servings bread/grains, 2.5 oz. meat/meat alternate
C- Chili cheese dog on a bun	50 beef hot dogs 50 hot dog buns 25 oz. American cheese 6 1/4 cups chili con carne with beans (2 T. for each sandwich)	391	57	1068	1.65	2.72	165	59	3.4	16.8	25.3	24.5	10.8	1.5 servings bread/grains, 3 oz. meat/meat alternate
D- Foot long hot dog on a roll*	50 foot long hot dogs 50 6" steak rolls	501	53	1395	2.23	4.28	39	0	0.0	18.4	42.9	27.9	10.6	3.33 servings bread/grains, 3 oz. meat/meat alternate
E- Foot long cheese dog on a roll*	50 foot long hot dogs 50 6" steak rolls 12 1/2 cups cheddar cheese sauce (1/4 cup for each sandwich)	601	58	1895	3.23	4.28	119	0	0.0	21.4	49.9	24.9	13.6	3.33 servings bread/grains, 3.5 oz. meat/meat alternate
F- Foot long chili dog on a roll*	50 foot long hot dogs 50 6" steak rolls 12 1/2 cups chili con carne with beans (1/4 cup for each sandwich)	575	72	1482	3.22	5.27	53	37	6.8	24.8	47.8	31.3	11.9	3.33 servings bread/grains, 4 oz. meat/meat alternate
G- Foot long chili cheese dog on a roll*	50 foot long hot dogs 50 6" steak rolls 12 1/2 cups cheddar cheese sauce (1/4 cup per sandwich) 12 1/2 cups chili con carne with beans (1/4 cup for each sandwich)	675	77	1982	4.22	5.27	133	37	6.8	27.8	54.8	38.3	14.9	3.33 servings bread/grains, 4.5 oz. meat/meat alternate
H- Pig in a blanket*	50 beef hot dogs 50 slices of Rich's pizza dough (1/8 of 16" round for each sandwich)	427	35	1016	1.88	3.61	27	0	0.0	14.7	47.6	18.5	7.6	3.5 servings bread/grains, 2 oz. meat/meat alternate

Hot Dog Sandwich Variations (GS-185)

Variation	Ingredients (for 50 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
I- Texas Tommy*	50 beef hot dogs 50 half oz. slices of bacon 50 half oz. slices of American cheese 50 hot dog buns	376	51	1086	1.15	2.28	158	41	0.0	14.8	22.7	24.7	10.8	1.5 servings bread/grains, 2.5 oz. meat/meat alternate

*Recommended as an a la carte menu choice.

L.A. GRILLED CHICKEN KAISER WITH ROASTED VEGETABLES (GS-195)

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
10 portions	25 portions	50 portions	Precooked grilled chicken breast portions, 2.67 oz. ea. (Pierce #CGB60)
10 rolls	25 rolls	50 rolls	Small Kaiser rolls, 2.25 oz. each
5 cups	3 qt. + ½ cup	6 qt. + 1 cup	Roasted Italian Vegetables (recipe HVG-186)

METHOD

STEP 1

Place chicken portions on sheet pans. Reheat to internal temperature of 160 degrees F.

STEP 2

Place one seasoned chicken portion on the bottom half of each Kaiser roll.

STEP 4

Add ½ cup roasted Italian vegetables to each sandwich.

STEP 5

Top each sandwich with remaining Kaiser roll half.

STEP 5

Put each sandwich in “Fresh Grille Special” container and keep warm at 140 degrees F on the heated sandwich slide.

STEP 6

Portion size = 1 each.

NOTE: Sandwiches should be batch-cooked for optimal product quality and freshness.

COMPONENTS PER PORTION

Cost per portion = \$0.81

2.5 oz. meat, 2.5 servings of bread/grains, ½ cup vegetables

NUTRIENT

Amount per Serving

Calories	390
Protein	20.24 g
Carbohydrates	41.59 g
Fat-total	16.43 g
Saturated Fat	2.98 g
Cholesterol	33 mg
Vitamin A (RE)	811 RE
Vitamin C	57.82 mg
Iron	3.26 mg
Calcium	50.84 mg
Sodium	759 mg
Fiber	5.27 g
% Protein	20.76
% Carbohydrate	42.67
% Total Fat	37.93
% Saturated Fat	6.89

PAN SEARED CHICKEN BREAST WRAP W/ VARIATIONS (GS-199)

Portion Size – 1 Each

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
1 lb. + 14 oz.	4 lb. + 11 oz.	9 lb. + 6 oz.	Boneless, skinless chicken breast, raw , pounded/pulled to flatten to about ½” thick	
1 cup	2 ½ cups	5 cups	Lowfat/low calorie Italian salad dressing	
As needed	As needed	As needed	Vegetable cooking spray	
2 ½ cups (5 oz.)	1 qt. + 2 ¼ cups (12 ½ oz.)	3 qt. + ½ cup (1 lb. + 9 oz.)	Shredded cabbage/carrot coleslaw mix, no dressing added	
30 slices (15 oz.)	75 slices (2 lb. + 5 ½ oz.)	150 slices (4 lb. + 11 oz.)	Thin tomato slices, ½ oz. ea.	
10 wraps	25 wraps	50 wraps	Honey wheat wraps, 3.5 oz. each	
1 ¼ tsp.	3 1/8 tsp.	6 ¼ tsp.	Seasoned oil in a labeled squeeze bottle	

METHOD

STEP 1

Place flattened chicken breast portions in 2” deep steamtable pan(s). Coat chicken on both sides with salad dressing. Cover pans with clear plastic wrap. Label/date pans and place in the refrigerator so chicken can marinate overnight or for at least 4 hours.

STEP 2

Remove chicken from refrigerator and place on sheet pans that have been sprayed lightly with vegetable cooking spray. Discard the salad dressing used as the marinade.

STEP 3

Bake chicken breasts in a 350 degree F oven until the chicken reaches a minimum internal temperature of 165 degrees. **DO NOT OVERCOOK.**

STEP 4

When it is cool enough to handle, cut the cooked chicken into thin slices.

STEP 5

To assemble each sandwich, place 2 ½ oz. cooked chicken in each wrap. Add ¼ cup shredded coleslaw mix and 3 tomato slices. Fold wrap style and place wraps on sheet pans that have been sprayed lightly with vegetable cooking spray.

STEP 6

Spray each wrap lightly with seasoned oil. Heat wraps in a 350 degree F oven until the chicken is reheated to a minimum internal temperature of 165 degrees F. and wrap is a light golden brown.

STEP 7

Put each sandwich in “Fresh Grille Special” foil bag and keep warm at 140 degrees F or higher on the heated sandwich slide. Portion size = 1 each.

Recipe variations are on the following page.

COMPONENTS PER PORTION

2 ½ oz. meat, 3.9 servings of bread/grains,
½ cup vegetables

Cost per portion = \$0.87 if all ingredients are purchased

NOTE: wraps should be batch cooked for optimal quality.

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	469
Protein	31.46 g
Carbohydrates	59.71 g
Fat-total	10.09 g
Saturated Fat	2.64 g
Cholesterol	60 mg
Vitamin A	121 RE
Vitamin C	19 mg
Iron	4.42 mg
Calcium	149 mg
Sodium	577 mg
Fiber	4.49 g
% Protein	26.83
% Carbohydrate	50.93
% Total Fat	20.92
% Saturated Fat	5.07

NK5596

Pan Seared Chicken Breast Wrap Variations (GS-199)

Variation	Ingredients to add to each sandwich:	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A- Pan Seared Chicken Breast Honey Mustard <small>NK5483 Portion cost \$0.90</small>	Using a labeled squeeze bottle, add one fl. oz. honey mustard dressing to each sandwich before wrapping.	497	60	689	4.45	4.47	153	112	16.3	31.6	67.2	10.5	2.6	2.5 oz. meat, 3.9 servings of bread/grains, ½ cup vegetables
B. Pan Seared Chicken Breast Cool Ranch <small>NK5484 Portion cost \$0.89</small>	Using a labeled squeeze bottle, add one fl. oz. light (LC) ranch dressing to each sandwich before wrapping	524	69	908	4.32	4.35	148	112	15.9	31.3	65.3	14.3	3.0	2.5 oz. meat, 3.9 servings of bread/grains, ½ cup vegetables
C. Pan Seared Chicken Breast Spicy Ranch <small>NK5485 Portion cost \$0.91</small>	Using labeled squeeze bottles, add one fl. oz. red pepper hot sauce and one fl. oz. light (LC) ranch dressing to each sandwich before wrapping	527	69	1657	4.66	4.49	150	129	37.1	31.5	65.8	14.4	3.0	2.5 oz. meat, 3.9 servings of bread/grains, ½ cup vegetables
D. Pan Seared Chicken Breast Spicy Salsa <small>NK5539 Portion cost \$0.93</small>	Using a 1 oz. ladle, add one fl. oz. salsa to each sandwich before wrapping.	472	60	702	4.72	4.99	151	143	17.0	31.8	61.1	10.3	2.6	2.5 oz. meat, 3.9 servings of bread/grains, 5/8 cup vegetables

Pork Roll Sausage Sandwich Variations (GS- 200)

Variation	Ingredients (for each sandwich)	Nutrients											Components/cost per portion	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A. Pork roll and cheese on a bun	2 oz. cooked pork roll sausage ½ oz. American cheese 1.9 oz. hamburger bun	384	49	1080	1.45	2.08	162	77	2.18	16.6	28.2	23.1	10.5	2.5 oz. meat/meat alternate, 2 servings bread/grains \$0.34
B. Pork roll on a small bagel	2 oz. cooked pork roll sausage 2.3 oz. bagel	356	35	924	1.50	2.64	12	35	2.1	15.7	35.7	17.0	7.2	2 oz. meat/meat alternate, 2.5 servings bread/grains \$0.32
C. Pork roll and cheese on a small bagel	2 oz. cooked pork roll sausage ½ oz. American cheese 2.3 oz. bagel	410	49	1127	1.50	2.70	99	77	2.1	18.8	35.9	21.4	10.0	2.5 oz. meat/meat alternate, 2.5 servings bread/grains \$0.37
D. Pork roll on a large bagel	2 oz. cooked pork roll sausage 4 oz. bagel	489	35	1181	2.61	4.36	20	35	2.1	20.8	61.4	17.8	7.3	2 oz. meat/meat alternate, 4.4 servings bread/grains \$0.41
E. Pork roll and cheese on a large bagel	2 oz. cooked pork roll sausage ½ oz. American cheese 4 oz. bagel	542	49	1384	2.61	4.41	108	77	2.1	23.9	61.7	22.2	10.1	2 ½ oz. meat/meat alternate, 4.4 servings bread/grains \$0.47
F. Pork roll on a small Kaiser roll	2 oz. cooked pork roll sausage 2.25 oz. Kaiser roll	350	35	921	1.50	2.35	15	35	2.1	14.9	32.4	18.2	7.5	2 oz. meat/meat alternate, 2.5 servings bread/grains \$0.33
G. Pork roll and cheese on a small Kaiser roll	2 oz. cooked pork roll sausage ½ oz. American cheese 2.25 oz. Kaiser roll	403	49	1124	1.50	2.40	102	77	2.1	18.0	32.6	22.6	10.2	2 ½ oz. meat/meat alternate, 2.5 servings bread/grains \$0.38
H. Pork roll on a large Kaiser roll	2 oz. cooked pork roll sausage 2.75 oz. Kaiser roll	388	35	998	1.83	2.80	18	35	2.1	16.2	39.4	18.7	7.6	2 oz. meat/meat alternate, 3 servings bread/grains \$0.35

Pork Roll Sausage Sandwich Variations (GS- 200)

Variation	Ingredients (for each sandwich)	Nutrients											Components/cost per portion	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
I. Pork roll and cheese on a large Kaiser roll	2 oz. cooked pork roll sausage ½ oz. American cheese 2.75 oz. Kaiser roll	436	49	1230	2.05	3.14	108	77	2.1	19.2	39.1	22.9	9.9	2 ½ oz. meat/meat alternate 3 servings bread/grains \$0.40
J. Pork roll on an English muffin	2 oz. cooked pork roll sausage 2 oz. English muffin, toasted	297	35	775	0.99	2.31	80	35	2.1	12.8	25.8	16.9	7.1	2 oz. meat/meat alternate, 2 servings bread/grains \$0.36
K. Pork roll and cheese on an English muffin	2 oz. cooked pork roll sausage ½ oz. American cheese 2 oz. English muffin, toasted	350	49	978	0.99	2.36	167	77	2.1	16.0	26.0	21.4	9.9	2 ½ oz. meat/meat alternate, 2 servings bread/grains \$0.41
L. Pork roll, egg, and cheese on a small bagel	1 oz. cooked pork roll sausage 1 oz. precooked egg patty ½ oz. American cheese 2.3 oz. bagel	360	138	922	1.51	2.88	143	128	1.1	17.3	36.3	16.0	7.2	3.5 oz. meat/meat alternate, 2.5 servings bread/grains \$0.36
M. Pork roll, egg, and cheese on a large bagel	1 oz. cooked pork roll sausage 1 oz. precooked egg patty ½ oz. American cheese 4 oz. bagel	446	141	1218	2.61	4.7	122	73	6.6	23.5	61.4	10.9	4.3	3.5 oz. meat/meat alternate, 4.4 servings bread/grains \$0.46

STEAK SANDWICH ON A ROLL (GS-205)

Portion Size – 1 Sandwich

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Wafer steak (2.5 oz.)	
10	25	50	8” Hero Roll (3 oz.)	

METHOD

STEP 1

Cook wafer steak in oven to 155 degrees F internal temperature.

STEP 2

Place in roll.

STEP 3

Place sandwiches in 2-inch steam table pans or sheet pans. Cover. Hold sandwich in warmer at a temperature of 141 degrees or above until ready to serve.

COMPONENTS PER PORTION

2 oz. meat and 3.33 servings of bread

Recipe variations are listed on the following page.

<u>NUTRIENT</u>	<u>Amount per Serving</u>
Calories	405
Protein	21.10 g
Carbohydrates	42.30 g
Fat-total	16.30 g
Saturated Fat	6.32 g
Cholesterol	45 mg
Vitamin A (RE)	0 RE
Vitamin C	0.0 mg
Iron	4.40 mg
Calcium	27 mg
Sodium	534 mg
Fiber	2.00 g
% Protein	20.83
% Carbohydrate	41.76
% Total Fat	36.21
% Saturated Fat	14.04

Steak Sandwich Variations (GS- 205)

Variation	Ingredients (for 1 each)	Nutrients											Components	
		Cal.	Chol (mg)	Sod- ium (mg)	Fiber (g)	Iron (mg)	Calc- -ium (mg)	Vit. A (RE)	Vit. C (mg)	Pro- tein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A. American cheese steak on a roll	2.5 oz. wafer steak ½ oz. American cheese 8" hero roll	458	58	737	2.00	4.45	114	41	0.0	24.2	42.5	20.7	9.1	3.33 breads/grains, 2.5 oz. meat/meat alternate
B. Philly cheese steak on a roll	2.5 oz. wafer steak ¼ cup cheddar cheese sauce 8" hero roll	505	50	1034	3.00	4.40	107	0	0.0	24.1	49.3	23.3	9.3	3.33 breads/grains, 2.5 oz. meat/meat alternate
C. Steak sandwich on a roll with tomato sauce and mozzarella cheese	2.5 oz. wafer steak ½ oz. mozzarella cheese ¼ cup tomato sauce 8" hero roll	483	53	993	4.31	4.93	129	85	8.0	25.5	49.0	20.6	8.0	3.33 breads/grains, 2.5 oz. meat/meat alternate, ¼ cup vegetable
D. Cheese steak sandwich with bacon, cheddar cheese, and onions*	2.5 oz. wafer steak ¼ cup cheddar cheese sauce 2 slices cooked bacon ¼ cup sauteed onions 8" hero roll	644	60	1238	3.84	4.74	121	0	7.3	28.8	55.5	34.2	12.2	3.33 breads/grains, 2 oz. meat/meat alternate, ¼ cup vegetable
E. Steak sandwich with mushrooms and brown gravy*	2.5 oz. wafer steak ¼ cup sauteed mushrooms ¼ cup brown gravy 8" hero roll	468	45	803	2.46	4.67	44	0	0.6	22.1	46.4	21.3	7.17	3.33 breads/grains, 2 oz. meat/meat alternate, ¼ cup vegetable
F. Mushroom cheesesteak*	2.5 oz. wafer steak ¼ cup sauteed mushrooms 1 oz. American cheese 8" hero roll	556	71	940	2.21	4.72	202	82	0.6	27.8	43.6	29.8	12.5	3.33 breads/grains, 3 oz. meat/meat alternate, ¼ cup vegetable

*Recommended as an a la carte menu choice.

Chartwells School Dining Services

005123 - Toasted Cheese Sandwich

Source: GS- 220
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR	3/4 CUP 100 regular slice	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
051044 CHEESE,"SCHOOL CHOICE LOAF AMERICAN	100 OZ	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across. 3. Top each slice of bread with 2 oz. of cheese. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.

Calories	382	Iron	2.10 Mg	Protein	15.46 G	16.21% Calories from Prot
Cholesterol	53 Mg	Calcium	407 Mg	Carbohydrates	27.93 G	29.28% Calories from Carb
Sodium	1192 Mg	Vitamin A	1048 IU	Total Fat	22.82 G	53.82% Calories from T Fat
Dietary Fiber	1.30 G	Vitamin C	0.1 Mg	Saturated Fat	12.03 G	28.36% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

003639 - Veggie Burger on a Bun

Source: GS-230
 Number of Portions: 1
 Size of Portion: 1 each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993691 Veggie Burger, CN, Wholesome Hearty Foods..... 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	1 Each 1 roll(s)	NOTE- Use Veggie Burger 2.5 oz., Wholesome & Hearty Foods # 520150 - CN labeled to supply 2 oz. M/MA for Food Based Menus. STEP 1 CCP: Heat veggie burgers on sheet pans in the oven at 350 degrees until they reach a minimum internal temperature of 145 degrees F for 15 seconds. STEP 2 Place each patty inside one hamburger bun. CCP: Hold hot at 140 degrees F until served.
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Calories	240	Iron	1.43 Mg	Protein	18.08 G	30.14% Calories from Prot
Cholesterol	0 Mg	Calcium	119 Mg	Carbohydrates	28.26 G	47.11% Calories from Carb
Sodium	516 Mg	Vitamin A	0 IU	Total Fat	5.36 G	20.11% Calories from T Fat
Dietary Fiber	4.90 G	Vitamin C	0.0 Mg	Saturated Fat	0.47 G	1.76% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

007082 - Triple Decker Toasted Cheese

Source: GS- 2201
 Number of Portions: 20
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 3 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Triple Decker Toasted Cheese S/W

993368 Liquid butter alternative, Elite Golden Award..... 1/4 CUP 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 40 slice 001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA 40 OZ 018075 BREAD,WHOLE-WHEAT,COMMLY PREP..... 20 slice	<p>STEP 1 Place the whole wheat bread slices on sheet pans and bake in a conventional oven at 400 degrees F until lightly toasted, approximately 8 minutes. Remove from oven and set aside.</p> <p>STEP 2 Brush approximately 2 tbsp. heated liquid butter alternative on sheet pans. Use one sheet pan for every 20 sandwiches being prepared.</p> <p>STEP 3 Place 20 white bread slices on each "buttered" sheet pan. Layer the following ingredients on top of each white bread slice:</p> <ul style="list-style-type: none"> a. 2 slices of American cheese (1 oz.) b. 1 slice of toasted whole wheat bread c. 2 slices of American cheese (1 oz.) d. 1 slice of white bread <p>STEP 4 Brush tops of sandwiches with remaining liquid butter alternative.</p> <p>STEP 5 Bake until lightly browned in a 400 degrees F oven, for 15-20 minutes.</p> <p>STEP 6 CCP: Hold for hot service at 140 degrees F.</p> <p>NOTE: Sandwiches should be batch-cooked for optimal product quality.</p>
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Calories	441	Iron	2.90 Mg	Protein	19.10 G	17.34%	Calories from Prot
Cholesterol	53 Mg	Calcium	409 Mg	Carbohydrates	39.12 G	35.52%	Calories from Carb
Sodium	1352 Mg	Vitamin A	546 IU	Total Fat	23.34 G	47.69%	Calories from T Fat
Dietary Fiber	3.13 G	Vitamin C	0.0 Mg	Saturated Fat	12.27 G	25.08%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

007074 - Toasted Cheese Sandwich WW

Source: GS- 220A
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Toasted Cheese S/W
 on Whole Wheat

993368 Liquid butter alternative, Elite Golden Award..... 018075 BREAD,WHOLE-WHEAT,COMMLY PREP.....	3/4 CUP 100 slice	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
051044 CHEESE,"SCHOOL CHOICE LOAF AMERICAN	100 OZ	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
		3. Top each slice of bread with 2 oz. of cheese. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.

Calories	381	Iron	2.00 Mg	Protein	16.92 G	17.76% Calories from Prot
Cholesterol	53 Mg	Calcium	369 Mg	Carbohydrates	27.43 G	28.79% Calories from Carb
Sodium	1133 Mg	Vitamin A	1050 IU	Total Fat	23.46 G	55.41% Calories from T Fat
Dietary Fiber	3.92 G	Vitamin C	0.1 Mg	Saturated Fat	12.17 G	28.74% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

007150 - Veggie Burger on a WW Bun

Source: GS-230A
 Number of Portions: 1
 Size of Portion: 1 each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993691 Veggie Burger, CN, Wholesome Hearty Foods..... 900385 Whole Wheat Hamburger Bun.....	1 Each 1 7/8 OZ	NOTE- Use Veggie Burger 2.5 oz., Wholesome & Hearty Foods # 520150 - CN labeled to supply 2 oz. M/MA for Food Based Menus. STEP 1 CCP: Heat veggie burgers on sheet pans in the oven at 350 degrees until they reach a minimum internal temperature of 145 degrees F for 15 seconds. STEP 2 Place each patty inside one hamburger bun. CCP: Hold hot at 140 degrees F until served.
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Calories	300	Iron	2.02 Mg	Protein	19.25 G	25.67%	Calories from Prot
Cholesterol	0 Mg	Calcium	173 Mg	Carbohydrates	38.50 G	51.33%	Calories from Carb
Sodium	640 Mg	Vitamin A	0 IU	Total Fat	6.87 G	20.62%	Calories from T Fat
Dietary Fiber	5.50 G	Vitamin C	0.0 Mg	Saturated Fat	0.08 G	0.23%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

007075 - Toasted Cheese Sandwich w/ Ham

Source: GS- 220B
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR	3/4 CUP 100 regular slice	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
051044 CHEESE,"SCHOOL CHOICE LOAF AMERICAN 090034 HAM,DELI,95% FAT-FREE.....	50 OZ 50 OZ	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
		3. Top each slice of bread with 1 oz. of cheese and 1 oz. of ham. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.

Calories	307	Iron	2.25 Mg	Protein	14.62 G	19.06%	Calories from Prot
Cholesterol	40 Mg	Calcium	245 Mg	Carbohydrates	27.87 G	36.34%	Calories from Carb
Sodium	1099 Mg	Vitamin A	524 IU	Total Fat	14.75 G	43.29%	Calories from T Fat
Dietary Fiber	1.28 G	Vitamin C	0.1 Mg	Saturated Fat	6.75 G	19.80%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

007076 - Toasted Swiss Sandwich w/ Ham

Source: GS- 220C
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 3/4 CUP 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 100 regular slice 001040 CHEESE,SWISS..... 50 OZ	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.																
090034 HAM,DELI,95% FAT-FREE..... 50 OZ	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.																
	3. Top each slice of bread with 1 oz. of cheese and 1 oz. of ham. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.																
	<p>Subrecipe for Seasoned Oil: (makes 2 cups- enough for 96 calzones:</p> <table border="1" style="width: 100%; border-collapse: collapse; margin: 5px 0;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
Ingredient	Weight or Measure																
2 cups	Vegetable oil																
4 Tablespoons	Granulated garlic																
2 tsp.	Basil leaf, dried																
2 tsp.	Oregano leaf, dried																
4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	308	Iron	2.23 Mg	Protein	16.51 G	21.41% Calories from Prot
Cholesterol	40 Mg	Calcium	305 Mg	Carbohydrates	28.59 G	37.07% Calories from Carb

Chartwells School Dining Services

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Recipe Master List

Aug 24, 2007

Sodium	746 Mg	Vitamin A	235 IU	Total Fat	13.76 G	40.16%	Calories from T Fat
Dietary Fiber	1.25 G	Vitamin C	0.0 Mg	Saturated Fat	6.26 G	18.26%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

007077 - Toasted Swiss w/ Ham & Tomato

Source: GS- 220D
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 001040 CHEESE,SWISS.....	3/4 CUP 100 regular slice 50 OZ	1. Brush approximately 1/2 oz (1 tbsp) liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
090034 HAM,DELI,95% FAT-FREE..... 075076 TOMATOES,FRESH,RED RIPE.....	50 OZ 2 slice 1/10	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
		3. Top each slice of bread with 1 oz. of cheese, 1 oz. of ham, and 2 thin tomato slices. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.

Calories	309	Iron	2.23 Mg	Protein	16.51 G	21.40% Calories from Prot
Cholesterol	40 Mg	Calcium	305 Mg	Carbohydrates	28.61 G	37.09% Calories from Carb
Sodium	746 Mg	Vitamin A	238 IU	Total Fat	13.76 G	40.15% Calories from T Fat
Dietary Fiber	1.25 G	Vitamin C	0.1 Mg	Saturated Fat	6.26 G	18.26% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

007078 - Toasted Mozzarella w Tomato

Source: GS- 220E
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.25 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	3/4 CUP 100 regular slice 100 OZ	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
075076 TOMATOES,FRESH,RED RIPE.....	2 slice 1/10	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across. 3. Top each slice of bread with 2 oz. cheese and 2 thin tomato slices. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.

Calories	314	Iron	2.07 Mg	Protein	17.73 G	22.62%	Calories from Prot
Cholesterol	36 Mg	Calcium	522 Mg	Carbohydrates	27.91 G	35.60%	Calories from Carb
Sodium	729 Mg	Vitamin A	276 IU	Total Fat	14.10 G	40.46%	Calories from T Fat
Dietary Fiber	1.25 G	Vitamin C	0.1 Mg	Saturated Fat	6.70 G	19.23%	Calories from S Fat

* - Denotes Missing Nutrient Values

Chartwells School Dining Services

007079 - Toasted Mozzarella w/Pepperoni

Source: GS- 220F
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 007057 PEPPERONI,PORK,BEEF.....	3/4 CUP 100 regular slice 100 OZ 5 slice 1-3/8"dia	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans. 2. Place 20 slices of bread on each sheet pan, 5 down and 4 across. 3. Top each slice of bread with 2 oz. cheese and 5 slices of pepperoni. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.
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Calories	316	Iron	2.08 Mg	Protein	17.84 G	22.58%	Calories from Prot
Cholesterol	37 Mg	Calcium	522 Mg	Carbohydrates	27.91 G	35.32%	Calories from Carb
Sodium	739 Mg	Vitamin A	273 IU	Total Fat	14.32 G	40.77%	Calories from T Fat
Dietary Fiber	1.26 G	Vitamin C	0.0 Mg	Saturated Fat	6.79 G	19.33%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

007080 - Toasted Cheddar w/ Bacon

Source: GS- 220G
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 001009 CHEESE,CHEDDAR..... 010124 PORK,CURED,BACON,CKD,BRLD,PAN-FRIED	3/4 CUP 100 regular slice 100 OZ 1 slice(s),20/LB	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans. 2. Place 20 slices of bread on each sheet pan, 5 down and 4 across. 3. Top each slice of bread with 2 oz. cheese and 1 slice of bacon, broken in half. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.
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Calories	399	Iron	2.33 Mg	Protein	18.14 G	18.20%	Calories from Prot
Cholesterol	60 Mg	Calcium	487 Mg	Carbohydrates	27.04 G	27.13%	Calories from Carb
Sodium	733 Mg	Vitamin A	568 IU	Total Fat	23.91 G	53.98%	Calories from T Fat
Dietary Fiber	1.25 G	Vitamin C	0.0 Mg	Saturated Fat	12.94 G	29.22%	Calories from S Fat

* - Denotes Missing Nutrient Values

Chartwells School Dining Services

007081 - Toasted Swiss w/ Bacon

Source: GS- 220H
 Number of Portions: 50.0000
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award..... 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 001040 CHEESE,SWISS..... 010124 PORK,CURED,BACON,CKD,BRLD,PAN-FRIED	3/4 CUP 100 regular slice 100 OZ 1 slice(s),20/LB	1. Brush approximately 1/2 oz (1 tbsp) heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans. 2. Place 20 slices of bread on each sheet pan, 5 down and 4 across. 3. Top each slice of bread with 2 oz. cheese and 1 slice of bacon (break each slice of bacon in half). 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve immediately or hold for hot service at 140 degrees F.
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Calories	386	Iron	2.06 Mg	Protein	19.29 G	20.01% Calories from Prot
Cholesterol	52 Mg	Calcium	527 Mg	Carbohydrates	29.37 G	30.46% Calories from Carb
Sodium	490 Mg	Vitamin A	471 IU	Total Fat	20.89 G	48.74% Calories from T Fat
Dietary Fiber	1.25 G	Vitamin C	0.0 Mg	Saturated Fat	11.06 G	25.82% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

004011 - Toasted Cheese S/W w/ Yogurt

Source: GS- 221
 Number of Portions: 50.0000
 Size of Portion: 1 Serving

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

993368 Liquid butter alternative, Elite Golden Award.....	3/4 CUP	1. Brush approximately 1/2 oz (1 tbsp) of heated liquid butter alternative on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans.
018070 BREAD,WHITE,COMMLY PREP,TSTD..... 051044 CHEESE,"SCHOOL CHOICE LOAF AMERICAN 005634R Danimals strawberry yogurt, 4	100 slice 50 OZ 50 (4 oz. cup)	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
		3. Top each slice of bread with 2 slices (1 oz) of cheese. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining liquid butter alternative, approximately 1 1/2 oz (3 Tbsp) per pan. 6. Bake until lightly browned: Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half. CCP: Serve each sandwich immediately (or hold for hot service at 140 degrees F) with a 4 oz. low fat yogurt cup.

Calories	396	Iron	1.54 Mg	Protein	14.70 G	14.85%	Calories from Prot
Cholesterol	42 Mg	Calcium	367 Mg	Carbohydrates	44.74 G	45.18%	Calories from Carb
Sodium	772 Mg	Vitamin A	624 IU	Total Fat	16.99 G	38.61%	Calories from T Fat
Dietary Fiber	1.13 G	Vitamin C	0.1 Mg	Saturated Fat	8.38 G	19.04%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

004488 - Triple Decker Toasted Ham and

Source: GS- 222
 Number of Portions: 20
 Size of Portion: 1 Each

Meat/Alt 3 oz.
 Grain/Bread 3 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Triple Decker Toasted
 Ham, Cheese & Tomato

<p>993368 Liquid butter alternative, Elite Golden Award..... 1/4 CUP 018075 BREAD,WHOLE-WHEAT,COMMLY PREP..... 18 OZ 001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA 40 OZ 360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 10 OZ 011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVER 3 LB + 12 OZ 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 36 OZ</p>	<p>STEP 1 Place the whole wheat bread slices on sheet pans and bake in a conventional oven at 400 degrees F until lightly toasted, approximately 8 minutes. Remove from oven and set aside.</p> <p>STEP 2 Brush approximately 2 tbsp. heated liquid butter alternative on sheet pans. Use one sheet pan for every 20 sandwiches being prepared.</p> <p>STEP 3 Place 20 white bread slices on each "buttered" sheet pan. Layer the following ingredients on top of each white bread slice:</p> <ul style="list-style-type: none"> a. 2 slices of American cheese (1 oz.) b. 1 slice ham (1/2 oz.) c. 3 thin tomato slices (1/4 cup) d. 1 slice of toasted whole wheat bread e. 2 slices of American cheese (1 oz.) f. 1 slice ham (1/2 oz.) g. 3 thin tomato slices (1/4 cup) h. 1 slice of white bread <p>STEP 4 Brush tops of sandwiches with remaining liquid butter alternative.</p> <p>STEP 5 Bake until lightly browned in a 400 degrees F oven, for 15-20 minutes.</p> <p>STEP 6 CCP: Hold for hot service at 140 degrees F.</p> <p>NOTE: Sandwiches should be batch-cooked for optimal product quality.</p>
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Calories	467	Iron	3.29 Mg	Protein	21.68 G	18.57% Calories from Prot
Cholesterol	60 Mg	Calcium	417 Mg	Carbohydrates	41.83 G	35.83% Calories from Carb
Sodium	1522 Mg	Vitamin A	1254 IU	Total Fat	23.94 G	46.14% Calories from T Fat
Dietary Fiber	4.01 G	Vitamin C	10.8 Mg	Saturated Fat	12.39 G	23.89% Calories from S Fat
* - Denotes Missing Nutrient Values						

Chartwells School Dining Services

004487 - Triple Decker Toasted Mozzarella

Source: GS- 223
 Number of Portions: 20
 Size of Portion: 1 Each

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0.5 Cup
 Milk 0 FLOZ

Alternate Menu Name: Triple Decker Toasted Mozzarella & Tomato S/W

993368 Liquid butter alternative, Elite Golden Award..... 1/4 CUP 018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BR 36 OZ 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 3 LB + 12 OZ 011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVER 3 LB + 12 OZ 018075 BREAD,WHOLE-WHEAT,COMMLY PREP..... 60 slice	<p>STEP 1 Place the whole wheat bread slices on sheet pans and bake in a conventional oven at 400 degrees F until lightly toasted, approximately 8 minutes. Remove from oven and set aside.</p> <p>STEP 2 Brush approximately 2 tbsp. heated liquid butter alternative on sheet pans. Use one sheet pan for every 20 sandwiches being prepared.</p> <p>STEP 3 Place 20 white bread slices on each "buttered" sheet pan. Layer the following ingredients on top of each white bread slice:</p> <ul style="list-style-type: none"> a. 2 slices of cheese (1 oz.) b. 3 thin tomato slices (1/4 cup) c. 1 slice of toasted whole wheat bread d. 2 slices of cheese (1 oz.) e. 3 thin tomato slices (1/4 cup) f. 1 slice of white bread <p>STEP 4 Brush tops of sandwiches with remaining liquid butter alternative.</p> <p>STEP 5 Bake until lightly browned in a 400 degrees F oven, for 15-20 minutes.</p> <p>STEP 6 CCP: Hold for hot service at 140 degrees F.</p> <p>NOTE: Sandwiches should be batch-cooked for optimal product quality.</p>
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Calories	600	Iron	5.10 Mg	Protein	33.43 G	22.30%	Calories from Prot
Cholesterol	54 Mg	Calcium	811 Mg	Carbohydrates	70.24 G	46.85%	Calories from Carb
Sodium	1341 Mg	Vitamin A	1120 IU	Total Fat	21.72 G	32.59%	Calories from T Fat
Dietary Fiber	8.04 G	Vitamin C	10.8 Mg	Saturated Fat	10.26 G	15.40%	Calories from S Fat
* - Denotes Missing Nutrient Values							

TURKEY AND CHEESE CLUB SANDWICH (GS-224)

Portion Size – 1 ea.

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
20 slices	50 slices	100 slices	Bread, sliced
5 oz	12 ½ oz	1 lb + 9 oz	Cheese, American, Schreiber, sliced
20 slices	50 slices	100 slices	Bacon slices, pre-cooked
1 lb	2 ½ lbs	5 lbs	Tomatoes, fresh, sliced
¼ cup + 2 ½ Tbsp	1 cup + 2 tsp	2 cups + 4 tsp	Mayonnaise, low fat
<u>COMPONENTS PER PORTION</u>			
2 ½ oz. meat/meat alternate, 2 servings of bread/grains, 1/8 cup fruit/vegetable			
<u>NUTRIENT</u>	<u>Amount per Serving</u>	<u>RECIPE SOURCE</u>	
Calories	437	Northeast Region	
Protein	26.04 g		
Carbohydrates	37.51 g		
Fat-total	20.04 g		
Saturated Fat	6.50 g		
Cholesterol	51 mg		
Vitamin A (RE)	59 RE		
Vitamin C	8.78 mg		
Iron	2.76 mg		
Calcium	112.93 mg		
Sodium	1720 mg		
Fiber	1.83 g		
% Protein	23.82		
% Carbohydrate	34.31		
% Total Fat	41.26		
% Saturated Fat	13.38		

METHOD

STEP 1

Assemble sandwich:

1. Place (2 oz) turkey on bottom slice of bread
2. Top with ½ oz American cheese
3. Top with 2 strips pre-cooked bacon
4. Add 2 – 3 slices of tomatoes
5. Add top slice of bread

STEP 3

Spread outside of each slice of bread with (1 tsp) mayonnaise.

STEP 4

Grill sandwich on both sides (using non-stick spray) until golden brown (approximately 3 - 4 minutes)..

TURKEY HOT DOG ON A BUN (GS-225)

Portion Size – 1 Sandwich

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
10	25	50	Turkey hot dog, 6" (8/lb.), Carolina #82908C	
10	25	50	Hot dog roll/bun, plain, 1.4 oz. each	

METHOD

STEP 1

Cook hot dogs in pot of boiling water or in steamer to 145 degrees F.

STEP 2

Place in roll.

STEP 3

Place sandwiches in single layer in 2-inch steam table pans. Cover. Hold in warmer at 140 degrees F or above until ready to serve.

COMPONENTS PER PORTION

Portion cost = \$0.16

1.5 serving bread/grains and 2 oz. meat/meat alternate

NUTRIENT **Amount per Serving**

Calories	224
Protein	10.37 g
Carbohydrates	21.96 g
Fat-total	10.02 g
Saturated Fat	2.97 g
Cholesterol	45 mg
Vitamin A (RE)	0 RE
Vitamin C	0.0 mg
Iron	1.98 mg
Calcium	115 mg
Sodium	1002 mg
Fiber	1.79 g
% Protein	18.56
% Carbohydrate	39.31
% Total Fat	40.36
% Saturated Fat	11.98

TURKEY RUEBEN SANDWICH (GS-228)

Portion Size – 1 ea.

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>10</u>	<u>25</u>	<u>50</u>	
20 slices	50 slices	100 slices	Rye bread, sliced
¼ cup + 2 ½ Tbsp	1 cup + 2 tsp	2 cups + 4 tsp	Prepared mustard
1 lb + 4 oz	3 lbs + 2 oz	6 lbs + 4 oz	Turkey breast, sliced
5 oz	12 ½ oz	1 lb + 9 oz	Swiss cheese, sliced
1 ¼ cup	3 cups + 2 Tbsp	6 ¼ cups	Sauerkraut, canned, drained

METHOD

STEP 1

Spread (1 tsp) prepared mustard evenly on each slice of bread.

STEP 2

Assemble sandwich:

1. Place (2 oz) turkey on bottom slice of bread
2. Top with ½ oz Swiss cheese
3. Top with 2 Tbsp sauerkraut
4. Add top slice of bread

STEP 3

Grill sandwich on both sides (using non-stick spray) until nicely toasted (approximately 3 - 4 minutes).

COMPONENTS PER PORTION

2 ½ oz. meat/meat alternate, 2 servings of bread/grains, 1/8 cup fruit/vegetable

<u>NUTRIENT</u>	<u>Amount per Serving</u>	<u>RECIPE SOURCE</u>
Calories	259	Northeast Region
Protein	16.07 g	
Carbohydrates	29.98 g	
Fat-total	8.56 g	
Saturated Fat	3.87 g	
Cholesterol	33 mg	
Vitamin A (RE)	37 RE	
Vitamin C	2.80 mg	
Iron	1.95 mg	
Calcium	187.68 mg	
Sodium	1169 mg	
Fiber	3.56 g	
% Protein	24.85	
% Carbohydrate	46.37	
% Total Fat	29.79	
% Saturated Fat	13.47	

Chartwells School Dining Services

001993 - Cuban Roast Pork Sandwich

Source: GS- 23
 Number of Portions: 1.0000
 Size of Portion: 1 Sandwich

Meat/Alt 3.5 oz.
 Grain/Bread 2.7 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

004044 OIL,SOYBN,SALAD OR COOKING..... 2 TSP 002020 GARLIC POWDER..... 1 TSP 018349 ROLLS,FRENCH..... 1 Rolls, 2.5 oz. 083730 MUSTARD YELLOW PREPARED..... 1 TBSP 075003 MAYONNAISE,LoFat,No Cholesterol..... 1 TSP 002115R Latin American Roast Pork..... 1 (3 oz.) 011937 PICKLES,CUCUMBER,DILL..... 4 slice 001040 CHEESE,SWISS..... 1/2 OZ		Latin American Roast Pork - recipe HE-120 STEP 1 Heat the oil in a small saucepan over medium heat. Remove from the heat and stir in the garlic powder. Whisk until well blended. Slice the hero roll lengthwise. Brush the garlic-oil mixture on the inside and outside of the bread. Make sure that all surfaces are covered well. STEP 2 Spread 1 tbsp. mustard on the inside of each top of the bread and 1 tsp. Mayonnaise on the inside of the bottom. Layer 1 oz each. pork slices, ham & Swiss cheese loosely across the bread. Place 4 pickle chips on top of sliced pork. Close the bread up. STEP 3 Press the sandwich in a panini press and cook until the bread is toasted, pork is reheated to 165 degrees F, and the cheese inside the sandwich is melted. Serve immediately. Alternative Method: Place the completed sandwich on a sheet pan lightly sprayed with pan spray. Cover the sandwiches with another clean sheet pan so that the bottom of the sheet pan rests on the top of the sandwiches. Place some heavy weights on the second sheet pan to press the sandwiches flat. Let the sandwiches sit like this for 10-15 minutes. Remove the weights and place the sandwiches still covered by the sheet pan in a 350 degree oven or until the bread is toasty and the cheese has melted.
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Calories	612	Iron	3.70 Mg	Protein	43.81 G	28.61%	Calories from Prot
Cholesterol	103 Mg	Calcium	221 Mg	Carbohydrates	42.05 G	27.47%	Calories from Carb
Sodium	1267 Mg	Vitamin A	237 IU	Total Fat	29.18 G	42.88%	Calories from T Fat
Dietary Fiber	3.19 G	Vitamin C	3.2 Mg	Saturated Fat	8.84 G	12.99%	Calories from S Fat
* - Denotes Missing Nutrient Values							

Chartwells School Dining Services

002138 - Oriental Roast Pork on Garlic

Source: GS- 87
 Number of Portions: 1.0000
 Size of Portion: 1 Sandwich

Meat/Alt 2 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

Alternate Menu Name: Oriental Roast Pork on
 Garlic Toast

108466 BREAD,SOURDOUGH..... 004044 OIL,SOYBN,SALAD OR COOKING..... 002020 GARLIC POWDER..... 002137R Cantonese Barbecued Pork..... 050159 Sweet and Sour Sauce.....	2 PIECE 2 TSP 1/2 TBSP 1 (3 oz.) 1 TBSP	Cantonese Barbecued Pork - see recipe HE-57 Sweet and Sour Sauce - see recipe MS-50 <p><u>STEP 1</u> Mix together the oil and garlic powder. Brush both sides of the sourdough bread slices and place them directly on a grill, griddle or sheet pan and place them in the oven. When the bottom side is browned turn and brown on the other side. (If using the oven the sides may brown at the same rate. Assure that both sides are golden brown.)</p> <p><u>STEP 2</u> CCP: Wrap the thinly sliced roast pork in foil and place in the oven to heat, about 5 minutes and it reaches 165 degrees F for 15 seconds.</p> <p><u>STEP 3</u> When the meat is heated to 165 degrees F, remove from the foil and place loosely on the prepared sourdough bread. Pour on any juices that may have accumulated in the foil. Brush the top of the roast pork with the sweet and sour sauce. Cover with the other slice of bread. Hold in place with toothpicks.</p> <p>CCP: Slice in half diagonally and serve immediately, or hold hot at 140 degrees F until served..</p>
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Calories	608	Iron	4.43 Mg	Protein	47.09 G	30.96%	Calories from Prot
Cholesterol	108 Mg	Calcium	95 Mg	Carbohydrates	48.93 G	32.17%	Calories from Carb
Sodium	1272 Mg	Vitamin A	110 IU	Total Fat	25.05 G	37.05%	Calories from T Fat
Dietary Fiber	2.51 G	Vitamin C	4.3 Mg	Saturated Fat	6.44 G	9.53%	Calories from S Fat

* - Denotes Missing Nutrient Values

Chartwells School Dining Services

003243 - San Francisco Melt

Source: GS- 90
 Number of Portions: 1.0000
 Size of Portion: 1 each

Meat/Alt 2.5 oz.
 Grain/Bread 2 SRV.
 F/V/J 0 Cup
 Milk 0 FLOZ

000711 BEEF GROUND ,80/20 Raw-to Cook & Drain..... 3 OZ,raw weight 108466 BREAD,SOURDOUGH..... 2 PIECE 001040 CHEESE,SWISS..... 1 OZ 011282 ONIONS,RAW..... 2 OZ 004044 OIL,SOYBN,SALAD OR COOKING..... 2 TSP		<p><u>STEP 1</u> CCP: Cook each beef burger to a minimum internal temperature of 158 degrees F for 15 seconds. May substitute pre-cooked hamburger patty 2.5 oz. each.</p> <p><u>STEP 2</u> To prepare each sandwich:</p> <p>On one slice of sourdough bread place one slice (1/2 oz.) of cheese. Top with onions, cooked burger, second slice of cheese (1/2 oz.), and second slice of sourdough bread. Brush both sides of sandwich with oil and grill.</p> <p>CCP: Serve immediately or hold for hot service at 140 degrees F.</p>
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Calories	548	Iron	4.41 Mg	Protein	31.90 G	23.28%	Calories from Prot
Cholesterol	90 Mg	Calcium	304 Mg	Carbohydrates	39.26 G	28.65%	Calories from Carb
Sodium	482 Mg	Vitamin A	236 IU	Total Fat	29.61 G	48.62%	Calories from T Fat
Dietary Fiber	2.79 G	Vitamin C	3.6 Mg	Saturated Fat	10.72 G	17.60%	Calories from S Fat
* - Denotes Missing Nutrient Values							