

Greek Chicken Gyro

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UPPER LAKES FOODS
EST 1967

Marketing Description: Greek seasoned grilled chicken served with a whole wheat pita flatbread. Top your gyro with tzatziki, cucumber, onions, tomatoes and lettuce however you'd like!

Allergens: Contains Gluten, Milk, Soy, Wheat; May contain Sesame;

Meal Contribution: 2 Meat/MA, 2 WGR

Number of Servings: 100.00 **Serving Size:** 1 Each

Moisture gain/loss%: 0.0000 **Yield:** 30 Pound, 4 7/8 Ounce

Waste gain/loss%: 0.0000 **Fat gain/loss% :** 0.0000

Total Recipe Cost: \$96.6527 **Cost Per Serving:** \$0.9665

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	DST1273	Flatbread WG Oven Fired 6x6 192/2.2oz , As Purchased	100 Each	21.5990	SSP IGH Shared	Flatbread WG Oven Fired 6x6 S1100732	100 Each
2	DST1116	Grilled Chicken Strips 10# , As Purchased	16 Pound	72.6880	SSP IGH Shared	Chicken Strip Grilled Breast 10# 22- 23 L1100468	16 Pound
3				2.0637		Greek Seasoning Mix LR1318	1 1/4 Cup
4	221550	Juice Lemon 8/48oz , As Purchased	4 Ounce	0.3020	SSP IGH Shared	Juice Lemon 4/48oz L1100306	4 Ounce

Preparation Instructions

- 1. Steam the chicken strips for about 8-10 minutes or until about 100°F.
- 2. Remove from steamer and toss with seasoning and lemon juice. Leave juices from the chicken in the pan as this helps keep the chicken moist while being held hot.
- 3. Return the chicken to the steamer and cook until internal temp reaches 165°F.
- 4. Heat the flatbread in a warmer & keep warm until service.

For service, each student gets 1 flatbread + 2.5 oz meat
Serve with tzatziki sauce, cucumber slices, onion slices, tomato slices and lettuce

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	22.46	4.50	41.42	34.74	2.838

Nutrients per 100 g

208.226	5.196	1.042	0(M)	37.248 (M)	532.047 (M)	21.561	2.271(M)	1.478(M)	0.727(M)	18.085	1.662(M)	35.387 (M)	2.832(M)	0.178(M)	0.364(M)	87.87(M)	0(M)	0.001(M)
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Nutrients per serving (137.458 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (m (mg))	Mois (g)	Ash (g)
286.224	7.142	1.432	0(M)	51.2(M)	731.343 (M)	29.637	3.121(M)	2.031(M)	1(M)	24.86	2.285(M)	48.643 (M)	3.893(M)	0.244(M)	0.5(M)	120.785 (M)	0(M)	0.001(M)

(M) Indicates missing nutrient values.

Greek Seasoning Mix



Number of Servings: 1.00 Serving Size: 1 Cup
 Moisture gain/loss%: 0.0000 Yield: 4 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss%: 0.0000
 Total Recipe Cost: \$1.6510 Cost Per Serving: \$1.6510

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	DST1060	Spice Salt 25 # , As Purchased	1 tablespoon, 2 teaspoon	0.0285	SSP IGH Shared	Spice Salt 25 # 22-23 LI100146	1 tablespoon, 2 teaspoon
2	DST1058	Spice Garlic Powder 5.25 # , As Purchased	1/8 Cup, 1 tablespoon	0.4812	SSP IGH Shared	Spice Garlic Powder 5.25 # LI100158	1/8 Cup, 1 tablespoon
3	DST1059	Spice Black Pepper 5 # , As Purchased	2 teaspoon	0.1189	SSP IGH Shared	Spice Black Pepper 5 # LI100165	2 teaspoon
4	DST1313	Paprika 1 # , As Purchased	1/2 teaspoon	0.0294	SSP IGH Shared	Spice Paprika 1 # LI100150	1/2 teaspoon
5	DST1187	Oregano, Ground 12 oz , As Purchased	1 tablespoon, 2 teaspoon	0.2581	SSP IGH Shared	Spice Oregano Ground 12oz 22-23 LI100151	1 tablespoon, 2 teaspoon
6	299311	Spice Parsley Flakes 10oz , As Purchased	1 tablespoon, 2 teaspoon	0.2100	SSP IGH Shared	Spice Parsley Flakes 10oz LI100149	1 tablespoon, 2 teaspoon
7	DST1185	Thyme, Whole Leaves 5.5 oz , As Purchased	2 teaspoon	0.0000	SSP IGH Shared	Spice Thyme 5.5oz LI100145	2 teaspoon
8	DST1125	Spice Cinnamon Ground , As Purchased	1/2 teaspoon	0.0238	SSP IGH Shared	Cinnamon S1100588	1/2 teaspoon
9	DST1314	Nutmeg, Ground 1/1# , As Purchased	1/2 teaspoon	0.0525	SSP IGH Shared	Spice Nutmeg Ground 1 # LI100153	1/2 teaspoon
10	DST1260	Onion Powder, 1/20oz , As Purchased	1/8 Cup	0.4488	SSP IGH Shared	Spice Onion Powder 20oz LI100152	1/8 Cup

Preparation Instructions
 • Mix all spices together. Recipe makes 1 cup seasoning.

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	2.18	1.08	79.67	8.71	1.752

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
263.204	0.638	0.316	0(M)	0(M)	10011.4 (M)	52.421	8.18(M)	1.153(M)	0(M)	5.728	5.122(M)	114.346 (M)	282.469 (M)	4.519(M)	0(M)	67.808 (M)	0(M)	0(M)

Nutrients per serving (110.259 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
290.205	0.703	0.348	0(M)	0(M)	11038.5 (M)	57.799	9.019(M)	1.271(M)	0(M)	6.316	5.647(M)	126.077 (M)	311.447 (M)	4.983(M)	0(M)	74.764 (M)	0(M)	0(M)

(M) Indicates missing nutrient values.

Salad Gyro To Go - Entree



Marketing Description: Green salad containing greek veggies, chicken, feta, tzatziki sauce, greek dressing and whole wheat flatbreads.
 HACCP Process: Process 1: No Cook
 Allergens: Contains Milk, Wheat; May contain Soy;
 Meal Contribution: 2 Meat/MA, 2 WGR, 1/2 Veg-DG, 1/4 Veg-RO, 1/4 Veg-O
 Number of Servings: 1.00 Serving Size: 1 salad
 Moisture gain/loss%: 0.0000 Yield: 1 Pound, 1 1/4 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss%: 0.0000
 Total Recipe Cost: \$2.0259 Cost Per Serving: \$2.0259

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	12830	Lettuce LCR/Romaine 4/5# , As Purchased	1 Pint, 1/2 Cup	0.5074	SSP IGH Shared	Lettuce LCR/Romaine 5# LI100299	1 Pint, 1/2 Cup
2	15U07	DOD Tomato Grape 1/5# CS , As Purchased	3 Each	0.0059	SSP IGH Shared	DOD Tomato Grape 1/5# CS LI100373	3 Each
3	6703	Pepper Green Whole Medium 5# , As Purchased	1/2 Ounce	0.0981	SSP IGH Shared	Pepper Green Whole 5# LI100240	1/2 Ounce
4	5023	Cucumbers , As Purchased	4 Slice	0.1290	SSP IGH Shared	Cucumbers 5# LI100431	4 Slice
5	211457	Cheese Feta Crumbles 2.5# , As Purchased	1 Ounce	0.0057	SSP IGH Shared	Cheese Feta Crumbles 2.5# 22-23 LI100078	1 Ounce
6				0.7000		WW Flatbread - C2 SR1376	2 Each
7	673194	Chicken Diced Mixed W&D 10# , As Purchased	2 Ounce	0.1019	SSP IGH Shared		
8				0.0344		Greek Seasoning Mix LR1318	1 teaspoon
9	292524	Sauce Tzatziki 1 /3.75# , As Purchased	2 Ounce	0.2563	SSP IGH Shared		
10	16Z50	DOD Onion, Red, Fresh, 5# CS , As Purchased	1/4 Each	0.0642	SSP IGH Shared	DOD Onion Red Fresh 5# CS LI100393	1/4 Each
11				0.1230		Dressing, Greek SR1392	2 Ounce

Pre-Preparation Instructions

- Set out salad containers

Preparation Instructions

- Place 2.5 cups of Lettuce into container
- Add: tomatoes, cucumbers, bell pepper, red onion, feta cheese.
- Mix the diced chicken with greek seasoning mix and add to salad.
- Add 2 oz container of tzatziki sauce to box and a 2 ounce container of greek dressing
- Top with 2 flatbreads (bagged or wrapped to keep from getting soggy)
- Sliced

Serving Instructions

- 1 salad

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	59.23	10.65	34.17	10.17	7.892

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
97.312	6.404	1.152	0(M)	3.125(M)	243.469 (M)	8.313	1.349(M)	1.92(M)	0.206(M)	2.474	0.579(M)	32.227 (M)	296.306 (M)	5.351(M)	0.082(M)	23.335 (M)	0(M)	0(M)

Nutrients per serving (485.972 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
472.909	31.122	5.598	0(M)	15.188 (M)	1183.19 (M)	40.4	6.557(M)	9.33(M)	1(M)	12.022	2.813(M)	156.614 (M)	1439.97 (M)	26.004 (M)	0.4(M)	113.4(M)	0(M)	0.001(M)

(M) Indicates missing nutrient values.

Lentils & Rice (Mujaddara)

Yield:50 servings (1 cup)

Credits:1.5 Grain 1 oz MMA

Gluten-Free, Vegan (if not topped with Spiced Greek Yogurt)

Description: Mujaddara is signature Middle Eastern dish of lentils, rice, and caramelized onions. A bold and comforting dish that's typically served with a topping of caramelized onions and Spiced Greek Yogurt with a fresh Mediterranean salad. It's a great plant forward option for your Vegetarian students, but guaranteed to win over the meat eaters too.

Ingredients:

4 lb 14 oz Brown Rice, Long Grain, Parboiled USDA
1 lb 11 oz Lentils, Green, rinsed
8 oz Onion, diced
¼ cup Oil, Olive
1 Tbsp Cumin
2 tsp Salt, Kosher
2 tsp Garlic, Granulated
1 tsp Black Pepper
1 tsp Cinnamon, Ground
½ tsp Nutmeg, Ground
1 Gallon +2 Quarts Broth, Vegetable or Water, hot
Optional Garnish: Caramelized Onions, Parsley, Spiced Greek Yogurt

Instructions:

1. Preheat oven to 350 degrees.
2. Add rice, rinsed lentils, onion, oil, and spices to 4 inch hotel pan. * Stir until rice and lentils are coated in oil and spices. *multiple pans may be needed depending on servings
3. Pour hot water or stock over rice and lentil blend.
4. Cover pan with parchment and foil to create seal.
5. Bake in oven for approximately 55 minutes or until all liquid has been absorbed by rice and lentils.
6. Hot hold at 135 or above, leave covered until service, do not stir.
7. Fluff with fork right before service.
8. Serve with 8 oz spoodle.
9. Optional Garnishes: Caramelized Onions, Chopped Parsley, Spiced Greek Yogurt

Asian Rice Salad

Yield: 50 servings (3/4 cup)

Credits: .5 oz Grain, 3/8 cup Veg (1/8 cup R/O, 1/8 cup Add., 1/8 cup Other)

Gluten-Free (if using Tamari-Gluten Free Soy Sauce), Vegan

Description: This Asian Rice Salad is an exciting blend of flavors, color, and texture. The blend of grains and vegetables with versatile peanut sauce is just as delicious as it is colorful. This is a simple, cost effective recipe that can use up leftover chilled rice.

Ingredients:

12 ½ cups Brown Rice, leftover, chilled
2 lb Purple Cabbage, shredded
2 lb Red Bell Pepper, diced
12 oz Edamame, shelled, thawed
12 oz Carrots, shredded
4 oz Red Onion, diced
1 ½ cup [Multipurpose Peanut Sauce](#)
1 bunch Cilantro, chopped

Instructions:

1. Add all vegetables, rice, and half of chopped cilantro to large bowl.
2. Drizzle with peanut sauce.
3. Using gloved hands toss to coat vegetables and rice with sauce. Rice, vegetables, and sauce should all be incorporated.
4. Split mixture between black 4 inch shot gun pans.
5. Cover and hold at 41 or below until time of service.
6. Garnish with cilantro before service.
7. Serve with a 6 oz spoodle.

Italian Rice Pilaf

Yield: 50 Servings (1 cup)

Credits: 2 oz Grain

Gluten-Free, Vegan (if not topped with optional Parmesan)

Description: Italian rice pilaf, also known as "risotto pilaf," is a savory and flavorful rice dish that is cooked with onions, garlic, and a variety of herbs and spices. It's a delicious and comforting dish with a slightly nutty flavor and a creamy texture. A great option instead of pasta, that holds really well.

Ingredients:

6 lb 4 oz Brown Rice, long grain, parboiled, USDA

1 lb Tomatoes, diced (fresh or canned)

8 oz Yellow Onion, diced

¼ cup Oil, Olive

¼ cup Italian Seasoning

1 Tbsp Garlic, Granulated

2 tsp Salt, kosher

2 tsp Black Pepper

1 Gallon +2 Quarts Broth, Vegetable or Water, hot

Optional Garnish: Chopped Parsley, Grated Parmesan

Instructions:

1. Preheat oven to 350 degrees.
2. Add rice, tomatoes, onion, oil, and spices to 4 inch hotel pan.* Stir until rice is coated in oil and spices. *multiple pans may be needed depending on servings
3. Pour hot water or stock over rice blend.
4. Cover pan with parchment and foil to create seal.
5. Bake in oven for approximately 55 minutes or until all liquid has been absorbed by rice.
6. Hot hold at 135 or above, leave covered until service, do not stir.
7. Fluff with fork right before service.
8. Serve with 8 oz spoodle.
9. Optional Garnishes: Chopped Parsley, Grated Parmesan

Strawberry Jalapeño Dip

64 each #16 scoop, ¼ M/MA each

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	4 lb	1 pouch
Cream cheese, reduced fat	4 lb	8 cups
Strawberries, unsweetened, sliced, thawed	2 lb	4 cups
Jalapeño peppers, sliced, canned	6 oz	1½ cups



Serve 1 scoop with
veggies or fruit.

INSTRUCTIONS

1. Add 1 lb of yogurt, cream cheese, thawed strawberries and canned jalapeños (including liquid) to bowl of food processor.
2. Process until smooth; stop processor and scrape down sides with rubber spatula.
3. Add remaining yogurt and process until thoroughly mixed.
4. Deposit #16 scoop into 2 oz containers and cover.
5. Serve chilled or hold under refrigeration until ready to serve.

Tips:

1. Garnish with an additional jalapeño and strawberry slices if desired.
2. Serve as a dip with fruit or veggies or use as a spread for bagels, biscuits or muffins.

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Serve 2 scoops for an
inviting lunch on a hot day.



Blueberry Orange Muffins

YIELD: 64 each, 2 oz muffins, 1 oz equivalent grain

INGREDIENT	WEIGHT	MEASURE
Orange juice	3 lb 5 oz	6 cups
Gold Medal™ Whole Grain Variety Muffin Mix (31529)	5 lb	1 box
Blueberries, unsweetened, frozen	1 lb 14 oz	6 cups

INSTRUCTIONS

1. Add orange juice and muffin mix to a large mixing bowl; stir until thoroughly combined. DO NOT OVERMIX.
2. Fold in frozen blueberries; deposit #16 scoop of batter into greased or paper-lined muffin pans.
3. Bake as directed until center springs back when lightly touched; cool before serving.

Bake

Convection Oven *	350°F	14-17 minutes
Standard Oven	400°F	17-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

Tip

1. Cool muffins slightly in pan, then rotate each muffin to their side to allow steam to escape.



Sweet Heat Tenders

YIELD: 16, 2-piece servings • 2 oz equivalent grains, 2 M/MA* per serving

INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Frozen Whole Grain Cinnamon Roll Dough (1111111)	2.7 oz each	16 each
Breaded chicken strip pieces* (1 oz equiv Meat, each)	varies w/Manufacturer	32 each

FINISHING

Gold Medal™ Ready-to-Spread Icing Vanilla Crème (2ct) 11 lb	6 oz	3/4 cup
Hot sauce		1 Tbsp

PREP

1. Thaw cinnamon rolls, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Thaw chicken strips under refrigeration.

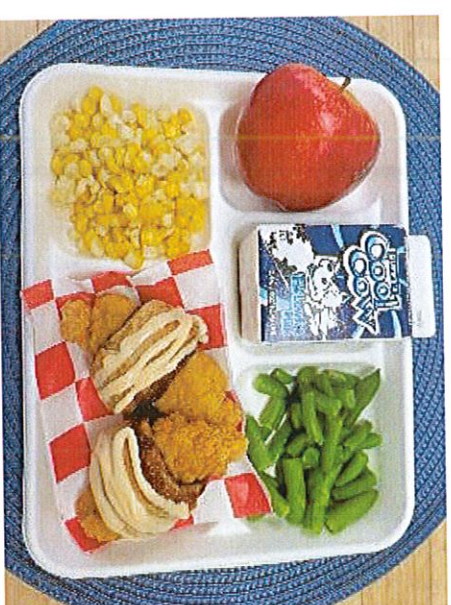
ASSEMBLY

1. Using scissors, cut cinnamon roll in half across the coils
2. Wrap 1 dough piece around center of each chicken strip, leaving ends showing.
3. Pressing dough edges together to seal and place seam-side down on parchment-lined sheet pan
4. Bake at 350° for 8 to 12 minutes until cinnamon roll is golden brown and chicken has reached 165°F.

FINISHING

1. Stir icing and hot sauce together until thoroughly mixed. Drizzle 1 tsp of sauce over each piece at service.

* Check with manufacturer for specific Child Nutrition information

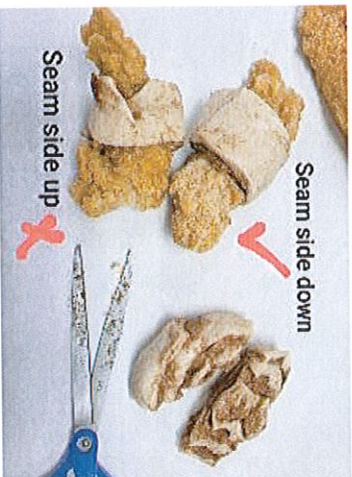


Serving Suggestion: corn, green beans, an apple and milk.

Sweet Heat Tenders Prep: Step by Step



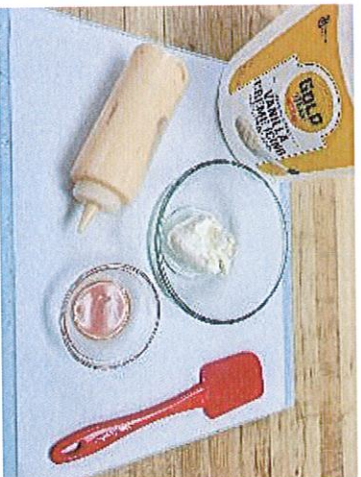
1. Start with thawed chicken tenders and cinnamon rolls.



2. Cut cinnamon rolls in half and wrap around center of chicken.



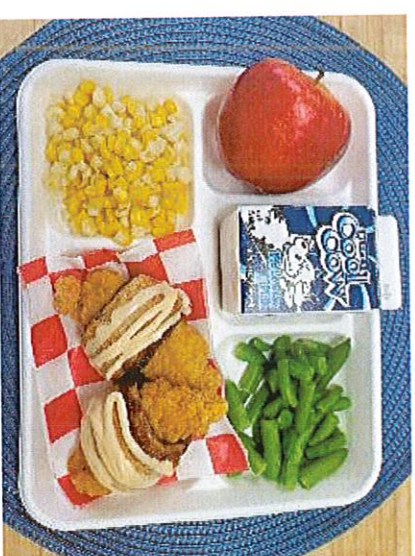
4. Bake at 350° for 8 to 12 minutes. Check internal temperature.



5. Mix $\frac{3}{4}$ cup vanilla icing with 1 Tbsp hot sauce. Drizzle 1 tsp each piece at service.



3. Press ends of dough to seal and place seam side down to bake.



6. Sweet Heat icing will melt into cinnamon roll for gooey goodness!

BERRY CHEESECAKE SMOOTHIE BOWL

WITH ULTIMATE CREAMY WHITE™ CHEESE SAUCE

Yield: 17 servings | **Serving Size:** 8 ounces [#6 scoop or 8-ounce spoodle]

Child Nutrition: 1 meat/meat alternate, 1 cup fruit

INGREDIENTS

1/2 pouch (53 ounces) | Land O Lakes® Ultimate Creamy White™ Cheese Sauce

60 ounces | Frozen strawberries

5 | Bananas, peeled

16 ounces (2 cups) | Water

4 1/2 ounces (6 tablespoons) | Honey

1 1/2 tablespoons | Vanilla extract



PREPARATION

STEP 1 Combine all ingredients in blender. Blend until smooth.

RECIPE TIPS

TIP #1

Serve with graham crackers or granola for the grain component.

TIP #2

Have overripe bananas that the kids won't take? Use those fresh, ripe bananas in this recipe in place of the frozen bananas as a great way to use inventory that may otherwise go to waste.

PRODUCT INFORMATION



Land O Lakes® Ultimate Creamy White™ Cheese Sauce

Product Code : 39947

Case Pack / Weight : 6 / 106 oz

NUTRITIONAL INFORMATION

Serving Size

8 ounces [#6 scoop or 8-ounce spoodle]

Calories	230 calories
Fat	10 grams
Sat. Fat	6 grams
Trans Fat	0 grams
Cholesterol	29 milligrams
Sodium	417 milligrams
Carbohydrates	25 grams

Dietary Fiber	3 grams
Sugars	15 grams
Protein	9 grams
Vitamin A	64 IU
Vitamin C	44 milligrams
Calcium	286 milligrams
Iron	0.86 milligrams

CHEESY FRIED RICE

WITH ULTIMATE JALAPEÑO™ CHEESE SAUCE

Yield: 35 servings | **Serving Size:** 9 ounces [#4 scoop]

Child Nutrition: 2 meat/meat alternate, 2 oz. eq. grain, 1/4 cup vegetable (other) | HACCP Process III.

INGREDIENTS

1/2 pouch (53 ounces) | Land O Lakes® Ultimate Jalapeño™ Cheese Sauce

16 ounces (2 cups) | Reduced-sodium soy sauce

1/4 cup | Garlic powder

1/4 cup | Ground ginger

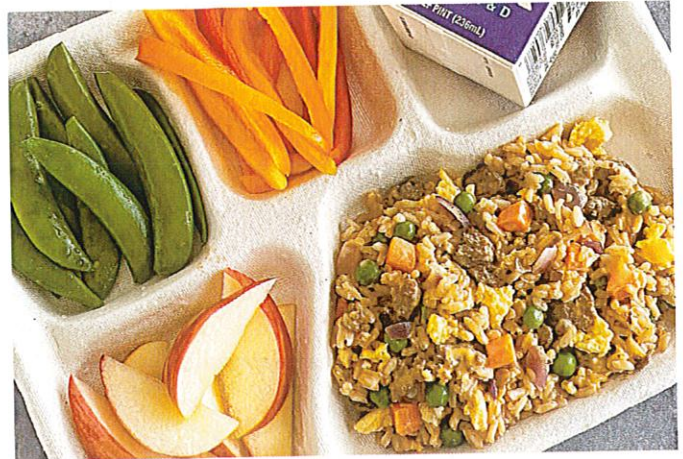
1/4 cup | Onion powder

17 1/2 ounces (4 cups) | Precooked turkey sausage crumbles

58 ounces (3 quarts) | Frozen peas and carrots

35 ounces (4 1/4 cups) | IQF scrambled eggs

21 pounds 8 ounces (8 3/4 quarts) | IQF brown rice



PREPARATION

STEP 1 Combine Ultimate Jalapeño™ Cheese Sauce, soy sauce, garlic powder, ginger and onion powder. Set aside or refrigerate until ready to heat.

STEP 2 Combine sausage crumbles and peas and carrots in large rondeau; heat through. Add eggs, rice and cheese sauce; heat to 165°F.CCP: Heat to 165°F for at least 15 seconds

RECIPE TIPS

TIP #1

This fried rice is a good recipe for leftover rice, chopped-up egg patty and leftover sausage, chicken or beef.

PRODUCT INFORMATION



**Land O Lakes® Ultimate
Jalapeno™ Cheese Sauce Pouch**

Product Code : 39946

Case Pack / Weight : 6 / 106 oz

NUTRITIONAL INFORMATION

Serving Size

9 ounces [#4 scoop]

Calories	calories	Dietary Fiber	grams
Fat	grams	Sugars	grams
Sat. Fat	grams	Protein	grams
Trans Fat	grams	Vitamin A	IU
Cholesterol	milligrams	Vitamin C	milligrams
Sodium	milligrams	Calcium	milligrams
Carbohydrates	grams	Iron	milligrams

LOADED POTATO SOUP

WITH ULTIMATE CREAMY WHITE™ CHEESE SAUCE

Yield: 35 servings | **Serving Size:** 6 1/2 ounces [heaping #6 scoop]

Child Nutrition: 1 meat/meat alternate, 1/8 cup vegetable (other), 1/4 cup vegetable (starchy) | **HACCP Process III.**

INGREDIENTS

1 (106-ounce) pouch | Land O Lakes® Ultimate Creamy White™ Cheese Sauce

36 ounces (4 1/2 cups) | Reduced-sodium chicken broth

36 ounces (4 1/2 cups) | Prepared mashed potatoes

30 ounces (6 cups) | Fully cooked potatoes, diced 1/2 inch

11 ounces (2 1/4 cups) | Carrots, diced

11 ounces (2 1/4 cups) | Celery, diced

9 slices (2 1/2 ounces [3/4 cup]) | Turkey bacon, cooked, chopped

1 tablespoon | Onion powder

1 teaspoon | Salt

Optional garnish | Chopped green onions

Optional garnish | Land O Lakes® Shredded Mild Cheddar



PREPARATION

STEP 1 Combine all ingredients *except* garnishes in deep full hotel pan.

STEP 2 Cover pan. Heat using desired method to 165°F.CCP: Heat to 165°F for at least 15 seconds

RECIPE TIPS

TIP #1

Use instant potato flakes to make the mashed potatoes or use leftover mashed potatoes.

PRODUCT INFORMATION



Land O Lakes® Shredded Mild Cheddar Cheese



Land O Lakes® Ultimate Creamy White™ Cheese Sauce

Product Code : 41749
Case Pack / Weight : 4 / 5 lb

Product Code : 39947
Case Pack / Weight : 6 / 106 oz

NUTRITIONAL INFORMATION

Serving Size

6 1/2 ounces [heaping #6 scoop]

Calories	203 calories	Dietary Fiber	1 grams
Fat	11 grams	Sugars	1 grams
Sat. Fat	7 grams	Protein	11 grams
Trans Fat	0 grams	Vitamin A	1481 IU
Cholesterol	31 milligrams	Vitamin C	6 milligrams
Sodium	593 milligrams	Calcium	270 milligrams
Carbohydrates	13 grams	Iron	0.28 milligrams