



HANDLING INSTRUCTIONS

Rich's® UBR® Applesauce & On Top™ Parfait

PC#07816 or #08733 Cinnamon UBR® & PC#02559 On Top™ Topping



Prior to Use: Store product frozen at 0 to -10 F. Remove desired number products & reseal case. Return case to freezer.



Thaw On Top topping in the cooler at 40°F until ready to use. Unopened: 2 weeks shelf life



Bake & Cool 15 UBR doughs as directed on the case instruction or **thaw 15 Baked UBRs** and crumble them into a bowl. Set aside.



Place 32 clear plastic 10 oz. tumblers on a sheet pan and place 2 Tbsp. UBR crumbles in each glass.



Filling Cups: Place 1 qt. of applesauce in a pastry bag and dispense 4 oz. of the applesauce over the UBR crumbles.



Topping Layer: Pipe 1 oz. of Rich's On Top Topping over the applesauce covering completely.



Drizzle: ¼ oz. Fat Free Caramel topping over the whipped topping and sprinkle with ½ tsp. UBR™ crumbles.



Place a clear plastic lid on each parfait cup. Refrigerate the parfaits. Shelf-life of parfaits is 5 days in the cooler.

Each Parfait provides 1 oz. eq. whole grain and ½ cup fruit serving on USDA Child Nutrition Food Based Menus

Nutritional Value for 1 Parfait:

Analyzed with NutriKids® program

Calories	246	Iron	1.10mg	Protein	2.73 g	4.45% Calories from Protein
Cholesterol	2.53 mg	Calcium	21.47mg	Carbohydrates	45.59 g	74.21% Calories from Carbs
Sodium	119.19 mg	Vitamin A	17.24 IU	Total Fat	6.20 g	22.70% Calories from Total Fat
Dietary Fiber	4.41 g	Vitamin A	3.53 RE	Saturated Fat	3.54 g	12.96% Calories from Sat Fat
		Vitamin C	1.94 mg	Trans Fat	0.00 g	0.00% Calories from Trans Fat



Rich's® Whole Grain French Toast or Pancake “Breakfast Bites “ Served Heated in Bags



Storing: Store Breakfast Bites product frozen at 0 to -10 F until ready to prepare.



1.Thawing: Remove desired amount of Bites and place on half or full sheet pan. (Reseal case and immediately return to freezer.)

OPTIONAL: For coated Bites, spray Bites lightly with water.

2.For coated Bites, place granulated or cinnamon sugar mixture in a metal bowl.

Bites are also good as warmed, plain Breakfast Bites.

Skip to step #4 if serving the Bites plain.

3.Place the warm Bites into the bowl with the coating mixture of your choice and gently roll or toss.



4.Place the rack of bags near the work station to easily open the bags. Use tongs to place 6 Bites into each bag.

5.Close the top of the bags and place them on a sheet pan. Place the sheet pan of bagged Bites in the cooler over night for the next day's breakfast.

6.The next morning, place the sheet pan in a 300° F oven to warm the bags of Bites for 6-8 min. until Bites are warmed and bags are heat-sealed. Hold in a 140° F warmer until ready to serve as “Grab n Go” warm Bites.

7.6 Bites provide 2 oz. eq. bread servings on USDA Child Nutrition Food Based Menus. Offer with fruit and milk as a reimbursable breakfast

Calories:	380 kcal
Fat:	24 g
Saturated Fat:	10 g
Trans Fat:	0.00 g

Cholesterol:	30 mg
Sodium:	540 mg
Carbohydrates:	40 g
Dietary Fiber:	2 g

Protein:	4 g
Vitamin A:	7.92 IU
Vitamin C:	0.00 mg
Calcium:	20.00mg

Iron:	0.80 mg
56.84% Calories from Total Fat	
23.68% Calories from Saturated Fat	
27.46% Sugar from Baked Weight	

NOTE: Nutritionals are for 6 Plain Bites only without coating.



RICH'S® DONUT HOLE CAKE POPS

PC 02725 Rich's® Whole Grain Yeast Donut Holes & Rich's® Heat 'N Ice™ Icings: PC 09977 - Chocolate
 PC 09976 - Vanilla
 PC 09978 - Maple



1. Storing: Store donut hole product at 0 to -10°F. (Note: Store Heat 'N Ice™ Icing at room temperature.)



2. Thawing: Remove desired amount of donut holes and place on half or full sheet pan. Cover with plastic and thaw at room temperature for 20 minutes. (Reseal case and immediately return to freezer.)



3. Warming donut holes: Place the pan of donut holes in a 325°F oven to warm the surface and begin to thaw the centers for 1 to 2 minutes.



4. Prepare for dipping donut holes: Place a portion of chocolate, vanilla and maple Rich's® Heat 'N Ice™ Icings in microwavable containers along with an assortment of candy sprinkles in containers for garnishing donut pops.



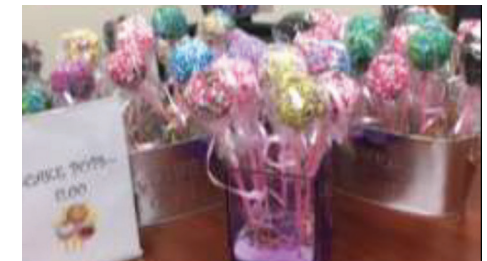
5. Finishing with Heat 'N Ice™ Icing: Place a small amount of Heat 'N Ice™ Icing in microwavable containers & warm to 110°F. Stir before dipping donut holes.



6. Finishing with Heat 'N Ice™ Icing: Immediately insert straws or craft sticks in donut holes and dip in warm icing. Roll to cover completely. Finish with sprinkles, coconut or crushed cereals.



7. Serve 3 donut pops with 8 oz. milk and ½ cup fresh fruit for a reimbursable breakfast meal.



8. As a fundraiser or party favor, wrap the donut pops with plastic wrap and tie with curly ribbon.

3 donut holes provide 1 oz. eq. whole grain serving on USDA Child Nutrition Food Based Menus.

Nutritional value for 1 donut hole:

Calories	46 kcal	Cholesterol	0.00 mg	Protein	0.83 g	Iron	0.11 mg
Total Fat	2.5 g	Sodium	50.00 mg	Vitamin A	1.60 IU	50.00% Calories From Total Fat	
Saturated Fat	1.00 g	Carbohydrates	5.00 g	Vitamin C	0.00 mg	20.80% Calories From Saturated Fat	
Trans Fat	0.00 g	Dietary Fiber	0.47 g	Calcium	13.93 mg	10.50% Calories From Sugar	

Analyzed with NutriKids® Menu Planning software program

1/2 oz. Heat 'N Ice™ Icing adds 90 calories and sprinkles also add calories.



FRUIT BREAKFAST TACO

00828 - 1 oz Round Flatbread

EACH FRUIT TACO PROVIDES 1 OZ. EQ. GRAIN & 1/2 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Flatbread product is delivered frozen. Store product at 0F to -10F. **Remove** bagged flatbreads and place at room temperature to thaw for up to 5 days.



2. Place thawed flatbreads on lined sheet pans: Lightly brush the grilled side with canola oil, melted butter or margarine and sprinkle lightly with cinnamon sugar or granulated sugar.



3. Place sugared flatbread in a 325°F oven for 3-5 minutes to soften flatbread and toast the sugar coating.



4. Remove warm flatbread from the oven. Turn the un-sugared side up and spread with 1 oz. Greek yogurt.



5. Pipe 2 oz. of your choice of Rich's® fruit filling or your favorite commodity fruit that has been thickened with cornstarch, over the pudding.



6. Quickly fold up the warm flatbread into a fruit breakfast taco and place in paper boats, paper sleeves or . . .



7. Place the tacos in a lined pan to hold refrigerated on the breakfast serving line.



8. Serve 1 taco with fruit and 8 oz. milk for breakfast.

Nutrients for 1 Fruit Taco

Analyzed with NutriKids®

Calories: 158 kcal
Total Fat: 2.39 g
Sat Fat: 0.05 g
Trans Fat: 0.00 g
Cholesterol: 1.40 mg
Sodium: 165.29 mg
Carbohydrates: 28.96 g
Dietary Fiber: 2.35 g
Protein: 6.12 g
Vitamin A: 4.07 RE
Vitamin A: 20.76 IU
Vitamin C: 2.34 mg
Calcium: 37.29 mg
Iron: 0.53 mg
Water: 28.44 g
Ash: 0.24 g

13.63% Calories from Total Fat
0.31% Calories from Sat Fat
73.35% Calories from Carbohydrates
15.49% Calories from Protein



MAPLE WAFFLE FLATBREAD Peanut Butter & Banana Sandwich
PC# 17279 1.1 oz. 192 case ct.



Storing: Store flatbread product frozen at 0 to -10 F.



Thawing: Remove frozen flatbread from the case and place on a lined sheet pan with 1-inch spacing.
 (Reseal case and return to freezer.)



Warming flatbread: Place pan of flatbreads in a 325°F convection oven for 3-5 min. or until flatbread reaches 140°F. Do Not Bake, just warm flatbread.



Cover the pan with foil and place pan of warm flatbreads in a 140°F warmer to hold until ready to assemble sandwiches.



Slice Bananas and lightly toss slices with orange juice to keep them from darkening.



Spread 1 Tbsp. creamy peanut butter on a warm maple flatbread.

NOTE: For nut allergies, use a soy butter or sunflower seed butter in place of the peanut butter.



To assemble sandwiches. Place (1 oz.) 6 slices of the prepared banana on the peanut butter and place a second warm maple flatbread on top to form the sandwich.



Serve sandwiches warm or cold. Each sandwich provides 2 oz. eq. grain, and 1 oz. M/MA and ¼ c. fruit servings on USDA Child Nutrition Food Based Breakfast or Lunch Menus.
 *Package IW for a la carte sales.

Nutritional Analysis for (1 PB & Banana) sandwich serving using NUTRIKIDS® Menu Planning & Nutritional Analysis Software

Calories	341 kcal	Cholesterol	0.00 mg	Sugar	13.57 g	Calcium	28.29 mg	34.89% Calories from Total Fat
Total Fat	13.22 g	Sodium	317.54 mg	Protein	9.01 g	Iron	2.03 mg	10.74% Calories from Sat Fat
Sat Fat	4.07 g	Carbohydrates	47.43 g	Vitamin A	28.88 IU	Water	26.01 g	55.61% Calories from Carbs
Trans Fat	0.00 g	Dietary Fiber	3.68 g	Vitamin C	5.05 mg	Ash	0.84 g	10.56% Calories from Protein



MAPLE WAFFLE™ FLATBREAD and TYSON® CHICKEN PATTY SANDWICH
 Flatbread PC# 17279 1.1 oz. 192 case ct. / Breaded WG Whole Muscle Chicken Breast Filet #1070303-0928



Storing: Store flatbread product frozen at 0 to -10 F.



Thawing: Remove frozen flatbread from the case and place on a lined sheet pan with 1-inch spacing.
 (Reseal case and return to freezer.)



Warming flatbread: Place pan of flatbreads in a 325°F convection oven for 3-5 min. or until flatbread reaches 140°F. Do Not Bake, just warm flatbread.



Pan Frozen Chicken Patties on a lined sheet pan and place in the 350°F oven to thaw and heat to 155°F for 15 sec.CCP



Spread 2 tsp light mayonnaise on one side of each of the warm flatbread.



Place a heated chicken patty on the mayo and top the chicken patty with 3 dill pickle slices.



Add the second flatbread with mayonnaise on top of the chicken and pickles. Sandwich can be held in a 140°F warmer or steamtable until ready to serve.



Each sandwich provides 2.5 oz. eq. grain, 1 oz. M/MA & 1/8 c. vegetable servings on USDA Child Nutrition Food Based Breakfast or Lunch Menus.
 *Package IW for a la carte sales.

Nutritional Analysis for (1 chicken & waffle) sandwich serving using NUTRIKIDS® Menu Planning & Nutritional Analysis Software

Calories	409 kcal	Cholesterol	30.43 mg	Sugar	9.04 g	Calcium	31.97 mg	42.04% Calories from Total Fat
Total Fat	19.11 g	Sodium	727.99 mg	Protein	16.45 g	Iron	2.28 mg	10.29% Calories from Sat Fat
Sat Fat	4.68 g	Carbohydrates	41.42 g	Vitamin A	26.25 IU	Water	30.71 g	40.50% Calories from Carbs
Trans Fat	0.00 g	Dietary Fiber	2.97 g	Vitamin C	0.48 mg	Ash	1.12 g	16.09% Calories from Protein



MAPLE WAFFLE FLATBREAD CHICKEN SAUSAGE & CHEESE SANDWICH
 Flatbread PC# 17279 1.1 oz. 192 case ct. / Cooked Chicken Sausage Pattie & Sliced Cheese



17279 Maple Waffle Flatbread



Storing: Store flatbread product frozen at 0 to -10 F.

Thawing: Remove frozen flatbread from the case and place on a lined sheet pan with 1-inch spacing.
 (Reseal case and return to freezer.)

Warming flatbread: Place pan of flatbreads in a 325°F convection oven for 3-5 min. or until flatbread reaches 140°F. Do Not Bake, just warm flatbread.

Pan Frozen .75 oz. Chicken Sausage Patties on a lined sheet pan and place in the 350°F oven to thaw and heat to 155°F for 15 sec. CCP



Spread 2 tsp light mayonnaise on one side of half of the warm flatbreads.



Place a .75 oz. slice of American cheese on the rest of the warm flatbreads.



Add a heated chicken sausage on top of the cheese slice and top with one of the mayonnaise-topped flatbreads. Sandwiches can be held in a 140°F warmer or steamtable until ready to serve.



Each sandwich provides 2 oz. eq. grain and 1.5 oz. M/MA on USDA Child Nutrition Food Based Breakfast or Lunch Menus.
 *Package IW for a la carte sales.

Nutritional Analysis for (1 chicken sausage/cheese & waffle) sandwich serving using NUTRIKIDS® Menu Planning & Nutritional Analysis Software

Calories	387 kcal	Cholesterol	48.34 mg	Sugar	8.41 g	Calcium	172.44 mg	48.70% Calories from Total Fat
Total Fat	20.92 g	Sodium	877.37mg	Protein	14.92 g	Iron	1.99 mg	19.50% Calories from Sat Fat
Sat Fat	8.38 g	Carbohydrates	33.33 g	Vitamin A	204.00 IU	Water	23.34 g	34.48% Calories from Carbs
Trans Fat	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash	1.27 g	15.44% Calories from Protein



STREET TACOS

00828 - 1oz Round Flatbread
09067 - Double Rub Pulled Pork

EACH TACO PROVIDES 1 OZ. EQ. WHOLE GRAIN, 1.25 OZ. M/MA & ¼ C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Store product frozen at 0 to -10F. Thaw bagged pork in the cooler.

Day of service, open bags and place pork in steam table pans. Cover with foil and heat in the oven at 350°F 45-60 min. or until the center of the meat is 165°F. Hold at 140°F until ready to assemble tacos.



2. Place the whole grain flatbreads on a parchment lined sheet pan and cover with foil.

Prepare other ingredients:
- Chopped white onion
- Shredded cabbage
- Chopped Fresh cilantro
- Crumbled Queso fresco (Mexican-style cheese) or mozzarella cheese



3. Warm Flatbreads: Place flatbread in a 300° F oven 2-3 min. or until flatbreads are warm, but do not let them bake, you want soft flatbreads. Keep covered while assembling the tacos.



4. Prepare the condiments for the Tacos: Scoop 1 oz. fresh salsa into soufflé cups and hold in cooler (40°F) until ready to build tacos for service.

Optional condiments: Diced avocado, sour cream, diced tomatoes.



5. Building A Street Taco: Place a warmed flatbread on a foil square. Fill with 1 oz. of warm (140°F) seasoned pulled pork.



6. Top the pork with 1 Tbsp. chopped sweet white onion and 2 Tbsp. shredded cabbage.



7. Garnish taco with 1 Tbsp. chopped fresh cilantro and ½ Tbsp. crumbled cheese. (for a la carte Taco may be wrapped in the foil for serving.)



8. Serve 2 tacos with 1/8 c. fresh salsa, a slice of lime, ½ c. fruit, ¼ c. vegetable and milk for a complete reimbursable lunch.

Nutrients for 1 Taco

Analyzed with NutriKids®

Calories: 196 kcal
Total Fat: 8.37 g
Sat Fat: 2.45 g
Trans Fat: 0.00 g
Cholesterol: 37.71 mg
Sodium: 321.43 mg
Carbohydrates: 17.47 g
Dietary Fiber: 2.46 g
Protein: 14.52 g
Vitamin A: 28.82 RE
Vitamin A: 522.77 IU
Vitamin C: 10.94 mg
Calcium: 69.26 mg
Iron: 1.75 mg
Water: 22.46 g
Ash: 0.19 g

38.49% Calories from Total Fat
11.27% Calories from Sat Fat
35.71% Calories from Carbohydrates
29.70% Calories from Protein



RICH'S® #15191 Whole Grain 6" Flatbread "Breakfast for Lunch" Fiesta Bean Scrambler



Keep product frozen at 0°F to -10°F until ready to use.

Remove 6" flatbreads from the case and place on a lined sheet pan.

Prepare frozen shredded hash brown potatoes until golden and crispy, according to instructions on the package, and keep hot in a 145 °F warmer.

Prepare commodity liquid eggs for soft scrambled eggs according to directions and place in warmer to hold at 145 °F.



Open and heat to 165 °F one #10 can of Bush's Best® Easy Entrees® Taco Fiesta Black Beans.

Place individual heatproof bowls on lined sheet pans and layer ingredients in each bowl:
 ½ c. heated hash brown potatoes
 ¼ c. heated scrambled egg
 ¼ c. heated beans
 ½ oz. shredded cheddar cheese

Place pan of bowls in a 350 °F oven and bake for 5-7 min. or until cheese is melted.

Place pans of flatbreads in the oven and warm flatbread for 3-4 min. Keep warm for serving in warmer.

Serve a portion of the potato, egg, bean and cheese with a soft warm flatbread. Each serving provides: 2 oz. eq. grain, 2 M/MA and 3 /4 c. vegetable servings on USDA Child Nutrition Food Based Menus. Add ½ c. fruit & milk for a "Breakfast for Lunch" menu.

Nutritional Analysis for 1 serving. NutriKids® Menu Planning Software used for nutritional analysis

Calories: 530 kcal	Cholesterol: 233.00 mg	Sugars: 0.75 g	Calcium: 126.54 mg	34.58% Calories from Total Fat
Total Fat: 20.37 g	Sodium: 507.05 mg	Protein: 20.31 g	Iron: 3.57 mg	9.56% Calories from Saturated Fat
Saturated Fat: 5.63 g	Carbohydrates: 60.57 g	Vitamin A: 305.00 IU	Water: 32.87 g	45.69% Calories from Carbohydrates
Trans Fat: 0.00 g	Dietary Fiber: 9.34 g	Vitamin C: 1.95 mg	Ash: 1.24 g	15.32% Calories from Protein



CHICKEN ALFREDO FLATBREAD

14010 - RICH'S 6"X 6" Whole Grain Flatbread

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2 OZ. M/MA, & 1/8 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F. **Remove** bagged flatbreads and place at room temperature to thaw for up to 5 days.



2. Place thawed flatbread on a lined sheet pan and assemble ingredients: 2 oz. Alfredo Sauce, 1 oz. diced cooked chicken and 1 oz. shredded mozzarella cheese, 1 oz. sliced red onion.



3. Spread the 2 oz. Alfredo Sauce evenly over the thawed flatbread.



4. Place 2 oz. cooked diced Tyson chicken breast on the bottom half of the flatbread.



5. Place flatbread in a 350°F oven and bake 4-5 minutes.



6. Remove when cheese is melted and flatbread is just crisp around the edges.



7. Top the chicken with ¼ cup fresh baby spinach leaves.



8. Fold the top half of the flatbread over the chicken and spinach and serve.

Nutrients for 1 Flatbread

Analyzed with NutriKids®

Calories: 252 kcal
Total Fat: 7.34 g
Sat Fat: 1.6 g
Trans Fat: 0.00 g
Cholesterol: 28.59 mg
Sodium: 458.35 mg
Carbohydrates: 32.43 g
Dietary Fiber: 4.20 g
Protein: 13.37 g
Vitamin A: 53.52 RE
Vitamin A: 718.85 IU
Vitamin C: 5.45 mg
Calcium: 81.62 mg
Iron: 1.68 mg
Water: 81.23 g
Ash: 0.47 g

28.28% Calories from Total Fat
5.73% Calories from Sat Fat
51.60% Calories from Carbohydrates
21.28% Calories from Protein



CHICKEN FAJITA PIZZA WITH JTM QUESO BLANCO SAUCE

14006 - Whole Grain 16" Parbaked Dough

EACH 1/8 SLICE PROVIDES 2 OZ. EQ. GRAIN, 2 OZ. EQ. M/MA, & 1/2 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Keep product frozen at 0°F to -10°F until ready to use.



2. Spray pizza screens or sheet pan with pan release coating and place frozen crust on screens or lined sheet pans.



3. Spread 1 ½ cups (12 oz.) JTM™ Queso Blanco Sauce #75150 starting from the center and working out to within ½ -inch of the edge of the crust.



4. Top the Queso sauce with 4 oz. shredded low moisture mozzarella cheese starting from the outer edge and working into the center.



5. Add 12 oz. USDA Commodity Fajita Chicken Strips to the pizza.



6. Top the Chicken with 2 cups sliced red and green bell peppers and ½ cup sliced white onion.



7. Bake at 375F in a convection oven: 6-8 min. or until cheese is melted and edges of crust are brown.



8. Serving Suggestions: Allow baked pizza to set for 1 minute before cutting and serving. Cut into 8 portions.

Nutrients for 1/8 Slice

Analyzed with NutriKids®


Calories: 384 kcal
Total Fat: 12.32 g
Sat Fat: 5.96 g
Trans Fat: 0.00 g
Cholesterol: 60.16 mg
Sodium: 973.01 mg
Carbohydrates: 45.46 g
Dietary Fiber: 2.62 g
Protein: 20.42 g
Vitamin A: 124.76 RE
Vitamin A: 736.27 IU
Vitamin C: 32.20 mg
Calcium: 263.16 mg
Iron: 1.18 mg
Water: 30.31 g
Ash: 0.14 g

28.89% Calories from Total Fat
13.99% Calories from Saturated Fat
47.39% Calories from Carbs
21.29% Calories from Protein



**RICH'S® #14006 WG Par-Baked Crust or #17015 16" WGR FRESH 'N READY PIZZA DOUGH
"HAWAIIAN BREAKFAST PIZZA"**



<p>Keep product frozen at 0°F to -10°F until ready to use.</p> 	<p>Remove desired number of doughs from the case and place on lined sheet pans or oiled screen pans, return case to the freezer.</p>	<p>Cover dough with oiled plastic wrap if dough is sitting at room temperature during preparation of the pizzas.</p>	<p>Spread 6 oz. pizza sauce over the dough starting from the center and working out to the sides.</p>
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<p>Top with 12 oz. shredded low moisture reduced fat mozzarella cheese or cheddar cheese.</p>	<p>Top the cheese with 4 oz. diced turkey ham and 1 cup pineapple tidbits</p>	<p>Bake until cheese is melted and crust is golden brown: Convection Oven: 375°F 9-11 min Conveyer Oven: 500-550°F 4-6 min Conventional: 425 °F 12-13 min</p>	<p>Allow baked pizza to set for 1-2 minutes before cutting and serving.</p>
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Nutritional for 1/8 slice Hawaiian pizza using 17015 FNR Dough using NutriKids™ Menu Planning Software. Each slice provides 2 oz. eq. grain, 2 oz. M/MA & 1/8 c. fruit

Calories	351 kcal	Cholesterol	36.43 mg	Protein	20.06 g	Calcium	345.16 mg	33.04% Calories form Total Fat
Total Fat	12.88 g	Sodium	788.13 mg	Vitamin A	80.80 RE	Iron	2.94 mg	19.80% Calories from Sat Fat
Sat Fat	7.72 g	Carbohydrates	37.99 g	Vitamin A	410.27 IU	Water	29.06 g	43.31% Calories from Carbohydrates
Trans Fat	0.00 g	Dietary Fiber	4.01 g	Vitamin C	5.47 mg	Ash	0.59 g	22.97% Calories from Protein

Recipe Created by Karen Olson, Tahoma Sr. High School, New Tahoma, Washington

Code #17673
Fresh N Ready 16" sheeted
Pizza Dough w' sauce ring



Storage: Keep pizza dough product frozen at 0°F to -10°F until ready to use.
Thaw bags of shredded low moisture part-skim mozzarella cheese in the cooler.

Remove desired number of frozen doughs from the case and place on greased or lined sheet pans or oiled screen pans, return case to the freezer.

Spread ¾ cup (6 oz.) of ranch prepared dressing over the crust starting from the center and working out to the sauce ring on the sides.

Sprinkle 12 oz. shredded mozzarella cheese over the sauce starting from the outside edges and moving toward the center of the dough.



Finish topping the cheese with 1 cup cooked and diced turkey or pork bacon or bacon bits.

Place topped pizza in a preheated oven.
Convection: 375°F 10-12 min
Conveyer Oven: 500°F 4-6 min
Bake pizza until cheese is melted and crust is golden brown. Additional ingredients should reach 165°F.

Remove baked pizza from the oven and allow to set for 2 or 3 minutes.
Finish by topping the pizza with 4 cups shredded lettuce, 2 cups diced tomatoes.

Drizzle with ¼ c. ranch dressing and cut pizza into 8 or 10 slices as needed for servings.
Each 1/8th slice provides 2 oz. grain, 2 oz. M/MA and ½ c. vegetable servings on USDA Child Nutrition Food Based Menus.

Nutritionals for 1/8 slice of BLT Pizza analyzed with NutriKids™ Menu Planning software.

Calories	491 kcal	Cholesterol	42.60 mg	Sugars	0.14 g	Calcium	392.19 mg	34.41% Calories from Total Fat
Total Fat	18.77 g	Sodium	1443.78 mg	Protein	27.72 g	Iron	3.41 mg	19.69% Calories from Sat Fat
Sat Fat	10.74 g	Carbohydrates	53.03 g	Vitamin A	1967.88 IU	Water	59.62 g	43.22% calories from Carbohydrates
Trans Fat	0.00 g	Dietary Fiber	6.39 g	Vitamin C	8.04 mg	Ash	0.34 g	22.59% Calories from Protein



® HANDLING INSTRUCTIONS

Rich's® Frozen Rip Stick Dough (PIGS-IN-A-BLANKET) Prep Chart (For Escondido USD)

PC#12194 - 1 oz. eq. whole grain-rich breadstick dough / 250 case count



1. Store frozen dough at 0 to -10 F until ready to pan.



2. Remove frozen breadstick dough pieces from the case and place on parchment lined sheet pan.

Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil and thaw at room temperature for 30 to 45 minutes.

3. Place 2 thawed dough pieces end-to-end and pinch the 2 ends together forming an 18" long piece of dough. (The length of a half sheet pan or width of a full-size sheet pan.)

4. Wrap the thawed piece of dough in a spiral around a 2 oz. turkey hot dog and tuck the ends of the dough under the hot dog. Pinch the ends of the dough to seal around the hot dog.



5. Place wrapped hot dogs 1 inch apart on a lined 1/2 or full-sized sheet pan.

6. Place the pan of wrapped hot dogs in the proofer set at 85% humidity and 95°F or recover the pan with the oiled plastic and set at room temperature for 20-30 min. until dough to double in size.

7. Bake at 325°F in a convection oven or at 350°F in a conventional/deck oven until bread is light golden brown and hot dogs' interior reaches 155°F. Place in a warmer and keep pigs-in-blankets at 140°F until ready to serve.

8. Serve as part of your lunch menu or as a snack.

Each Pig-in-a-Blanket provides:
2 oz. eq. whole grain-rich grain &
2 oz. eq. M/MA servings on USDA Child Nutrition Food Based Menus

Nutritional analysis for 1 wrapped hot dog using NutriKids™ Menu Planning Software

Calories	338 kcal	Cholesterol	38.19 mg	Protein	20.23 g	Calcium	349.45 mg	38.52% Calories from Total Fat
Total Fat	14.48 g	Sodium	521.98 mg	Vitamin A	43.53 RE	Iron	2.30 mg	15.31% Calories from Sat Fat
Sat Fat	5.76 g	Carbohydrates	32.39 g	Vitamin A	366.31 IU	Water	28.07 g	38.31% Calories from Carbohydrates
Trans Fat	0.00 g	Dietary Fiber	4.38 g	Vitamin C	109.44 mg	Ash	0.70 g	23.92% Calories from Protein



HAWAIIAN ROLL & CHICKEN SLIDER SANDWICHES

Rich's #16206 WGR Hawaiian Sweet Roll Dough 1.4 oz. 240 case ct.

Tyson® #1070303-0928 WG Breaded Whole Muscle Chicken Breast Patty 2.12 oz.



Storing: Store Roll dough & Chicken products frozen at 0 to -10 F.



Thawing: Remove frozen roll dough from the case and place on a lined sheet pan with 1-inch spacing. (Reseal case and immediately return to freezer.)



Cover with oiled plastic and place in cooler to thaw **overnight**



Proofing: Place thawed dough in a proofer set at 95°F with 85% humidity for 30-45 min. or leave covered at room temperature.



Proof rolls until double in size and edges touch.
Bake at 350°F in a convection oven until the rolls are golden brown.
Remove baked rolls and cool.



Place the frozen chicken breast filets on a lined sheet pan and in a 350°F convection oven to thaw and heat for 12-15 minutes or until filets reach 165°F.



Slice cooled rolls in half and hold in plastic bags or a covered pan until ready to make sliders.
Spread the cut bottom and top halves of the rolls with 2 tsp. light mayonnaise.
Place 1 hot chicken breast filet on the bottom of each sliced roll, add 3 dill pickle slices.



Place the top half of the roll on each slider sandwiches.
Serve 2 sliders to provide 2 oz. eq. grain, 2 oz. M/MA and 1/8 c. vegetable servings on USDA Child Nutrition Food Based Menus.

Nutritional Analysis for 2 chicken sliders using NUTRIKIDS® Menu Planning & Nutritional Analysis Software

Calories	267 kcal	Cholesterol	35.43 mg	Sugar	4.63 g	Calcium	25.97 mg	35.00% Calories from Total Fat
Total Fat	10.37 g	Sodium	626.64 mg	Protein	16.36 g	Iron	1.76 mg	7.52% Calories from Sat Fat
Sat Fat	2.23 g	Carbohydrates	26.77 g	Vitamin A	34.80 IU	Water	25.26 g	40.15% Calories from Carbs
Trans Fat	0.00 g	Dietary Fiber	2.97 g	Vitamin C	0.51 mg	Ash	0.82 g	24.55% Calories from Protein



CHICKEN POT PIE

13457 - Whole Grain Biscuit Dough

EACH BISCUIT PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2.5 OZ. M/MA, & 1 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Store frozen dough at 0 to -10 F until ready to pan.



2. Panning: Remove frozen biscuit doughs from the case and place on a lined sheet pan. Cover the pan to prevent drying out of the dough as the biscuit dough thaws at room temperature.



3. Prepare the Chicken Pie Filling:
Sauté: 1 lb. diced onion
2 lbs. diced carrots
1 lb. diced celery
in 2 Tbsp. olive oil
Add: 1 lb. diced sweet potato
1 lb. frozen peas, thawed



4. Whisk together to combine:
½ c. melted butter & 1 c. flour
Add: 6 c. low sodium chicken broth
3 c. 2% milk
1 tsp. ea. dried basil & oregano
Cook until thickened over med. heat
Add to the hot vegetables & stir.



5. Add 2 lbs. diced cooked chicken breast and pour the hot mixture into a greased 17"x 11 ½"x 2 ¼" baking pan. Check the filling temperature and if it is not 145°F, place in oven to heat until it reaches 145°F.



6. Carefully place 12 thawed biscuit dough pieces over the mixture.



7. Bake at 375°F until the crust is golden brown and the center of the filling reaches 165°F. Approximately 25-35 minutes.



8. Portion into 12 servings 1 biscuit each & 1 ¼ cup filling.

Nutrients for 1 Biscuit

Analyzed with NutriKids®

Calories: 568 kcal
Total Fat: 19.45 g
Sat Fat: 8.36 g
Trans Fat: 0.00 g
Cholesterol: 94.81 mg
Sodium: 679.83 mg
Carbohydrates: 67.29 g
Dietary Fiber: 9.32 g
Protein: 35.32 g
Vitamin A: 3132.62 RE
Vitamin A: 19338.94 IU
Vitamin C: 13.29 mg
Calcium: 187.42 mg
Iron: 6.10 mg
Water: 218.00 g
Ash: 1.94 g

30.80% Calories From Total Fat
13.25% Calories From Sat. Fat
47.36% Calories From Carbs
24.86% Calories From Protein



PULLED PORK POTATO SKINS

87067 - Rich's Commodity Pulled Pork

EACH TOPPED POTATO SKIN PROVIDES 2.5 OZ. M/MA & 1/2 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



1. Prior to Use: Pulled pork is delivered frozen in 5 lb. bags. Store product at 0 F to -10 F. Two days prior to service, remove bagged pork from freezer and thaw in the cooler



2. Place the frozen potato skins in an oiled steam table pan and cover with foil.



3. Warm the Potato Skins: Place the pan of skins in a 325°F oven 15-18 min. or until potatoes are warm (140°F), but do not let them bake. Keep covered while assembling the other ingredients.



4. Prepare the Pork Topping: Open the bags of pork and place in steam table pans. Add ½ c. water. Cover with foil and heat in the oven at 350°F 25-30 min. or until the center of the meat is 165°F. Hold at 140°F until ready to assemble the potato skins.



5. Topping the Potato Skins: Fill each warm potato skin with 2 oz. of warm (140°F) pulled pork.



6. Top the pork with 1 Tbsp. shredded cheddar cheese. Loosely cover the pan with foil and return to the oven to keep warm until serving time.



7. Serving Portion: Place a topped potato skin in an oval serving plate or basket.



8. Serve the potato skin with ½ c. vegetable sticks, a whole grain breadstick, ½ c. fruit chunks and milk for a reimbursable lunch.

Nutrients for 1 Topped Potato

Analyzed with NutriKids®

Calories: 299 kcal

Total Fat: 14.22 g

Sat Fat: 5.85 g

Trans Fat: 0.00 g

Cholesterol: 81.67 mg

Sodium: 283.48 mg

Carbohydrates: 20.13 g

Dietary Fiber: 3.95 g

Protein: 23.63 g

Vitamin A: 29.64 RE

Vitamin A: 148.19 IU

Vitamin C: 0.00 mg

Calcium: 106.76 mg

Iron: 2.03 mg

Water: N/A

Ash: N/A

42.76% Calories from Total Fat

17.58% Calories from Sat Fat

26.90% Calories from Carbohydrates

31.57% Calories from Protein