# About CK Foods



#### **Company Kitchen Recipe Book**

This Company Kitchen recipe book is a collection of the latest dining trends along with traditional favorites. Company Kitchen offers simple recipes using fresh, high quality ingredients. We have sectioned our recipes into the following categories:

- Breakfast
- Salads & Wraps
- Signature Sandwiches
- Soups & Sandwiches
- Entrees
- Snacks
- Suggested Retail Price
- Sysco Item Numbers for Ingredients

Each item includes a detailed photo of the final product, a list of ingredients, and step-by-step directions how to produce a consistent product.

At the end of the recipe book are the actual costs associated with each item, as well as the suggested retail price. Also included is a list of each unique ingredient and item in the book and its corresponding Sysco item number. While the Sysco item number may vary from region to region, your local representative can assist you in finding the correct code if it differs from the Midwest number. This will ensure consistent products and packaging nationwide.

#### **Important Nutrition Information**

Each Company Kitchen food item featured in the recipe book is accompanied by nutritional information that is unique to the recipe built by the Treat America Food Services (TAFS) Commissary. When creating these recipes in your commissary, you will need to calculate your own nutritional information based on the specific ingredients used if it varies from the CK recipe. This is an important aspect to maintaining the integrity of Company Kitchen and our commitment to provide healthy food choices.

Have fun in the kitchen!

## All American Breakfast





#### Ingredients

- **4 oz** Scrambled Eggs, precooked
- **2 oz** Cubed Hashbrown/ Skin on
- **2** slice Bacon, Packaged 3.75g/each
- **1** ea. Mini Whole Grain Biscuits 1oz.

#### Directions

**0.5 oz** Mild Fcy Shredded Cheddar

**2 ea**. Labels

- **1 ea.** Oval Dinner Tray Lid 900L-D
- **1** ea. Oval Dinner Tray MW916

Place the eggs, potatoes and bacon in one compartment. Sprinkle the eggs with the cheddar cheese. Place the biscuit on one side. Close container and package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 425.2** Fat Cal. 223.3 Amount/Serving

Total Fat	25.4 GM
Saturated Fat	10.9 GM
Cholest.	468.2 MG
Sodium	1226.7 MG
Potassium	186.7 MG
Total Carb	26.3 GM
Dietary Fiber	2.3 GM
Sugars	1 GM
Protein	23 GM



### Bacon, Egg & Cheese Croissant



#### Ingredients

- **1 ea.** Margarine Croissant
- **2 slice** Bacon, Packaged 3.75g/each
- **1** ea. Sunny Side Up Egg Patty
- **1** ea. American Cheese Slice **2** ea. Labels

#### Directions

- 1. Place the egg on the bottom half of the croissant.
- **2.** Top the egg with bacon, then cheese.
- **3.** Close the sandwich.

Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 425.2** Fat Cal. 223.3 Amount/Serving

Total Fat	25.4 GM
Saturated Fat	10.9 GM
Cholest.	468.2 MG
Sodium	1226.7 MG
Potassium	186.7 MG
Total Carb	26.3 GM
Dietary Fiber	2.3 GM
Sugars	1 GM
Protein	23 GM

### Bacon, Egg & Cheese on Bagel





**1** ea. Labels

**1** ea. American Cheese Slice

#### Ingredients

**1** ea. Bagel Plain Sliced (4oz)

**2 slice** Bacon, Packaged - 3.75g/each

1 ea. Egg White Patty (2oz)

#### Directions

- **1.** Slice plain bagel in half.
- 2. Place bacon slice on bagel.
- **3.** Place one egg white patty on sausage bacon.
- **4.** Place one slice American cheese on egg.
- **5.** Top with top half of bagel.
- 6. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 445 Fat Cal. 76.5 Amount/Serving Total Fat 8.5 GM Saturated Fat 3.5 GM Cholest. 27.3 MG

Sodium	1020 MG
Potassium	0 MG
Total Carb	64 GM
Dietary Fiber	3 GM
Sugars	5 GM
Protein	21 GM



### Bacon, Egg & Cheese on English Muffin



**1** ea. American Cheese Slice

**2** ea. Labels

#### Ingredients

- **1** ea. English Muffin, 2 oz.
- **1 ea.** Sunny Side Up Egg Patty
- **2 slice** Bacon, Packaged 3.75g/each
- Directions
- **1.** Split the English muffin into two equal slices.
- 2. On the bottom half of the English muffin place the egg,followed by the bacon and cheese.
- **3.** Top the sandwich and package according to machine directions and label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 425.2** Fat Cal. 223.3 Amount/Serving

Total Fat	25.4 GM
Saturated Fat	10.9 GM
Cholest.	468.2 MG
Sodium	1226.7 MG
Potassium	186.7 MG
Total Carb	26.3 GM
Dietary Fiber	2.3 GM
Sugars	1 GM
Protein	23 GM

### **Big Breakfast Sandwich with Bacon**



#### Ingredients

- **2 slice** <sup>3</sup>/<sub>4</sub>" Yellow French Toast
- **1 ea.** Redi/Brn Potato Hashbrown
- **1** ea. Sunny Side Up Egg Patty
- 2 slice Bacon Pckd 3.75g

#### Directions

- 1. Spray one side of each piece of French toast with pan spray and place in a 350° oven 2-3 minutes until slightly golden on top.
- 2. Place one slice toast (golden-brown side down) into container.
- 3. Place one Redi-brown patty on toast.
- 4. Place one sunny-side up egg patty on hashbrown patty.
- **5.** Place two slices bacon on egg.
- 6. Place two slices American cheese on egg.
- 7. Place another slice of toast (golden-brown side up) on top.
- 8. Package according to machine directions then label.

- **2** ea. American Cheese Slice
- **1 ea.** Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 607** Fat Cal. 306 Amount/Serving

Total Fat	34 GM
Saturated Fat	10.5 GM
Cholest.	125 MG
Sodium	1680 MG
Potassium	100 MG
Total Carb	53 GM
Dietary Fiber	5 GM
Sugars	4 GM
Protein	25 GM

### Big Breakfast Sandwich with Sausage





#### Ingredients

- **2 slice** <sup>3</sup>/<sub>4</sub>" Yellow French Toast
- **1 ea.** Redi/Brn Potato Hashbrown
- **1 ea.** Sausage Patty/ Maple
- **1 ea.** Sunny Side Up Egg Patty

#### Directions

- **1.** Place one slice toast (golden-brown side down) into container.
- 2. Place one Redi-brown patty on toast.
- **3.** Place one sausage patty on hashbrown patty.
- **4.** Place one sunny-side up egg patty on sausage.
- **5.** Place two slices American cheese on egg.
- 6. Place another slice of toast (golden-brown side up) on top.
- 7. Package according to machine directions then label.

- **2** ea. American Cheese Slice
- **1 ea.** Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 651** Fat Cal. 342

Amo	unt/S	ervi	ng	
				-

Total Fat	38 GM
Saturated Fat	13.5 GM
Cholest.	145 MG
Sodium	1550 MG
Potassium	100 MG
Total Carb	55 GM
Dietary Fiber	5 GM
Sugars	6 GM
Protein	24 GM

### **Biscuits & Gravy**





#### Ingredients

- **1 ea.** Southern Style Biscuit Dough
- **2 oz.** Country Gravy Mix
- **2 oz.** Sausage Crumbles for Gravy
- **1 ea.** 8oz. Clear Deli Cup **1 ea.** 8oz. Clear PC Lid
- **2** ea. Labels

#### Directions

Bake biscuit according to directions. Make gravy according to directions and add sausage. Place gravy in 8 oz. cup and cover with lid. Place biscuit on top. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 430** Fat Cal. 216 Amount/Serving

Total Fat	24 GM
Saturated Fat	8 GM
Cholest.	30 MG
Sodium	1680 MG
Potassium	0 MG
Total Carb	38 GM
Dietary Fiber	3 GM
Sugars	6 GM
Protein	12 GM

### **Blueberry Bagel with Cream Cheese**





### Ingredients

- **1** ea. Blueberry Bagel
- **1 pkg.** Plain Cream Cheese Cup
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### Directions

- **1.** Place one blueberry bagel in rectangle container.
- **2.** Place one cream cheese packet into container next to bagel.
- **3.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 100 Fat Cal. 81 Amount/Serving

Total Fat	9 GM
Saturated Fat	6 GM
Cholest.	30 MG
Sodium	100 MG
Potassium	0 MG
Total Carb	2 GM
Dietary Fiber	0 GM
Sugars	1 GM
Protein	2 GM



### **Cinnamon Raisin Bagel with Cream Cheese**



#### Ingredients

- **1** ea. Cinnamon Raisin Bagel
- **1 pkg.** Plain Cream Cheese Cup
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### Directions

- **1.** Place one blueberry bagel in rectangle container.
- **2.** Place one cream cheese packet into container next to bagel.
- 3. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 390** Fat Cal. 85.5 **Amount/Serving** 

Total Fat	9.5 GM
Saturated Fat	6 GM
Cholest.	30 MG
Sodium	580 MG
Potassium	0 MG
Total Carb	62 GM
Dietary Fiber	2 GM
Sugars	3 GM
Protein	13 GM

### Country Skillet





#### Ingredients

- **4 oz.** Cubed Hashbrown/ Skin on
- **3 oz.** Scrambled Eggs, Precooked
- **2 oz.** Boneless Buffet Ham, Julienned
- **1 oz.** Diced Green Pepper

### Directions

- **1.** Scoop 4 oz. of breakfast potatoes into container.
- **2.** Top with ham.
- **3.** Add 3 oz. of scrambled eggs.
- **4.** Top with diced green peppers, then sprinkle the cheese over the top.
- **5.** Close lid securely.
- **6**. Package according to machine directions then label.

- **1 oz.** Mild Fcy Shredded Cheddar
- **2 ea**. Labels
- **1 ea.** Oval Dinner Tray Lid 900L-D
- **1 ea.** Oval Dinner Tray MW916

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 458.6** Fat Cal. 211.7 **Amount/Serving** 

Total Fat	23.5 GM
Saturated Fat	8.6 GM
Cholest.	387.4 MG
Sodium	1868.3 MG
Potassium	1132.6 MG
Total Carb	29.9 GM
Dietary Fiber	3.3 GM
Sugars	3.6 GM
Protein	28 GM

# Deluxe Big Breakfast





#### Ingredients

- 2 oz. Cubed Hashbrown/ Skin on
- **2 ea.** 4" Buttermilk Pancakes
- **2 oz.** Pre-Cooked Scrambled Egg
- **1 ea.** Turkey Sausage Patty
- **1 pkg.** Breakfast Syrup **2** ea. Labels
- **1 ea.** Oval Dinner Tray Lid 900L-D
- **1 ea.** Oval Dinner Tray MW916

#### **Directions**

Place the potatoes to one side of the container. Place the pancakes, eggs, sausage and syrup packet into the open area of the container. Secure lid.

Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 518.2 Fat Cal. 123.1

#### Amount/Serving

Total Fat	13.7 GM
Saturated Fat	3 GM
Cholest.	253.3 MG
Sodium	1151.3 MG
Potassium	186.7 MG
Total Carb	78.8 GM
Dietary Fiber	2.7 GM
Sugars	34.3 GM
Protein	18.2 GM

### Double Egg and Cheese Muffin





### Ingredients

- **1** ea. 2oz. English Muffin
- **2** ea. Sunny Side Up Egg Patty
- 1/2 oz. Mild Cheddar Cheese Loaf
- 2 ea. Labels

#### Directions

Slice muffin.

Add both eggs to the bottom and top with cheese and muffin top.

Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 265** Fat Cal. 85.5 **Amount/Serving** 

Total Fat	9.5 GM
Saturated Fat	3.5 GM
Cholest.	195 MG
Sodium	580 MG
Potassium	0 MG
Total Carb	26 GM
Dietary Fiber	1 GM
Sugars	1 GM
Protein	18.5 GM

### French Toast and Sausage Sandwich





#### Ingredients

2 slice French Toast1 ea. Sausage Patty/ Maple2 ea. Labels

#### Directions

- **1.** Place one slice French toast with "brown" side down.
- **2.** Place one sausage patty on toast.
- 3. Place second slice French toast on sausage with "brown" side up.
- 4. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 336.7** Fat Cal. 180

Amount/Serving	

Total Fat	20 GM
Saturated Fat	7 GM
Cholest.	76.7 MG
Sodium	703.3 MG
Potassium	0 MG
Total Carb	28 GM
Dietary Fiber	1.3 GM
Sugars	7.3 GM
Protein	11 GM

### French Toast Platter





### Ingredients

- **5 ea.** French Toast Sticks
- **3 ea.** Sausage Links
- **1 pkg.** Breakfast Syrup ,1 Cup
- 2 ea. Labels
- **1 ea.** Oval Dinner Tray Lid 900L-D
- **1 ea.** Oval Dinner Tray MW916

#### Directions

- **1.** Place five French toast sticks into the container
- **2.** Place three sausage links into the container
- **3.** Place 1 syrup packet into the container.
- **4.** Close the container.
- 5. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 774** Fat Cal. 364.5 **Amount/Serving** 

Total Fat	40.5 GM
Saturated Fat	11.5 GM
Cholest.	52.5 MG
Sodium	983.3 MG
Potassium	360 MG
Total Carb	86.5 GM
Dietary Fiber	1.3 GM
Sugars	41.5 GM
Protein	15.5 GM

# Ham, Egg and Cheese Bagel





#### Ingredients

**1** ea. Plain Bagel

1/2 oz. Boneless Buffet Ham

**1 ea.** Egg White Patty (2 oz.)

#### Directions

- **1.** Slice bagel in half.
- **2.** Place the ham on bagel.
- **3.** Place egg white patty on ham.
- 4. Place one slice American cheese on egg.
- **5.** Top with top half of bagel.
- 6. Package according to machine directions then label.

**1 ea.** American Cheese Slice **1 ea.** Label

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 395** Fat Cal. 63 **Amount/Serving** 

Total Fat	7 GM
Saturated Fat	2.8 GM
Cholest.	23.8 MG
Sodium	1150 MG
Potassium	177.5 MG
Total Carb	58.8 GM
Dietary Fiber	5 GM
Sugars	6.8 GM
Protein	18.5 GM

# Ham, Egg and Cheese Biscuit





1/2 oz. Boneless Buffet Ham

**1**ea. Label

### Ingredients

- **1 ea.** Pillsbury Buttermilk Biscuit
- **1 ea.** Sunny Side Up Egg Patty (1.5 oz.)
- **1 ea**. American Cheese Slice

#### Directions

- 1. Cut the biscuit in half and place the egg on the bottom half, followed by the cheese, ham and the top half of the biscuit.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts**\*

Serving Size 1 Serving Per Container 1 **Calories 340** Fat Cal. 144 **Amount/Serving** 

Total Fat	16 GM
Saturated Fat	5.8 GM
Cholest.	108.8 MG
Sodium	1340 MG
Potassium	177.5 MG
Total Carb	32.8 GM
Dietary Fiber	1 GM
Sugars	3.8 GM
Protein	14.5 GM

# Ham, Egg, & Cheese Croissant





1 ea.

**2** ea.

Labels

#### Ingredients

- **1** ea. Margarine Croissant
- **1 oz.** Boneless Buffet Ham
- **1 ea.** Sunny Side Up Egg Patty (1.5 oz.)

#### Directions

- **1.** Place the egg on the bottom half of the croissant.
- **2.** Top the egg with ham, then cheese.
- **3.** Close the sandwich.

Package according to machine directions then label.

#### American Cheese Slice Nutrition Facts\* Serving Size 1 Serving Per Container 1

Serving Per Container 1 Calories 365 Fat Cal. 185.5 Amount/Serving

Total Fat	20.5 GM
Saturated Fat	7 GM
Cholest.	115 MG
Sodium	965 MG
Potassium	355 MG
Total Carb	28.5 GM
Dietary Fiber	0 GM
Sugars	5.5 GM
Protein	15.5 GM

#### A P A L C R P A

# Ham, Egg and Cheese on English Muffin



#### Ingredients

- **1** ea. 2 oz. English Muffin
- **1 ea.** Sunny Side Up Egg Patty (2oz)
- 1/2 oz. Boneless Buffet Ham
- **1 ea.** American Cheese Slice
- **1 ea.** Front Label
- 1 ea. Back Label

#### Directions

- **1.** Split the English muffin into two equal slices.
- **2.** Place the egg on the bottom half of the English muffin.
- **3.** Place ham on egg patty.
- **4.** Place one slice American cheese on ham.
- **5.** Top the sandwich.
- 6. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 245** Fat Cal. 76.5

Amount/Serving

Total Fat	8.5 GM
Saturated Fat	3.5 GM
Cholest.	115 MG
Sodium	955 MG
Potassium	355 MG
Total Carb	26.5 GM
Dietary Fiber	1 GM
Sugars	2.5 GM
Protein	16.5 GM

### Healthier Breakfast Burrito





#### Ingredients

- **1 ea.** Turkey Sausage Patty
- **1** ea. Egg White Patty (2oz)
- **1 ea.** 8" Hearty Grains Tortilla
- <sup>1</sup>/2 oz. Shredded Mozzerella Cheese
- 2.75 oz. Pico de Gallo
- 1 ...
- **1 ea.** 3¼ oz. Portion Cup
- **1 ea.** 3¼ oz. Portion Cup Lid
- **1 ea.** Front Label
- **1 ea.** Back Label
- **1 ea.** Shallow Black Micro Tray

#### Directions

- 1. Rough chop egg white patty and sausage patty mix well.
- 2. Lay this mixture down the middle of tortilla.
- 3. Sprinkle with cheese.
- 4. Fold in ends and roll up tightly.
- 5. Fill portion cup with pico de gallo and set in tray.
- 5. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 299** Fat Cal. 77.8

#### Amount/Serving

Total Fat	8.6 GM
Saturated Fat	2.1 GM
Cholest.	33.8 MG
Sodium	678.4 MG
Potassium	210.8 MG
Total Carb	31.2 GM
Dietary Fiber	4.2 GM
Sugars	5 GM
Protein	18.1 GM

### Pancake Platter





### Ingredients

- **3 ea.** Buttermilk Pancakes, 4"
- **3 ea.** Sausage Links
- **1 ea.** Butter Cup
- **1 pkg.** Breakfast Syrup 1 Cup

#### Directions

- **1.** Place 3 heat & serve buttermilk pancakes into the container.
- 2. Place three sausage links into the container.
- **3.** Place butter cup and 1 syrup cup into the container.
- **4.** Package according to machine directions then label.

#### **2 ea.** Labels

- **1 ea.** Oval Dinner Tray Lid 900L-D
- **1 ea.** Oval Dinner Tray MW916

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 744** Fat Cal. 364.5 **Amount/Serving** 

Total Fat	40.5 GM
Saturated Fat	17.5 GM
Cholest.	97.5 MG
Sodium	1158 MG
Potassium	360 MG
Total Carb	79 GM
Dietary Fiber	2 GM
Sugars	37 GM
Protein	16.5 GM

# Plain Bagel with Cream Cheese





#### Ingredients

- **1** ea. Plain Bagel
- 1 pkg. Cup Plain Cream Cheese
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Pretzel Tray

#### Directions

- **1.** Place one plain bagel in rectangle container.
- **2.** Place one cream cheese packet into container next to bagel.
- **3.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 410** Fat Cal. 90 **Amount/Serving** 

Total Fat	10 GM
Saturated Fat	6 GM
Cholest.	30 MG
Sodium	560 MG
Potassium	0 MG
Total Carb	65 GM
Dietary Fiber	3 GM
Sugars	6 GM
Protein	13 GM



# Sausage, Egg, & Cheese Croissant



**1** ea. American Cheese Slice

**2** ea. Labels

### Ingredients

- **1** ea. Margarine Croissant
- **1 ea.** Sausage Patty Maple
- **1 ea.** Sunny Side Up Egg Patty

#### Directions

- **1.** Place sausage patty on croissant.
- **2.** Place sunny-side up egg patty on sausage.
- 3. Place one slice American cheese on egg.
- **4.** Place top half of criossant on sandwich
- **5**. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 505** Fat Cal. 319.5 **Amount/Serving** 

Total Fat	35.5 GM
Saturated Fat	12.5 GM
Cholest.	132.5 MG
Sodium	865 MG
Potassium	0 MG
Total Carb	29 GM
Dietary Fiber	0 GM
Sugars	6 GM
Protein	16.5 GM

#### A P A L L T T C H E

### Sausage, Egg and Cheese Whole Wheat Bagel



### Ingredients

- **1** ea. Wheat Bagel
- **1 ea.** Sausage Patty Turkey
- **1 ea.** Egg White Patty (2oz)

#### Directions

- **1.** Slice wheat bagel in half.
- 2. Place the sausage on bagel.
- **3.** Place one egg white patty on sausage.
- 4. Place one slice American cheese on egg.
- **5.** Top with top half of bagel.

Package according to machine directions then label.

**1 ea.** American Cheese Slice **1 ea.** Labels

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 470** Fat Cal. 85 Amount/Serving

Total Fat	9.5 GM
Saturated Fat	3.5 GM
Cholest.	42.5 MG
Sodium	1375 MG
Potassium	0 MG
Total Carb	64 GM
Dietary Fiber	4 GM
Sugars	8 GM
Protein	24.5 GM

# Sausage, Egg, & Cheese Biscuit





- **1 ea.** Pillsbury Buttermilk Biscuit
- **1 ea.** Sausage Patty Maple
- **1 ea.** Sunny Side Up Egg Patty

#### Directions

- **1.** Slice biscuit in half.
- 2. Place sausage patty on bottom half of biscuit
- **3.** Place sunny-side up egg patty on sausage.
- 4. Place one slice American cheese on egg.
- **5.** Place biscuit top on cheese.
- **6.** Package according to machine directions then label.

- **1 ea.** American Cheese Slice
- **1 ea.** Labels

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 495** Fat Cal. 283.5 **Amount/Serving** 

Total Fat	31.5 GM
Saturated Fat	11.5 GM
Cholest.	132.5 MG
Sodium	1415 MG
Potassium	0 MG
Total Carb	34 GM
Dietary Fiber	1 GM
Sugars	5 GM
Protein	17.5 GM

### Sausage, Egg and Cheese on English Muffin





### Ingredients

- **1** ea. / English Muffin, 2 oz.
- **1 ea.** Sunny Side Up Egg Patty (2 oz.)
- **1 ea.** Sausage Patty Maple

#### Directions

- **1.** Split the English muffin into two equal slices.
- 2. Place the egg on the bottom half of the english muffin.
- **3.** Place sausage patty on egg.
- **4.** Place one slice American cheese on sausage
- **5.** Top the sandwich and package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 385** Fat Cal. 211.5

Amount	Serving

Total Fat	23.5 GM
Saturated Fat	9 GM
Cholest.	132.5 MG
Sodium	855 MG
Potassium	0 MG
Total Carb	27 GM
Dietary Fiber	1 GM
Sugars	3 GM
Protein	17.5 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

#### 1 ea. 2 ea.

American Cheese Slice

Labels

### Value Twin Sausage Biscuit





#### Ingredients

2 ea. Pillsbury Buttermilk Biscuit (1 oz.)
½ slice American Cheese
2 ea. Sausage Patty .57oz.

ea. Paper Tray
 ea. Front Label
 ea. Back Label

#### Directions

- **1.** Cut two mini biscuits in half.
- **2.** Place the biscuit bottoms in container.
- **3.** Place one .57 oz. sausage patty on each biscuit.
- **4.** Place half a slice of American cheese on sausage.
- **5.** Place biscuit tops on cheese.
- 6. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 355** Fat Cal. 200.3 **Amount/Serving** 

Total Fat	22.3 GM
Saturated Fat	7.3 GM
Cholest.	36.3 MG
Sodium	1037.5 MG
Potassium	0 MG
Total Carb	26 GM
Dietary Fiber	0 GM
Sugars	2 GM
Protein	10.3 GM

### Whole Wheat Bagel with Cream Cheese=





### Ingredients

- **1** ea. Sliced Wheat Bagel
- 1 pkg. Plain Cream Cheese Cup
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### Directions

- **1.** Place the bagel and the cream cheese cup into the container.
- 2. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 380** Fat Cal. 99 Amount/Serving

Total Fat	11 GM
Saturated Fat	6 GM
Cholest.	30 MG
Sodium	640 MG
Potassium	0 MG
Total Carb	59 GM
Dietary Fiber	5 GM
Sugars	7 GM
Protein	11 GM

### Creamy Corn Chowder





### Ingredients

10 lbs. Frozen Corn 1⁄4 c Soybean Salad Oil 8 oz. Pure Bacon Bits 1 lb. **Diced Yellow Onions** 7 lbs. Skin on Cubed Potato Hashbrown ½ c. Diced Celery **8** qts. **Tap Water 1.75** c. Low Sodium Chicken Base 8 c. Low Fat Milk Half & Half 8 c. 6 Tbsp. **Kosher Salt** 

21/2 Tbsp.	Black Pepper
4 Tbsp.	Granulated Garlic
6 oz.	Corn Starch
3 oz.	Premium Bread Flour
12 oz.	Roasted Red Pepper
4 Tbsp.	Fresh Thyme
<b>6</b> c.	Fancy Shred Mild Cheddar Cheese
12 oz.	Green Onions, chopped
80 pkg.	Oyster Crackers
160 ea.	Labels
80 ea.	Round Bowl & Lid Combo

Toss Salad oil on corn and roast in 400 degree oven about 10 minutes. Stir once in between. Sauté bacon with onions on medium heat for about 10 minutes. Add potatoes, celery and roasted corn. Cook about 5 minutes. Add 30 cups (7.5 Qts) water, base, milk, half and half, salt, pepper and garlic. Cook 30 minutes on low. Mix flour and corn starch with remaining 2 cups of water. Add slowly to soup and heat. Finish with thyme and red peppers. Remove from heat. Cool and portion 7.5 oz. per cup.

Top with 1 Tbsp cheese and then garnish with green onions.

Cover with lid, place crackers on lid and then package and label.

#### **Nutrition Facts**\*

Serving Size 1 Serving Per Container 1 **Calories 281.8** Fat Cal. 104.6

#### Amount/Serving

Total Fat	11.6 GM
Saturated Fat	3.5 GM
Cholest.	21.7 MG
Sodium	840.1 MG
Potassium	323 MG
Total Carb	32.1 GM
Dietary Fiber	2.4 GM
Sugars	3.6 GM
Protein	8.5 GM

# Egg Salad Batch





### Ingredients

- Heavy Duty Mayonnaise Diced Hard Boiled Eggs Diced Red Pepper Pickle Relish 9 c.
- 25 с.
- ½ c.
- 2 c.

### **Directions**

Mix all ingredients together.

### Batch Granola





### Ingredients

 6¼ Ibs.
 Dried Apricots
 5 c.

 10 Ibs.
 Dried Cranberries
 1½ c.

 105 oz.
 Slivered Almonds
 50 Ibs.

 150 oz.
 Cashew Splits
 17½ c.

 7½ Tbsp.
 "Golden C" Cane Brown Sugar
 2½ c.

 5 c.
 Corn Syrup

 1½ c.
 Honey

 50 lbs.
 Quick Rolled Oatmeal

 17½ c.
 Maple Syrup

 2½ c.
 Tap Water

### Directions

Stir together and cook in 350 degree oven about a half hour. Stir 2-3 times during cooking.

Yields approx. 1,543 oz. or 1,029 1.5 oz. servings.

### Batch Tuna Salad





### Ingredients

**13 lbs.** Premium Light Tuna Pouch

**1.5 c.** Lemon Juice

**3/4 c.** Pickle Relish

4½ c.	Mayonnaise
½ c.	Diced Red Peppers

**2.5 c.** Diced Celery

### Directions

Mix all ingredients together.

### **Bourbon Chicken and Whole Grain Penne**





### Ingredients

- **2 oz.** Bourbon Sauce
- **1 oz.** Broccoli Florets
- **1 oz.** Sliced Red Onion
- 1 oz. Red Pepper/ Jullienned
- **2 oz.** Boneless Chicken Breast, sliced
- **5 oz.** Whole Wheat Penne

### Directions

Toss all ingredients except for chicken breast in bowl and place in black container. Place sliced chicken breast on top.

Cover with lid and label.

#### **3 tbsp.** Tap Water

- **1 ea.** Oval Dinner Tray MW916
- **1** ea. Oval Dinner Tray Lid
- **2** ea. Labels

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 403.5 Fat Cal. 27.8 Amount/Serving Total Fat 3.1 GM Saturated Fat 0 GM

Cholest.	30 MG
Sodium	521 MG
Potassium	58.5 MG
Total Carb	79 GM
Dietary Fiber	8.8 GM
Sugars	27 GM
Protein	21 GM

### Cheese Enchilada Dinner





### Ingredients

- **2** ea. Cheese Enchiladas **4 oz.** Enchilada Sauce
- **1½ oz.** Shredded Cheese Blend
- **1 ea.** Fresh Cilantro sprig
- 6 oz. Mexican Fiesta Rice, cooked
- 2 ea. Labels
- 1 ea. **Oval Dinner Tray MW916**
- 1 ea. **Oval Dinner Tray Lid**

### **Directions**

- 1. Scoop 6 oz. cooked Mexican Fiesta Rice into container.
- 2. Place 2 cheese enchiladas on top of rice.
- 3. Scoop 4oz. enchilada sauce over enchiladas.
- 4. Scoop 1.5oz. shredded cheese blend on top.
- 5. Garnish with cilantro.
- 6. Snap lid on container. Make sure lid is completely sealed.
- 7. Package according to machine directions then label.

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 608.8 Fat Cal. 138.1 Amount/Serving

Total Fat	15.3 GM
Saturated Fat	6.7 GM
Cholest.	37.5 MG
Sodium	2179.2 MG
Potassium	10.5 MG
Total Carb	98.1 GM
Dietary Fiber	3.6 GM
Sugars	6.5 GM
Protein	20.7 GM

### Chicken Noodle Platter





### Ingredients

**4 oz.** Chicken Noodle Soup

**4 oz.** Potato Pearls

- **2 ea.** Labels
- **1** ea. Oval Dinner Tray MW916
- **1** ea. Oval Dinner Tray Lid

### Directions

- **1.** Scoop 4 oz. prepared potato pearls into container.
- **2.** Dent the top of the potatoes with the scoop and scoop 4 oz. chicken noodle soup on top.
- **3.** Snap lid on container. Make sure lid is fully secure.
- **4.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 104 Fat Cal. 21.3 Amount/Serving

Total Fat	2.4 GM
Saturated Fat	0.9 GM
Cholest.	28.4 MG
Sodium	784.9 MG
Potassium	0 MG
Total Carb	11.3 GM
Dietary Fiber	0.9 GM
Sugars	1.9 GM
Protein	8.5 GM

# Italian Sausage Bake





### Ingredients

- **2 oz.** Rigate Penne Pasta, cooked
- **2 oz.** Italian Sausage Crumble
- **4 oz.** Marinara Spaghetti Sauce
- <sup>1</sup>/<sub>2</sub> oz. Shredded Parmesan Cheese
- 1 ea. Plain Mini Breadstick2 ea. Labels
- **1 ea.** Oval Dinner Tray MW916
- **1** ea. Oval Dinner Tray Lid

### Directions

In a bowl combine the cooked pasta, Italian sausage, and marinara sauce. Mix well.

Place the pasta into the large side of the container. Sprinkle with the parmesan cheese.

Place the bread stick into the small side of the container.

Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 620.5 Fat Cal. 250 Amount/Serving 27.8 GM **Total Fat** Saturated Fat 8.5 GM Cholest. 50 MG 1355.2 MG Sodium **Potassium** 377.1 MG **Total Carb** 67.2 GM **Dietary Fiber** 3.1 GM Sugars 5.7 GM Protein 24.6 GM

# Spaghetti & Meatballs





### Ingredients

- **2½ oz.** 10" Spaghetti Pasta, cooked
- 5 ea. All Purpose Italian Meatballs
- **4 oz.** Marinara Spaghetti Sauce
- 3/4 oz. Shredded Parmesan Cheese

### Directions

- 1. Place the noodles into the container.
- 2. Place 5 meatballs on top of the pasta in the container.
- **3.** Put the sauce over the top of the meatballs and pasta.
- **4.** Garnish with the shredded parmesan cheese.
- 5. Close the container.
- 6. Package according to machine directions then label.

#### 2 ea. Labels

- **1 ea.** Oval Dinner Tray MW916
- **1 ea.** Oval Dinner Tray Lid

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 654.1** Fat Cal. 242.6

#### Amount/Serving

Total Fat	27 GM
Saturated Fat	9.9 GM
Cholest.	69.2 MG
Sodium	2158.7 MG
Potassium	190.9 MG
Total Carb	71.5 GM
Dietary Fiber	6.9 GM
Sugars	6.6 GM
Protein	27.6 GM

# Three Cheese Fettucini Alredo





### Ingredients

- **3 oz.** 10" Fettucine Pasta
- **3¾ oz.** Alfredo Sauce Pouch
- **¼ oz.** Shredded Cheese Blend
- 3/4 oz. Shredded Parmesan Cheese
- **1** ea. Plain Mini Breadstick

### Directions

- **1** ea. Front Label
- **1 ea.** Back Label
- **1** ea. Oval Dinner Tray MW916
- **1** ea. Oval Dinner Tray Lid

Toss the the pasta in the alfredo sauce and place in the large side of the container.

Garnish pasta with with the cheeses (parmesan and cheese blend).

Place the bread stick into the small compartment and reserve until needed for packaging.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 627.5 Fat Cal. 173.3 Amount/Serving Total Fat 19.3 GM Saturated Fat 7.8 GM Cholest. 34.7 MG

Sodium	903.1 MG
Potassium	35 MG
Total Carb	87.5 GM
Dietary Fiber	3 GM
Sugars	6.8 GM
Protein	24.4 GM

# Turkey Penne Skillet





### Ingredients

- **30 oz.** Fancy Tomato Sauce
- **16 oz.** Ground Turkey
- **35 oz.** Whole Wheat Penne
- **2 oz.** Parsley, chopped
- **4 Tbsp.** Fresh Basil, chiffonade

### Directions

- **1¾ oz.** Parmesan Shreds **2 ea.** Labels
- **2 ea.** Labels
- **1 ea.** Oval Dinner Tray MW916
- **1 ea.** Oval Dinner Tray Lid

In a large sauté pan over medium high heat - sauté ground turkey until completely cooked through - drain all grease - stir in tomato sauce - reduce heat and simmer for approximately 10 - 15 minutes. Stir in basil - remove from heat

Place 5 oz. of pasta in bottom of container - top with 6 oz. of prepared meat sauce and sprinkle with .25 oz. of shredded parmesan and sprinkle with fresh parsley.

Package according to machine directions then label.

Recipe yields: 7 servings

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

Nutrition Facts\*

65.3

Serving Per Container

1

369.4

7

7.3 GM

2.3 GM

53.6 MG

756.2 MG

375.8 MG

55.2 GM

9 GM

6 GM

25.1 GM

Serving Size

Amount/Serving

Saturated Fat

Calories

**Total Fat** 

Cholest.

Sodium

Sugars

Protein

Potassium

**Total Carb** 

**Dietary Fiber** 

Fat Cal.

# Asian Style Wedge Chicken Salad





- Ingredients 4 oz. lceberg Lettuce, cut into wedge
- 3 oz. Grilled Chicken Breast, sliced
- **½ oz.** Slivered Almonds
- 1/2 oz. Chow Mein Noodles
- **2 oz**. Fat Free Toasted Sesame Dressing
- **2 oz.** Mandarin Oranges
- <sup>1</sup>/<sub>2</sub> oz. Julienned Red Peppers

#### Directions

Place long wedge in salad container. Pull top cup of lettuce out and place in front of wedge.

Place 1/2 oz. almonds and 1/2oz. chow mein noodles in portion container. Put 2 oz. dressing in portion cup.

Fan chicken on lettuce with red peppers nest on lower right, mandarins above chicken and sprinkle green onions. Sprinkle black sesame seeds. Place label on front and nutrition label on the back.

#### <sup>1</sup>/<sub>2</sub> tsp. Chopped Green Onions

- **¼ tsp**. Black Sesame Seeds
- **2** ea. Plastic Portion Cup 2oz.
- Plastic Portion Cup Lid 2 oz. **2** ea.
- **1** ea. Black Tray (Salad) SB M-24B
- 1 ea. Clear Lid (Salad) SFLM-2

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 388.7 107.8 Fat Cal.

#### Amount/Serving

Total Fat	12 GM
Saturated Fat	1.4 GM
Cholest.	54.1 MG
Sodium	926.6 MG
Potassium	366.9 MG
Total Carb	44.9 GM
Dietary Fiber	3.1 GM
Sugars	22.5 GM
Protein	23.2 GM

# Chicken Fajita Salad





### Ingredients

- **1 oz.** Black Beans
- **1 ea.** Grilled Chicken Breast 2.8 oz.
- **3 oz.** Cut Romaine Lettuce
- **1 oz.** Shredded Cheese Blend
- 1/2 oz. Roasted Corn Kernels
- **½ oz.** Julienned Red Pepper
- 1/2 oz. Sliced Red Onion

#### Directions

Wash, drain and re seseason black beans with salt and pepper. Julienne the grilled chicken breast.

#### **Prepare the salad**

- **1.** Place the greens into the container.
- **2.** Place the chicken, cheese, beans, corn, peppers and onions in rows one right after each other on top of the romaine.
- **3.** Pour the dressing into 2 oz. portion cups. put a lid on the cup and place in the salad container.
- 4. Close the lid and label.

- **2 oz.** FF Tomato Basil Dressing
- **1** ea. 2 oz.Plastic Portion Cup
- **1** ea. Clear Portion Cup Lid
- 2 ea. Labels
- **1** ea. Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 325.3** Fat Cal. 183.2

#### Amount/Serving

Total Fat	20.4 GM
Saturated Fat	7.9 GM
Cholest.	30 MG
Sodium	655.5 MG
Potassium	435.1 MG
Total Carb	24 GM
Dietary Fiber	3.5 GM
Sugars	18.1 GM
Protein	12.4 GM

# Chef Salad





### Ingredients

- **3 oz.** Turkey Breast
- **Boneless Buffet Ham** 1 oz.
- Prepared Lettuce 5 oz.
- **1** ea. Hard Boiled Eggs
- Cubed Cheese 2 oz. (Cheddar, Swiss, Pepper Jack)

#### Grape Tomato **3** ea.

- **1** pkg. Ranch Dressing
- **2** ea. Labels
- 1 ea.
- Black Tray (Salad) SB M-24B 1 ea.
  - Clear Lid (Salad) SFLM-2

#### Directions

Thinly slice turkey breast and ham. Cut into 1/4" x 3" strips.

Place lettuce mix in bottom of container - in top left corner place sliced turkey breast, place hard boiled egg in the center, place sliced ham in the bottom right corner, place the cheese cubes in the top right corner and place the grape tomatoes in the bottom left corner. Place ranch dressing cup in tray.

Snap on lid and label.

#### **Total Fat** 47.3 GM Saturated Fat 16 GM Cholest. 287.6 MG Sodium 1408.4 MG Potassium 466.1 MG Total Carb 12 GM

Nutrition Facts\*

Serving Per Container 1

Serving Size 1

Calories 592

Fat Cal. 425.3

Amount/Serving

Dietary Fiber	2 GM
Sugars	6.7 GM
Protein	29.9 GM



<u>Garden Salad</u> with Balsamic Vinaigrette



### Ingredients

- **3 oz.** Prepared Lettuce
- **1 oz.** Carrots Shredded Matchstick
- **1 oz.** Shredded Cheese Blend
- **3 ea.** 1/8" Sliced Red Onion Rings
- **1 ea.** Grape Tomatos
- **1 oz.** Cucumbers

### Directions

- **1.** Wash tomatoes and salad mix.
- **2.** Wash and slice cucumbers 1/8" thick.
- **3.** Place 3 oz. of salad mix in container and top with in this order: cucumber, shredded carrots, tomato, onion and cheese.
- **4.** Pour dressing into portion cup and secure lid tightly. Place in container with salad.

- **2 oz.** Balsamic Vinaigrette
- **1** ea. 2 oz. Plastic Portion Cup
- **1** ea. Clear Portion Cup Lid
- **1 ea.** Labels
- 1 ea. Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 259.7** Fat Cal. 153

Amount/Serving	J

Total Fat	17 GM
Saturated Fat	5 GM
Cholest.	25 MG
Sodium	591.4 MG
Potassium	132.1 MG
Total Carb	17.3 GM
Dietary Fiber	2.4 GM
Sugars	10 GM
Protein	8.5 GM



# Garden Salad

with Italian Dressing



### Ingredients

- **3 oz.** Prepared Lettuce
- **1 oz.** Carrots Shredded Matchstick
- **1 oz.** Shredded Cheese Blend
- **3 ea.** 1/8" Sliced Red Onion Rings
- **1 ea.** Grape Tomatos
- **1 oz.** Cucumbers

### **Directions**

- **1.** Wash tomatoes and salad mix.
- **2.** Wash and slice cucumbers 1/8" thick.
- **3.** Place 3 oz. of salad mix in container and top with in this order: cucumber, shredded carrots, tomato, onion and cheese.
- **4.** Pour dressing into portion cup and secure lid tightly. Place in container with salad.

- **2 oz.** Italian Dressing
- **1** ea. 2 oz. Plastic Portion Cup
- **1** ea. Clear Portion Cup Lid
- **1** ea. Labels
- **1 ea.** Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 144.4** Fat Cal. 67.5

Amount	Serving

Total Fat	7.5 GM
Saturated Fat	4 GM
Cholest.	25 MG
Sodium	456.4 MG
Potassium	132.1 MG
Total Carb	9.8 GM
Dietary Fiber	2 GM
Sugars	4.6 GM
Protein	8.2 GM



Garden Salad





### Ingredients

- **3 oz.** Prepared Lettuce
- **1 oz.** Carrots Shredded Matchstick
- **1 oz.** Shredded Cheese Blend
- **3 ea.** 1/8" Sliced Red Onion Rings
- **1 ea**. Grape Tomatos
- **1 oz.** Cucumbers
- **2 oz.** Ranch Dressing cup
- **1 ea.** Labels
- 1 ea. Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

#### Directions

- **1.** Wash tomatoes and salad mix.
- **2.** Wash and slice cucumbers 1/8" thick.
- **3.** Place 3 oz. of salad mix in container and top with in this order: cucumber, shredded carrots, tomato, onion and cheese.
- **4.** Place dressing cup in container with salad.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 339.7** Fat Cal. 261

Amount/Serving	J

Total Fat	29 GM
Saturated Fat	7 GM
Cholest.	45 MG
Sodium	751.4 MG
Potassium	132.1 MG
Total Carb	11.3 GM
Dietary Fiber	2.4 GM
Sugars	6 GM
Protein	8.5 GM



House Salad with French Dressing



### Ingredients

- **3 oz.** Prepared Lettuce
- **1 oz.** Carrots Shredded Matchstick
- **1 oz.** Shredded Cheese Blend
- **3 ea.** 1/8" Sliced Red Onion Rings
- **1 ea.** Grape Tomatos
- **1 oz.** Cucumbers

- **2 oz.** French Dressing
- **1 ea.** 2 oz. Plastic Portion Cup
- **1 ea.** Clear Plastic Lid
- **1 ea.** Labels
- 1 ea. Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

- Directions
- **1.** Wash tomatoes and salad mix.
- **2.** Wash and slice cucumbers 1/8" thick.
- **3.** Place 3 oz. of salad mix in container and top with in this order: cucumber, shredded carrots, tomato, onion and cheese.
- **4.** Pour dressing into portion cup and secure lid tightly. Place in container with salad.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 359.7** Fat Cal. 261

Amount/Serving

Total Fat	29 GM
Saturated Fat	7 GM
Cholest.	25 MG
Sodium	671.4 MG
Potassium	132.1 MG
Total Carb	15.3 GM
Dietary Fiber	2.4 GM
Sugars	8 GM
Protein	8.5 GM



# Mediterranean Beef Salad

with Sundried Tomato Dressing



### Ingredients

- 3 oz. Cut Romaine Lettuce
  ½ oz. Sliced Ripe Olives
  1 oz. Grape Tomatoes
  ½ oz. Sliced Red Onions
  1½ oz. Top Round Roast Beef
- **1 oz.** Goat Cheese Tub

- **2 oz.** Fat Free Sundried Tomato Basil Dressing
- **1** ea. Front Label
- 1 ea. Back Label
- **1 ea.** Black Tray (Salad)
- **1 ea.** Clear Lid (Salad)

#### Directions

Slice beef in 1/4 in strips about three inches long

Peel and slice onion, wash tomatoes

Place 4oz of romaine in each container, top with 1.5oz beef, 1oz tomatoes, 1/2oz red onions, black olives and 1oz Goat Cheese.

Place dressing in portion cup and place in container with beef salad.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 293.4** Fat Cal. 111.5

Amount/Serving	

Total Fat	12.4 GM
Saturated Fat	7.8 GM
Cholest.	48.9 MG
Sodium	1203 MG
Potassium	340.8 MG
Total Carb	25.1 GM
Dietary Fiber	1.5 GM
Sugars	21.6 GM
Protein	16.9 GM



### Shaker Salad Mediterranean Lentil & White Quinoa



### Ingredients

1 cup	Prepared InHarvest
	White Quinoa
½ cup	Carrots Shredded, Matchstick
½ cup	Lentil Beans
½ oz.	Feta Cheese Crumbles (1/8 cup)
½ cup	Cucumbers

### **2** oz.

- Mediterranean Shaker Dressing
- **1 ea.** 2oz. Plastic Portion Cup
- **1 ea.** 2oz. Clear Portion Cup Lid
- **2** ea. Labels
- **1** ea. 16oz. Greenware Cup
- **1** ea. 16oz. Greenware Dome Lid
- **1** ea. 16oz. Greenware Flat Lid

#### Nutrition Facts\* Serving Size 17

Serving Per Container 1 Calories 314.7 Fat Cal. 145.7

Amount/Serving	

Total Fat	15.8 GM
Saturated Fat	3.6 GM
Cholest.	10 MG
Sodium	317.3 MG
Potassium	329.9 MG
Total Carb	33.1 GM
Dietary Fiber	7.9 GM
Sugars	11 GM
Protein	9.3 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

#### Directions

- **1**. Layer ingredients into 16-oz. cups as follows: white quinoa, julienned carrots, lentils, crumbled feta and cucumbers.
- **2.** Fill 2 oz. portion cup with Mediterranean Shaker Salad Dressing and cover with lid.
- **3.** Cover the cup with the flat lid. Place the dressing cup on top of the flat lid. Place the domed lid on top of the salad cup and press to seal.



# <u>Spinach Salad</u> with Raspberry Vinaigrette



#### Ingredients

- **2 oz.** Spinach
- **1/2 oz.** Sliced Red Onions
- <sup>1</sup>/2 oz. Matchstick Shredded Carrots
- **1 oz.** Goat Cheese
- **3** ea. Grape Tomatoes
- **½ oz.** Pecan Pieces

- **Raspberry Viniagrette Dressing** 2 oz.
- **1** ea. 2 oz. Plastic Portion Cup
- 1 ea. **Clear Portion Cup Lid**
- **2** ea. Labels
- 1 ea. Black Tray (Salad) SB M-24B
- **1** ea. Clear Lid (Salad) SFLM-2

#### **Directions**

Place the spinach in the container. Carefully lay out all ingredeints in a seperate lines on top of the spinach leaves. Place the raspberry dressing in a 2 oz. portion cup and place in the container.

Cover the salad and package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 325.3 Fat Cal. 183.2 Amount/Serving

Total Fat	20.4 GM
Saturated Fat	7.9 GM
Cholest.	30 MG
Sodium	655.5 MG
Potassium	435.1 MG
Total Carb	24 GM
Dietary Fiber	3.5 GM
Sugars	18.1 GM
Protein	12.4 GM

# Tuna Platter Salad





### Ingredients

- **3 oz.** Cut Romaine Lettuce
- **1 oz.** Sliced Red Onion
- **2 oz.** Grape Tomatoes
- **2 oz.** Sliced Cucumbers

### Directions

Place lettuce in container.

Position the tuna salad scoop on the right side. Place tomato, cucumbers and onions on the left. Seal and label.

- 2.8 oz. Batch Tuna Salad
- **2** ea. Labels
- **1 ea.** Black Tray (Salad) SB M-24B
- **1 ea.** Clear Lid (Salad) SFLM-2

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 138.2 Fat Cal. 29.1 Amount/Serving

Total Fat	3.2 GM
Saturated Fat	4.4 GM
Cholest.	29.7 MG
Sodium	320.7 MG
Potassium	100.4 MG
Total Carb	10.8 GM
Dietary Fiber	2.2 GM
Sugars	7.2 GM
Protein	13.6 GM



# Vegetarian Mediterranean Salad



#### Ingredients

- **3 oz.** Cut Romaine Lettuce
- 1 oz. Feta Cheese Crumbles
- <sup>1</sup>/<sub>2</sub> oz. Sundried Tomatoes
- **1 oz.** Pitted Mediterranean Olives
- **1 oz.** Garbanzo Beans, rinsed and dried
- **1** bag Crouton Packet
- **1½ oz.** Balsamic Vinaigrette Dressing
- **1 ea.** 2 oz. Plastic Portion Cup
- 1 ea. **Clear Portion Cup Lid**
- 2 ea. Labels
- 1 ea. Black Tray (Salad) SB M-24B
- 1 ea. Clear Lid (Salad) SFLM-2

### **Directions**

Place chopped romaine in container.

Fill dressing cup with dressing and lid.

Place items on clockwise from one corner: dressing, olives, garbanzo beans, feta, sundried tomato, crouton packet in center of salad.

Lid, tape and label on top and bottom

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 302 Fat Cal. 176.6 Amount/Serving

Total Fat	19.6 GM
Saturated Fat	4.4 GM
Cholest.	20 MG
Sodium	936.2 MG
Potassium	0 MG
Total Carb	19.1 GM
Dietary Fiber	5 GM
Sugars	8.2 GM
Protein	7.9 GM

# Red Pepper Hummus & Veggie Wrap





#### Ingredients

1 oz. Hummus
 ½ oz. Diced Red Peppers
 1 ea. 12" Tomato Basil Wrap
 ¼ tsp. Salt Free Seasoning
 ½ oz. Spring Mix
 ½ oz Sliced Ripe Olives
 1 slice 3/16" Sliced Tomato

### Directions

Blend hummus and diced red pepper for the spread

Place wrap on table, spread red pepper hummus, sprinkle on seasoning.

Add on lettuce, olives, tomato, pepper, onions and cucumber.

Roll tight. slice on a bias and place cut side up in container. Close and place nutrition on the back and name label on top front.

#### **1 oz.** Green Pepper – Julienne 3/16"

- **1 oz.** Sliced Red Onion
- **1 oz.** Cucumbers, thinly sliced
- **2** ea. Labels
- **1 ea.** 8" Hinged Hoagie Container

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 431.4** Fat Cal. 91.1

#### Amount/Serving

Total Fat	10.1 GM
Saturated Fat	3.3 GM
Cholest.	0 MG
Sodium	1128.4 MG
Potassium	90.2 MG
Total Carb	70.3 GM
Dietary Fiber	5.4 GM
Sugars	4.9 GM
Protein	13.3 GM

# Southwest Chicken Wrap





#### Ingredients

- **1** ea. 12" Wheat Tortilla
- 1 oz. Hummus
- **2 oz**. Cut Romaine Lettuce
- **2 oz.** Oven Roasted Chicken Breast
- **¼ oz.** Red Peppers (1 slice)
- **¼ oz.** Yellow Peppers (1 slice)
- Black Bean 1 oz.

#### Directions

- **1.** Place wheat tortilla on table and spread 1oz. hummus on it.
- 2. Place 2 oz. chopped romaine lettuce on tortilla and hummus.
- **3.** Spread out 2 oz. deli chicken on top of lettuce.
- **4.** Place 1 slice red pepper and 1 slice yellow pepper on chicken.
- 5. Mix beans and corn together and sprinkle onto tortilla.
- 6. Fold in the sides of the tortilla and roll tightly.
- 7. Cut wrap at an angle and place the two halves inside container next to one another.
- 8. Place 2 oz. cup of salsa into container.
- 9. Snap container shut. Make sure lid is completely sealed.

- 1 oz. Frozen Corn
- 1 ea. Plastic Lid 2 oz.
- **1 ea.** 2 oz. Plastic Portion Cup
- 1 ea. 8" Hinged Hoagie Container

#### 10.4 GM **Total Fat** Saturated Fat 3.8 GM Cholest. 30 MG 1936.8 MG Sodium Potassium 249.3 MG **Total Carb** 78.3 GM **Dietary Fiber** 12.4 GM Sugars 4.6 GM Protein 26.8 GM

Nutrition Facts\*

Serving Per Container 1

Calories 502.6

Serving Size 1

Fat Cal. 93.9

Amount/Serving

- 1½ oz. Medium Salsa
- 2 ea. Labels

# Turkey Club Wrap





#### Ingredients

- **1** ea. 12" Wheat Tortilla
- **1 oz.** Leaf Lettuce Crowns
- **3 oz.** Smoked Turkey Breast
- **1** slice Precooked Bacon
- **1** oz. Ranch Dressing

### Directions

Place wrap on table and top with lettuce, turkey, bacon, ranch ressing, tomato slice and shredded cheese. Roll and cut on a bias and place in container.

Label top and bottom.

- **1** slice 3/16" Sliced Tomato
- **2 oz.** Shredded Cheese Blend
- **2** ea. Front Labels
- 1 ea. 5x5 Clamshell Black Base

#### Amount/Serving **Total Fat** 22.5 GM Saturated Fat 11.5 GM Cholest. 85 MG Sodium 2261.7 MG Potassium 56.7 MG **Total Carb** 61.2 GM **Dietary Fiber** 6.3 GM Sugars 4.7 GM Protein 38.2 GM \*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

Nutrition Facts\*

Serving Per Container 1

Serving Size 1

Fat Cal. 202.5

Calories 609.3

# Tuna Ceviche Wrap





### Ingredients

- **2 oz.** Premium Tuna Light Pouch
- **1½ oz.** Pico de Gallo
- **1 ea.** 12" Wheat Tortilla Wrap
- **1 oz.** Lettuce Leaf Crowns

#### Directions

Drain tuna and mix with pico de gallo.

Lay tortilla flat on work surface. Place lettuce on wrap. Add tuna mix. Slice cheese in half, and put both pieces on top.

Fold in ends or tortialla and roll. Cut at an angle.

Place cut side up in container.

- **1 slice** Pepper Jack Cheese
- **2** ea. Labels
- **1 ea.** 5x5 Black Base Clamshell
- Serving Size 1 Serving Per Container 1 Calories 425

Fat Cal. 112.5 Amount/Serving

Total Fat	12.5 GM
Saturated Fat	6 GM
Cholest.	45 MG
Sodium	1442.3 MG
Potassium	56.7 MG
Total Carb	52.8 GM
Dietary Fiber	7 GM
Sugars	2.1 GM
Protein	26 GM

**Nutrition Facts<sup>\*</sup>** 

# Beef and Cheddar Round





### Ingredients

- **1 ea.** Kaiser Bun 2.7oz.
- **3 oz.** Top Round Roast Beef, sliced
- **1 oz.** Mild Cheddar Cheese Loaf
- **2** ea. Labels

### **Directions**

Slice cheddar into 2 1/2oz. slices.

Slice open kaiser roll.

Place bottom of bun on flat surface - place one slice on cheese on bun bottom, top with roast beef and 2nd slice of cheese. Place bun on top.

Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 385.8** Fat Cal. 198.5

A	m	10	ur	nt/	S	er	٠v	in	ıg	

Total Fat	13.3 GM
Saturated Fat	6.5 GM
Cholest.	67.9 MG
Sodium	1564.8 MG
Potassium	651.5 MG
Total Carb	37 GM
Dietary Fiber	2 GM
Sugars	4 GM
Protein	30.2 GM

# Bourbon Street Sandwich





### Ingredients

- **1** ea. Ciabatta Bun
- **3 oz.** Boneless Buffet Ham
- **1** oz. Bourbon Sauce

**1 oz.** Swiss Cheese - Sandwich Cut **2 ea.** Labels

### **Directions**

- 1. Cut ciabatta in half. Place the ham on the bottom half of the bread, followed by the bourbon sauce and the Swiss cheese. Top the sandwich with the top piece of bread.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 476.9** Fat Cal. 129.7

Amount/Serving	

Total Fat	14.4 GM
Saturated Fat	6.5 GM
Cholest.	67.9 MG
Sodium	1785.1 MG
Potassium	1065 MG
Total Carb	57.3 GM
Dietary Fiber	1 GM
Sugars	18.3 GM
Protein	31 GM

# Bratwurst on Pretzel Bun





### Ingredients

- **1** ea. 6" Precooked Bratwurst
- **1** ea. Pretzel Bratwurst Bun
- **2** ea. Labels
- **1** ea. Hot Dog Bag

### **Directions**

- **1.** Place the bratwurst into the bun.
- 2. Place in bag with brat up and bun slits toward the window. Apply labels.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 320** Fat Cal. 261

Amount/Serving

Total Fat	29 GM
Saturated Fat	10 GM
Cholest.	60 MG
Sodium	970 MG
Potassium	0 MG
Total Carb	3 GM
Dietary Fiber	0 GM
Sugars	1 GM
Protein	11 GM

# **Buffalo Chicken Sandwich**





### Ingredients

3 oz. Boneless Chicken Breast1 ea. Pretzel Roll Bun3 Tbsp. Franks Buffalo Sauce

- **1** slice Pepper Jack Cheese
- **1** ea. Clear Shallow Rectangle Tray
- 2 ea. Labels

### **Directions**

- **1.** Place pretzel roll in tray.
- **2.** Spread 3oz. sliced chicken breast onto pretzel roll bottom.
- **3.** Smother Frank's Buffalo Sauce on chicken.
- **4.** Place one slice pepperjack cheese onto chicken and place pretzel top on.
- **5.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 490** Fat Cal. 110.3

Amount/Serving

Total Fat	12.3 GM
Saturated Fat	4.8 GM
Cholest.	60 MG
Sodium	2485 MG
Potassium	240 MG
Total Carb	68 GM
Dietary Fiber	2 GM
Sugars	8 GM
Protein	26 GM

# Chuckwagon Sandwich





### Ingredients

2 oz.

- **1** ea. Sesame Seed Kaiser Bun
- **1** ea. American Cheese Clice
- Buffet Boneless Ham
- **1 oz.** Luncheon Loaf
- **2** ea. Labels

# Directions

- **1.** Spread 2 oz. ham onto large seeded hamburger bun.
- **2.** Spread 1 oz. luncheon loaf onto ham.
- **3.** Place one slice American cheese on luncheon loaf and top with bun.
- **4.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 405.8 Fat Cal. 144.65

Amount/Serving

Total Fat	16.1 GM
Saturated Fat	6.5 GM
Cholest.	57.7 MG
Sodium	1708.2 MG
Potassium	826.2 MG
Total Carb	44 GM
Dietary Fiber	2 GM
Sugars	8 GM
Protein	23 GM

# Cordon Bleu on Ciabatta





### Ingredients

1 ea. Ciabatta Buns - 2.82 oz.
 1½ oz. Hickory Smoked Boneless Ham
 1½ oz. Boneless Chicken Breast

1 oz, Sandwich Cut Swiss Cheese2 ea. Labels

### **Directions**

- 1. Cut open ciabatta.
- **2.** On the bottom half of the bread, place the ham, followed by the chicken, cheese, tomato and lettuce. Top with the second half of the bread.
- **3.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 422.5** Fat Cal. 136.1

Amount/Serving	

Total Fat	15.1 GM
Saturated Fat	6.4 GM
Cholest.	75 MG
Sodium	1407.5 MG
Potassium	120 MG
Total Carb	39.5 GM
Dietary Fiber	1 GM
Sugars	4.5 GM
Protein	33 GM

# Egg Salad Sandwich Wedge





### Ingredients

3 oz. Egg Salad Batch2 slice2 sliced Wheat Sandwich Bread

1 ea.DFT091 Overwrap Trays<br/>(Wedge Containers)

**2 ea.** Labels

### **Directions**

- 1. Portion out 3oz. egg salad onto wheat bread and spread.
- **2.** Cut sandwich in half lengthwise and fold the two halves together.
- **3.** Place into container.
- **4.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 303.1 Fat Cal. 133 Amount/Serving 14.8 GM **Total Fat** Saturated Fat 3.8 GM Cholest. 259.3 MG Sodium 601.2 MG **Potassium** 0 MG **Total Carb** 30.5 GM **Dietary Fiber** 1 GM

 Sugars
 8 GM

 Protein
 13 GM

# Grilled Chicken Club on Ciabatta





### Ingredients

- **1 ea.** Ciabatta Buns
- **3 oz.** Boneless Chicken Breast
- **1** ea. 3/16" Tomato Slice
- **1 ea.** Leaf Lettuce Crowns

### Directions

- 1. Assemble the sandwich by placing the chicken breast on the bottom half of the bun, followed by the tomato, lettuce and bacon. Top with the second half of the bun.
- **2.** Place sandwich in tray. Package according to machine directions then label.

#### **2 ea.** Precooked Bacon Slice

- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 418.8** Fat Cal. 101.3

#### Amount/Serving

Total Fat	11.3 GM
Saturated Fat	2.5 GM
Cholest.	70 MG
Sodium	1049.2 MG
Potassium	56.7 MG
Total Carb	43.2 GM
Dietary Fiber	1.8 GM
Sugars	6.7 GM
Protein	31.8 GM

# Ham & American on Multigrain





### Ingredients

**2 slice** 9 Grain 100% Whole Wheat

- **3 oz.** Buffet Boneless Ham
- **2 ea.** American Cheese Slices
- **2 ea.** Labels

### Directions

Lay out two pieces of bread. On one half of the bread place the sliced ham. On the other half of bread place the cheese.

Cut in half on the bais. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 350 Fat Cal. 126 Amount/Serving **Total Fat** 16 GM Saturated Fat 65 GM Cholest. 62.5 MG Sodium 1900 MG Potassium 1065 MG **Total Carb** 34.5 GM **Dietary Fiber** 4 GM Sugars 8.5 GM 27 GM Protein

# Ham & Cheddar on Multigrain





### Ingredients

- **2 slice** 9 Grain 100% Whole Wheat
- **3 oz.** Buffet Boneless Ham
- **1 ea.** Sliced Cheddar Cheese
- **2** ea. Labels

### **Directions**

Lay out two pieces of bread. On one half of the bread place the sliced ham. On the other half of bread place the cheddar.

Cut in half on the bais. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 350** Fat Cal. 126 **Amount/Serving** 

Total Fat	14 GM
Saturated Fat	5.5 GM
Cholest.	37.5 MG
Sodium	1525 MG
Potassium	1065 MG
Total Carb	34.5 GM
Dietary Fiber	4 GM
Sugars	8.5 GM
Protein	27 GM

### Ham & Cheddar with Lettuce & Tomato on Multigrain





### Ingredients

- **2 slice** 9 Grain 100% Whole Wheat
- 2 slice Mild Cheddar Cheese Loaf
- **3 oz.** Buffet Boneless Ham
- 2 ea. 3/16" Tomato Slice
- **1 oz.** Leaf Lettuce Crowns
- 1 case 5x5 Black Base Clamsehell
- **1**ea. Labels

### Directions

Assemble sandwich in the following order: Bread, cheese, meat, tomato, lettuce, cheese and bread.

Cut in half and place cut side up in container. Close container and label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 393.8 Fat Cal. 144 Amount/Serving **Total Fat** 16 GM Saturated Fat 6.5 GM Cholest. 67.5 MG Sodium 1584.2 MG **Potassium** 1121.7 MG **Total Carb** 36.7 GM **Dietary Fiber** 4.8 GM Sugars 9.2 GM Protein 29.6 GM

# Ham & Cheddar Round





### Ingredients

**1 ea.** Kaiser Bun 2.7oz.

- **3 oz.** Buffet Boneless Ham, thinly sliced
- 1/2 oz. Mild Cheddar Cheese Loaf
- **1 ea.** Leaf Crown Lettuce

### Directions

Slice open kaiser roll

Place bottom of bun on flat surface - place one slice on cheese on bun bottom, top with ham, top with 2nd slice of cheese, tomato and lettuce top with bun top

Package and label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 347.5** Fat Cal. 85.5

Amount/Serving	

Total Fat	9.5 GM
Saturated Fat	4 GM
Cholest.	52.5 MG
Sodium	1545.8 MG
Potassium	1093.3 MG
Total Carb	41.8 GM
Dietary Fiber	2.2 GM
Sugars	8.8 GM
Protein	23.7 GM

# Ham & Cheese Wedge





### Ingredients

2 slice Sliced Wheat Sandwich Bread
2¼ oz. Buffet Boneless Ham
1 ea. American Cheese Slice

1 ea. DFT091 Overwrap Trays (Wedge Containers)2 ea. Labels

### **Directions**

- **1.** Lay one slice American cheese onto wheat bread.
- **2.** Spread out 2.25 oz. ham onto cheese.
- **3.** Cut sandwich lengthwise and fold halves together.
- 4. Place into container.
- **5.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 247.5 Fat Cal. 74.3 Amount/Serving **Total Fat** 8.3 GM Saturated Fat 3.6 GM Cholest. 40.6 MG Sodium 1282.5 MG Potassium 798.8 MG **Total Carb** 28.4 GM 1 GM **Dietary Fiber** Sugars 7.4 GM Protein 17.5 GM

# Hawaiian Chicken Sandwich





### Ingredients

- **1 ea.** Small Plain Hamburger Bun
- **1 ea**. Grilled Chicken Breast
- **½ oz.** Kikoman Teriyaki Glaze Sauce
- **1 ea.** Pineapple Rings
- 1/2 oz. Red Pepper Jullienned
- **1 oz.** Sandwich Cut Swiss Cheese
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

### **Directions**

- **1.** Place chicken breast on bottom bun. Top with teriyaki sauce.
- **2.** Place one pineapple ring on top of the chicken.
- **3.** Top with julienne red pepper, and then Swiss cheese and place remaining half of bun on top.
- 4. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 470.2** Fat Cal. 148.5

Amount/Serving	

Total Fat	16.5 GM
Saturated Fat	7 GM
Cholest.	90 MG
Sodium	1140.1 MG
Potassium	29.2 MG
Total Carb	43.1 GM
Dietary Fiber	1.7 GM
Sugars	15.6 GM
Protein	34.5 GM

# Jumbo Cheeseburger





### Ingredients

- **1 ea.** Sesame Seed Kaiser Bun
- **1 ea**. 4oz. Charbroil Beef Patty
- **1 ea.** American Cheese Slice
- **2** ea. Labels

### **Directions**

- **1.** Place one 4 oz. Charbroiled Burger Patty on Large Seeded Bun.
- **2.** Place one slice of American Cheese on burger patty.
- **3.** Package according to machine directions then label.

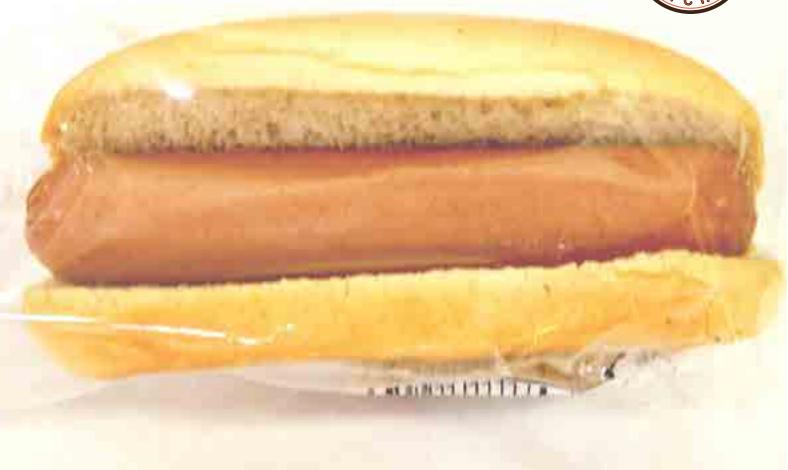
#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 500** Fat Cal. 247.5 **Amount/Serving** 

Total Fat	35.3 GM
Saturated Fat	15.6 GM
Cholest.	99.2 MG
Sodium	2516.9 MG
Potassium	79.5 MG
Total Carb	59.5 GM
Dietary Fiber	4.8 GM
Sugars	6.7 GM
Protein	39.6 GM



# Jumbo Hot Dog



### Ingredients

**1 ea.** 5x1 All Beef Frank

- **1 ea.** 5-6" Sliced Hot Dog Bun
- 2 ea. Labels

### Directions

- **1.** Place one hot dog into bun.
- **2.** Package according to machine directions then label.

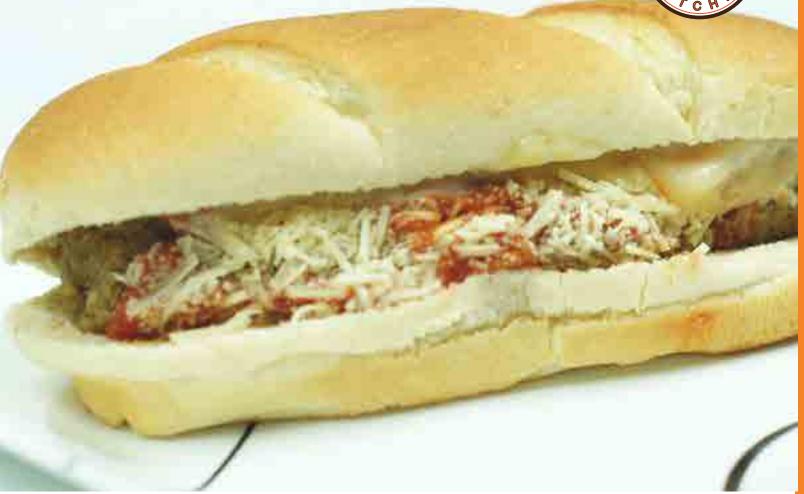
#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 470 Fat Cal. 270 Amount/Serving Total Fat 30 GM

lotal Fat	30 GM
Saturated Fat	11.5 GM
Cholest.	50 MG
Sodium	1200 MG
Potassium	0 MG
Total Carb	31 GM
Dietary Fiber	1 GM
Sugars	6 GM
Protein	16 GM

# Meatball Sub





### Ingredients

- **1 ea.** Small Braided Sourdough Hoagie
- **2 ea.** Provolone Cheese Slices
- **5 ea.** All Purpose Italian Meatballs
- 2½ oz. Marinara Spaghetti Sauce1 oz. Shredded Parmesan Cheese
- **2 ea.** Labels

### **Directions**

- 1. Place two slices of provolone into the open bun
- 2. Place the meatballs on top of the cheese
- **3.** Top the meatballs with the spaghetti sauce followed by the shredded Parmesan cheese.
- 4. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 715.5** Fat Cal. 317.5

Amount/Serving	

Total Fat	35.3 GM
Saturated Fat	15.6 GM
Cholest.	99.2 MG
Sodium	2516.9 MG
Potassium	79.5 MG
Total Carb	59.5 GM
Dietary Fiber	4.8 GM
Sugars	6.7 GM
Protein	39.6 GM



#### Ingredients

- **1 ea.** Sesame Seed Kaiser Bun
- **2 ea.** 4oz. Charbroil Beef Patty
- **2 ea.** American Cheese Slices
- **2 ea.** Labels

### **Directions**

- **1.** Place first flame-broiled hamburger patty on bun.
- 2. Place first slice of American cheese on hamburger patty.
- 3. Place second flame-broiled patty on American cheese.
- **4.** Place second slice of American cheese on hamburger patty.
- **5**. Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 780** Fat Cal. 468 **Amount/Serving** 

Total Fat	52 GM
Saturated Fat	21.5 GM
Cholest.	135 MG
Sodium	2260 MG
Potassium	940 MG
Total Carb	48 GM
Dietary Fiber	2 GM
Sugars	6 GM
Protein	52 GM

# Monte Cristo





### Ingredients

- **2 ea.** 7/16" French Toast Slices
- 1/2 oz. Mild Cheddar Cheese Loaf
- **2 oz.** Buffet Boneless Ham
- **2 oz.** Oven Roasted Turkey Breast

#### **Directions**

Assemble sandwich in the following order: bread, sliced cheddar cheese, sliced ham, sliced turkey, mozzarella slice, and bread.

Slice on a bias and place in wedge container.

Package according to machine directions then label.

- 1/2 oz. Mozzarella Cheese Skim
- **2** ea. Labels
- **1 ea.** Windowed Sandwich Bag

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 362.1** Fat Cal. 121.5

Amount/Serving

Total Fat	13.5 GM
Saturated Fat	6 GM
Cholest.	114.4 MG
Sodium	1813.2 MG
Potassium	932.2 MG
Total Carb	30.5 GM
Dietary Fiber	1.3 GM
Sugars	8.8 GM
Protein	29.6 GM

# Patty Melt





### Ingredients

ea. 4oz. Charbroil Beef Patty
 oz. Sandwich Cut Swiss Cheese
 z oz. 1,000 Island Dressing

1½ oz. Sliced Red Onion, sauteed2 ea. Pumpernickle Bread Slices

**2** ea. Labels

### **Directions**

- **1.** Lay out two pieces of pumpernickel bread. Place one slice of cheese on each slice of bread.
- **2.** On one half of the sandwich spread the 1000 island dressing.
- **3.** Place the burger on top of the dressing. top the burger with the sauteed onions
- **4.** Close the sandwich.
- **5**. Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 821.1** Fat Cal. 513

Amou	nt/Ser	ving

Total Fat	57 GM
Saturated Fat	18.3 GM
Cholest.	100 MG
Sodium	1517.7 MG
Potassium	470 MG
Total Carb	51.8 GM
Dietary Fiber	2.5 GM
Sugars	13.8 GM
Protein	35.5 GM

# Philly Steak Sandwich





#### Ingredients

- **1 ea.** Small Braided Sourdough Hoagie
- 2 slices Provolone Cheese
- **3 oz.** Omaha Steaks Inside Round
- **3 oz.** Sauteed Onions & Green Peppers
- **2 ea.** Labels
- **1 ea.** Shallow Black Mico Tray

### Directions

- 1. Place Small Braided Hoagie into container.
- **2.** Layer two slices Provolone Cheese lengthwise into Small Braided Hoagie. Make sure these reach all the way to the ends of the bun.
- **3.** Spread 3oz. Omaha Steak Inside Round across length of bun.
- **4.** Place sautee`d peppers and onions on top.
- **5.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 541** Fat Cal. 178.7

Amount/Serving	

Total Fat	19.9 GM
Saturated Fat	7.9 GM
Cholest.	55 MG
Sodium	1411.3 MG
Potassium	135 MG
Total Carb	53.8 GM
Dietary Fiber	3.7 GM
Sugars	7.8 GM
Protein	37 GM

# Red Hot Polish Sauage





### Ingredients

- **1 ea.** 5x1 Polish Sausage Link
- **1** ea. 5-6" Hot Dog Bun
- **2** ea. Labels

## Directions

- **1.** Place Polish sausage into bun.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 410 Fat Cal. 225 Amount/Serving 25 GM **Total Fat** Saturated Fat 7.5 GM Cholest. 50 MG Sodium 1100 MG Potassium 0 MG **Total Carb** 28 GM **Dietary Fiber** 1 GM Sugars 4 GM Protein 16 GM

# Reuben on Marble Rye





#### Ingredients

2 slices Thick Slice Ruben Rye Bread2 slices Swiss Cheese Sandwich Cut2 oz. Fancy Shredded Sauerkraut

**2 oz.** Corned Beef Eye of Round

#### Directions

- 1. Place one slice Swiss onto one slice of thick ruben bread.
- 2. Portion out 2 oz. Sauerkraut onto Swiss cheese
- **3.** Spread out 2 oz. corned beef onto sauerkraut.
- 4. Portion out and spread .5 oz. 1000 island dressing onto corned beef.
- 5. Place one slice Swiss on top of 1000 island spread.
- 6. Place another slice thick reuben bread on top.
- 7. Cut sandwich length-wise and "fold" the two halves together.
- 8. Place sandwich in rectangle container with cut halves up.
- **9.** Package according to machine directions then label.

- 1/2 oz. Thousand Island Dressing
- **1** ea. Clear Shallow Rectangle Tray
- 2 ea. Labels

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 565** Fat Cal. 166.5

Amount/Serving

Total Fat	18.5 GM
Saturated Fat	6.3 GM
Cholest.	60 MG
Sodium	1775 MG
Potassium	410 MG
Total Carb	67 GM
Dietary Fiber	6 GM
Sugars	8 GM
Protein	32 GM

# Half Fresh Roast Beef Sandwich Combo





### Ingredients

- **1 oz.** Leaf Lettuce Crowns
- **3 oz.** Top Round Roast Beef
- 2 slice Tomatoes/ Sliced 3/16"
- **2 slice** White Whole Wheat Bread
- **5 oz.** Noodle Salad

### Directions

THIS QUALIFIES AS A GREEN ITEM

Between two pieces of bread - place 3oz of roast beef, 2 slices of tomatoes and 1oz of lettuce - cut in half.

Place 1/2 of a prepared sandwich in one side of the container - place 5oz of the prepared noodle salad in other side - place on lid - label

- **1 ea.** Front Labels
- **1 ea.** Back Labels
- **1 ea.** 2 Compartment Flat Lid
- **1 ea.** 2 Compartment Black Dinner Tray

#### Nutrition Facts\*

Serving Size 18 Serving Per Container 1 **Calories 254.9** Fat Cal. 66.1

Amount/Serving	J

Total Fat	7.4 GM
Saturated Fat	0.8 GM
Cholest.	26.3 MG
Sodium	235.5 MG
Potassium	398 MG
Total Carb	28.3 GM
Dietary Fiber	5.8 GM
Sugars	4.2 GM
Protein	17.8 GM

# Roast Beef & Cheddar on Multigrain





### Ingredients

- 2 slice 9 Grain 100% Whole Wheat
- **3 oz.** Top Round Roast Beef
- **1 ea.** Cheddar Cheese Slice
- **2 ea.** Labels

### Directions

Layout the bread on a table.

Place the roast beef on one side of the bread and the cheddar on the other. Close the sandwich.

Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size	1	
Serving Per Container 1		
Calories	335.8	
Fat Cal. 119	.5	
Amount/Serving		
Total Fat	12.8 GM	
Saturated Fat	5.5 GM	
Cholest.	37.9 MG	
Sodium	1459.8 MG	
Potassium	651.5 MG	
Total Carb	30 GM	
Dietary Fiber	4 GM	
Sugars	4 GM	
Protein	30.2 GM	

# Roast Beef & Cheddar Combo





#### Ingredients

- **3 oz**. Top Round Roast Beef, sliced
- **2 slice** 9 Grain 100% Whole Wheat Bread
- **1 oz.** Mild Cheddar Cheese Loaf
- **2 oz.** Bulk Spring Mix
- **¼ oz.** Matchstick Shred Carrots
- **3** ea. Grape Tomatoes
- **1 oz.** Cucumbers, sliced

#### Directions

- **1** oz. Fat Free Italian Dressing
- **2** ea. Labels
- **1 ea.** 2 Comp Dinner Tray Black
- 1 ea. Flat Lid 800 L-F
- **1** ea. 1oz. Soufle Cup
- 1 ea. 1oz. Soufle Lid

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 398.9** Fat Cal. 137.5 Amount/Serving

Total Fat	15.3 GM
Saturated Fat	6.5 GM
Cholest.	67.9 MG
Sodium	1840.3 MG
Potassium	715.3 MG
Total Carb	36.6 GM
Dietary Fiber	4.4 GM
Sugars	6.9 GM
Protein	33.6 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

On top of one slice of break, place the roast beef and cheese. Place the other piece of bread on top, cut sandwich in half and place in container.

Place the spring mix in the compartment of the container. Add the tomato, cucumber, and carrots to it in a nice presentation. Add the souffle cup with the dressing to it. Place lid on the package.

Package according to machine directions then label.

# Sloppy Joe



## Ingredients

- 1 ea. 2.7oz. Kaiser Bun
- **4 oz.** Prepared Sloppy Joe Mix
- **1 ea.** Clear Shallow Rectangle Tray

### **Directions**

- **1.** Place 4 oz. of the prepared sloppy joe onto the bottom of the kaiser roll top with roll top.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 49 Serving Per Container 1 **Calories 344.5** Fat Cal. 93.8

Amount	Serving

Total Fat	10.4 GM
Saturated Fat	3.6 GM
Cholest.	15 MG
Sodium	1459.8 MG
Potassium	651.5 MG
Total Carb	30 GM
Dietary Fiber	4 GM
Sugars	4 GM
Protein	30.2 GM

# Southwest Chicken on Ciabatta





### Ingredients

- **1 ea.** 2.82oz. Ciabatta Bun
- **1 ea.** Grilled Chicken Breast
- **1 ea.** Pepper Jack Cheese
- **2 oz.** Sauteed Red Onions and Green Peppers
- **1 oz.** Adobo Chipotle Pepper Sauce
- **1 oz.** Ranch Dressing
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

#### **Directions**

- **1.** Combine the ranch dressing and the chipotle peppers in adobo sauce. Reserve until needed.
- **2.** Place the chicken on the bottom half of the bun. Top the chicken with the chipotle ranch dressing, followed by the peppers & onions then cheese.
- **3.** Top the sandwich with the second half of the bun.
- **4.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 549.6** Fat Cal. 216

#### Amount/Serving

Total Fat	24 GM
Saturated Fat	6 GM
Cholest.	85 MG
Sodium	1574.5 MG
Potassium	49.2 MG
Total Carb	46.4 GM
Dietary Fiber	2 GM
Sugars	10.8 GM
Protein	32.7 GM

# Super Hero Hoagie





#### Ingredients

- **1 ea.** Large Braided Hoagie 4.2oz.
- **2 ea.** Provolone Cheese Slices
- **1 oz.** Buffet Boneless Ham
- **1 oz.** Homeland Hard Salami
- **1 oz.** Leoni Grande Pepperoni Stick

### Directions

- 1. Open hoagie bun
- **2.** Place the cheese on top of the bread followed by the ham, salami, pepperoni tomato and lettuce leaf.
- **3.** Package according to machine directions then label.

- **1** ea.. Leaf Lettuce Crown
- **1** ea. Sliced Tomatoes 3/16"
- **2** ea. Labels

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 705.6** Fat Cal. 316.1

#### Amount/Serving

Total Fat	35.1 GM
Saturated Fat	15.5 GM
Cholest.	107.5 MG
Sodium	2164.2 MG
Potassium	539.2 MG
Total Carb	61.4 GM
Dietary Fiber	2.3 GM
Sugars	8.7 GM
Protein	35.1 GM

# Super Zesty Italian Sandwich





### Ingredients

- **1 ea.** Small Braided Sourdough Hoagie
- 2 slices Skim Milk Mozzarella Cheese
- **2 oz.** Buffet Boneless Ham
- **1 oz.** Creamy Italian Dressing

### Directions

- **1.** Layer two slices mozzarella cheese lengthwise into small braided hoagie.
- **2.** Spread 2oz. ham along length of bun.
- **3.** Portion out 1oz. Italian dressing onto ham.
- **4.** Layer 8 slices pepperoni along length of bun.
- **5.** Package according to machine directions then label.

- **8 slices** Leoni Grande Pepperoni Stick
- **2 ea.** Labels
- **1 ea.** 7.25 x 1.375 Overwrap Tray

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 640** Fat Cal. 297

Amount/Serving

Total Fat	33 GM
Saturated Fat	11.5 GM
Cholest.	75 MG
Sodium	2250 MG
Potassium	795 MG
Total Carb	52 GM
Dietary Fiber	2 GM
Sugars	9 GM
Protein	33 GM

# Tuna Sandwich Combo





### Ingredients

- **2.6 oz**. Tuna Salad Batch
- 2 slice 9 Grain 100% Whole Wheat Bread
- **1 oz.** Fat Free Sundried Tomato Basil Dressing
- **2 oz.** Bulk Spring Mix
- 1/4 oz. Matchstick Shred Carrots
- **3 ea.** Grape Tomatoes
- **1 oz.** Cucumbers, sliced

#### **Directions**

Place tuna salad on bread slice. Top with other slice of bread, cut sandwich in half and place in one side of 2 compartment tray.

Place the spring mix in the compartment of the container. Add the tomato, cucumber, and carrots to it in a nice presentation. Add the souffle cup with the dressing to it. Place lid on the package.

Package according to machine directions then label.

#### 2 ea. Labels

- **1 ea.** 2 Comp Dinner Tray Black
- 1 ea. Flat Lid 800 L-F
- **1** ea. 1 oz. Soufle Cup
- **1** ea. 1 oz. Soufle Lid

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 342.1 Fat Cal. 65.1 Amount/Serving Total Fat 7.2 GM

Iotal Fat	7.2 010
Saturated Fat	0.3 GM
Cholest.	29.7 MG
Sodium	923.7 MG
Potassium	82.2 MG
Total Carb	45.9 GM
Dietary Fiber	4.5 GM
Sugars	15.2 GM
Protein	24.4 GM



### Tuna Sandwich Combo With Grapes & Cheese



### Ingredients

2.6 oz. Tuna Salad Batch
2 slice 1.15 oz. Rye Bread
1½ oz. Mild Cheddar Cheese Cube
¾ oz. Lettuce/Leaf Crowns

### **Directions**

Wash grapes and cut into 4oz clusters

Make tuna salad according to batch recipe.

Place half of the lettuce on one slice of bread and scoop and spread on the tuna, place the other half of lettuce and slice of bread. Cut in half and invert into larger side of container.

Place grapes on the other side with the cheese cubes.

Place on the tamper lid and label

#### **3½ oz.** Red Seedless Grapes

- **1 ea.** Label
- **1** ea. 2 Comp Combo Tray
- **1 ea.** 2 Comp Combo Lid Tamper

# Nutrition Facts\*

Serving Per Container 1 Calories 512.7 Fat Cal. 173.1

#### Amount/Serving

Total Fat	19.2 GM
Saturated Fat	9.3 GM
Cholest.	74.7 MG
Sodium	937 MG
Potassium	256.5 MG
Total Carb	53.3 GM
Dietary Fiber	2.4 GM
Sugars	19.3 GM
Protein	28.2 GM

# Turkey & Cheddar Club on Pretzel





### Ingredients

- **1 ea.** Pretzel Roll Bun
- **2 ea.** Precooked Bacon Slices
- **3 oz.** Oven Roasted Turkey Breast
- **1 oz.** Mild Cheddar Cheese Loaf
- **2** ea. Labels
- **1 ea.** Clear Shallow Rectangle Tray

### Directions

- 1. Slice roll in half
- **2.** Place the bacon on the bottom half of the bun.
- **3.** Top the bacon with the turkey, followed by the cheese.
- **4.** Put the top bun on the sandwich.
- **5.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 545.6 Fat Cal. 159.8 Amount/Serving

Total Fat	17.8 GM
Saturated Fat	7 GM
Cholest.	70.3 MG
Sodium	1372.3 MG
Potassium	333.3 MG
Total Carb	66.5 GM
Dietary Fiber	2 GM
Sugars	8 GM
Protein	29.6 GM

# Turkey & Cheese Wedge





#### Ingredients

**2 slice** Sliced Wheat Sandwich Bread **2 ea.** Labels **2¼ oz.** Oven Roasted Turkey Breast **1** ea. DFT091 Overwrap Trays **1** ea. American Cheese Slice

(Wedge Containers)

#### **Directions**

- 1. Place one slice American cheese onto wheat bread.
- **2.** Spread out 2.25 oz. turkey onto cheese.
- 3. Cut sandwich in half lengthwise and fold the two halves together.
- **4.** Place into container.
- **5.** Package according to machine directions then label.

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 225.5 Fat Cal. 59.1 Amount/Serving Total Fat 6.6 GM Saturated Fat 2.5 GM Cholest. 35.2 MG Sodium 1040.5 MG Potassium 250 MG **Total Carb** 26.1 GM **Dietary Fiber** 1 GM Sugars 4 GM Protein 17.6 GM

# Turkey & Swiss Combo



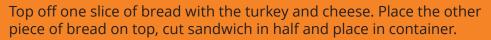


#### Ingredients

- **2 slice** 9 Grain 100% Whole Wheat Bread
- **3 oz**. Low Sodium All Natural Turkey
- **1 oz.** Sandwich Cut Swiss Cheese
- **2 oz.** Bulk Spring Mix
- **¼ oz.** Matchstick Shred Carrots
- **3** ea. Grape Tomatoes
- 1 oz. Cucumbers, sliced

### Directions

- **1** oz. Fat Free Italian Dressing
- **2** ea. Labels
- **1 ea.** 2 Comp Dinner Tray Black
- **1** ea. Flat Lid 800 L-F
- **1** ea. 1oz. Soufle Cup
- **1** ea. 1oz. Soufle Lid
  - ea. 102. Sourie Liu



Place the spring mix in the compartment of the container. Add the tomato, cucumber, and carrots to it in a nice presentation. Add the souffle cup with the dressing to it. place lid on the package.

Package and label.

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

**Nutrition Facts\*** 

108

Serving Per Container

1

398.2

1

12 GM

5 GM

67.5 MG

1420.5 MG

573.8 MG

39.1 GM

4.4 GM

6.9 GM

35.5 GM

Serving Size

Amount/Serving

Saturated Fat

Calories

**Total Fat** 

Cholest.

Sodium

Sugars

Protein

Potassium

**Total Carb** 

**Dietary Fiber** 

Fat Cal.

# Value Hot Dog





### Ingredients

- **1 ea.** All Meat 10x1 6" Hot Dogs
- **1 ea.** Sliced Hotdog Buns 5-6"
- **2 ea.** Labels

# Directions

- **1.** Place 10x1 Hot Dog into bun.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size	1	
Serving Per Container 1		
Calories 300		
Fat Cal. 144		
Amount/Serving		
Total Fat	16 GM	
Saturated Fat	4.5 GM	
Cholest.	25 MG	
Sodium	720 MG	
Potassium	0 MG	
Total Carb	27 GM	
Dietary Fiber	1 GM	
Sugars	3 GM	
Protein	11 GM	

# Value Small Cheeseburger





### Ingredients

- **1 ea.** Small Seeded Hamburger Bun
- **1** ea. 1.6oz. Charbroil Beef Patty
- **1 ea.** American Cheese Slice
- **2** ea. Labels

### **Directions**

- **1.** Place 1.6 oz. flame-broiled hamburger patty on a small seeded hamburger bun.
- 2. Place 1 slice of American cheese on top of hamburger patty.
- **3.** Package according to machine directions then label.

#### **Nutrition Facts\***

Serving Size	1	
Serving Per Container 1		
Calories 3	20	
Fat Cal. 144		
Amount/Serving		
Total Fat	16 GM	
Saturated Fat	6.5 GM	
Cholest.	37.5 MG	
Sodium	842 MG	
Potassium	0 MG	
Total Carb	33 GM	
Dietary Fiber	1 GM	
Sugars	3 GM	
Protein	16.5 GM	

## Walnut Chicken Salad With Lettuce & Tomato



# Ingredients

**2 slice** Multi-grain Reuben With Oat

- **3 oz.** Walnut Chicken Salad Batch
- **1 oz.** Leaf Lettuce Crowns
- 2 ea. Sliced Tomatoes 3/16"
  1 case 5x5 Black Base Clamsehell
  2 ea. Labels

#### **Directions**

Scoop 3 oz. portion onto one slice of bread. On top, place two slices tomatoes, the lettuce crown and other slice of bread. Slice in half and invert into container.

Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 509.4 Fat Cal. 149.1 Amount/Serving Total Fat 16.6 GM Saturated Fat 1.8 GM

Cholest.	50 MG
Sodium	741.4 MG
Potassium	73.6 MG
Total Carb	62.8 GM
Dietary Fiber	5 GM
Sugars	11.2 GM
Protein	30 GM

# Western BBQ Burger





#### Ingredients

- **1 ea.** Sesame Seed Kaiser Bun
- **1 ea**. 4oz. Charbroil Beef Patty
- **1 oz.** Original BBQ Sauce
- **1 ea.** American Cheese Slice
- **2** ea. Precooked Bacon Slice
- **2** ea. Labels

# Directions

- 1. Place a hamburger patty on the bottom half of the hamburger bun, followed by the BBQ sauce, cheese and bacon slices. Top with the second half of the bun.
- **2.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 595** Fat Cal. 274.5 **Amount/Serving** 

Total Fat	30.5 GM
Saturated Fat	12 GM
Cholest.	77.5 MG
Sodium	1690 MG
Potassium	470 MG
Total Carb	59 GM
Dietary Fiber	2.3 GM
Sugars	6.3 GM
Protein	35.8 GM

# Antipasto Cup





### Ingredients

- 1/2 oz. Whole Black Olive
- **1½ oz.** Sliced Pepperoni
- Cheddar, Swiss, Pepper Jack Cubes **1 ea.** 2 oz.
- 1 oz. **Grape Tomatoes**

### Directions

Layer there the items in this order. Black olives on the bottom followed by the pepperoni, the cheeses, and grape tomatoes. Place a lid on top of the container, then package and label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 460.1 Fat Cal. 360

Amount/Servin	g

Total Fat	40 GM
Saturated Fat	19 GM
Cholest.	112.5 MG
Sodium	1156 MG
Potassium	435 MG
Total Carb	1 GM
Dietary Fiber	0.4 GM
Sugars	0.6 GM
Protein	21.7 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

#### Labels **2** ea.

- 1 ea.
  - - Vegetable Tray Lid
- Vegetable Tray

### Banana Pudding with Vanilla Wafers





### Ingredients

2 oz. Vanilla Wafer Cookie Bulk
6½ oz. Banana Pudding
2 ea. Labels

a. 3 oz. Small Od Insert
 a. TP10 Clear Cup 10 oz.

**1** ea. TP10 Lid Dart

### Directions

- **1.** In 10 oz. parfait cup, scoop/pour 6.5 oz. of banana pudding.
- 2. Place a parfait insert with 8 vanilla wafers (2oz) in it on top.
- 3. Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Tape lid down with safety seal tape. Make sure tape is not covering the name on the label or the ingredients.

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 447.8** Fat Cal. 129.4 Amount/Serving

Total Fat	14.4 GM
Saturated Fat	7.8 GM
Cholest.	0 MG
Sodium	494.9 MG
Potassium	0 MG
Total Carb	1.9 GM
Dietary Fiber	1.9 GM
Sugars	39.6 GM
Protein	1.9 GM

# Butterscotch Pudding





TP10 Clear Cup 10oz.

TP10 Lid Dart

1 ea.

1 ea.

### Ingredients

- **1 oz.** Whipped Topping In Bag
- **8 oz.** Butterscotch Pudding
- **2** ea. Labels

# Directions

- **1.** In 10 oz. parfait cup, scoop/pour 8 oz. pudding.
- **2.** Top with 1oz. whipped topping.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- 5. Without covering the name or ingredients on the label, tape lid down using safety tape.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 226.7** Fat Cal. 46 **Amount/Serving** 

Total Fat	5.1 GM
Saturated Fat	5.1 GM
Cholest.	0 MG
Sodium	453.2 MG
Potassium	0 MG
Total Carb	46.6 GM
Dietary Fiber	0 GM
Sugars	31.6 GM
Protein	0 GM

# Carrot & Celery Snack Cup





### Ingredients

- **2 oz.** Sysco Nat Celery Sticks
- **3 oz.** Grimmway Petite Bites Carrot
- **2 ea.** Labels
  - Directions

If the carrots are white and dried out, soak in water for 15 minutes before packaging.

Place the carrots and celery in the cups, cover.

Package and label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 38.3 Fat Cal. 0 Amount/Serving Total Fat 0 GM Saturated Fat 0 GM Cholest. 0 MG Sodium 103.3 MG Potassium 99.1 MG

	00.1 100
Total Carb	4.8 GM
Dietary Fiber	0.7 GM
Sugars	3.5 GM
Protein	0.7 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

**1 ea.** 8oz. Square Veggie Cup**1 ea.** 8oz. Square Veggie Lid

# **Carrot Snack Cup**





### Ingredients

**4½ oz.** Grimmway Petite Bites Carrot 2 ea. Labels

1 ea. 1 ea.

8oz. Square Veggie Cup 8oz. Square Veggie Lid

#### **Directions**

If carrots are white and dried out, place in water for 15 minutes before packaginig.

Place carrots in cup, cover.

Package and label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 42.5 Fat Cal. 0 Amount/Serving 0 GM **Total Fat** Saturated Fat 0 GM Cholest. 0 MG Sodium 84.9 MG Potassium 148.6 MG **Total Carb** 4.2 GM **Dietary Fiber** 0 GM Sugars 4.2 GM

\*Nutrition Facts are based on TAFS recipes & ingredients. See "About CK Foods."

0 GM

Protein



### Carrot & Celery Snack Cup with Ranch Dip



### Ingredients

- **2 oz.** Sysco Nat Celery Sticks
- **3 oz.** Grimmway Petite Bites Carrot
- **2 oz.** Fat Free Ranch Dressing
- **2** ea. Labels

### Directions

- **1.** Place 2 oz. baby Carrots and 2 oz. celery sticks into 12oz. parfait cup.
- **2.** Place parfait insert with 2 oz. fat free ranch in it on top.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Tape lid down with safety seal tape. Make sure tape is not covering the name on the label or the ingredients.

- **1** ea. 12oz. Parfait Cup
- **1 ea.** Parfait Insert (Yogurts & Fruit)
- **1** ea. Parfait Lid (Yogurts & Fruit)
  - . Liu (Yogurts & Fruit)

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 78.9** Fat Cal. 0 Amount/Serving

Total Fat	0 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	624.4 MG
Potassium	66 MG
Total Carb	15.9 GM
Dietary Fiber	0.7 GM
Sugars	6.6 GM
Protein	0.7 GM

# **Celery Snack Cup**





## Ingredients

**4½ oz.** Sysco Nat Celery Sticks **2** ea. Labels

1 ea. 1 ea.

8oz. Square Veggie Cup 8oz. Square Veggie Lid

### Directions

Place the celery into the cups, cover. Package and label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 22.5 Fat Cal. 0 Amount/Serving 0 GM **Total Fat** Saturated Fat 0 GM Cholest. 0 MG Sodium 105 MG Potassium 0 MG

	01110
Total Carb	4.5 GM
Dietary Fiber	1.5 GM
Sugars	1.5 GM
Protein	1.5 GM

# Celery, Apple, PB & Raisin Snack Pack





### Ingredients

- 4 oz. Sysco Nat Celery Sticks
- **2 oz.** Creamy Peanut Butter
- **2 oz.** Midget Dark Raisins
- **2 oz.** Sliced Sweet Apples
- 2 ea. Labels
- 1 ea. Vegetable Tray
- Vegetable Tray Lid 1 ea.
- 2 oz. Soufle Cup with Lid 1 ea.

- **Directions**
- 1. Place two ounces of peanut butter into souffle cup. Place prepared peanut butter cup in the round hole in the vegetable tray.
- 2. Place the raisins into the smallest hole. Place the celery sticks into the largest hole and place the sliced apples into the hole - run through the doboy.
- **3.** Place a lid on the tray and label

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 622.6 Fat Cal. 290.4

Amount/	Serving

Total Fat	32.3 GM
Saturated Fat	6 GM
Cholest.	0 MG
Sodium	380.2 MG
Potassium	426.3 MG
Total Carb	69.4 GM
Dietary Fiber	8.6 GM
Sugars	47.2 GM
Protein	17.3 GM

# Chocolate Pudding & Whip Topping





### Ingredients

**1** oz. Whipped Topping In Bag

- **8 oz.** Chocolate Pudding
- **2** ea. Labels

**1** ea. TP10 Clear Cup 10oz.**1** ea. TP10 Lid Dart

### Directions

- **1.** In 12 oz. parfait cup, scoop/pour 8oz. chocolate pudding.
- **2.** Top with 1 oz. whipped topping.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Tape lid down with safety seal tape. Make sure tape is not covering the name on the label or the ingredients.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 226.7** Fat Cal. 46

Amount/Serving	g

Total Fat	0 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	105 MG
Potassium	0 MG
Total Carb	4.5 GM
Dietary Fiber	1.5 GM
Sugars	1.5 GM
Protein	1.5 GM

# Cookies and Cream Parfait





### Ingredients

- **8 oz.** Vanilla Pudding
- **2 oz.** Oreo Cookie Crumb
- **1 oz.** Whipped Topping in Bag
- **2** ea. Labels
- **1** ea. TP10 Clear Cup 10oz.
- **1** ea. TP10 Lid Dart

### Directions

- **1.** Fill the cup half way (6 oz.) with pudding and add 3/4 of the amount of oreo crumbs.
- **2.** Top crumbs with 2 ounces of vanilla pudding, followed by whipped cream and the remaining cookie crumbles,
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- 5. Without covering the name or ingredients on the label, tape lid down using safety tape.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 549.9** Fat Cal. 177

Amount/Servin	g

Total Fat	19.7 GM
Saturated Fat	10 GM
Cholest.	0 MG
Sodium	680.6 MG
Potassium	0 MG
Total Carb	94.1 GM
Dietary Fiber	1.7 GM
Sugars	54.5 GM
Protein	2.3 GM

# Cranberry Vanilla Yogurt Parfait





## Ingredients

- **6 oz.** Vanilla Yogurt
- **2 oz.** Dried Cranberries
- **2 oz.** Batch Granola
- **2** ea. Labels

### Directions

- 1. In a bowl combine the yogurt and the dried cherries
- **2.** Place the yogurt mixture into the cup and top with insert filled with granola.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Without covering the name or ingredients on the label, tape lid down using safety tape.

- **1** ea. TP10 Clear Cup 10oz.
- **1** ea. TP10 Lid Dart
- **1** ea. 3 oz. Small Insert

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 **Calories 593.8** Fat Cal. 85.7

Amount/Serving	J

Total Fat	9.5 GM
Saturated Fat	2.3 GM
Cholest.	5 MG
Sodium	118 MG
Potassium	135.6 MG
Total Carb	124.4 GM
Dietary Fiber	10.5 GM
Sugars	79.3 GM
Protein	12.6 GM



# Edamame Snack Tray W/ Sea Salt and Sesame



### Ingredients

- **15 lb.** Soybean Whole Edamame Shelled
- **2** ea. Grape Tomatoes
- **9 tsp.** Fine Grind Sea Salt
- 42 ea. Labels42 ea. 8 oz. Vegetable Trays Lid42 ea. 8 oz. Vegetable Trays

#### Directions

Thaw Edamame overnight Place in bowl and sprink on sesame seeds and sea salt. Stir with a spoon. Scoop one level cup into 8oz trays. Snap on tamper proof lid and label Servings 42

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 234.5** Fat Cal. 107.5 **Amount/Serving** 

<u> </u>	
Total Fat	11.9 GM
Saturated Fat	1 GM
Cholest.	0 MG
Sodium	429.9 MG
Potassium	4.8 MG
Total Carb	29.6 GM
Dietary Fiber	2 GM
Sugars	7.8 GM
Protein	1.7 GM

# Fresh Strawberry Cup





### Ingredients

5½ oz. Fresh Strawberry
2 ea. Labels
1 ea. TP10 Clear Cup 10oz.
1 ea. TP10 Lid Dart

### Directions

Wash, dry, hull and half strawberries. Place in container - snap on lid - tape and label.

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 Calories 47.7 Fat Cal. 0 Amount/Serving 0 GM **Total Fat** Saturated Fat 0 GM Cholest. 0 MG Sodium 0 MG Potassium 0 MG **Total Carb** 12.7 GM **Dietary Fiber** 4.2 GM Sugars 8.5 GM Protein 1.1 GM

# Fresh Vegetable & Cracker Tray





### Ingredients

- **1¼ oz.** Grimmway Petite Carrot Bites
- **2** ea. Grape Tomatoes
- **1¾ oz.** Broccoli Floret
- **2 oz.** Ranch Dressing
- **3 pkg.** Wheat Cracker

- 2 ea. Labels
- **1** ea. Vegetable Trays Lid
- **1** ea. Vegetable Trays
- **1** ea. 2oz. Clear Plastic Lid
- **1** ea. 2oz. Plastic Portion Cup

### Directions

- **1.** Fill one large compartment with 3 packages wheat crackers and two grape tomatoes.
- 2. Fill second large compartment with broccoli florets.
- **3.** Fill small compartment with baby carrots.
- 4. Place 2 oz. portion cup of ranch into round compartment.
- 5. Snap lid on container. Make sure lid is not cracked and fully sealed.
- **6.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size1 Serving Per Container1 Calories 192 Fat Cal.54 Amount/Serving

Total Fat	6 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	739.5 MG
Potassium	41.3 MG
Total Carb	29.6 GM
Dietary Fiber	2 GM
Sugars	7.8 GM
Protein	1.7 GM

### Grapes & Cheese Cubes





#### Ingredients

- **2 oz.** Mild Cheddar Cheese Cube
- 2 oz. Red Seedless Grapes
- 2 ea. Labels

- 1 ea. Vegetable Tray 1 ea.
  - Vegetable Tray Lid

### Directions

- **1.** Place grapes into the 8 oz. square vegetable tray.
- **2.** On top of grapes, place 5-7 cubes of cheddar cheese.
- **3. Place** lid on container.
- **4.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 Calories 260 Fat Cal. 162 Amount/Serving

Total Fat	18 GM
Saturated Fat	12 GM
Cholest.	60 MG
Sodium	360 MG
Potassium	111.8 MG
Total Carb	10.6 GM
Dietary Fiber	0 GM
Sugars	9.4 GM
Protein	12 GM

## Hummus & Pita Chips





### Ingredients

- **1** ea. Plain Pita Bread
- **2 oz.** Aresol Butter Pan Coating
- **2 oz.** Hummus
- **1 ea.** 5x5 Black Base Clamshell

### Directions

- **1.** Place pita bread on cooking pan.
- **2.** Spray with a light coat of butter.
- **3.** Bake in oven at 350 degrees for 2-3 minutes. Pita should be lightly toasted but not dry and hard.
- **4.** Cut pita bread into 6ths.
- **5.** Stand pita chips into container.
- **6.** Portion out 2 oz. hummus into 2 oz. container.
- **7.** Place hummus cup in container next to chips.
- 8. Package according to machine directions then label.

- 2 ea. Labels
- **1** ea. 2oz. Clear Plastic Lid
- **1** ea. 2oz. Plastic Portion Cup
- Nutrition Facts\* Serving Size 1

Serving Per Container 1 Calories 393.3 Fat Cal. 75

Amount/Serving	J

Total Fat	8.3 GM
Saturated Fat	1.7 GM
Cholest.	0 MG
Sodium	1086.7 MG
Potassium	0 MG
Total Carb	62.7 GM
Dietary Fiber	7 GM
Sugars	4.3 GM
Protein	16.7 GM

### Mandarin Orange Cup





### Ingredients

**6 oz.** Mandarin Oranges **2 ea.** Labels

**1 ea.** 8 oz. Square Veggie Cup**1 ea.** 8 oz. Square Veggie Lid

### Directions

Place in container - snap on lid - tape and label

#### **Nutrition Facts\***

Serving Size 1 Serving Per Container 1 Calories 85.7 Fat Cal. 0 Amount/Serving 0 GM **Total Fat** Saturated Fat 0 GM Cholest. 0 MG Sodium 12.2 MG Potassium 0 MG **Total Carb** 20.8 GM **Dietary Fiber** 1.2 GM Sugars 14.7 GM Protein 1.2 GM

### Mixed Veggie Snack Cup with Ranch





### Ingredients

- **1** oz. Grape Tomatoes
- **1 oz.** Broccoli Florets
- **1½ oz.** Grimmway Petite Bites Carrot
- **1½ oz.** Ranch Dressing

- **2 ea.** Label **1 ea.** 12oz.
  - ea. 12oz. Parfait Cup
- **1 ea.** Parfait Insert (Yogurts & Fruit)
- **1 ea.** Parfait Lid (Yogurts & Fruit)

#### Directions

Place veggies in cup. If necessary, cut broccoli to fit. Pump ranch into cup insert and place in top of cup. Snap lid on, label, and seal.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 260** Fat Cal. 162

#### Amount/Serving

Total Fat	0 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	448.3 MG
Potassium	49.5 MG
Total Carb	11.4 GM
Dietary Fiber	1.2 GM
Sugars	6 GM
Protein	1 GM

## Peach Cup





## Ingredients

**10 oz.** Peach Slices in Juice **2 ea.** Labels

**1** ea. TP10 Clear Cup 10oz.**1** ea. TP10 Lid Dart

### Directions

Place in container - snap on lid - tape and label.

#### Nutrition Facts\*

Serving Size 1 Serving Per Container 1 **Calories 393.3** Fat Cal. 75

Amount/Ser	ving

Total Fat	0 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	22.9 MG
Potassium	0 MG
Total Carb	27.5 GM
Dietary Fiber	0 GM
Sugars	22.9 GM
Protein	0 GM

### Peaches & Cottage Cheese





### Ingredients

- **6 oz.** Peach Slices
- **2 oz.** Cottage Cheese
- **2** ea. Labels

- **1** ea. 12oz. Parfait Cup
- **1 ea.** Parfait Insert (Yogurts & Fruit)
- **1 ea.** Parfait Lid (Yogurts & Fruit)

- Directions
- **1.** Drain the peaches.
- **2.** Place the peaches into the parfait cup.
- **3.** Fill the insert cup with two ounces of cottage cheese.
- **4.** Snap lid on container. Make sure lid is not cracked and fully sealed.
- **5.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 260** Fat Cal. 162

Amount/Servi	ng

Total Fat	0 GM
Saturated Fat	0 GM
Cholest.	0 MG
Sodium	448.3 MG
Potassium	49.5 MG
Total Carb	11.4 GM
Dietary Fiber	1.2 GM
Sugars	6 GM
Protein	1 GM

### Pineapple & Cottage Cheese



### Ingredients

3½ oz. Pineapple Chinks2½ oz. Cottage Cheese2 ea. Labels

- **1** ea. 12oz. Parfait Cup
- **1** ea. Parfait Insert (Yogurts & Fruit)
- **1** ea. Parfait Lid (Yogurts & Fruit)

#### Directions

- **1.** Place the pineapple into the 10 oz. parfait cup.
- 2. Fill the the insert cup with 2.5 ounces of cottage cheese
- **3.** Top the cottage cheese with a insert lid.
- **4.** Place the cottage cheese into the parfait cup.
- 5. Snap lid on container. Make sure lid is not cracked and fully sealed.
- **6.** Package according to machine directions then label.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 110.1** Fat Cal. 16.9

Amount	Serving

Total Fat	1.9 GM
Saturated Fat	0.6 GM
Cholest.	6.3 MG
Sodium	231.3 MG
Potassium	165.4 MG
Total Carb	14.9 GM
Dietary Fiber	0.9 GM
Sugars	11.3 GM
Protein	8.1 GM

### Blueberry Yogurt Parfait





#### Ingredients

- **7 oz.** Blueberry Yogurt
- **1** oz. Batch Granola
- **2** ea. Labels

- **1** ea. 3 oz. Small Insert
- **1** ea. TP10 Clear Cup 10oz.
- **1** ea. TP10 Lid Dart

#### Directions

- **1.** In 10 oz. parfait cup, scoop/pour 7oz. blueberry yogurt.
- **2.** Place parfait insert with 1 oz. granola on top. Yogurt must not run up inside of insert.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Without covering the name or ingredients on the label, tape lid down using safety tape.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 124.1** Fat Cal. 36.1

Amount/Serving	

Total Fat	4 GM
Saturated Fat	0.7 GM
Cholest.	0 MG
Sodium	16 MG
Potassium	67.8 MG
Total Carb	20.7 GM
Dietary Fiber	2.3 GM
Sugars	6.7 GM
Protein	3.8 GM

### **Strawberry Yogurt Parfait**





### Ingredients

**7 oz.** Strawberry Yogurt

- **1** oz. Batch Granola
- 2 ea. Labels

- **1** ea. 3 oz. Small Insert
- **1** ea. TP10 Clear Cup 10oz.
- **1** ea. TP10 Lid Dart

#### Directions

- **1.** In 10 oz. parfait cup, scoop/pour 7oz. strawberry yogurt.
- **2.** Place parfait insert with 1 oz. granola on top. Yogurt must not run up inside of insert.
- **3.** Place lid on cup. Make sure lid is completely sealed.
- **4**. Place labels on cup.
- **5.** Without covering the name or ingredients on the label, tape lid down using safety tape.

#### **Nutrition Facts<sup>\*</sup>**

Serving Size 1 Serving Per Container 1 **Calories 189.7** Fat Cal. 51.9

Amount	t/Serving

Total Fat	5.8 GM
Saturated Fat	1.8 GM
Cholest.	11.7 MG
Sodium	127.3 MG
Potassium	336.1 MG
Total Carb	58.1 GM
Dietary Fiber	5.8 GM
Sugars	42.9 GM
Protein	10.8 GM

# Commissary Retail Pricing



## **Breakfast**

ltem	Retail Price	Price Route	UPC	Item Code
All American Breakfast	\$4.19	\$2.10	082371851030	D1007962
Bacon Egg & Cheese Bagel	\$3.49	\$1.75	082371851108	D1007969
Bacon Egg & Cheese Croissant	\$3.49	\$1.75	082371851085	D1007967
Bacon Egg & Cheese Muffin	\$2.99	\$1.50	082371851092	D1007968
Big Breakfast Sandwich W/ Bacon	\$3.49	\$1.75	082371035904	F1003590
Big Breakfast Sandwich W/ Sausage	\$3.99	\$2.00	082371035805	F1003580
Biscuit and Gravy Blueberry Bagel	\$3.29 \$2.29	\$1.65 \$1.15	082371031005 609722379038	D1003100 D1006540
Cinnamon Raisin Bagel	\$2.29	\$1.15	082371851252	D1007984
Country Skillet	\$4.99	\$2.50	082371851290	D1007988
Deluxe Big Breakfast	\$4.49	\$2.25	082371852754	D1008147
Double Egg and Cheese Muffin	\$3.99	\$2.00	082371853232	C1007090
French Toast Platter	\$4.49	\$2.25	082371850996	D1007940
French Toast & Sausage Sandwic	h \$2.75	\$1.38	609722378352	D1006340
Ham Egg & Cheese Bagel	\$3.39	\$1.70	082371851429	D1008001
Ham Egg & Cheese Biscuit	\$2.99	\$1.50	082371851436	D1008002
Ham Egg & Cheese Muffin	\$2.99	\$1.50	082371851450	D1008004
Ham Egg & Cheese Croissant	\$2.99	\$1.50	082371851443	D1006350
Healthier <mark>Breakfast Burrito</mark>	\$3.29	\$1.65	082371853065	C1007082
Pancake <mark>Platter</mark>	\$4.29	\$2.15	082371851528	D1008011
Plain Bag <mark>el</mark>	\$1.79	\$0.90	609722371832	D1006550
Sausage Egg & Cheese Biscuit	\$2.99	\$1.50	609722378314	D1006310
Sausage Egg & Cheese Croissant	\$2.99	\$1.50	609722378772	E1007340
Sausage E <mark>gg &amp; Cheese Muffin</mark>	\$2.99	\$1.50	082371851641	D1008023
Sausage Egg & Cheese on WW Bag	gel \$3.49	\$1.75	082371851849	D1008045
Value Sausage Biscuit Twins	\$1.79	\$0.90	609722378307	D1006580
Whole Wheat Bagel	\$2.29	\$1.15	609722378734	D1008042



## **Salads and Wraps**

tail Price	Price Route	UPC	Item Code
\$5.49	\$2.75	082371850644	D1007630
\$5.69	\$2.85	082371850842	D1007810
\$5.29	\$2.65	082371851221	D1007981
\$5.49	\$2.75	609722378338	D1006060
\$4.29	\$2.15	082371851375	D1007996
\$4.29	\$2.15	082371851382	D1007997
\$4.29	\$2.15	082371852624	D1008134
\$4.29	\$2.15	082371851474	D1008006
\$5.89	\$2.95	082371850637	D1007620
\$5.29	\$2.65	082371853591	E1007415
\$5.49	\$2.75	082371852648	D1008136
\$5.49	\$2.75	082371853218	D1008158
\$4.99	\$2.50	082371853546	E1007410
\$4.79	\$2.49	082371850828	D1007790
\$5.49	\$2.75	082371850514	D1007490
\$4.79	\$2.40	082371852686	D1008140
\$4.79	\$2.40	082371852617	D1008159
	\$5.49 \$5.69 \$5.29 \$4.29 \$4.29 \$4.29 \$4.29 \$4.29 \$5.89 \$5.29 \$5.49 \$5.49 \$5.49 \$4.99 \$4.79 \$5.49	\$5.49\$2.75\$5.69\$2.85\$5.29\$2.65\$5.49\$2.75\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.15\$4.29\$2.50\$5.49\$2.75\$5.49\$2.75\$4.99\$2.49\$5.49\$2.75\$4.79\$2.49	\$5.49\$2.75082371850644\$5.69\$2.85082371850842\$5.29\$2.65082371851221\$5.49\$2.75609722378338\$4.29\$2.15082371851375\$4.29\$2.15082371851382\$4.29\$2.15082371852624\$4.29\$2.15082371850637\$5.89\$2.95082371850637\$5.29\$2.65082371850637\$5.49\$2.75082371853591\$5.49\$2.75082371853546\$4.99\$2.50082371853546\$4.79\$2.49082371850637\$5.49\$2.75082371853546\$4.79\$2.49082371850828\$5.49\$2.75082371850814\$4.79\$2.40082371850514



## **Sandwiches**

Item	Retail Price	Price Route	UPC	ltem Code
Beef & Cheddar	\$4.49	\$2.25	082371851122	D1007972
Bourbon St Sandwich	\$4.49	\$2.25	082371851153	D1007974
Bratwurst on Pretzel Bun	\$4.69	\$2.35	082371850811	D1007780
Buffalo Chicken Pretzel	\$4.69	\$2.35	082371850811	D1007780
Chuckwagon Sandwich	\$2.99	\$1.50	609722379052	D1006280
Cordon Bleu On Ciabatta	\$4.79	\$2.40	082371851283	D1007987
Egg Salad Wedge	\$2.09	\$1.05	609722378086	D1006630
Grilled Chicken Club on Ciabatta	\$4.99	\$2.50	082371851948	D1008055
Ham & American on Multigrain	\$3.49	\$1.75	082371852600	D1008132
Ham & Cheddar on Multigrain	\$3.49	\$1.75	082371852587	D1008130
Multigrain Ham and Cheddar W/	L&T \$4.29	\$2.15	082371853454	E1007395
Ham & Cheddar Round	\$3.19	\$1.60	609722378505	D1006570
Ham & Cheese Wedge	\$2.69	\$1.85	082371028005	C1002800
Hawaiian Chicken Sandwich	\$4.79	\$2.40	082371851467	D1008005
Hearty Pastrami & Provalone	\$5.49	\$2.75	082371853515	E1007398
Jumbo Cheeseburger	\$3.49	\$1.75	609722379045	D1006270
Jumbo Hot <mark>Dog</mark>	\$2.79	\$1.40	609722378444	D1007130
Meatball <mark>Sub</mark>	\$4.79	\$2.40	082371851955	D1008056
Mega B <mark>urger</mark>	\$4.79	\$2.40	082371852068	D1008067
Monte <mark>Cristo</mark>	\$4.49	\$2.25	082371853461	E1007396
Patty Melt	\$4.49	\$2.25	082371851542	D1008013
Philly Steak Sandwich	\$4.79	\$2.40	082371850750	D1007730
Red Hot Polish Sausage	\$2.79	\$1.40	082371031302	D1003130
Reuben on Marble Rye	\$4.29	\$2.15	609722378154	D1006150
1/2 Roast Beef Sandwich Combo	\$6.49	\$3.25	082371853324	G1001005
Roast Beef & Cheddar Multigrain	\$3.49	\$1.75	082371852617	D1008133
Roast Beef & Cheddar Combo	\$5.99	\$3.00	082371853140	E1007389
Sloppy Joe	\$3.19	\$1.60	609722378390	D1006420
Southwest Chicken on Ciabatta	\$4.99	\$2.50	082371851962	D1008057
Super Hero Hoagie	\$4.79	\$2.40	609722378611	E1006590



## **Sandwiches**

ltem	<b>Retail Price</b>	Price Route	UPC	Item Code
Super Zesty Italian Sandwich	\$3.49	\$1.75	082371851771	D1008036
Tuna Salad Combo Meal	\$5.99	\$3.00	082371853157	E1007390
Tuna Salad Combo w/ Grapes & Cheese \$6.49		\$3.25	082371853737	E1007426
Turkey & Cheddar Club on Pret	zel \$4.89	\$2.45	082371851795	E1004960
Turkey & Cheese Wedge	\$2.75	\$1.38	082371028500	D1002850
Turkey and Swiss Combo	\$5.99	\$3.00	082371853164	E1007391
Value Hot Dog	\$2.09	\$1.05	082371038301	D1007570
Value Small Cheeseburger	\$2.09	\$1.05	609722378222	D1006290
Walnut Chicken Salad W/L&T	\$5.65	\$2.83	082371851795	E1004960
Western BBQ Burger	\$3.89	\$1.95	082371851825	D1008041

## Entrees

Bourbon Chicken W/WG Penne	\$5.49	\$2.75	082371853553	E1007411
Cheese Enchilada Dinner	\$4.49	\$2.25	082371850743	D1007720
Chicken & <mark>Noddle Platter</mark>	\$4.49	\$2.25	609722378659	E1007310
Italian Sa <mark>usage B</mark> ake	\$4.29	\$2.15	082371851894	D1008050
Spaghet <mark>ti and Meatballs</mark>	\$4.79	\$2.40	082371851016	D1007960
3 Cheese Fettucini Alredo	\$4.49	\$2.25	082371851917	D1008052
Turkey Penne Skillet	\$5.49	\$2.75	082371853423	G1001015



# Snacks

Item	Retail Price	Price Route	UPC	ltem Code
Antipasto Cup	\$3.99	\$2.00	082371852020	D1008063
Butterscotch Pudding	\$2.49	\$1 <mark>.2</mark> 5	082371853041	C1007082
Banana Pudding & Vanilla Wafers	\$2.49	\$1.25	609722378871	D1007410
Carrot & Celery Snack Cup	\$1.29	\$0.65	082371852969	B1006024
Carrot & Celery Snack Cup w/ Ranch	\$2.79	\$1.40	082371 <mark>85</mark> 0521	D1007500
Carrot Snack Cup	\$1.29	\$0.65	082371852976	B1006024
Celery Snack Cup	\$1.29	\$0.65	082371850668	B1006026
Celery, Apple, PB & Raisin Snack Pack	\$4.50	\$2.30	082371852037	D1008064
Chocolate Pudding W/ Whipped Toppi	ng \$2.49	\$1.25	082371850835	D1007800
Cookies & Creme Parfait	\$2.49	\$1.25	082371851276	D1007986
Cranberry Vanilla Yogurt Parfait	\$2.49	\$1.25	082371852815	D1008153
Edamame Snack Tray W/ Sea Salt & Sesa	ame \$3.09	\$1.55	082371853744	E1007427
Fresh Strawberry Cup	\$2.79	\$1.40	082371853256	C1007093
Fresh Veg <mark>etable &amp;</mark> Cracker Tray	\$4.39	\$2.20	082371850781	D1007760
Grapes A <mark>nd Cheese</mark>	\$ <mark>3.4</mark> 9	\$1.75	082371854017	G1001042
Hummus & Pita Chips	\$2.79	\$1.40	082371038806	D1004190
Mandarin Orange Cup	\$2.29	\$1.15	082371852853	C1007081
Mixed Veggie Snack Cup w/ Ranch	\$3.29	\$1.65	082371853171	C1007089
Peach Cup	\$2.79	\$1.40	082371853003	C1007083
Peaches & Cottage Cheese	\$3.49	\$1.75	082371852044	D1008065
Pineapple & Cottage Cheese	\$3.4 <mark>9</mark>	\$1.75	082371851009	D1007950
Blueberry Yogurt Parfait	\$2.49	\$1.25	082371852075	D1008068
Strawberry Yogurt Parfait	\$2.49	\$1.25	082371850569	D1007540

### CK Market Line Production Components



#### Item Code Item

7545072	Eve Duff Courses for Turney and Dec
7545973	5x5 Puff Squares for Turnovers - 2oz
4016473	Apple Pie Filling 6-#10
973034	Bacon - Chicken Bacon .49oz. slice
1300219	Bacon Bits Pure 10#
2426070	Bacon Pckd - 3.75g/slice
1086917	Bacon Precooked Round 3.5" 192ct
7707955	Bagel Blueberry Sliced 72/4oz. (12/6pkg)
7015803	Bagel Cinnamon Raisin (6/12pk)
8876807	Bagel Plain Sliced (4oz) 12/6ct (current)
7017577	Bagel Wheat Bkd Sliced Bulk 72/4oz
6213359	Base - Chicken Low Sodium
5844220	Bean Black 6/#10
4182150	Bean Chili Con Carne w/ Beans 6/#10
4062337	Bean Garbanzo
4014973	Bea <mark>ns Kidney</mark>
8757122	Beef - Eye of the Round Roast
5969423	Beef - Ground PreCooked (current)
1633247	Beef Bologna All Beef 1/9#
2394849	Beef Corned Eye of Round
633802	Beef Ground 81/19
2441657	Beef Pastrami Top Round Cap Off 2/7-9#
1576339	Beef Patty Charbroil (Pierre) 120/1.6oz
1341817	Beef Patty Charbroil w/tvp (Pierre) 64/4oz
2307189	Beef Roast Top Rnd Cap Off (Deli) 2/6#
1941939	Biscuit Sliced Square 120ct
7118342	Bread Crumbs
1309863	Bread Pita Plain 7 in. 12/10ct
1924687	Breadstick Plain Mini 175/6" 1.09oz
6404743	Buffalo Sauce Franks (4/1gal)
2687295	Bun Brat Pretzel 12/6ct
7617335	Butter Cup 90ct AA (5gm) 1/8#
1961101	Caesar Dressing Cups 100ct
8481871	Capicola Ham
248807	Cheese - Cheddar, Swiss Pepper Jack Cubes
9227141	Cheese - Monteray Jack Sliced75oz. sl.
6697890	Cheese American Slices 4/5#
3302346	Cheese Blend Shredded 4/5#
671677	Cheese Blue Crumble 2/5#
2403657	Cheese Cheddar Mild Loaf 2-5#
2405057	Cheese Cheddar Shrd Yellow Fcy Mild 4/5#
6261465	Cheese Cream Plain Cup PC 100/1oz
6338149	Cheese Cube Mild Cheddar 2/5#
7312982	Cheese Enchiladas 90/cs - 1.75oz
6805014	Cheese Feta Crumbles 4/2.5#
8684417	Cheese Goat Tub 2/4#
2388791	Cheese Mozzarella L/M Skim 8/6# avg
2388783	Cheese Mozzarella Shredded 4/5#
2433415	Cheese Parmesan Shredded 4/5#

#### Item Code Item

7238512	Cheese Pepper Jack 120sl 4/5#
2389260	Cheese Provolone 3/12#
8252041	Cheese Swiss Sandwich Cut Gr C 2/8#
5184597	Chicken Breast Bnls Oven Roasted 2/5#
6305221	Chicken Brst - Bnls/Skls Random
743807	Chicken Brst Flame Broiled Grilled 100/2.8oz
1466212	CHICKEN BRST STRIP GRL PCK
1288638	Chicken meat Chip Salad for Sandwiches 1/10#
6198634	Chicken Noodles Soup 3 containers/cs
2434322	Chorizo Sausage Bulk 2/5lb
4004438	Chow Mein Noodles 6/#10
2251486	CK Beef and Bean Burrito 72/ 4.5oz
8476640	Cookie Crumb Oreo 1/25#
4008314	Cookie Vanilla Wafer Bulk 6/13.3oz
3451119	Crab imitation flake 6/2.5lb
4009601	Cracker Crumb Graham 1/10#
4662284	Cracker Oyster 150/.5oz
4009023	Cracker Wheat 300/2pk
5749924	Croissant Margarine RND SLI 64/2oz
2013908	Crouton packet new
7762299	Croutons PC 250ct .25oz
6755003	Diced Green Chiles
5564137	Dough - Chocolate Chunk Scone 10oz
6955488	Dough Biscuit Southern Style 216/2.6oz.
c4717039	Dough Cookie Sugar 240/1.1oz
1069749	Dough roll Cinnamon Pettite 240/1.25oz
5005327	Dressing Caesar 4/1gal
4117222	Dressing Creamy Italian 4/1gal
4069019	Dressing French 4/1gal
4893095	Dressing Honey Mustard 4/1gal
4116398	Dressing Mayonnaise Chl Free 4/1gal (Tuna Salad)
6246631	Dressing Ranch FTFR 4/1 gal
6475321	Dressing Raspberry Viniagrette Fat Free
6475230	Dressing Sesame Toast Fat Free 2/1gal
6617666	Dressing Tomato Sundried Basil Fat Free 2/1gal
1094630	Egg Hardboiled ASAP (16/2pk)
4328845	Egg Liquid Blend Whole (12/2LB)
7521008	Egg Patty Sunny Side Up Sysco 200/1.5oz
7518780	Egg Scramble Pre-Ckd 1/20#
6818841	Egg White Patty 50/2oz
6890339	Eggs Diced 4/5#
4183752	English Muffins 2oz. 12/12ct
7843725	FF Ranch Dressing Cup 100/1.5oz
1784347	Frank All Beef 5x1 6" 1/10#
1006691	Frank All Meat Hot Dogs 10x1 6" 1/10#
1586470	French Dressing PC Fatfree 100ct
1783927	French Toast 7/16" 144/1.5oz. (12pkg)
8187908	French Toast Sticks 180/.88oz.



#### **CK Market Line Production Components**



#### Item Code Item Fresh Garlic- Chopped 5975289 Frozen Corn 30#/cs 3533494 Frozen Peas & Carrots 30#/cs 3960556 3533585 Frozen-Spring Mix Vegetables 5465695 Golden Italian Dressing 2175885 Grain - Wheat Germ Granola Cereal 4/50oz 323824 1592336 Ham Buffet BNLS H/W 32%Menumaster 2/9-10# Ham Pit Bnls Hickory Smk 2/14# Farmland 1338482 6652935 Hard Boiled Eggs 25# Honey 6/5# 4361432 Horseradish prepared 32oz 5974944 7052115 Hummus - Red Pepper Bulk 3503927 Hummus 2/4# 5887336 Italian Dressing Cup 100/1.5oz 138834 Juice - Lime 4536991 Juice Lemon 12/32oz 6305346 Kosher Salt 12/3# 1675602 Lettuce/Prepared w/bag 4/5# (current) 3548385 Mandarin Oranges 6/#10 Margarine Liquid 2/17.5# 420778 4002457 Mayonnaise Heavy Duty 4/1 gal Meatball All Purpose Italian 2/5# 320ct 1/2oz 7673031 5078308 Mix Country Gravy 6/24oz 5493796 Muffin Mix - Low Fat Variety Muffin Mix - Oat Bran 4983987 Mustard - Spicy Brown 4006805 MUSTARD DIJON W/WHT WINE TIN 4064978 Oil - Sesame 7647330 5847011 Olive Oil 5875978 Olive Whole Black 6/#10 Olives Sliced Ripe 6/#10 1286319 Pancake Buttermilk Ht & Srv 4" 216/1.25oz 1783935 Panini Bread Pregrilled - 3oz 7222843 Pasta - Marzetti Whole Wheat Short Cut Spaghetti 2996084 3021912 Pasta Fettuccine 10" 4/5# 1000397 Pepper/Green Julienne 3/16" (5 lb) Pepperoni Sliced 16ct 2/12.5# 1046671 1647510 Pepperoni Stick Leoni Grande 2/5# 8975898 Pork BBQ Smoked Pulled Austin Blue 2/5# 1171214 Salami Hard Homeland 2/5-6# avg (Sub) Sauce Cheese Jalapeno 6/#10 8921900 Sauce Enchilada 4/1gal 7039365 Sauce General Tso 4/.5 6031741 8459547 Sauce Manwich Sloppy Joe 4/#10 Sauce Pepper Chipotle Adobo 12/7oz 5757091 Sauce Pesto Basil 3/30oz 2477958

#### Item Code Item

4587515	Sauce Spaghetti Marinara 6/#10
4232682	Sauce Teriyaki Glaze Kikoman 6/.5gal
4007910	Sauce Worcestershire
4189171	Sauerkraut Shredded Fcy 6/#10
1177955	Sausage Crumble Italian 2/5#
2368777	Sausage Crumbles for Gravy-2
1246479	Sausage Links 200ct .8oz. 1/10#
7354125	Sausage Patty 336/.57oz
4984785	Sausage Patty PRCKD W/H Maple 107/1.5oz
5935879	Seasoning - Taco
8576886	Sliced Irregular Peaches
5020193	Sour Cream
4005567	
	Soy Sauce Kikoman
9442138	Soybean Whole Edamame Shelled 6/2.5#
5229729	Spice - Sesame Seed White
5661442	Spice Black Pepper
34233	Spice Black Sesame Seeds
9806498	Spice Chili Powder Dark
5228713	SPICE CUMIN GRND
6639165	Spice Garlic Granulated
5264320	Spice Oregano
5229653	Spice Sage Rubbed
9806472	Spice Seasoning Italian Whl 6/6.25oz.
7441916	Spice Seasoning Old Bay 6/24oz
5229760	Spice Tarragon Leaves Whole 1/3.5oz
8689762	Sundried Tomato Tortilla Wrap
5889738	Sundried Tomatoes 1/5#
4908299	Syrup Breakfast C <mark>up 100/1.4</mark> oz
1675776	Sysco Nat Celery <mark>Sticks 4/5lb</mark>
2005296	Thyme Fresh Herb
4904223	TOPPING MALLO CREME RTU 6/#5
2389534	Topping Whipped In Bag 12/16oz
2386159	Tortilla - Flour 10" Heat Pressed 12/12 ct
1295437	Tortilla - Hearty Grains 8" Tortilla 1.8oz
1231240	Tuna Light Premium Pouch 6/43oz
7268279	Turkey - Ground
35883	Turkey - Oven Rst. Reduced Sodium
7080757	Turkey Breast Menumaster 2/9-10# Hormel
2003663	Turkey Breast SKLS Oven Roasted 2/9# avg
2812238	Turkey Breast Smoked Skls 2/8-10#
7042716	Turkey-Sausage Patty Precooked 160/1.025oz
4717732	Vinegar - Rice
4033007	vinegar white 6/1gal
4042479	Vinegar, Rd Wine 4/1gal
8072811	Wrap Tortilla Wheat 12" - 3.67oz. 6/12ct
1006327	Yogurt - Plain Greek Bulk 0% fat 2/5#
1000327	

