

(Note: all information in red font is required information!)

Recipe Number _____

Recipe Name

Special instructions or information (optional)

Yield/Number of Portions: _____ Servings

Serving/Portion Size: _____ (cup, oz, scoop size, etc.)

Each serving provides: (specify the contribution to the food based meal pattern – i.e. 2 oz meat, 1 ½ bread/grain, and ¼ cup vegetable.

Ingredients	_____ Servings	_____ Servings	_____ Servings	Preparation Instructions
<i>(List all ingredients used to prepare the menu item)</i>	<i>(Include weights or measures of each ingredient in these columns.)</i>		<i>(Consider leaving this column blank to allow the individual school to resize the recipe for the specific number of servings forecasted on the production record.)</i>	<i>(List step by step preparation/cooking instructions. Be sure to include important temperatures for cooking, holding, and storing. Consider adding any handling information that will assure a <u>quality</u> product in addition to a <u>safe</u> product.)</i>

Nutrients per serving

Calories _____	Fat, total _____ grams	Vitamin C _____ mg	Sodium _____ mg
Protein _____ grams	Fat, saturated _____ grams	Calcium _____ mg	Dietary Fiber _____ grams
Carbohydrates _____ grams	Vitamin A _____ IU	Iron _____ mg	

Allergens (Check all that apply)

Milk and dairy ☐	Tree nuts ☐	Fish ☐	Soy ☐
Eggs ☐	Peanuts ☐	Shellfish ☐	Wheat ☐

(Optional: Insert Date of last revision)