

Staunton City School Nutrition Program Menus

RECIPE: K-12 GREEN EGG & HAM POP					RECIPE# SCS - EgP	
Grade Group: K-12					HACCP Process	
Number of Portions: 24					#1 No cook	
Portion Size: 1 each					#2 Cook and Serve Same Day	
Serving Utensils: paper cake pop stick 15cmx3.5mm					#3 Includes cooling Step	
o 11	pop slick 15cm	x3.5mm	1			
Servings Per pan						
INGREDIENTS		١	WEIGHT	N	MEASURE	PROCEDURE
Pre-cooked/peeled hardboiled egg			1 Med			1. Lay out pan liner paper on full sized baking sheet
Sliced Deli Ham (USDA) 100187			1.22 oz			2. Take one peeled boiled egg and place on just top end of
Green Curly Leaf Lettuce			1 whole leaf			cake stick (do not pierce through) 3. Take one slice of ham
Cherry Tomatoes			1 med			roll in single spiral and fold in half, add to stick under the egg
Seedless cucumber, peeled in stripes, sliced in			1 .25″			4. Take leaf lettuce remove any hard spine, fold to create
rounds		t	hick			ruffling and slide on stick 5. Add Cucumber round, finish with
						Cherry Tomato for the base. Hold in refrigeration @40 DegF
Total yield: 24 individual portions			Number of pans:			*Spec Notes: Stain eggs with turmeric bath for added color
Weight:			Pan Size:			2 cups water, 1 Tbsp. ground turmeric, 1 Tbsp. vinegar
						1 tsp salt. Simmer water and Turmeric for 30min, cool,
						strain, add salt & vinegar then place peeled eggs in dye 1
						hour (light shade of yellow).
						* Peel cucumber in stripes-see pic below
						* Serve with Seuss Boss Sauce- see recipe #SCS- SeBS
Meal Component Contribution Based on Portion Size					Nutrient Analysis Based on Portion Size	
Meat/Meat Alternate	-	2 mma				Calories: 102
Vegetable Subgroups	D/G	B/P	R/O	S	0	Saturated Fat: 2.4
					1/4 c	
Fruits						Sodium: 290mg
Grains						Protein: 10.5g



K-5 Na < 1230 Cal< 550-650 Sat Fat <10 6-8 Na< 1360 Cal 6-8 600-700 Sat fat <10 9-12 < 1420 Cal 9-12 750-850 Sat fat <10



