Recipe Ingredient Cross Reference Report Carmel Clay Schools

Recipe Code Menu Description Category Source Production Notes Serving Notes	RAMENBOWL Ramen Bowl Entree Local	Recipe Description Servings Serving Size Hot	Ramen Bowl 2 8oz broth + 3oz protein + 1 C noodles Yes						
Allergens	Pork, Egg, Wheat/Gluten, Soy, Milk/	Lactose							
Ingredients PORK UNSAUCED PULLED CHICKEN DICED EGGS HARD BOIL PASTA SPAGHETTI BARILLA BASE CHICKEN Beverages, water, tap, municipal SAUCE SOY BULK CABBAGE RED CARROT MATCHSTIC CS PEA GREEN FROZEN CORN YELLOW CUT FROZEN SPICE GARLIC POWDER SPICE ONION POWDER		1.000 Serving (2.7oz) 1.000 Serving (2.7 oz) 1.000 Egg 2.000 Cup (prepared) 2.000 Serving 2.000 cup (8 fl oz) 2.000 Teaspoon 0.125 Cup 0.125 Cup 0.125 Cup 0.125 Cup 0.500 Tsp 0.500 Tsp	 Directions 1. Thaw proteins in cooler 24 hours prior to service. Cook proteins @ 350° for 30-45 minutes or until internal temp reaches 165°. 2. Cook noodles according to package until just al dente 3. Make chicken broth using 2oz chicken base + 1 gal water. (need 1 gallon of broth). Add 2 Tbsp soy sauce. 1 Tbsp onion powder, and 1 Tbsp garlic powder to broth. 4. Serve: 1 C prepared spaghetti noodles 8oz broth 3 oz chicken OR 3 oz unsauced pulled pork 1/2 hard boiled egg 5. Student can top their own bowl with available veggies (1oz serving each) and sauces 6. Optional topping of sliced cabbage, carrots, green onions, peas, corn, sriracha, soy sauce, hot sauce. CCP: If holding temperature drops below 135F, product must be reheated to an internal temperature of 165F for 15 seconds or product must be thrown away. CCP: Food is not to be left in Time Temperature Danger Zone (41F-135F) for more than an accumulative 2 hours. 						



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Production Notes					-	-						
Serving Notes												
Allergens	Pork, Egg, Wheat/G	=	k/Lactose									
	Ingredients					Directions						
Inventory Code	Description					Cost P	er Unit	Co	ost Per Servir	ıg	Total Cost	
1629	PORK UNSAUCED PU	JLLED				\$0.30	21	\$	0.1511		\$0.3022	
1189	CHICKEN DICED					\$8.54	16	\$	0.1473		\$0.2946	
1064	EGGS HARD BOIL					\$3.36	75	\$	0.0935		\$0.1870	
1329	PASTA SPAGHETTI B	ARILLA				\$6.47	50	\$	0.0799		\$0.1598	
1119	BASE CHICKEN					\$6.10	50	\$	0.0673		\$0.1346	
1054	CABBAGE RED					\$2.13	33	\$	0.0222		\$0.0444	
1333	PEA GREEN FROZEN					\$20.9300		\$0.0581			\$0.1162	
1234	CORN YELLOW CUT FROZEN					\$18.9800		\$0.0237			\$0.0474	
1283	SPICE GARLIC POWDER					\$9.4300		\$0.0187			\$0.0374	
1418	SPICE ONION POWDER					\$6.5100			\$0.0136		\$0.0272	
Total Recipe Cost								\$0).6754		\$1.3508	
Calories Sodium (Kcal) (mg) 386.249 1499.548	Saturated Fat (g) 1.800 4.19 %											
Protein Sugar (g) (g)	Vitamin A Vitamin C (IU) (mg)		assium Iron	Calcium	Total Fat	Trans Fat	Cholesterol	Fiber	Carb	Ash (g)	Moisture	
(g) (g) 30.210 3.254	(IU) (mg) 1387.270 4.441		mg) (mg) 370 3.554	(mg) 26.235	(g) 8.058	(g) 0.000	(mg) 130.000	(g) 3.076	(g) 51.614	0.237	(g) 259.219	

* missing nutrient value

31.29 %

****** Total includes one or more missing nutrient data.

Trans fat is provided for informational purpose only, not for monitoring.



18.78 %

53.45 %