

# TEXAS K-12 CHEFS FIRESTARTER

## — RECIPE BOOK —



*Inspired by Students - Ignited by Chefs*

# FELLOW CULINARIANS

Every year, the Texas Association of School Nutrition (TASN) Conference brings school nutrition professionals together for collaboration and learning to strengthen the future of student meal programs. Texas K-12 Chefs decided to take advantage of the opportunity and create a culinary community built on sharing ideas to encourage creativity and celebrate the incredible work happening in school kitchens across the state.

Following the success of our first recipe book, we decided to return with a daring more intense edition, since we all know everything is bigger and better in Texas. Inspired by this year's conference theme, Ignite the Light, this second edition captures the Firestarter energy behind the ingenuity, craftsmanship, and commitment to serving our students and districts with excellence.

Inside these pages, you will discover familiar favorites reimaged with fresh inspiration, reflecting the passion behind the expertise and dedication of the Chefs who continue to redefine school nutrition. Each recipe, thoughtfully crafted to deliver bold flavors that celebrate diverse cultural influences and pay homage to today's food trends while bringing students back to the cafeteria.

From breakfast to dessert, every dish tells the story of the professionals who are keeping the flame of innovation burning strong for K-12 menus. Hats off and boots to the ground to the Chefs that shared their talent to this edition, courtesy of Houston ISD, Garland ISD, Princeton ISD, Sheldon ISD, KIPP Public Schools, Northeast ISD, IDEA Public Schools, and Carrollton-Farmers Branch ISD. We hope this cookbook inspires you to try something new and ignite a spark that transforms simple ideas into memorable ones.

As K-12 Chefs continue pushing boundaries to elevate school meals, we work together towards the goal that we are fueling more than meals, we are fueling the future!



*Disclaimer: These recipes were developed specifically for the participating districts and are intended for general reference. Please use discretion and consider your district's unique nutritional guidelines, operational procedures, and student needs when preparing these recipes. The participating districts assume no responsibility for any recipe variation, allergen concern, HACCP, or compliance issue. Always follow your district's policies and standard operating procedures.*

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## MEET YOUR CHEFS



**CHIQUITA COLEMAN**  
Houston ISD



**JUAN GONZALEZ**  
Houston ISD



**BRITTANY JONES**  
Houston ISD



**ACENETTE GONZALEZ**  
Princeton ISD

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**Food that brings students back to the cafeteria**



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**KEVIN JENKINS**

Garland ISD

*Bringing flavor with heart and passion.*



**YESHENIA GALLARDO**

Carrollton-Farmers Branch ISD

*Inspired creativity through food.*



**TODD HAVERS**

KIPP Public Schools



**LINDA NIEMEYER**

KIPP Public Schools

*Cooking up fresh ideas using fresh ingredients.*

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## MEET YOUR CHEFS



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North East ISD



**BARBARA VASSER**  
Sheldon ISD



**STEPHANIE BUENTELLO**  
IDEA Public Schools



**DANIELLA VILLAREAL**  
IDEA Public Schools

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*Fueling the next generation through food.*

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*Leading change with flavor and culture.*

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*Seasoned with purpose, big flavors, and bold ideas.*

# ASIAN FRIED BROWN RICE

Courtesy of Sheldon ISD



**NUTRITIONAL VALUE:**  
½ OZ. EQ. MEAT/MEAT ALTERNATE, 1 OZ. EQ.  
WHOLE GRAIN, 1/8 CUP OTHER VEGETABLE

**NUMBER OF SERVINGS:**  
**50**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item               | Stock Quantity |
|--------------------------|----------------|
| Canola Oil               | 1 ½ oz.        |
| Yellow onion, diced      | 1 ½ C.         |
| La Choy Lite Soy Sauce   | 1 pt. + 1 ¾ C. |
| Liquid egg               | 1 pt.          |
| Brown rice, cooked       | 6 lbs. + 5 oz. |
| Peas and Carrots, frozen | 2 lbs. + 4 oz. |

## DIRECTIONS:

Prepare brown rice and liquid egg per package instructions. Cover and set aside.

1. Add oil and onions to skillet or pan
2. Sauté chopped onions for 3-5 minutes until translucent.
3. Add cooked liquid eggs.
4. Add in the cooked brown rice and mix thoroughly.
5. Add soy sauce and peas and carrots and cook for 5 minutes, stirring frequently.
6. Cover until service.

## FOR SERVICE:

Serve (2) # 8 scoops of rice equal to 1 cup.



**BARBARA VASSER**  
Sheldon ISD

## FIRESTARTER CHEF TIPS:

- 👩‍🍳 Use cold rice for best results, preparing the rice a day ahead helps prevent mushy fried rice and improves texture during cooking.
- 👩‍🍳 Cook in stages, sautéing onions first to build flavor before adding other ingredients.
- 👩‍🍳 Keep ingredients moving, stirring frequently to prevent sticking and ensure even seasoning distribution.
- 👩‍🍳 Taste before service, small adjustments can make a big difference in flavor profile and student acceptance.

## BEHIND THE RECIPE:

Vegetable Fried Rice was inspired by traditional Asian home cooking, where leftover rice and fresh vegetables were quickly stir-fried into a flavorful meal. This simple, resourceful dish became a favorite for turning everyday ingredients into something warm, colorful, and delicious. Enjoy it alone or paired with your favorite stir fry!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BEEF LASAGNA

Courtesy of Sheldon ISD



## NUTRITIONAL VALUE:

3 M/MA, 3/4 WG, 3/8 C RED/ORANGE VEG. 1/4 C. OTHER VEG.

## NUMBER OF SERVINGS:

54

## RECIPE IDEAS:

ENTRÉE

## INGREDIENTS:

| Stock Item                      | Stock Quantity    |
|---------------------------------|-------------------|
| Ground Beef 80/20               | 9 lbs             |
| Diced Onions                    | 1 Quart + 1 Cup   |
| Diced Bell Peppers              | 1 Quart + 1 Cup   |
| Minced Garlic                   | 1/2 Cup           |
| Spice Blend, Italian, Salt Free | 1 Cup             |
| Crushed Tomatoes, #10 Can       | 2 quarts + 2 Cups |
| Tomato Paste, #10 Can           | 3 1/4 Cups        |
| Salt                            | 2 TBSP            |
| Black Pepper                    | 1 TBSP            |
| Granulated Sugar                | 2 TBSP            |
| Water                           | 1 Quart           |
| Pasta, Lasagna WG               | 2 lbs + 14 oz.    |
| Shredded Mozzarella             | 1.5 lbs           |
| Shredded Cheddar Cheese         | 1.5 lbs 1 TBSP    |
| Parsley                         | 1 TBSP            |

## DIRECTIONS:

1. Thaw the ground beef in the refrigerator. Dice all onions, bell peppers into a small dice and mince the fresh garlic.
2. Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue to cook it.
3. Add the onions, garlic and minced garlic to the beef and sauté them for about 7-8 minutes, or until the vegetables are tender.
4. Add the Italian Spice Blend, crushed tomatoes, tomato paste, salt, pepper, sugar and water to the meat mixture.  
Heat the mixture, uncovered, until it boils. Remove it from the heat.
5. Mix mozzarella, cheddar cheese, and parsley together. Assemble the ingredients in a steamtable pan as follows:
  - 1st layer: 1 quart plus 1 cup of sauce
  - 2nd layer: 9 uncooked noodles, placed

## DIRECTIONS CONT'D:

lengthwise

- 3rd layer: 1 quart plus 1 cup of sauce
- 4th layer: 12 ounces of cheese mixture (3 cups)
- 5th layer: 10 uncooked noodles, placed crosswise
- 6th layer: 1 quart plus  $\frac{3}{4}$  cup of sauce
- 7th layer: 12 ounces of cheese mixture (3 cups)

For 50 servings, use 2 steamtable pans (12" x 20" x 2½").

6. Cover the pan and refrigerate the lasagna for 24 hours in the refrigerator.
7. On the day of service, keep the pans covered to bake:

Conventional oven: 350 degrees F for 1 hour, 15 minutes to 1 hour, 30 minutes

Convection oven: 325 degrees F for 45 minutes.

## FOR SERVICE:

Portion one slice equal 1 cup portions.



**BARBARA VASSER**  
Sheldon ISD

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Spices for the meat sauce can be substituted. For our version we use onion, garlic powder and crushed red pepper flakes.
- 👨‍🍳 Marinara and spaghetti sauce can be used instead of the crushed tomatoes.
- 👨‍🍳 Canned products typically have added salt and sugar already added so reduce these seasonings in your recipes.

## BEHIND THE RECIPE:

Lasagna may seem intimidating at first but is the perfect way to begin incorporating scratch made meals into school kitchens. Layered with hearty flavors and baked to perfection, this classic comfort dish brings warmth and excitement to any cafeteria table.

This delicious recipe can be paired with garlic bread, a fresh side salad, or your favorite vegetable, creating the 'WOW' that proves school meals can be both wholesome, delicious, and unforgettable!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 165°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# CHICKEN TERIYAKI STIR FRY

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**10**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                               | Stock Quantity |
|------------------------------------------|----------------|
| Chicken Fajita Strips                    | 1 lb.+ 14 oz.  |
| Fajita Vegetable Mix,<br>¼" Julienne Cut | 1 lb. + 4 oz.  |
| Sauce, Teriyaki                          | 10 oz.         |
| Canola Oil                               | 1 Tb. + 1 oz.  |
| Fajita Blend Seasoning Blend             | 1 Tb. + 2 tsp. |
| Hot Water                                | ¼ C.           |
| Yakisoba Whole Wheat Noodles             | 2 lbs. 8½ oz.  |

## DIRECTIONS:

1. Preheat oven to 400°F.
2. In a bowl, combine chicken fajita strips, fajita mix vegetables, teriyaki sauce, oil, water and fajita seasoning and toss to mix.
3. Spread the mixture on a lined parchment or lightly sprayed with pan release sheet pan. Put in oven for about 5-8 minutes. Stir halfway in the cooking process.
4. Heat to 165 degrees.

### For yakisoba noodles:

5. Prepare noodles per the package and pan up for service.

## FOR SERVICE:

Place a no. 6 scoop of heated yakisoba noodles and top with a no. 8 scoop of the chicken fajita stir fry.



## FIRESTARTER CHEF TIPS:

- 👨‍🍳 The fajita vegetable mix is a combination of yellow onion, red bell pepper, and green bell pepper.
- 👨‍🍳 Keeping ingredients to a thin, even layer is the single biggest factor in achieving a wok like effect. Do not overcrowd pans creating steams that prevents browning.
- 👨‍🍳 Preheat the sheet pan for 10 minutes before adding vegetables. The immediate contact with the hot surface should give the searing effect of a wok and assist with speeding up caramelization.

## BEHIND THE RECIPE:

The Chicken Teriyaki Stir Fry brings together bold flavors and practical simplicity in one vibrant dish. Using our signature teriyaki sauce and hearty Yakisoba Noodles, this recipe was created using simple cooking techniques to build flavor that students love.

Our K-12 version of the dish offers fresh bell peppers and onions, with a garnish of shredded carrot and edamame for color. While no wok is required, a hot sheet pan and oven do the trick achieving a rich roasted flavor profile that makes this a crowd pleaser. This Asian-inspired dish offers flexibility making it easy to add variations of vegetables and/or proteins, to fit any menu.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# CREAMY BEEF STROGANOFF

Courtesy of KIPP Public Schools



**NUTRITIONAL VALUE:**  
**2 M/MA, 1 WG**

**NUMBER OF SERVINGS:**  
**50**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item           | Stock Quantity |
|----------------------|----------------|
| Penne pasta          | 3 lbs.         |
| Water                | 2 C.           |
| Alfredo Sauce        | 5 ¾ lbs.       |
| Canola oil           | 1 Tb.          |
| Ground beef          | 4 lbs.         |
| Yellow onion, diced  | 1 lb.          |
| Fresh mushrooms      | 2 lbs.         |
| Garlic powder        | 1 Tb.          |
| Onion powder         | 1 Tb.          |
| Worcestershire sauce | 1/8 lb.        |
| Sour cream           | 2 lbs.         |
| Kosher salt.         | 2 tsp.         |

## DIRECTIONS:

### To Cook Stroganoff

1. Brown ground beef and onions and push to one side of the tilt skillet.
2. Add canola oil and mushrooms to the other side of the skillet and sauté until golden brown.
3. Add alfredo sauce, water, garlic powder, onion powder, and black pepper. Stir and simmer 4-6 minutes.
4. Reduce heat to low and stir in sour cream until smooth.

### To Cook Pasta

1. Add penne pasta into boiling water and cook al dente for 9 minutes exactly.
2. Immediately drain the pasta to stop the cooking process.
3. Combine al dente pasta with beef stroganoff and mix well.
4. Transfer to a 4-inch hotel pan and cover in warmer until service.

## FOR SERVICE:

Serve ¾ cup of stroganoff for a serving.



**TODD HAVERS**  
KIPP Public Schools

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Thaw ground beef 3 days before.
- 👨‍🍳 Cook pasta for exactly 9 minutes to create the proper al dente texture and prepare the day before, just add a light amount of oil to prevent sticking.
- 👨‍🍳 Make sure to brown the beef and mushrooms on high heat with no stirring until the mushroom's surface is a really dark brown. This builds the flavor profile for a deep umami taste, not often found in K-12 menu items.

## BEHIND THE RECIPE:

We made this recipe for the Texas Harvest of the Month program. Mushrooms are usually a challenge in school nutrition and we decided to incorporate them in a pasta more so as a flavor agent, rather than the center of the plate. We made sure to take time to brown the mushrooms. This not only deepens the flavor, but helps to better incorporate the ingredient texturally, while also making it more palatable to students.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
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# ELOTE STYLE WINGS

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**2 M/MA**

**NUMBER OF SERVINGS:**  
**15**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item             | Stock Quantity |
|------------------------|----------------|
| Chicken Wings          | 7.5 lb.        |
| Light Mayo             | 1 C.           |
| Grated Parmesan Cheese | ½ C.           |
| Lime Juice             | 3 Tb.          |
| Chili Powder           | 2 Tb.          |
| Cilantro (Minced)      | 4 Tb.          |
| Limes Wedges           | 2 ea.          |

## FOR SERVICE:

Serve 6 wings with choice of grain.

## DIRECTIONS:

### Heating of Wings:

1. Preheat oven to 400°F.
2. On a parchment lined sheet pan, place wings in a single layer.
3. Heat for 18-20 minutes, rotate midway through until internal temperature is 165°F or higher.

### Elote Style Sauce:

1. In a large bowl mix mayo, lime juice, chili powder and minced cilantro (reserve a pinch for presentation).
2. Add in hot wings and toss until fully coated, then add the parmesan to finish and coat evenly.
3. Sprinkle the remaining Cilantro on top and place lime wedges on top in different areas of pan.



### **FIRESTARTER CHEF TIPS:**

- 👩 Add the parmesan cheese at the last step. This ensures the cheese doesn't melt and clump up while coating the wings.
- 👩 Add garnish when wings are on the steam table to ensure freshness and vibrancy.
- 👩 Wings will vary in size, shape and weight. We use 6 wings for consistency. The average amount of servings will vary per case, 13-15 servings per bag.

### **BEHIND THE RECIPE:**

I've always been inspired by the vibrant food scene in the Dallas/Fort Worth metroplex, where creativity thrives through ever-changing pop-ups and bold culinary ideas. During one visit, I came across a standout wing concept that caught my attention. While the original version wasn't K-12 compliant, it sparked an idea.

This recipe is my adaptation, reimagined to meet nutritional guidelines while still capturing the spirit of what made those wings so memorable. By creatively adjusting ingredients and flavors, it's been tailored to suit students' palates without losing its sense of excitement and originality.



| <b>HACCP</b> | <b>CCP NAME</b> | <b>CCP DESCRIPTION</b> | <b>CRITICAL TEMPERATURE</b> | <b>CORRECTIVE ACTION</b>                                                                          |
|--------------|-----------------|------------------------|-----------------------------|---------------------------------------------------------------------------------------------------|
|              | <b>COOK</b>     | <b>COOKING</b>         | <b>155°F</b>                | <b>CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.</b>     |
|              | <b>HOT HOLD</b> | <b>HOT HOLDING</b>     | <b>135°F</b>                | <b>DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F</b> |

# ENCHILADA FOLD OVERS

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**3 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**140**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                        | Stock Quantity   |
|-----------------------------------|------------------|
| Don Lee Beef or Chicken Crisp Ups | 280 ea.          |
| Olive Oil                         | ½ C.             |
| Diced Onion                       | ½ lb.            |
| Chopped Garlic                    | ½ lb.            |
| Crushed Tomato                    | 2 ea. (#10 cans) |
| Dark Red Kidney Beans             | 1 ea. (#10) can  |
| Chili Powder                      | 1 C.             |
| Cumin                             | ¼ C.             |
| Granulated Garlic                 | ¼ C.             |
| Oregano Leaves                    | 1/8 C.           |
| Salt                              | ¼ C.             |
| Shredded Cheddar Cheese           | 13 1/8 lbs.      |
| Oil Spray                         |                  |
| Water                             | 1 ¾ gal.         |

## DIRECTIONS:

### SAUCE PREP:

1. Heat braiser to medium high heat then add oil and onions.
2. Sauté onion until it becomes translucent, then add the garlic, and cook for another 1-2 minutes.
3. Add crushed tomatoes, spices, water and beans to the braiser and stir well to combine all ingredients.
4. Bring the mixture to a boil, then lower the temperature to medium low and allow to simmer for 25-30 minutes with the lid open. Stir occasionally.
5. Turn the heat off and prepare to blend
6. Set your immersion blender to the lowest setting and blend the sauce. Slowly increase the speed to high and blend until the sauce is a smooth consistency.
7. Pour into hotel pans and keep in the warmer until needed for portioning.

## DIRECTIONS CONT'D:

### ENCHILADAS PREP:

1. Preheat oven to 375, HIGH fan.
2. Place tacos flat on sheet trays, grouping them in pairs (2 tacos per serving). Slightly overlap the two tacos in each pair.
3. On each FULL tray of fold-overs pour 8 cups of sauce over the tacos, ensure full coverage. (4 cups of sauce for a half pan, etc.)
4. Cover each tray tightly with foil. Place the covered trays of tacos in the oven and cook for 20–25 minutes, or until the internal temperature reaches at least 165°F.
5. Remove foil from trays. Using a #16 scoop, top each portion of enchiladas with 1 oz of shredded cheddar cheese.
6. Wrap each tray with plastic film. Keep enchiladas covered in the warmer until time of service.

### FOR SERVICE:

Using a spatula to transfer 2 enchiladas onto trays.



**DANIELLA VILLAREAL**  
IDEA Public Schools

### FIRESTARTER CHEF TIPS:

- It is important that the tacos remain tightly covered while heating in the oven. Being lightly coated in oil, exposure to the oven's hot air can cause them to crisp or harden.
- Sauté onions until translucent and cook garlic briefly before adding tomatoes and beans to develop a deeper, richer sauce flavor.

### BEHIND THE RECIPE:

We tested several variations of enchiladas, including rolling them in-house and using pre-rolled options. While each version had potential, we weren't quite achieving the consistency and efficiency we needed for large-scale production.

When we were introduced to Don Lee's Crisp Ups (originally intended to be served crispy, as the name states) we saw an opportunity. After tasting them, we realized they could serve as a versatile base for an enchilada-style dish using their seasoned beef or chicken and cheese fillings.

Because the Crispups are fully cooked, we were able to focus our efforts on developing a flavorful, from-scratch enchilada sauce. We incorporated beans into the sauce not only to enhance texture and thickness, but also to increase the fiber content and overall nutritional value of the dish.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# HARISSA CHICKEN W/ MARINADE

Courtesy of KIPP Public Schools



**NUTRITIONAL VALUE:**  
**2 M/MA**

**NUMBER OF SERVINGS:**  
**50**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item         | Stock Quantity       |
|--------------------|----------------------|
| Chicken drumsticks | 50 ea.               |
| Harissa Marinade   | 50 servings          |
| For Marinade       |                      |
| Guajillo Chile     | 3 oz.                |
| Ground cumin       | 2 Tb.                |
| Ground coriander   | 7/8 Tb.              |
| Paprika            | 1 ¼ tsp.             |
| Kosher salt        | 2 tsp.               |
| Tomato paste       | 3 Tb. + ¾ tsp.       |
| Lemon juice        | 3 Tb. + ¾ tsp.       |
| Fresh garlic       | 1/8 C.               |
| Canola oil         | 1 C.+ 9 Tb. + 2 tsp. |

## FOR SERVICE:

Service is 1 drumstick per tray

## DIRECTIONS:

### TO PREPARE MARINADE

1. Soak guajillo chiles in water overnight with perforated pan on top to make sure all parts of the chile stay submerged.
2. Drain guajillo chiles and add all ingredients, except oil to a large stock pot.
3. Blend with immersion blender on low speed with an up and down motion until chiles are ground into a thick paste.
4. With the immersion blender still running, slowly drizzle in canola oil in a steady stream. Slowly start building speed on the blender and when all of the oil is added, turn the blender to the highest setting and blend for 3 minutes.

### TO PREPARE CHICKEN

1. Preheat oven 350°F.
2. Drain chicken from marinade and shake off excess.
3. Tray up and cook chicken until internal temperature reaches 165°F in the middle.
4. Once the chicken reaches the correct temperature, turn the oven to 425°F and cook for an additional 15 minutes to develop color.



## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Make the marinade up to 5 days in advance.
- 👨‍🍳 Be sure to cook your chicken thoroughly to 165F and then at the end, crank the oven to 425 for 15 extra minutes. This will ensure that even the innermost part of the chicken looks well done and the skin will get nice and crispy before service.
- 👨‍🍳 Don't add the sauce too early! Try to reserve that part of the process right before the chicken goes out to the service line.

## BEHIND THE RECIPE:

Simple yet elevated, this recipe brings restaurant-quality flavor into any kitchen. This sauce was originally developed during my time as an Executive Chef in the restaurant world, where creating bold flavors and memorable dishes was part of every plate. This sauce was served alongside fire-roasted baby carrots with red chile yogurt and fresh dill, a combination that brought together smoky, creamy, and vibrant flavors in each bite. This sauce's versatility creates the ideal balance of richness and brightness adding an extra layer of flavor for a perfect tastebud party!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# HULI HULI CHICKEN AND WAFFLES

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 3 GRAINS**

**NUMBER OF SERVINGS:**  
**13**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item          | Stock Quantity |
|---------------------|----------------|
| Pineapple Juice     | 1 C.           |
| Garlic Powder       | 2 tsp.         |
| Paprika             | 1 tsp.         |
| Pepper              | ½ tsp.         |
| Chili Powder        | ½ tsp.         |
| Ketchup             | 4 oz.          |
| Brown Sugar, packed | ½ C.           |
| Chicken chunks      | 5 lbs.         |
| Waffles             | 30 ea.         |

## DIRECTIONS:

### Sauce:

1. Combine all ingredients into a 4 quart sauce pan (do not exceed more than 6x the recipe in a 4 qt saucepan).
2. Make sure all ingredients are combined and smooth before heating.
3. Place on burner and simmer for 10 minutes to reduce and make a glaze.
4. 1x the recipe should get 8 ounces of sauce keep in warmer until ready to coat chicken chunks.

### Chicken Chunks.

1. Place chicken chunks on a parchment lined sheet tray.
2. In a 350°F oven place chicken for 15-25 minutes until internal temperature reaches 165°F.
3. Place chicken chunks in a metal bowl and start adding the warm Huli Huli sauce on top of the chicken and coat.

## DIRECTIONS CONT'D:

### Waffles:

1. Place waffles on a parchment lined sheet tray and bake at 350°F Oven for 5-8 minutes until internal temperature reaches 145°F.

### FOR SERVICE:

Place two waffles in a #200 Boat and place 5 huli huli coated pieces of chicken next to the waffles and serve with syrup on the side.



**ACENETTE GONZALEZ**  
Princeton ISD

### FIRESTARTER CHEF TIPS:

- 👨‍🍳 When reducing sauce make sure to keep an eye on it and making sure to stir it consistently. The sauce should decrease in volume by 1/3, and it should become a dark red.
- 👨‍🍳 1x the recipe should get 8 ounces of sauce keep in warmer until ready to coat

### BEHIND THE RECIPE:

This Huli Huli Chicken entrée was created for National School Breakfast Week when our theme was pirates. I wanted to bring Hawaiian-inspired flavor to our menu, which idea led to this delicious version of Huli Huli Chicken!

Beyond the great taste, this recipe also became a valuable teaching moment for my staff by introducing reduction sauces and showing how to create a flavorful glaze from scratch. It's a perfect blend of creativity, learning, and island-inspired flavor!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# JAMBALAYA

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**25**

**RECIPE IDEAS:**  
**ENTREE**

## INGREDIENTS:

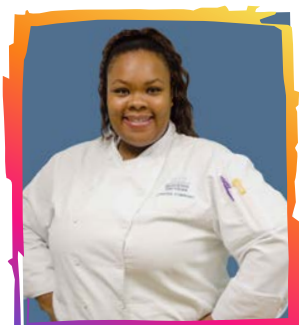
| Stock Item                    | Stock Quantity |
|-------------------------------|----------------|
| Parboiled brown rice          | 4 C.           |
| Vegetable basep.              | 2 tsp.         |
| Water                         | 7 C.           |
| Canola oil                    | ½ C.           |
| 4 Pepper Chicken Sausage Link | 3 ea.          |
| Chicken Fajita Strips         | 2 lbs.         |
| Fajita Mix, julienne          | 2 C.           |
| Fajita Blend                  | 1Tb.           |
| Ground thyme                  | 2 tsp.         |
| Chipotle Chile Seasoning      | 1 tsp.         |
| Green Onion, thin slice       | ½ C.           |

## DIRECTIONS:

1. Prepare Rice - Cook brown rice using water and vegetable base according to standard recipe. Set aside and keep warm.
2. Prep Ingredients – Cut ½-inch Dice chicken sausage, chicken fajita strips, and vegetables. Thinly slice green onions and set aside for the garnish.
3. Preheat Oven - Preheat to 350°F.
4. In a 2-inch hotel pan, combine oil, diced vegetables, meats, and dry seasonings.
5. Mix well and cook for 12 minutes, stirring halfway, until vegetables are slightly softened.
6. Combine cooked rice and the meat and vegetable mixture, mixing thoroughly until combined.
7. Cover and place in warmer, holding at 140°F.
8. Garnish with sliced green onions for service.

## FOR SERVICE:

Using a 1 - #6 scoop, dish out 1 scoop of the Dirty rice for service.



**CHIQUITA COLEMAN**  
Houston ISD

## FIRESTARTER CHEF TIPS:

- 👩‍🍳 Build flavor early roasting the meats, vegetables, and spices before adding rice helps develop a deeper, more authentic flavor.
- 👩‍🍳 Mix gently after adding rice to keep grains intact and avoid a mushy texture.

## BEHIND THE RECIPE:

Jambalaya is an inspired traditional Southern Cajun-style all in one meal. It combines the vegetable holy trinity along with seasoned proteins creating the perfect dish. This K-12 version is user friendly and uses familiar, school-approved ingredients like chicken fajita and sausage to deliver bold, savory flavors. This classic is a great example of speed-scratch cooking, that transforms simple pantry and commodity items into a culturally inspired dish adding menu variety, giving students something new, yet familiar to try.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# POZOLE ROJO DE PUERCO

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**2 M/MA**

**NUMBER OF SERVINGS:**  
**300**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                           | Stock Quantity |
|--------------------------------------|----------------|
| Pulled Pork, thawed                  | 70 lbs.        |
| Tomato Paste                         | 2 qts.         |
| Chicken Broth (49.5oz cans)          | 30 ea.         |
| Hominy, #10 can White (do not drain) | 4.5 ea.        |
| Dehydrated Onions                    | 3 lbs.         |
| Mexican Seasoning (Durkee brand)     | 3.5 qt.        |
| Oregano Leaves                       | 2 C.           |
| Salt                                 | 1/2 C.         |

## FOR SERVICE:

- Using a leveled #6 scoop, portion into a 12-16oz bowl, a mixture of pork and hominy.
- Top with a #6 scoop of broth

## DIRECTIONS:

1. Heat braiser to medium high heat
2. Add pork, tomato paste, and spices to braiser.
3. Using a paddle, break up the pork and mix in the tomato paste.
4. Cook the pork for 10-15 minutes so that the pork releases oils and the tomato paste caramelize.
5. Once the pork has cooked, add broth and hominy, including liquid, to the braiser.
6. Stir the contents of the braiser gently so the pork does not continue to break apart too much.
7. Once the pozole starts to boil, lower the heat to medium and cover. Let this simmer for 30 minutes, stirring occasionally.
8. After simmering, remove the pozole solids from the braiser using a large spider/skimmer to separate the liquid from the pork and hominy.
9. Keep liquid and solids separate and in the warmer until ready to portion.

## FIRESTARTER CHEF TIPS:



**DANIELLA VILLAREAL**  
IDEA Public Schools

- 👨‍🍳 We use a smoked, fully cooked product. No sauce and no strong seasoning.
- 👨‍🍳 Be gentle with the pork, it should be in small chunks not shreds.
- 👨‍🍳 When portioning, you will need to separate the liquid from the pork and hominy to ensure MMA portions are correct

If you cannot get Mexican Spice, use this Pozole Spice Mix recipe:

2 ½ C. Chili Powder

1 ¾ C. Paprika

1 ¾ C. Granulated Garlic

¾ C. Cumin

**NOTE:** This recipe makes ~100 pozole servings of spice mix

1 cup Pozole Spice mix = 1 cup Mexican Spice

## BEHIND THE RECIPE:

Pozole had been one of our students' most requested meals for years, so during National School Lunch Week we introduced it in our South Texas region, and it quickly became a favorite. Now a rotating menu staple across Texas schools, this comforting, culturally familiar dish consistently boosts meal participation and student excitement. We pair it with traditional toppings like shredded cabbage, cilantro, diced onion, and lime, the recipe gives students a chance to customize their bowl while enjoying flavors that feel authentic and familiar.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# TATER TOT BAKE

Carrollton-Farmers Branch ISD



**NUTRITIONAL VALUE:**  
**2 M/MA**

**NUMBER OF SERVINGS:**  
**48**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                   | Stock Quantity |
|------------------------------|----------------|
| Buttery Cooking Spray        |                |
| Tater Tots                   | 5 lbs.         |
| Turkey Sausage Meat Crumbles | 3 lbs.         |
| Fajita Vegetable Blend       | 2 ½ lbs.       |
| Whole eggs                   | 40 ea.         |
| Milk                         | 2 C.           |
| Ground Black Pepper          | 2 Tb.          |
| Garlic Powder                | 2 Tb.          |
| Onion Powder                 | 2 Tb.          |
| Salt                         | 1 Tb.          |
| Shredded American Cheese     | 2 lbs.         |
| Shredded Mozzarella Cheese   | 2 lbs.         |

## DIRECTIONS:

1. Grease two 2–4-inch full-size steam table pans, make sure to spray bottoms and up the sides.
2. Distribute the 5lb of tater tots evenly across the bottom of two 2–4-inch full size pans
3. In a mixing bowl, combine 3 lbs. of turkey sausage crumbles and 1 bag (2.5lbs) of fajita vegetables.
4. Mix together and divide into two, spread the sausage and veggie mixture evenly over the layer of tater tots.
5. In a large mixing bowl, crack 40 eggs and whisk together.
6. To the bowl of whisked eggs, add 1 pint (2 cups) of milk, mix thoroughly.
7. To the bowl eggs and milk, whisk in the following seasonings: 2 Tablespoons of black pepper, ground 2 Tablespoons of garlic powder 2 Tablespoons onion powder 1 Tablespoon of salt

## DIRECTIONS CONT'D:

8. Pour the egg mixture slowly over the pan, ensuring it seeps between the tots and meat.
9. In a large mixing bowl combine Shredded American cheese and Shredded mozzarella cheese and divide in half. Sprinkle the combined cheese evenly over the top of both

casseroles.

10. Cover Pans with foil, bake for 20 minutes. After about 25 minutes remove from oven, remove foil from pans and bake uncovered until cheese is brown and melted (About 10-15 minutes) Remove pans from the oven.
11. Let stand for 30 minutes before serving.

## FOR SERVICE:

Cool for 30 minutes. Cut each pan into 4 x 7 (28 pieces per pan).  
Use a spatula to serve on to white trays, serve with toast or grain option.



**YESHENIA GALLARDO**  
Carrollton-Farmers Branch ISD

## FIRESTARTER CHEF TIPS:

-  Bake the casserole the day before and cool down using the proper cooling procedure.
-  Reheat Tator tot bake on 325°F for 20 minutes covered with foil, then 10 minutes uncovered until cheese is melted at 165°F.

## BEHIND THE RECIPE:

What began as a simple, budget-friendly comfort meal has grown into a nostalgic favorite built on creativity and big flavor. Our K-12 tater tot bake combines savory, crispy, and creamy textures into one dependable, crowd-pleasing dish that keeps students coming back to the cafeteria.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# CHICKEN TIKKA MASALA

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**10**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item              | Stock Quantity              |
|-------------------------|-----------------------------|
| Tikka Masala Sauce      | .82 lb. (13 oz)             |
| Chicken Fajita Strips   | 1.85 lb. (1 lb., 14 ounces) |
| WG Oven-Fired Flatbread | 5 Flatbreads (cut in half)  |

## DIRECTIONS:

1. Preheat oven to 350°F.
2. Combine 1 lb. 14 oz chopped chicken with 13 oz tikka masala sauce in a small hotel pan.
3. Bake covered for about 20–25 minutes, stirring halfway, until chicken reaches 165°F for 15 seconds.
4. Hot hold at 140°F or above until service.
5. Prepare 10 scoops cilantro lime rice according to the rice recipe and hot hold.
6. Warm 5 flatbreads at 350°F for a few minutes and cut each in half.

## FOR SERVICE:

Scoop (1) #8 scoop of cilantro lime rice, then top with (1) #8 scoop of chicken tikka masala. Serve with ½ portion of warm flatbread.



**JUAN GONZALEZ**  
Houston ISD

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Dice the chicken after thawing so that the pieces mix evenly with the sauce and portion well with a #8 scoop.
- 👨‍🍳 Stir halfway through cooking to ensure even coating and prevent sauce scorching in the pan.

## BEHIND THE RECIPE:

This recipe came from the need to introduce bold global flavors to students while using ingredients already in our kitchen. By pairing our existing tikka masala sauce with fajita chicken strips, we created a simple speed-scratch dish that brings Indian-inspired flavor to the K-12 menu while staying practical for large batch production. The cilantro lime brown rice helps balance the warm spices, and the flatbread gives students a familiar way to scoop and enjoy the dish.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BLACK BEAN AND CORN SALSA

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
½ C. LEGUME, ¼ C. STARCH

**NUMBER OF SERVINGS:**  
**108**

**RECIPE IDEAS:**  
**SIDES/SALAD TOPPER**

## INGREDIENTS:

| Stock Item                       | Stock Quantity  |
|----------------------------------|-----------------|
| Black Beans, Drained             | 2 lbs.13 oz     |
| Whole Kernel Corn, thawed        | 2 lbs.13 oz     |
| Fajita Blend Vegetables, chopped | 2 C.            |
| Fresh Cilantro, chopped          | 1 oz.           |
| Lemon Juice                      | 4 fl. oz.       |
| Canola Oil                       | 1/8 cup + 1 Tb. |
| Fajita Blend Seasoning           | 1 Tb.           |
| Chili Powder                     | 2 tsp.          |
| Ground Cumin                     | 2 tsp.          |

## DIRECTIONS:

### To Make the Dressing:

1. In a separate smaller bowl, whisk together the lemon juice, dry seasonings (fajita blend, chili powder, cumin), and the remaining canola oil.

### To Create the Salsa

2. In a large bowl, mix the drained beans, cooled roasted corn, chopped fajita vegetables, and chopped cilantro.
3. Combine & Marinate: Pour the dressing over the vegetable mixture and toss gently. Stir well and let the relish sit for at least 10 minutes before serving to allow the flavors to marinate.

### To Prep the Beans:

4. Rinse and drain black beans thoroughly. Set aside.

### To Prep the Vegetables:

5. Roughly chop the fajita blend vegetables

## DIRECTIONS CONT'D:

and the fresh cilantro. Set aside.

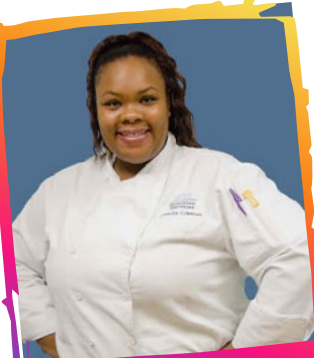
### To Roast the Corn:

6. Preheat your oven to 400°F.

7. Toss 1 tablespoon of oil with the frozen corn and evenly spread across the pan.
8. Roast for 15–18 minutes. You should see dark brown spots form on the corn.
9. Remove from the oven to cool. Set aside until ready to use.

## FOR SERVICE:

Use 1 no. 40 scoop to accompany the other entrée's i.e. Southwestern Chicken Fajita Flatbread Sandwich. Can be used as a side dish using a no. 8 scoop.



**CHIQUITA COLEMAN**  
Houston ISD

## FIRESTARTER CHEF TIPS:



Dice the chicken after thawing so that the pieces mix evenly with the sauce and portion well with a #8 scoop.



Stir halfway through cooking to ensure even coating and prevent sauce scorching in the pan.



**JUAN GONZALEZ**  
Houston ISD

## BEHIND THE RECIPE:

Inspired by bold Southwestern flavors, this salsa combines hearty black beans, sweet corn, and fresh cilantro for a colorful dish that is both nutritious and full of flavor. The fajita seasoning adds a zesty kick transforming it from a basic bean salad into a versatile topping. Our recipe uses pantry-friendly ingredients, keeping the recipe simple, affordable, and perfect for large-scale service.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BROCCOLI RICE & CHEESE CASSEROLE

Courtesy of Sheldon ISD



## NUTRITIONAL VALUE:

1 WG, ½ VEG DG, 1 MMA

## NUMBER OF SERVINGS:

88

## RECIPE IDEAS:

SIDES

## INGREDIENTS:

| Stock Item            | Stock Quantity |
|-----------------------|----------------|
| Brown rice            | 5 qt. + 1 pt.  |
| Broccoli florets      | 8 lbs.         |
| Yellow Onion, Diced   | 2 Cups         |
| Cheese sauce          | 1 ea. (bag)    |
| Cream of chicken soup | 1 ea. (can)    |
| Chicken base          | 1 Tb. + 1 tsp. |
| Black pepper          | 1 g.           |
| Garlic powder         | 1/8 C + 1 Tb.  |
| Onion powder          | 1/8 C. + 1 Tb. |
| Yellow cheddar cheese | 1 lb.          |

## DIRECTIONS:

1. Prepare rice and broccoli separately per the packaged instructions.
2. Chop cooked broccoli into bite size pieces.
3. Sauté onions in a skilled for about 5 minutes or until soft and translucent.
4. Combine cooked onions, cooked rice and broccoli with cheese sauce in a mixing bowl. Add seasonings and combine well.
5. Cover top in layer of shredded cheese and place in the oven for 10 minutes to melt.

## FOR SERVICE:

Use a #16 scoop for a ¼ c serving or a #8 scoop for a ½ c serving.



## FIRESTARTER CHEF TIPS:

1 bag= (22) ½ cup servings

1 cup = 3 oz. by weight

Prepare broccoli and rice ahead of time

- 👨‍🍳 Cook the rice and broccoli ahead of time and allow them to cool before mixing to keep the casserole from becoming too soft.
- 👨‍🍳 Sautéing the onions until translucent brings out natural sweetness and adds extra depth of flavor to the dish.

## BEHIND THE RECIPE:

This side dish is a great way to incorporate vegetables in a way that is student accepted. Combining tender broccoli with creamy cheese sauce turns a simple side into a longtime favorite with our students. This side is versatile and can quickly become an entrée by adding some diced chicken for a complete meal!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BROCCOLI SALAD WITH HAM

Courtesy of Northeast ISD



**NUTRITIONAL VALUE:**  
**(1/2 VEG-DG)**

**NUMBER OF SERVINGS:**  
**54**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                | Stock Quantity |
|---------------------------|----------------|
| Broccoli Florets          | 6 Pound        |
| Onion, Red, Diced         | 1 ½ Cup        |
| Ham, Diced                | 12 Ounce       |
| Cheese, American Shredded | 1 ½ Pound      |
| Mayonnaise                | 6 Cup          |
| Sugar, Granulated         | ½ Cup          |
| Vinegar, Apple Cider      | ½ Cup          |

## DIRECTIONS:

1. Cut broccoli florets into ½" pieces and place in a large mixing bowl.
2. Peel and dice onion and add to bowl.
3. Dice ham into ¼" pieces and add to bowl.
4. Add American cheese to bowl.
5. Combine mayo, sugar, and vinegar in a small bowl and whisk until completely mixed. Pour dressing over broccoli mixture and mix with a spatula until broccoli is evenly coated in dressing.

## FOR SERVICE:

Portion with a level #8 scoop.



**TAYLOR THOMPSON**  
North East ISD

### **FIRESTARTER CHEF TIPS:**

- 👩 Mix the dressing separate from the other ingredients to ensure a balance of acidity and sweetness throughout.
- 👩 Leave out the ham to make a delicious vegetarian side dish, or experiment with other add-ins like crispy bacon bits, sunflower seeds, or dried cranberries!
- 👩 Broccoli can be substituted with leftover diced baked potatoes for a delicious potato salad!

### **BEHIND THE RECIPE:**

It is important to offer vegetables prepared in a variety of ways so students will be encouraged to try new things and find what they like. This sweet and tangy broccoli salad shows how a cold salad can give fresh vegetables new life, and it's a great example of southern comfort food! The recipe was developed to go along with other southern favorites like BBQ chicken, cornbread, or our Homemade Macaroni and Cheese!



| <b>HACCP</b> | <b>CCP NAME</b>  | <b>CCP DESCRIPTION</b> | <b>CRITICAL TEMPERATURE</b> | <b>CORRECTIVE ACTION</b>                                                                   |
|--------------|------------------|------------------------|-----------------------------|--------------------------------------------------------------------------------------------|
|              | <b>COLD HOLD</b> | <b>COLD HOLDING</b>    | <b>41°F</b>                 | <b>DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE</b> |

# SPANISH BROWN RICE

Courtesy of Northeast ISD



## NUTRITIONAL VALUE:

#12- ½ WGR, #8- ¾ WGR, #6- 1 WGR.

## NUMBER OF SERVINGS:

100

## RECIPE IDEAS:

SIDES

## INGREDIENTS:

| Stock Item                               | Stock Quantity  |
|------------------------------------------|-----------------|
| Brown Rice, Parboiled                    | 3 ½ Pound       |
| Canola Oil                               | 1 Cup           |
| Diced Tomatoes, Canned with liquid       | 1 Quart         |
| Diced Tomatoes with Green Chiles, Canned | 1 Can (28oz)    |
| Homemade Rice Spice Mix                  | ¾ Cup           |
| Water                                    | 3 Quart + 1 Cup |
| Chicken Base                             | ¼ Cup           |

## DIRECTIONS:

1. Place 3 ½ pounds brown rice in a 4-inch full steam table pan. Add 1 cup oil per pan and stir to coat rice evenly. Toast rice in a 325°F oven, uncovered, for 20 minutes. Stir halfway through toasting.
2. To a large stock pot or steam kettle, add canned tomatoes with liquid, tomatoes with green chiles with liquid, and Rice Spice mix. Blend for 30 seconds with an immersion blender to break up large pieces of tomato.
3. Add water and chicken base, cover, and bring to a boil over high heat. Turn off heat immediately.
4. To each pan of toasted rice, add about 5 Quarts of tomato mixture and stir. Cover tightly with aluminum foil and bake at 325°F for 90 minutes or until rice is fully cooked.

## DIRECTIONS CONT'D:

- Remove pans from oven and gently fluff rice with a large fork. Cover with plastic wrap and hold at 135°F or higher for service.

## FOR SERVICE:

Portion (1) #8 scoop of rice.



## FIRESTARTER CHEF TIPS:

- Use parboiled rice for this recipe to ensure rice is fluffy and not sticky. Regular brown rice may also take longer to cook.
- The homemade Rice Spice Mix is made in large batches to ensure consistency of spice levels and ease of measuring the variety of spices used in the recipe.
- After cooking, use a large fork or whisk to stir (or "fluff") the rice to prevent sticking and reincorporate ingredients that may have floated to the top. Cover with plastic wrap to prevent rice from drying out.

## BEHIND THE RECIPE:

This Spanish Brown Rice was created to bring authentic flavors while meeting the grain contribution, to our Mexican-inspired menu. Toasting the brown rice and using our signature spice blend creates the perfect flavorful side dish, served alongside our enchiladas, tacos, and other south-of-the-border classics.

For the Homemade Spice Mix, combine the following:

- 4 C. granulated onion
- 1 ¾ C. salt
- 1 ½ C. chili powder
- 1 ½ C. ground cumin
- 1 ½ C. granulated garlic
- 1 C. ground black pepper



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# COLESLAW SALAD

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**½ CUP VEGETABLE**

**NUMBER OF SERVINGS:**  
**32**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                   | Stock Quantity |
|------------------------------|----------------|
| Cabbage, Green 1/8" Shred    | 2 ½ lb.        |
| Carrots, Shredded            | 1 C.           |
| Mayonnaise, Reduced Calories | 1 C.           |
| Sour Cream                   | 4 oz.          |
| Sugar, Light Brown           | ¼ C.           |
| Vinegar, White Distilled     | ¼ C.           |
| Ground Black Pepper          | 2 tsp.         |

## DIRECTIONS:

1. In a large stainless mixing bowl, combine the vinegar, sugar and black pepper. Whisk together until the sugar have dissolved.
2. Add the mayonnaise and sour cream to the mixture. Whisk together until smooth.
3. Add the shredded green cabbage and shredded carrot mix to the dressing.
4. Toss well to coat.
5. Cover and refrigerate until service.

## FOR SERVICE:

Portion (1) #8 scoop for a ½ cup serving



## FIRESTARTER CHEF TIPS:

- 👨‍🍳 The coleslaw can be made a day ahead.
- 👨‍🍳 If made same day, make at least 2 hours prior to service, to allow the dressing to marinate.

## BEHIND THE RECIPE:

This coleslaw recipe was inspired by our Harvest of the Month Feature, cabbage. Cabbage has been used in fresh salads for centuries and is known for its crisp texture and versatility. Coleslaw is a great way to highlight this nutritious vegetable while allowing the recipe to be easily customized with ingredients like carrots, apples, or peppers to add color and flavor.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                    |
|-------|-----------|-----------------|----------------------|--------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE. |

# COWBOY BEANS

Courtesy of Houston ISD



## NUTRITIONAL VALUE:

1 M/MA, 1 LEGUME, BEANS & LENTIL

## NUMBER OF SERVINGS:

25

## RECIPE IDEAS:

SIDES

## INGREDIENTS:

| Stock Item                          | Stock Quantity  |
|-------------------------------------|-----------------|
| Vegetable, Beans Pinto, drained     | 1 ea. (#10 can) |
| Sauce, BBQ                          | 2 C.            |
| Pepper, Green Bell, small diced, ¼" | 1 C.            |
| Onion, Yellow, small diced, ¼"      | 1 C.            |
| Beef, Taco (Fully cooked)           | 1 qt.           |
| Seasoning, Fajita Blend             | 1/8 C.          |
| Seasoning, Paprika                  | 2 tsp.          |
| Seasoning, Cumin, ground            | 1 Tb.           |
| Seasoning, Garlic Powder            | 2 tsp           |
| Veg, Tomato Diced, can              | 2 C.            |
| Canola oil                          | ¼ cup           |

## DIRECTIONS:

1. Preheat oven to 350°F
2. In a 2-inch hotel pan, place oil, dry seasonings and small diced vegetables and mix well. Place in oven for 4 to 7 minutes, stir half-way in the cooking time.
3. Add remaining ingredients, beans, taco meat, and BBQ sauce. Stir to incorporate all ingredients.
4. Cover and bake for 35 to 45 minutes or until temp reaches 165° F and holds for 15 seconds. When done, the beans should be hot and bubbly and thickened.)

## FOR SERVICE:

Portion (1) #8 scoop for a ½ cup serving



## FIRESTARTER CHEF TIPS:

- 👩‍🍳 Bloom the spices with oil and vegetables first to deepen flavor before adding beans and sauce.
- 👩‍🍳 Watch the consistency. Beans should have liquid but also slightly thickened and scoopable. Uncover during the last 5–10 minutes if needed to reduce liquid.

## BEHIND THE RECIPE:

This Cowboy Beans recipe was built to bring a comfort-food favorite into a K-12 setting using familiar flavors like BBQ, taco-seasoned beef, and hearty beans. It's a great example of a cross-utilization recipe, combining commodity-style ingredients already in inventory into a dish that feels new and exciting. The blend of spices and slow bake creates a rich, smoky profile that resonates with students while still meeting nutrition guidelines.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# AIR FRIED GREEN TOMATOES

Carrollton-Farmers Branch ISD



**NUTRITIONAL VALUE:**  
**1C VEGETABLE**

**NUMBER OF SERVINGS:**  
**50**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                 | Stock Quantity |
|----------------------------|----------------|
| Green Tomatoes             | 12 lbs.        |
| Onion powder               | ¼ C.           |
| Garlic powder              | ¼ C.           |
| Ground paprika             | 3 Tb.          |
| Dried oregano              | 2 Tb.          |
| Cayenne power              | 1 tsp.         |
| Ground black pepper        | 2 Tb.          |
| Salt                       | 1 Tb.          |
| All-purpose flour (9 cups) | 2 ½ lbs.       |
| Buttermilk                 | 1 L.           |
| Eggs, large                | 8 ea.          |
| Yellow corn flour (9 cups) | 2 ½ lbs.       |
| Butter Cooking Spra        |                |

## DIRECTIONS:

1. Wash and prep tomatoes, removing dirt, debris and stickers.
2. Cut tomatoes into ¼" slices.
3. Place sliced tomatoes unto a sheet pan with parchment paper, and pat dry with a disposable paper towel.
4. Combine all spices together (garlic powder, onion powder, paprika, oregano, cayenne, black pepper and salt) to create a spice blend.
5. Divide spice blend into two, add half the spice blend to all-purpose flour and the other half to the corn flour.
6. Pour buttermilk in 4-inch-deep steamtable pan
7. Add eggs to the buttermilk, then Mix(whisk) together well.
8. Pour 9 cups of corn flour into 4-inch steamtable pan, this will be used to coat the tomatoes (final step)

## DIRECTIONS CONT'D:

9. To bread the tomato slices, follow these steps below:

- Step 1 - Dip the tomato slices into the flour and spice mix, pressing firmly into the mix
- Step 2 - Dip the flour covered tomatoes into the milk and egg mixture
- Step 3 - Dip the Flour and egg covered tomatoes into the corn flour, pressing firmly, as the final step.

10. Arrange coated slices on parchment lined sheet pans. Spray the top surface of the slices with cooking spray.

11. Bake at 425°F for 10 minutes 12. Flip, spray tops again, and bake for an additional 10-15 minutes until golden and crispy. Line sheet pans with 4-ounce dishes

12. Place 5 slices of Air Fried Green Tomatoes in each dish, place in warmer at 135°F until time of service.

## FOR SERVICE:

Serve 1 Fried Green Tomato served with the Cajun dipping sauce.



**YESHENIA GALLARDO**  
Carrollton-Farmers Branch ISD

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Pre-portion spices for the tomatoes.
- 👨‍🍳 Do not wash fresh produce until just before preparation.
- 👨‍🍳 Set up a dredging station:
  - Parchment Lined Sheet pan for sliced tomatoes
  - Container for dry ingredients (flour & spice blend)
  - Wet Ingredients (milk & egg)

## BEHIND THE RECIPE:

This recipe was created as a featured item for Black History Month, to celebrate the connection between food, culture, and community. These Air-Fried Green Tomatoes offer a lighter take on the Southern classic, delivering the same crispy texture and tangy flavor with less oil while introducing students to a culturally inspired favorite.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# HOT HONEY ROASTED SWEET POTATOES

Courtesy of KIPP Public Schools



**NUTRITIONAL VALUE:**  
**½ C. RED/ORANGE VEGETABLE**

**NUMBER OF SERVINGS:**  
**86**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item           | Stock Quantity  |
|----------------------|-----------------|
| Fresh sweet potatoes | 20 lbs.         |
| Honey                | 1 C. + 6 Tb.    |
| Canola oil           | 10 Tb. + 2 tsp. |
| Sriracha             | 8 tsp.          |
| Paprika              | 1 ½ tsp.        |
| Granulated garlic    | 1 Tb. + 1 tsp.  |
| Kosher salt          | 1 Tb. + 1 tsp.  |

## FOR SERVICE:

Service use tongs to serve 1 sweet potato round for ½ cup portions.

## DIRECTIONS:

1. Preheat oven to 375°F.
2. Line sheet trays with foil and parchment paper for easy cleanup.
3. Strain sweet potatoes until dry and prepare to toss in glaze.

### TO PREPARE GLAZE

4. In a large mixing bowl, whisk together oil, honey, sriracha, and spices.
5. Add large potato medallions to the bowl and toss until evenly coated in the glaze.
6. Place the coated sweet potatoes onto the sheet trays in a single layer.
7. Roast sweet potatoes for 35 minutes.
8. Sweet potatoes are done when fork tender.
9. 9. Transfer to hotel pans for service.



**TODD HAVERS**  
KIPP Public Schools

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Prep sweet potatoes the day before by washing and scrubbing, and slicing potatoes into large, consistent 5 oz rounds. Keep a scale nearby while processing to ensure portions are correct. Use smaller pieces to double up for correct portions,.
- 👨‍🍳 Slice potatoes into large 5 oz. rounds, scaling for consistency.
- 👨‍🍳 Store potatoes in cold water with a splash of vinegar to keep from oxidizing.
- 👨‍🍳 1 medium potato yields 2-3 5 oz (1/2c) servings.

## BEHIND THE RECIPE:

Hot honey is one of the biggest flavor trends right now, and it brings the perfect sweet heat to our vegetable program. As we work to revitalize the veggies on our menu, our goal is simple, make them the star of the tray!

By pairing some of our signature sauces with beautiful, locally sourced produce from partners across the state, we're able to showcase just how flavorful vegetables can be. Once students believe vegetables taste this good, the sky is the limit!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# HOMEMADE MAC AND CHEESE

Courtesy of Northeast ISD



**NUTRITIONAL VALUE:**  
**2.25 MMA, 1.5 WGR**

**NUMBER OF SERVINGS:**  
**106**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                | Stock Quantity |
|---------------------------|----------------|
| Water                     | 5 gal.         |
| Macaroni, Whole Grain     | 10 Pound       |
| Cheese, American Shredded | 16 Pound       |
| Milk, Fat-Free            | 1 ½ Gallon     |
| Butter                    | 1 Cup          |

## DIRECTIONS:

1. Add water to stock pot, brazier, or kettle. For each pound of pasta, use 2 quarts of water. For each pound of pasta use 1 tablespoon of salt. Bring to a boil.
2. When water is at a rolling boil, add pasta and stir to prevent sticking. After about two minutes of cooking, begin checking

pasta for doneness every 30-60 seconds. Do not overcook.

3. When pasta is al dente (slightly less than fully cooked) pour enough ice into the water to cool the water to below 70°F while still melting all the ice.
4. Drain pasta and set aside. If storing pasta overnight, allow pasta to drain completely, transfer to a plastic container, cover, label, and place in cooler.
5. Spray sides and bottom of 4-inch full steam table pans to prevent sticking when macaroni is cooked.
6. To each prepared 4-inch full steam table pan, add 4 pounds American cheese and 6 cups milk. Then add 6 quarts (about 5 pounds) of cooked macaroni and mix until fully combined.
7. Add 1/4 Cup (2oz) butter, cut into small pieces and spread across the top. This will help the butter mix evenly.

## DIRECTIONS CONT'D:

- Cover and bake in a convection oven at 325°F for 30 minutes, stirring every 10 minutes.
  - Continue baking until all cheese is melted and a velvety cheese sauce is formed. Sauce should be thick enough to coat the back of a spoon.
- 

## FOR SERVICE:

After cooking, cover with plastic wrap and hold in warmer for service.

Portion two level #8 scoops onto tray. Offer with dinner roll or cornbread.



**TAYLOR THOMPSON**  
North East ISD

## FIRESTARTER CHEF TIPS:

-  Cook pasta al dente, as it will continue softening after mixing with the sauce. Cook a day ahead if possible.
-  Add milk gradually to control sauce consistency; warm milk can be added during service if needed.
-  Stir frequently during service to prevent sauce settling and use a combi oven with light steam for a creamier finish.

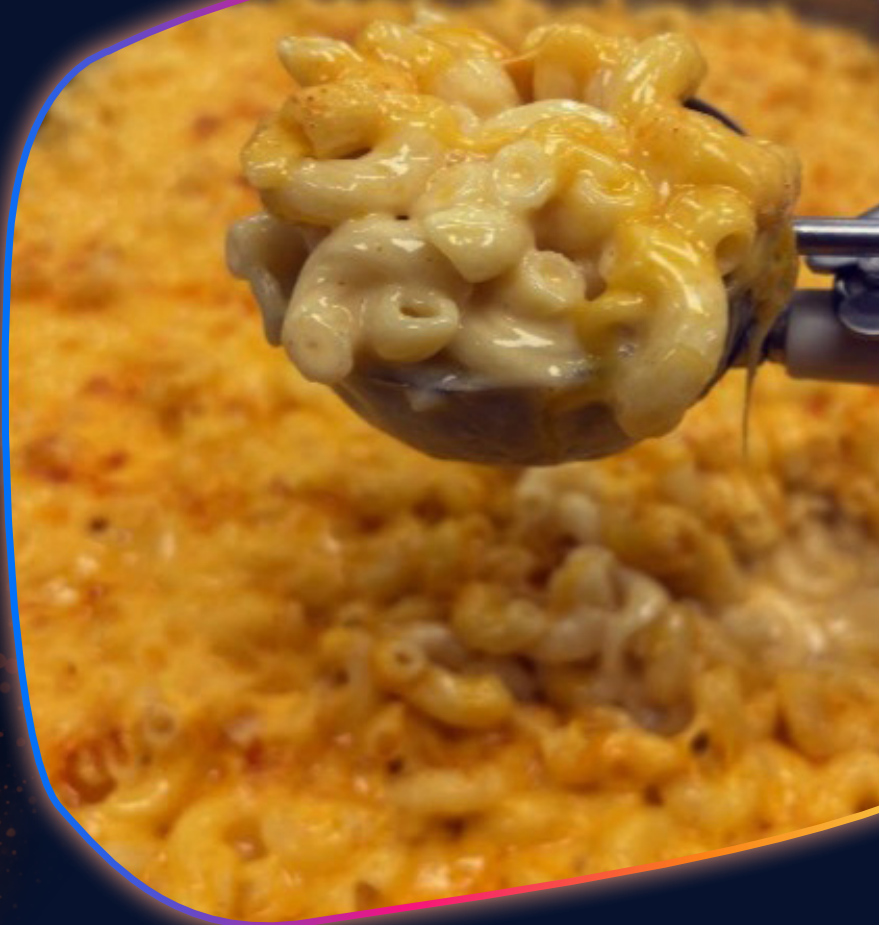
## BEHIND THE RECIPE:

Although the type of cheese and fat content of the milk has changed over the years, NEISD has been using this process to make Macaroni and Cheese from scratch for over 40 years! This recipe was originally served only as a side dish for elementary school students, and now it has become one of the district's most popular meatless entrée choices across all grade levels!

| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# MAC AND CHEESE

Courtesy of Sheldon ISD



**NUTRITIONAL VALUE:**  
**1 M/MA**

**NUMBER OF SERVINGS:**  
**50**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                | Stock Quantity |
|---------------------------|----------------|
| Water                     | 6 gal.         |
| Elbow pasta               | 5lbs. + 4oz.   |
| 1% Milk                   | 2 qts.         |
| American cheese, sliced   | 5 lbs.         |
| American cheese, shredded | 1 ½ lbs.       |
| Margarine, melted         | 1 lb.          |
| Sour cream                | 2 C.           |
| Garlic powder             | 2 Tb.          |
| Salt                      | 2 Tb.          |
| Smoked paprika            | 2 tsp.         |
| White pepper              | 1 tsp.         |

## DIRECTIONS:

### TO COOK PASTA:

1. Boil the water in a braising pan, steam jacketed kettle, or a large stockpot.
2. Slowly add the elbow macaroni to the boiling water. Reduce the heat, then simmer the pasta for 6 to 8 minutes.
3. Drain the pasta thoroughly and set it aside for use later in the recipe.
4. Pasta prepared for casseroles is undercooked and will continue to cook to al dente during baking.
5. Pasta amounts are based on USDA Food Buying Guide. Overcooking or hot holding pasta for long periods of time will increase the volume and the yield. Pasta may also be cooked in a steamer or combi oven. Different steamers and combi ovens vary in time and settings.

## DIRECTIONS CONT'D:

### TO MAKE THE CHEESE SAUCE.

6. In a sauce pot, combine margarine, sliced American cheese and milk. Heat until the cheese is melted.
7. Combine the cooked macaroni, sour cream, spices and the cheese sauce. Mix the ingredients well to combine them.
8. Spray 12" x 20" x 2" pans with pan release spray. Divide the macaroni and cheese
9. 5. Top each pan with 12oz. of Shredded American cheese.
10. 6. Bake the casseroles in a convection oven at 350 degrees F. until cheese melts. Remove the pans from the oven and serve them immediately or cover the pans and place them in warmer until ready for service.

### FOR SERVICE:

Use a #16 scoop for a ¼ c serving or a #8 scoop for a ½ c serving.



### FIRESTARTER CHEF TIPS:

- Cook pasta to al dente, just until firm to the bite (about 1–3 minutes less than package directions) to prevent mushy texture after baking.
- Build a smooth cheese sauce base melting American cheese with margarine and milk over gentle heat, stirring until fully smooth before combining with pasta and seasonings.
- Stir frequently during service to prevent sauce settling and use a combi oven with light steam for a creamier finish.

### BEHIND THE RECIPE:

Scratch cooking has largely disappeared from many K–12 kitchens, but we're beginning to bring it back, one step at a time.

We chose to start with comfort food. Mac and cheese is a familiar favorite in most homes and something kids genuinely enjoy. It's a simple way to serve something meaningful, made with care and intention.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# RED BEANS AND RICE

Courtesy of Sheldon ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 1 WG**

**NUMBER OF SERVINGS:**  
**100**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                       | Stock Quantity     |
|----------------------------------|--------------------|
| Olive Oil                        | ¼ Cup              |
| Celery, Diced                    | 1 Cup              |
| Diced Onions, Diced              | 3 ¼ Cup            |
| Diced Bell Peppers, Diced        | 1 ½ Cups           |
| Andouille Sausage                | 5 lbs. + 12oz      |
| Minced Garlic                    | ½ Cup              |
| Kidney Beans, #10 Can            | 4 Cans             |
| Diced Tomatoes, #10 Can          | 1 quart + 2 ½ Cups |
| Creole Spice, Salt Free          | 1 Cup              |
| Granulated Sugar                 | 1/8 Cup            |
| Chicken Broth                    | 4 Cups             |
| Black Pepper                     | 1 TBSP             |
| Long Grain Brown Rice, Parboiled | 6 lbs. + 8oz.      |
| Water                            | 1 Gal. + 2 qt.     |
| Salt                             | 4 Tsp              |

## DIRECTIONS:

1. Chop the Onions, Bell Pepper, and Celery into a small dice.
  2. Add oil to a braising pan, steam jacketed kettle, or stock pot.
  3. Sauté the peppers and onions until they are tender (about 5-10 minutes).
  4. Open the cans of Beans and DO NOT Drain.
  5. Add the beans (with liquid), sugar, black pepper, mustard, Creole spice blend, diced tomatoes, and sausage to the Sauteed vegetable mixture. Stir the ingredients to combine them.
- Continue to simmer the beans and meat mixture until they begin to get tender (about 1½ hours). If the mixture becomes dry, add more chicken broth or water.
6. While the beans are cooking, prepare the rice. Use one 12" x 20" x 4" steam table pan for 50

## DIRECTIONS CONT'D:

servings, two 12" x 20" x 4" steam table pans for 100 servings.

### DIRECTIONS FOR RICE:

7. Place 3 pounds and 4 ounces of brown rice in each steamtable pan sprayed with pan release spray. Add 3 quarts of hot water to each pan.
8. Add 2 teaspoons of salt to each pan and mix it until it is well combined.
9. Steam the rice for approximately 45 minutes
10. Fluff the rice with a fork or spoon when it has finished cooking.
11. Place the rice in half-sized steamtable pans. Cover the pans and place them in the warmer until ready to serve.
12. The pan(s) of rice and water can also be covered with aluminum foil and baked in an oven at 350 degrees F for 45 to 50 minutes. Fluff the rice with a fork or spoon after it has finished cooking.

### FOR SERVICE:

Portion #8 (1/2 cup) scoop rice in bowl/container, then a #6 scoop (2/3 cup) red beans with sausage over rice.



### FIRESTARTER CHEF TIPS:

-  If using frozen vegetables, thaw the frozen green peppers and onions and drain thoroughly prior to adding to the recipe.
-  Overcooking or hot holding rice for long periods of time will increase the volume and the yield.

### BEHIND THE RECIPE:

Red Beans and Rice have deep roots in Louisiana cooking, where families traditionally made it on Mondays using simple pantry staples and slow-cooked flavor. What started as a hearty, budget-friendly meal has become a beloved comfort food enjoyed by many generations.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# SOUTHERN STYLE COLLARD GREENS

Courtesy of Garland ISD



**NUTRITIONAL VALUE:**  
**VEG- DARK LEAFY GREEN (1/2 C.)**

**NUMBER OF SERVINGS:**  
**25**

**RECIPE IDEAS:**  
**SIDES**

## INGREDIENTS:

| Stock Item                      | Stock Quantity |
|---------------------------------|----------------|
| Pork bacon, raw                 | 10 slices      |
| Canola oil                      | 3 Tb.          |
| Yellow onions, diced            | 2 C.           |
| Green bell peppers, diced       | 2 C.           |
| Paprika                         | 1 Tb.          |
| Black pepper                    | 1 tsp.         |
| Collard greens, washed, chopped | 3 lbs.         |
| Salt                            | 1 tsp.         |

## DIRECTIONS:

1. Wash and chop collard greens.
2. Chop bacon into small dice sized pieces.
3. In a large pot, render chopped bacon for 5-10 minutes on low heat until fully cooked and tender.
4. Small dice onions and sauté in the rendered bacon fat for 5 minutes until translucent.
5. Dice green bell peppers and add to onions to cook for 2 minutes.
6. Add paprika and black pepper.
7. Add chopped collard greens, stirring and cooking for 15-20 minutes until greens are soft with a tender bite.
8. Add salt to the finished product.

## FOR SERVICE:

Portion a #8 scoop for a ½ cup serving of greens.



**KEVIN JENKINS**  
Garland ISD

## **FIRESTARTER CHEF TIPS:**

- 👨‍🍳 Cook low and slow so the greens get tender without drying out.
- 👨‍🍳 With bacon as an ingredient, taste before adding salt to avoid over salting.
- 👨‍🍳 Hold hot at safe temp (140°F or above) during service. Stir occasionally for even heat.

## **BEHIND THE RECIPE:**

Collard greens have long been a staple of Southern cuisine, celebrated for their rich flavor and cultural roots. Collards are usually slow simmered with smoked meats and seasonings creating a rich and savory broth and this Texas-style recipe brings those comforting traditions into school nutrition with simple preparation, familiar seasonings, designed for serving students at scale.



| <b>HACCP</b> | <b>CCP NAME</b> | <b>CCP DESCRIPTION</b> | <b>CRITICAL TEMPERATURE</b> | <b>CORRECTIVE ACTION</b>                                                                          |
|--------------|-----------------|------------------------|-----------------------------|---------------------------------------------------------------------------------------------------|
|              | <b>COOK</b>     | <b>COOKING</b>         | <b>155°F</b>                | <b>CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.</b>     |
|              | <b>HOT HOLD</b> | <b>HOT HOLDING</b>     | <b>135°F</b>                | <b>DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F</b> |

# CHUNKY MONKEY PARFAIT

Courtesy of KIPP Public Schools



**NUTRITIONAL VALUE:**  
**1 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**48**

**RECIPE IDEAS:**  
**BREAKFAST/DESSERT**

## INGREDIENTS:

| Stock Item                        | Stock Quantity |
|-----------------------------------|----------------|
| Low-fat Vanilla Yogurt            | 12 lbs.        |
| Whipped cream                     | 1 qt. + 2 C.   |
| Ghirardelli black chocolate sauce | ¾ lb.          |
| Fresh banana                      | 9 ea.          |
| Quick Cook Oats                   | 1 lb           |
| Brown Sugar                       | 4 oz           |
| Apple Juice                       | 1 C            |
| Canola Oil                        | 3 Tbsp         |
| Honey                             | ¾ C            |
| Kosher Salt                       | 1 tsp          |
| Ground Cinnamon                   | 1 Tbsp         |
| Vanilla Extract                   | 1 Tbsp         |
| Long Grain Brown Rice, Parboiled  | 6 lbs. + 8oz.  |
| Water                             | 1 Gal. + 2 qt. |
| Salt                              | 4 Tsp          |

## DIRECTIONS:

### TO MAKE GRANOLA

1. In a large stockpot, add brown sugar, apple juice, canola oil, honey, salt, cinnamon, and vanilla extract.
2. Heat uncovered over medium heat for 4 minutes. DO NOT BOIL.
3. Combine brown sugar mixture and oats in a large mixing bowl and toss to coat evenly.
4. Transfer 5 ½ cups to a line sheet pan.
5. Bake at 200°F for 1 hour and 15 minutes.
6. Allow granola to sit at room temperature for at least 2 hours.

### TO PREP YOGURT (DAY BEFORE)

7. Blend 64 oz. vanilla yogurt with 3 over-ripened bananas using stick blender.
8. Cover, label and refrigerate for service.

## DIRECTIONS CONT'D:

### TO ASSEMBLE PARFAITS

9. Layer ingredients into 9 oz. squat cup as follows:

1. 4 oz. banana yogurt
2. ¼ C. house made granola
3. 1 oz. whipped topping, garnish
4. ¼ oz. chocolate drizzle over whipped cream
5. Cover parfait with lid.
6. Serve chilled.

### FOR SERVICE:

Serve one squat cup



**LINDA NIEMEYER**  
KIPP Public Schools

### FIRESTARTER CHEF TIPS:

-  Make the granola in advance to free up operations that day.
-  Use over-ripe bananas to enhance the banana flavor creating a natural sweetener that kids will love.
-  Keep your chocolate sauce warm to help with the drizzle effect.

### BEHIND THE RECIPE:

This granola recipe has been a longtime favorite with students, earning plenty of positive feedback over the years. Originally used in our Sunbutter and Jelly Parfait, we wanted to create a version with less sugar while still keeping the same great taste.

By incorporating extra fruit, we not only boosted the flavor and nutrition, but also cut the labor of building the parfait in half. It's a simple change that made a big impact, proving that healthy, efficient, and delicious can all go hand in hand!



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# COWBOY BREAKFAST

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**2.5MMA, ½ STARCHY VEG**

**NUMBER OF SERVINGS:**  
**80**

**RECIPE IDEAS:**  
**BREAKFAST**

## INGREDIENTS:

| Stock Item                        | Stock Quantity |
|-----------------------------------|----------------|
| Scrambled eggs, pre-cooked frozen | 5lbs.          |
| Shredded cheddar cheese           | 5 lbs.         |
| Turkey sausage crumbles, frozen   | 3 1/3 lbs.     |
| Tater tots, frozen                | 15 lbs.        |

## FOR SERVICE:

Place 1 each pouch into small paper boat.  
Cholula salsa and ketchup are great accompanying condiments

## DIRECTIONS:

### Day before Service:

1. Prepare tater tots as instructed. Set aside to cool.
2. In a large food service container, combine one scrambled eggs bag, shredded cheese, and sausage crumbles.
3. Spray each foil sheet with oil spray.
4. Portion into each foil sheet one #6 scoop of cooked tater tots and one #8 scoop of egg mixture.
5. Fold the foil around the mixture creating a pouch that is neatly sealed.
6. Store in refrigerator until next day service.

### Day of service:

7. Preheat oven to 350 °F
8. Place trays of breakfast pouches in the oven and heat for 10-15 minutes or until the internal temperature reaches a minimum of 165 °F.
9. Allow breakfast pouches to rest for at least 5 minutes before loading in breakfast bins or bags for service.



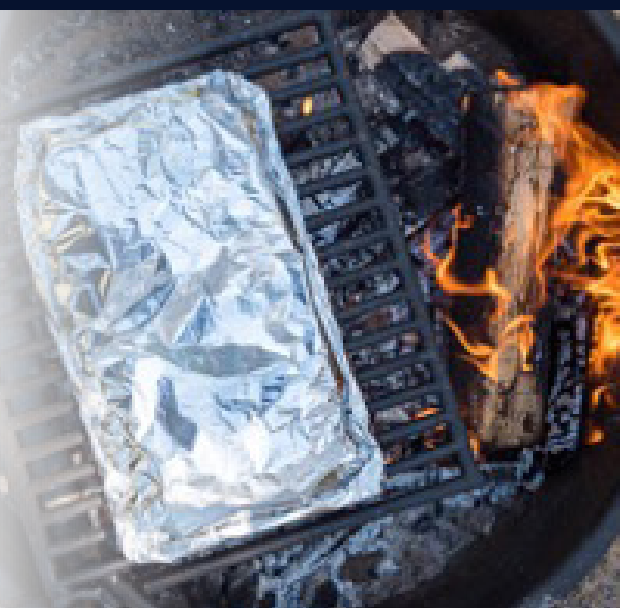
## FIRESTARTER CHEF TIPS:

-  Build structure with quality packaging using heavy-duty, oven-safe foil sheets or oven-able bags to ensure the pouches hold their shape during baking and transport.
-  Keep components evenly chilled before assembly. This helps maintain food safety, prevents condensation inside the pouch, and improves final texture after reheating.
-  Don't skip the resting period allowing pouches to rest at least 5 minutes after baking and the carryover heat to finish warming the center setting the contents. Keep components evenly chilled before assembly. This helps maintain food safety, prevents condensation inside the pouch, and improves final texture after reheating.

## BEHIND THE RECIPE:

The "Breakfast Bowl" concept continuously showed up on student feedback each year, but with our breakfast-in-the-classroom model, it didn't seem realistic. Then one of our cafeteria Managers shared a quick and easy way she prepared delicious meals when camping; foil meals cooked over a campfire, called "Cowboy Dinners".

The creativity was sparked and our lightbulb moment came. If it works on a campfire, then we can make it work in our kitchen! Combining student requests along with staff creativity and feedback, birthed the famous Cowboy Breakfast Bowl. Here is our K-12 take on an efficient, all-in-one meal that delivers exactly what students want, in a way that works for our program.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|-----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK      | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD  | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE        |

# PEACH COBBLER KOLACHE

Courtesy of Garland ISD



**NUTRITIONAL VALUE:**  
**2 WG, ¼ FRUIT**

**NUMBER OF SERVINGS:**  
**45**

**RECIPE IDEAS:**  
**BREAKFAST/DESSERT**

## INGREDIENTS:

| Stock Item                         | Stock Quantity |
|------------------------------------|----------------|
| Dinner roll dough (2 oz)           | 45 ea.         |
| Sliced Peaches (#10 cans, drained) | 2 ea.          |
| Ground Cinnamon                    | 2 Tb.          |
| Quick Oats                         | 8 C.           |
| Pan release sprays (1 second each) | 3 ea.          |
| Butter, melted                     | 2 C.           |
| <b>Honey Butter Glaze</b>          |                |
| Honey                              | 1 C.           |
| Butter, melted                     | 1 C.           |

## DIRECTIONS:

### Day Before Prep

1. Place 45 frozen dinner rolls on a lined sheet pan. Wrap with plastic wrap so no moisture touches the rolls.
2. Thaw and cold proof in the refrigerator overnight (starting at 12 PM).

### Crumble Prep

3. In a mixing bowl, combine quick oats, 1 C. honey butter glaze, 1 C. melted butter, and 1 Tb. cinnamon. Fold until coated and crumbly.

### Day of Prep

4. Preheat oven to 325°F.
5. Remove rolls from cooler. Rolls should be thawed, slightly proofed, and pliable.
6. Drain (2) #10 cans peaches.
7. In a mixing bowl combine drained peaches, 1 cup Honey Butter Glaze, 1 Tb. cinnamon and mix well.

## DIRECTIONS CONT'D:

8. Reserve 1C. honey glaze and 1 Tb. cinnamon for the crumble.
9. Using the back of a 1/4 cup measuring cup, press a well into each roll. Use two fingers to gently widen the opening.
10. Spray dough lightly with pan release spray.
11. Fill each kolache with 2 Tb. peach filling
12. Place sheet pan in warmer to proof for 10 minutes to rise.
13. Top each kolache with 1 Tb. of oat crumble.
14. Bake 15–20 minutes until golden brown.
15. Brush finished kolaches with melted butter.

## FOR SERVICE:

Serve 1 each kolache



**KEVIN JENKINS**  
Garland ISD

## FIRESTARTER CHEF TIPS:

-  Manage moisture carefully keeping rolls covered during thaw and fully drain peaches to prevent soggy kolaches and sticky dough.
-  Portion for consistency, pressing wells with a 1/4 cup and using 2 Tbsp filling per kolache for even bake and accurate portions.
-  Time key steps correctly, limiting proofing to 10 minutes, adding crumble right before baking, and brushing butter on immediately after baking for best texture and finish.

## BEHIND THE RECIPE:

Kolaches are a Texas breakfast favorite, comfort food with a story. Rooted from Czech baking traditions, they've become a familiar, grab-and-go staple across many school communities. This peach cobbler kolache was designed for simple production, providing a warm fruit filling paired with a crispy crumble, bringing that local bakery feeling to the cafeteria and giving students yet another way to enjoy this delicious pastry with a southern twist.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# TRES LECHES CINNAMON ROLLS

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**2 WG**

**NUMBER OF SERVINGS:**  
**15**

**RECIPE IDEAS:**  
**BREAKFAST/DESSERT**

## INGREDIENTS:

| Stock Item               | Stock Quantity |
|--------------------------|----------------|
| Cinnamon Rolls, (2 oz.)  | 15 ea.         |
| Sweetened condensed milk | 1 ea. can      |
| Evaporated Milk          | 1 ea. can      |
| Ground Cinnamon          | 1 tsp.         |
| 1% Milk                  | 2 pts.         |

## DIRECTIONS:

### Baking off Cinnamon Rolls:

1. Take proofed cinnamon rolls and gently add 4 cups of tres leches mixture.
2. Bake Cinnamon rolls for 25 to 30 minutes until liquid has condensed.
3. Let cool and plastic wrap and place in cooler for next day service.

### Day of Service:

1. Preheat oven to 350°F.
2. Take cooked cinnamon rolls out of oven and take off plastic wrap.
3. Place foil on top of cinnamon roll and place in oven for 10-15 minutes until cinnamon rolls reach 145°F.

### Cinnamon Roll Proofing:

1. In a 4-inch steamtable pan, spray nonstick spray and arrange frozen cinnamon roll

## DIRECTIONS CONT'D:

5. pucks in 3x5. Cover in plastic wrap. (This is best done the day before proofing, so it has time to defrost)
6. Place in warm area of kitchen and let proof for 1 hour to 1.5 hours until doubled in size.

7. Preheat oven to 300°F.

### Tres Leches Mixture (For every 15 cinnamon Rolls):

1. In a 2 Quart liquid pitcher mix 1 can of condensed milk, 1 can of evaporated milk, 2 cartons of 1% milk and 1 tsp of cinnamon.
2. Mix with whisk until fully incorporated.
3. Set aside.

### FOR SERVICE:

Serve 1 ea. Cinnamon roll.



**ACENETTE GONZALEZ**  
Princeton ISD

## FIRESTARTER CHEF TIPS:

- Allow proper proofing, rolls doubled in size Proper proofing ensures a light, fluffy texture and even baking. This should be around 1-1 ½ hrs.
- Balance and mix the tres leches base thoroughly whisking all milk and cinnamon until fully combined for a smooth soak that distributes moisture evenly throughout the rolls.
- Bake and finish with care, adding the milk mixture slowly, bake until set, and use foil if browning too quickly. Reheat covered for best texture and moisture retention.

## BEHIND THE RECIPE:

Social media had everyone baking cinnamon rolls with heavy cream to make them extra soft, moist, and irresistible. I took that same popular concept and gave it a fun Latino twist by turning it into Tres Leches Cinnamon Rolls!

By combining the rich, sweet flavors of traditional tres leches with warm, fluffy cinnamon rolls, this recipe created a delicious way to take a trending favorite to a student favorite!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# FILIPINO FRUIT SALAD

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**½ C FRUIT**

**NUMBER OF SERVINGS:**  
**23**

**RECIPE IDEAS:**  
**DESSERT**

## INGREDIENTS:

| Stock Item              | Stock Quantity  |
|-------------------------|-----------------|
| Lime Gelatin Cubes      | 6 oz.           |
| Half & Half             | 2 C.            |
| Condensed Milk          | 7 oz.           |
| Can of fruit Cocktail   | 1 ea. (#10 can) |
| Whipped Topping dollops | 23 ea.          |

## FOR SERVICE:

Scoop a # 8 scoop of fruit cocktail into serving container. Garnish with a dollop of whipped topping.

## DIRECTIONS:

### Gelatin Directions for this recipe:

1. If using full bag it will need:
2. 1 ea. Lime Gelatin Bag
3. 3 qts. Water

### Directions:

4. 1. Bring 2 quarts of water to boil.
5. 2. Turn water off and add in Lime Gelatin until dissolved.
6. 3. Add remaining 1 quart of water and mix.
7. 4. In 2 (2inch) Steam table pans divide mixture evenly to cool overnight.

### Assembly Directions:

8. Strain fruit cocktail of liquid.
9. Mix half and half with condensed milk until condensed milk mixed in well with half and half.
10. In a large bowl place strained fruit cocktail, add in cream mixture and gently fold until well mixed.
11. Add in your cubed green Gelatin last for minimal breakage.



## FIRESTARTER CHEF TIPS:

-  For best texture, prepare gelatin up to 2 days in advance to allow it to fully set and achieve a firm, coconut-like consistency that holds its shape during service.
-  Adjust preparation for firmness, using less water than package directions so the gelatin sets firm enough to resemble traditional coconut gel and holds up when cut into 1-inch cubes.
-  For each 23-serving batch, use ½ steamtable pan of cubed gelatin combined with 2 cups half & half and 7 oz condensed milk to ensure consistent flavor, texture, and yield.

## BEHIND THE RECIPE:

The Filipino fruit salad is a festive dessert inspired by tradition, often enjoyed at celebrations, comparable to ambrosia-style salads. This K–12 version blends canned fruit cocktail, sweetened condensed milk, and lime gelatin cubes for a balance of sweetness, light acidity, and a playful texture, finished with whipped topping. Inspired by popular Asian dessert trends like boba, nata de coco, and tapioca, this recipe creatively uses simple pantry ingredients while keeping the spirit of traditional buko salad, which typically features young coconut and coconut milk.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# SWEET SUSHI BITES

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**N/A**

**NUMBER OF SERVINGS:**  
**77**

**RECIPE IDEAS:**  
**DESSERT**

## INGREDIENTS:

| Stock Item             | Stock Quantity |
|------------------------|----------------|
| Rice Krispy Treats     | 77 ea.         |
| Fruit by Foot Roll ups | 4 ea.          |
| Swedish Fish           | 77 ea.         |

## FOR SERVICE:

Serve 1 per student as a grain-based dessert.

## DIRECTIONS:

1. Unwrap 77 Mini Rice Krispies and place them on a parchment line sheet tray.
2. Place 1 Swedish Fish on top of the Mini Rice Krispie.
3. Cut Fruit by Foot Roll up in half lengthwise to create a thin strip to wrap Mini Rice Krispies.
4. Place in a 2 oz souffle cup and serve to student.



## FIRESTARTER CHEF TIPS:

-  These can be made the day before and placed in the souffle cups.
-  They must be properly wrapped leaving no room for air to enter to prevent soggy or stale product. Keep them room temperature.
-  Keep in mind new regulations, in which you may need to find a natural dye Swedish Fish.

## BEHIND THE RECIPE:

Behind this recipe is a playful twist on tradition. Created to spark curiosity and bring a little fun to the table. Inspired by a creative kids' menu at a local sushi restaurant, I reimagined and saw the opportunity to bring the excitement of kid-friendly favorites like PB&J "sushi" and dessert-style "sashimi," into our K-12 menu.

Beyond the fun presentation, this recipe encourages creativity and engagement, inviting students to see food in a new way and turn snacks into something interactive, imaginative and a reminder that food can be both nourishing and fun.



| HACCP | CCP NAME     | CCP DESCRIPTION  | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                     |
|-------|--------------|------------------|----------------------|-------------------------------------------------------|
|       | READY TO EAT | ROOM TEMPERATURE | 70°F                 | DISCARD THE FOOD AFTER 3 DAYS AT AMBIENT TEMPERATURE. |

# SOUTHWEST CHICKEN FLATBREAD

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**10**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item              | Stock Quantity   |
|-------------------------|------------------|
| Whole Grain Flatbread   | 10 each          |
| Chicken Fajita Strips   | 28 oz            |
| Water, cold             | 10 Tb.           |
| Seasoning, Fajita Blend | 2 ½ tsp.         |
| Reduced-Fat Mayonnaise  | 10 Tb. (5/8 cup) |
| Chili Powder            | 2 ½ tsp.         |
| Lemon Juice             | 10 tsp.          |
| Fresh Cilantro          | 2 ½ tsp.         |
| Shredded Cheddar Cheese | 10 oz.           |
| Cilantro, chopped       | 1 bunch          |

## DIRECTIONS:

1. Set oven to 350°F

### Thawing

2. Thaw flatbread and chicken fajita strips overnight under refrigeration on sheet trays.

### Prepare Chicken Mixture

3. Combine chicken fajita strips, water, mayonnaise, chili powder, fajita seasoning, and lemon juice in a mixing bowl. Cover and refrigerate until ready to cook.

### Cook Chicken Mixture

4. Heat mixture using stovetop, steamer, or oven until the internal temperature reaches 165°F for 15 seconds. Transfer to a hotel pan and hot hold at 140°F or above.

## DIRECTIONS CONT'D:

### Heat Flatbread

- Place flatbreads on a parchment-lined sheet pan and warm in a 350°F oven for 2–3 minutes, or until soft and heated through.
- Assemble flatbreads for service.

## FOR SERVICE:

Place 1 No. 8 scoop of chicken fajita mixture and (1) no. 40 scoop of shredded cheddar cheese onto each flatbread and garnish with chopped cilantro.



**JUAN GONZALEZ**  
Houston ISD

## FIRESTARTER CHEF TIPS:

- Build flavor early by marinating the chicken with sauce and seasonings ahead of time to deepen flavor before cooking.
- Heat gently and evenly, stirring chicken while heating to maintain even temperature and prevent it from drying out.
- Warm flatbread briefly to keep it soft (avoid overcooking or it Heat gently and evenly, stirring chicken while heating to maintain even temperature and prevent it from drying out.

## BEHIND THE RECIPE:

This recipe introduces Southwest flavors using simple ingredients, while pairing fajita-seasoned chicken with warm flatbread. We created a fresh bistro-style sandwich that is customizable and student friendly.

To accommodate the flatbread sandwich, we paired it with a black bean and roasted corn salad to top the chicken mixture. This topping offers a pop of color and texture that takes your palette to the next level.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# THE CLASSIC CUBAN

Courtesy of Garland ISD



**NUTRITIONAL VALUE:**  
**2 M/MA 2 WG**

**NUMBER OF SERVINGS:**  
**25**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                         | Stock Quantity |
|------------------------------------|----------------|
| Hoagie buns, sliced                | 25 ea.         |
| Shredded Pork Carnitas (#24 scoop) | 25 ea.         |
| Dill Pickle Chips                  | 100 ea.        |
| Swiss cheese, sliced               | 25 ea.         |
| Turkey ham, sliced                 | 50 ea.         |
| <b>Honey Mustard Spread</b>        |                |
| Mayo                               | 1 C.           |
| Honey mustard                      | 1 C.           |

## DIRECTIONS:

1. Preheat convection oven to 400°F.
2. Spray sheet pan with cooking spray. Place bottom half of hoagie bun on sheet pan.
3. Smear 1 tablespoon Honey Mustard spread on the inside of the thawed hoagie bun.
4. Spread a #24 scoop of carnitas on bottom half of hoagie bun.
5. Fold 2 slices of ham in each sandwich.
6. Cut 1 slice of Swiss cheese in half and place both halves on top of ham.
7. Top the cheese with 4 pickle slices.
8. Close the sandwich and place on sheet pans that have been generously sprayed with pan spray.
9. Spray the top of the bun generously with pan spray.

## DIRECTIONS CONT'D:

10. Place 2 sheet pans on top of the sandwiches to press down and compress.
11. Bake until light brown and toasted, approximately 12 minutes.

## FOR SERVICE:

1 ea. Sandwich = 1 serving



**KEVIN JENKINS**  
Garland ISD

## FIRESTARTER CHEF TIPS:

-  For that crisp buttery texture, do not use parchment paper.
-  Pressing with sheet pans helps keep it tight, hot, and easy to eat for students.
-  Hold hot for service in a single layer (do not stack) to prevent steaming and compromising the texture and integrity of the product.

## BEHIND THE RECIPE:

The Cuban is a “people’s sandwich”, simple ingredients, strong flavor, and built to travel. Pressing isn’t just a technique, it’s part of the identity: crisp outside, hot center, tight layers so it eats clean. This recipe keeps the cultural cues students recognize while making the process realistic for a cafeteria, batch-friendly assembly, consistent portions, and a pressed finish without needing a sandwich press.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# TUSCAN FLATBREAD SANDWICH

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**10**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item                       | Stock Quantity |
|----------------------------------|----------------|
| Bread, Flatbread Oven Fired      | 10 each        |
| Chicken, Fajita Strips           | 28 ounces      |
| White Creamy Cheese Sauce        | 10 Tbsp        |
| Pizza & Pasta Seasoning          | 2 ½ Tsp        |
| Sweet Basil & Tarragon Seasoning | 2 ½ Tsp        |
| Lemon Juice                      | 10 Tsp         |
| Cold Water                       | 10 Tbsp        |
| Baby Spinach                     | 2.5 oz         |
| Diced Tomatoes                   | 10 ounces      |
| Cilantro, chopped                | 1 bunch        |

## DIRECTIONS:

1. Set oven to 350°F
2. Thaw Flatbread and Chicken Fajita overnight in a cooler.
3. Combine chicken fajita, water, white cheese sauce, dry seasonings, lemon juice spinach and diced tomatoes in a large bowl. Mix well, cover and set aside under refrigeration until needed.
4. TO PREPARE CHICKEN FAJITA MIXTURE.
5. Pour chicken mixture into a 2-inch hotel pan. Cover with aluminum foil and place in oven.
6. Heat in the oven for 10-12 minutes, or until internal temperature reaches 165°F. The chicken mixture will have a white color, green and red specs from the tomatoes, spinach and dry seasonings.

## DIRECTIONS CONT'D:

7. Wrap pan in plastic and hot hold at or above 140°F for service.
8. To heat flatbread, place 6 pieces on lined parchment full size pan. Place in preheated oven for about 2-4 minutes, or until warm. Place panned bread on serving line, or in warmer.

## FOR SERVICE:

Use a #8 scoop for the chicken mixture and one flatbread to maintain correct portion size and meal pattern compliance.

Assemble Close to Service: Build sandwiches near service time to keep flatbread soft and spinach fresh.



**JUAN GONZALEZ**  
Houston ISD

## FIRESTARTER CHEF TIPS:

- 👨‍🍳 Tomato paste contains natural sugars that can burn easily.
- 👨‍🍳 Do not cook over high heat and stir frequently to prevent scorching.

## BEHIND THE RECIPE:

I created this Tuscan Chicken Flatbread to bring a bistro-style sandwich option to our K-12 menu while keeping preparation simple for our school kitchens. By using ingredients, we already work with chicken fajita strips, flatbread, and cheese sauce and adding a Tuscan-inspired touch of basil, tarragon, lemon, and spinach, the recipe delivers fresh flavor, color, and a café-style feel while still meeting USDA meal pattern requirements and the operational realities of school nutrition kitchens.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BEAN CHILI

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**2 M/MA, 2 WG**

**NUMBER OF SERVINGS:**  
**10**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item            | Stock Quantity   |
|-----------------------|------------------|
| Dark Red Kidney Beans | 7 ea. (#10 cans) |
| Pinto Beans, drained  | 7 ea. (#10 cans) |
| Onion powder          | ¾ C.             |
| Tomato paste          | ½ ea. (#10 can)  |
| Crushed Tomatoes      | 1 ea. (#10 can)  |
| Granulated Garlic     | ½ C.             |
| Cumin                 | ½ C.             |
| Chili Powder          | 1 C.             |
| Salt                  | ½ C.             |
| Cilantro, chopped     | 1 bunch          |

## DIRECTIONS:

1. Heat braiser to Medium High Heat
2. Add all ingredients to braiser
3. Use a large piano whisk to mix ingredients together and bring to a boil
4. Turn heat to low and let beans simmer for 20 minutes, stirring occasionally to avoid beans sticking or burning. Chili will slightly thicken.
5. After simmering, turn off the heat and wait for bubbling to stop.
6. Using an immersion blender, pulse in short bursts until roughly half the beans are mashed and the chili has a thick, chunky texture. **Do not blend smooth.**
7. If you do not have an immersion blender, use a potato masher to mash beans until they reach a roughly mashed consistency.
8. Hold in warmer until ready to serve.

### FOR SERVICE:

Use a #5 scoop to portion a 3/4 cup serving onto plate or into preferred container.



**DANIELLA VILLAREAL**  
IDEA Public Schools

### FIRESTARTER CHEF TIPS:

- 👨‍🍳 Tomato paste contains natural sugars that can burn easily.
- 👨‍🍳 Do not cook over high heat and stir frequently to prevent scorching.

### BEHIND THE RECIPE:

This recipe was originally developed as a bean-based chili topper for chili cheese dogs. It quickly became a favorite on its own, with students and staff agreeing, it delivers the same comfort and heartiness as traditional beef chili.

The possibilities of this chili topper are endless. Need an entrée, simply take the base of this chili, add black beans, extra water, bump up the spices and keep the beans whole by omitting the blending. And Bon Appetit!



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# DAL

Courtesy of Princeton ISD



**NUTRITIONAL VALUE:**  
**½ CUP LEGUME**

**NUMBER OF SERVINGS:**  
**28**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item              | Stock Quantity |
|-------------------------|----------------|
| Red Lentils             | 4 C.           |
| Water                   | 3 qt.          |
| Olive oil               | ¼ C.           |
| Cumin                   | 2 tsp.         |
| Onion Powder            | 3 tsp.         |
| Garlic Powder           | 2 tsp.         |
| Coriander Powder        | 1 tsp.         |
| Cinnamon Powder         | ½ tsp.         |
| Nutmeg Powder           | ½ tsp.         |
| Bay leaves              | 2 ea.          |
| Diced Tomatoes, canned  | 2 C.           |
| Fresh Cilantro (minced) | 2 Tb.          |
| Lemon Juice             | 2 Tb.          |

## DIRECTIONS:

1. In a fine mesh colander wash lentils until water runs clear. Place in a bowl until ready to use.
2. In a saucepan over medium heat, add oil then add in spices. Let the spices warm up (Bloom) for 30 seconds until fragrant.
3. Cooking methods:
  - a. Continue cooking in saucepan- add in washed lentils, diced tomatoes and water and stew for 30 minutes or until lentils are soft.
  - b. In a 4 inch full size steamtable pan add lentils, tomatoes, water and spices with oil and combine items until fully incorporated. Cover with lid or aluminum foil and place in 350F oven for 40 minutes.
4. After lentils are soft add in lemon juice and fresh cilantro.
5. Scoop a #8 Scoop in Ixex or Styrofoam squat cup.

### FOR SERVICE:

Use a 4 oz. ladle to pour soup into container (Styrofoam squat cup or ivex, etc.)



### FIRESTARTER CHEF TIPS:

- 👨‍🍳 Blooming the spices through toasting for taste and fragrance is key to creating a bold flavor profile for this recipe.
- 👨‍🍳 Adding the lemon juice and Cilantro at the end, keeps the flavors fresh and at its highest integrity for taste.

### BEHIND THE RECIPE:

Kalachandji's, a beloved Dallas restaurant known for its Indian vegetarian buffet, serves as the inspiration behind this recipe. From the moment that you enter this establishment, the aroma of warm spices, especially from their comforting lentil soup, creates an unforgettable sensory experience that speaks to the heart of their cuisine.

Food memories like these play a powerful role in shaping my approach to recipe development. As our student demographics continue to evolve, I aim to create dishes that spark a same sense of familiarity and comfort for our students. My hope is that the recipes we create in our cafeteria evoke meaningful memories of home, no matter where that may be, through their aromas and flavors, embracing the connection between food and culture.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# VEGGIE QUINOA SOUP

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**1/2C VEG**

**NUMBER OF SERVINGS:**  
**240**

**RECIPE IDEAS:**  
**ENTRÉE**

## INGREDIENTS:

| Stock Item              | Stock Quantity |
|-------------------------|----------------|
| White Quinoa            | 5 lbs.         |
| Olive Oil               | 4 C.           |
| Diced Onion             | 10 lbs.        |
| Diced Carrots           | 10 lbs.        |
| Chopped Garlic          | 2 C.           |
| Diced Celery            | 10 lbs.        |
| Pumpkin Puree (#10) can | 1 ea.          |
| Zucchini, diced         | 10 lbs.        |
| Green beans, frozen     | 10 lbs.        |
| Thyme leaves            | ¼ C.           |
| Salt                    | 1 ½ C.         |
| Oregano                 | ¼ C.           |
| Black pepper            | 1/8 C.         |
| Water                   | 8 gal.         |

## DIRECTIONS:

### For the veggies:

1. Heat braiser to HIGH heat. Add oil to hot braiser, followed by the onions, celery, carrots, and garlic.
2. Sauté the vegetables on high heat, stirring frequently, until the onions are translucent.
3. Add in the pumpkin and crushed tomatoes and mix to combine thoroughly.
4. Bring the heat down to medium-high heat. Continue to cook the vegetables for about 5-10min, stirring often. Sticking is to be expected and encouraged. scrape the pan as you go and avoid any burning.
5. Add water, herbs, spices, frozen green beans and diced zucchini.
6. Stir, ensuring to scrape the bottom of the braiser, cover, and bring to a boil.
7. Turn heat down and allow to simmer for at least 15 minutes.
8. Turn braiser off and pour soup into 6" hotel pans and prepare to portion.

### FOR SERVICE:

Use a 4 oz. ladle to pour soup into container. Serving size should be 1 cup.



**STEPHANIE BUENTELLO**  
IDEA Public Schools

### FIRESTARTER CHEF TIPS:

-  A little bit of browning at the bottom of the skillet is expected and encouraged for flavor! But keep a close eye on it to avoid burning.
-  Portion quinoa into soup closer to meal service to prevent it from absorbing too much liquid.

### BEHIND THE RECIPE:

This vegetable quinoa soup is a hearty, nutrient-dense option featuring a blend of colorful vegetables and protein-rich quinoa. It offers a balanced combination of fiber, plant-based protein, and comforting flavors in every bowl.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# CAJUN DIPPING SAUCE

Carrollton-Farmers Branch ISD



**NUTRITIONAL VALUE:**  
**CONDIMENT**

**NUMBER OF SERVINGS:**  
**30**

**RECIPE IDEAS:**  
**SAUCE/DRESSING**

## INGREDIENTS:

| Stock Item    | Stock Quantity |
|---------------|----------------|
| Greek Yogurt  | 2 qts.         |
| Paprika       | 2 Tb.          |
| Garlic Powder | 2 Tb.          |
| Onion Powder  | 1 Tb.          |
| Salt          | 2 tsp.         |
| pickle juice  | 2 oz.          |
| Honey Mustard | 3 Tb.          |
| Water         | 2 Tb.          |

## DIRECTIONS:

1. In a large bowl, place the Greek yogurt
2. Whisk all spices into bowl with yogurt.
3. Whisk in 2 ounces (1/4 cup) pickle juice to bowl of yogurt
4. Whisk in mustard to bowl of yogurt.
5. If sauce is too thick, add 1 tablespoon of water at a time, until the desired thickness is reached.

## FOR SERVICE:

Using a #30 Scoop, portion out 30 grams of sauce into 2 oz container



## FIRESTARTER CHEF TIPS:

- 👩‍🍳 If lemon juice is not available, pickle juice serves as a great substitute.
- 👩‍🍳 Cayenne or chipotle peppers can be added for spice

## BEHIND THE RECIPE:

This Cajun dipping sauce was developed with seasonings and paired with a secret ingredient, pickle juice, to build the layered flavors to complement any dish.

More than just a sauce, it adapts to the creativity of Southern cuisine. It's bold without overpowering and developed to elevate the fried green tomato into a memorable side dish.

For Black History Month, we wanted to create something that not only complement dishes but also honors culinary traditions shaped by Southern food. This sauce tells a story of tradition, influence, and the power of food connecting us to history, community and culture.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# CILANTRO LIME SAUCE

Courtesy of IDEA Public Schools



**NUTRITIONAL VALUE:**  
**CONDIMENT**

**NUMBER OF SERVINGS:**  
**100**

**RECIPE IDEAS:**  
**SAUCE/DRESSING**

## INGREDIENTS:

| Stock Item                      | Stock Quantity    |
|---------------------------------|-------------------|
| Plain Greek Yogurt              | 1 tub (5 lbs.)    |
| Lime Juice                      | $\frac{3}{4}$ cup |
| Salt                            | 1 Tablespoon      |
| Scallions, roughly chopped      | 4 oz              |
| Cilantro, roughly chopped       | 4 oz              |
| Granulated Garlic               | $\frac{1}{8}$ cup |
| Water, optional for consistency |                   |

## DIRECTIONS:

1. In a large mixing bowl or deep food container, add all ingredients except additional water.
2. Use an immersion blender set to the lowest speed to blend the ingredients together, gradually increasing the speed until you reach a smooth consistency.
3. Add water a tablespoon at a time if a thinner sauce is required.

## FOR SERVICE:

Portion 1 oz using a #30 scoop into preferred container.



## FIRESTARTER CHEF TIPS:

- 👩 Light sour cream works beautifully as a substitute for Greek yogurt; just keep in mind it won't count toward the same nutritional credits.
- 👩 No blender? No problem. Simply chop your ingredients a bit finer and whisk everything together until well combined.
- 👩 This sauce gets even better with time. Make it a day ahead and give it a good whisk before serving to bring it back together.
- 👩 Don't toss the extras! This sauce doubles as a delicious salad dressing.

## BEHIND THE RECIPE:

A great sauce can elevate any dish, and this cilantro lime sauce does just that. Bright, fresh, and zesty, it brings a vibrant kick that complements a wide range of Tex-Mex favorites. We especially love serving it alongside our crispy tacos, where it adds a refreshing contrast and ties all the flavors together.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# HONEY MUSTARD DRESSING

Courtesy of Sheldon ISD



**NUTRITIONAL VALUE:**  
**CONDIMENT**

**NUMBER OF SERVINGS:**  
**30**

**RECIPE IDEAS:**  
**SAUCE/DRESSING**

## INGREDIENTS:

| Stock Item     | Stock Quantity |
|----------------|----------------|
| Lite Mayo      | 4 C.           |
| Honey          | 1 C.           |
| Mustard        | 1 C.           |
| Cayenne Pepper | 1/8 tsp.       |

## DIRECTIONS:

1. Add all ingredients into a mixing bowl and whisk until fully combined.
2. Portion sauce into portion cups.
3. Chill until service.

## FOR SERVICE:

Portion using a #40 scoop or #16 scoop into portion cups.



## FIRESTARTER CHEF TIPS:

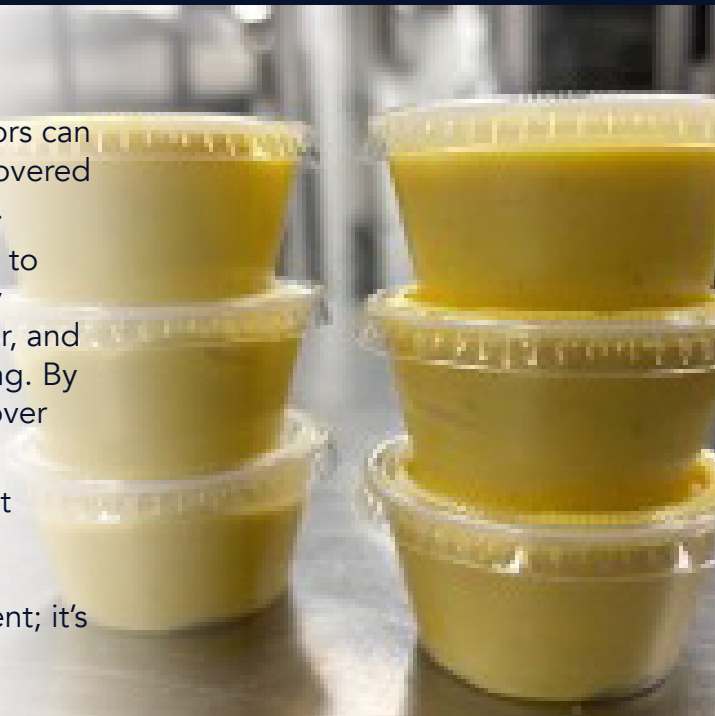
- 👩 Spray your measuring cup with easy release spray to keep the honey from sticking.
- 👩 Whisk mayo, honey, and mustard, and cayenne thoroughly until completely smooth. Keep cayenne to a minimal to avoid overpowering with heat.
- 👩 Portion immediately after mixing and refrigerate until service to allow flavors to meld and improve overall taste and texture.

## BEHIND THE RECIPE:

In the world of school cafeteria food, where flavors can sometimes feel bland or predictable, we've discovered one simple truth: sauce makes everything better.

That's why we created the perfect dipping sauce to elevate a wide variety of menu items. Our honey mustard is a standout favorite. It's simple, familiar, and versatile enough to double as a delicious dressing. By making it from scratch, we maintain full control over the ingredients, ensuring both quality and flavor.

This thoughtfully crafted sauce strikes the perfect balance of sweet, tangy, and just a hint of spice, turning everyday meals into something students genuinely look forward to. It's not just a condiment; it's a small upgrade that makes a big difference.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# 1000 ISLAND DRESSING

Courtesy of Sheldon ISD



**NUTRITIONAL VALUE:**  
**CONDIMENT**

**NUMBER OF SERVINGS:**  
**30**

**RECIPE IDEAS:**  
**SAUCE/DRESSING**

## INGREDIENTS:

| Stock Item          | Stock Quantity |
|---------------------|----------------|
| Lite Mayo           | 4 C.           |
| Ketchup             | 1 C.           |
| Sweet Pickle Relish | 1C.            |
| Minced Onion        | 1/8 tsp.       |
| Granulated sugar    | ¼ C.           |
| Black pepper        | 1 Tb.          |
| Onion powder        | ½ Tb.          |
| Garlic powder       | ½ Tb.          |

## DIRECTIONS:

1. Add all ingredients into a mixing bowl and whisk until fully combined.
2. Portion sauce into portion cups.
3. Chill until service.

## FOR SERVICE:

Portion using a #40 scoop or #16 scoop into portion cups.



## FIRESTARTER CHEF TIPS:

- 👩🍳 Mix ingredients thoroughly to incorporate the sugar, spices, and relish for even distribution and balanced flavor.
- 👩🍳 Minced onion adds depth and flavor, but it can be reduced or omitted for students sensitive to onion texture or taste.
- 👩🍳 Refrigerate after portioning to help flavors blend and create a thicker, creamier dressing consistency.

## BEHIND THE RECIPE:

Thousand Island dressing, what can I say? This dressing is the perfect finishing touch that takes a meal from good to unforgettable. It's creamy, tangy, full of flavor and pairs well with salads, wraps, burgers, sandwiches and fresh vegetables.

A dressing made with simple ingredients from scratch, bringing scratch made concepts back to K-12 kitchens, giving students flavor to get excited about.



| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                   |
|-------|-----------|-----------------|----------------------|-------------------------------------------------------------------------------------|
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE |

# BONUS RECIPES: APPLE PIE NACHOS

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**N/A**

**NUMBER OF SERVINGS:**  
**16 (1/4 CUP DIP,  
4 EACH TORTILLAS CHIPS)**

**RECIPE IDEAS:**  
**DESSERT**

**Disclaimer:** The Bonus recipes are used for Nutrition Education which introduces students to new fruits and vegetables. These recipes are used for educational use only and have not been analyzed for allergens, nutritional value or compliance. Always follow your district's policies and operating procedures and use professional discretion to consider your district's unique nutritional guidelines.

## INGREDIENTS:

| Stock Item                    | Stock Quantity |
|-------------------------------|----------------|
| Medium Apples, peeled & diced | 4 ea.          |
| Apple Cider or Apple Juice    | 1 1/2 cups     |
| Cornstarch                    | 1/4 cup        |
| Brown Sugar                   | 1/4 cup        |
| Cinnamon                      | 1/2 tsp.       |
| Lemon Juice                   | 1 Tbsp.        |
| 10 Inch Wheat Tortillas       | 8 ea.          |
| Brown Sugar                   | 1/2 cup        |
| Cinnamon                      | 2 Tbsp.        |
| Olive Oil                     |                |

## DIRECTIONS:

### Apple Pie Dip Directions:

1. Combine the apple cider juice, cornstarch, sugar, cinnamon, and lemon juice in a medium saucepan. Add in diced apples and bring to a boil.
2. Cook for approximately 5-7 minutes, or until the mixture becomes thick. (The apples should be tender.)
3. Keep mixture warm.

### Cinnamon Sugar Chips Directions:

1. Preheat oven to 400°F and evenly brush 1 Tbsp. of olive oil on a parchment lined baking sheet.
2. Mix cinnamon and sugar in a shallow bowl and set aside.
3. Cut each tortilla into 8 triangles. Place tortilla triangles on oiled parchment lined baking sheet and brush tops of tortillas with remaining oil.

### DIRECTIONS CONT'D:

4. Sprinkle tops of tortillas triangles with the cinnamon sugar.
5. Place in the oven for 3-5 minutes (or until lightly brown and crispy).
6. Keep chips warm or room temperature.

### FOR SERVICE:

Serve ¼ cup (#16 scoop) of apple pie dip with 4 each tortilla chips.



**BRITTANY JONES**  
Houston ISD

### FIRESTARTER CHEF TIPS:

-  Use multiple varieties of apples to add natural color, texture, and depth of flavor to the dish.
-  If apple cider is unavailable, substitute with apple juice and enhance the flavor by adding warm spices such as cinnamon, nutmeg, or allspice.
-  For an extra fun and flavorful topping, drizzle with low-fat vanilla yogurt or crema Mexicana.

### BEHIND THE RECIPE:

Apple Pie Nachos puts a fun twist on a classic dessert by combining the comforting flavors of apple pie with the playful style of nachos. This creative recipe encourages students to explore how different food traditions can blend and influence different cultures while making food exciting, interactive, and delicious.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BONUS RECIPES: OATMEAL CHOCOLATE CHIP SURPRISE COOKIES

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**N/A**

**NUMBER OF SERVINGS:**  
**12 (2 COOKIES)**

**RECIPE IDEAS:**  
**DESSERT**

**Disclaimer:** The Bonus recipes are used for Nutrition Education which introduces students to new fruits and vegetables. These recipes are used for educational use only and have not been analyzed for allergens, nutritional value or compliance. Always follow your district's policies and operating procedures and use professional discretion to consider your district's unique nutritional guidelines.

## INGREDIENTS:

| Stock Item                | Stock Quantity |
|---------------------------|----------------|
| All Purpose Flour         | ½ C.           |
| Whole Wheat Flour         | ½ C.           |
| Baking Soda               | 1 tsp.         |
| Salt                      | 1½ tsp.        |
| Olive Oil                 | ¼ C.           |
| Dark Brown Sugar          | ¾ C.           |
| Egg                       | 1 ea.          |
| Vanilla Extract           | 1 tsp.         |
| Zucchini, shredded        | 1 C.           |
| Old-Fashioned Oats        | 2 C.           |
| Sweetened Coconut Flakes  | ½ C.           |
| Semisweet Chocolate Chips | ¾ C.           |

## DIRECTIONS:

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flours, baking soda, and salt. Set aside.
3. In a large mixing bowl, combine olive oil and sugar, mixing until smooth.
4. Add egg and vanilla extract and mix. Add zucchini and mix until combined.
5. Slowly add flour mixture to zucchini mixture until just combined. Stir in oats, coconut, and chocolate chips.
6. Drop a heaping tablespoonful (level #40 scoop) of cookie dough 2-inches apart onto prepared baking sheet.
7. Bake for 10-12 minutes or until cookies are slightly golden around edges and set.
8. Remove cookies from pans and cool completely on wire racks before serving.
9. Serve and enjoy!

## FOR SERVICE:

For a full serving:

Serve 2 cookies as a snack or dessert option.

For samples:

Serve 1 cookies.



**BRITTANY JONES**  
Houston ISD

## FIRESTARTER CHEF TIPS:

-  Cookie dough can be made and portioned then frozen to be baked later.
-  Use the yellow summer squash to completely hide the vegetable if needed because using zucchini will show bits of green.

## BEHIND THE RECIPE:

For nutrition education lessons, most, if not all, recipes include a fruit or vegetable as a key ingredient. In some cases, produce may be blended or incorporated subtly to enhance the nutritional value of the dish without overwhelming students who may need multiple exposures to fully appreciate a featured fruit or vegetable. When teaching multiple lessons to the same group of students, it is often most effective to begin with a recipe and sample that builds trust demonstrating that healthy foods can be both delicious and nutritious. As students become more comfortable and receptive, fruits and vegetables are gradually brought to the forefront in subsequent lessons to encourage greater acceptance and appreciation.



| HACCP | CCP NAME | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK     | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |

# BONUS RECIPES: THREE SISTERS DIP

Courtesy of Houston ISD



**NUTRITIONAL VALUE:**  
**N/A**

**NUMBER OF SERVINGS:**  
**8 EACH (1/2 C. BEAN DIP,  
1/4 C. CORN SALSA)**

**RECIPE IDEAS:**  
**DESSERT**

**Disclaimer:** The Bonus recipes are used for Nutrition Education which introduces students to new fruits and vegetables. These recipes are used for educational use only and have not been analyzed for allergens, nutritional value or compliance. Always follow your district's policies and operating procedures and use professional discretion to consider your district's unique nutritional guidelines.

## INGREDIENTS:

### Stock Item

### Stock Quantity

#### Bean Dip Ingredients:

|                                        |           |
|----------------------------------------|-----------|
| Small Butternut Squash, diced & boiled | 1 ea.     |
| Pinto Beans, 14oz. can with bean juice | 1 ea.     |
| Red Bell Pepper, diced                 | 1/2 ea.   |
| Red Onion, diced                       | 1/4 ea.   |
| Water                                  | 1/2 C.    |
| Garlic, minced                         | 1 tsp.    |
| Chili Powder                           | 1/2 tsp.  |
| Cumin                                  | 1 tsp.    |
| Salt                                   | 2 tsp.    |
| Nutritional Yeast (optional)           | 1/2 C.    |
| <b>Fresh Corn Salsa Ingredients:</b>   | 3/4 C.    |
| Fresh Corn, cut kernels from cob       | 3 ea.     |
| Red Bell Pepper, small dice            | 1/2 ea.   |
| Red Onion, small dice                  | 1/4 ea.   |
| Fresh Cilantro, chopped                | 1/2 bunch |
| Lime Juice                             | 2 Tb.     |
| Salt                                   | 1/2 tsp.  |
| Jalapeño (optional)                    |           |

## DIRECTIONS:

1. Prep and measure all ingredients.
2. For the Bean Dip, sauté onions, garlic and red bell pepper in a large sauté pan. Sauté until the onions are translucent (clear). Fold in garlic, chili powder, cumin and salt.
3. Add the pinto beans, all of the bean juice from can, and water to the pan. Sauté until beans are heated.
4. In a blender or food processor, blend together heated beans, squash and nutritional yeast (optional) until smooth and creamy.
5. For the Fresh Corn Salsa, mix together all the ingredients in a bowl.
6. Top the Bean Dip with the Fresh Corn Salsa.
7. Serve with fresh vegetables and tortilla chips and enjoy!

## FOR SERVICE:

### For a full serving:

Serve ½ cup (#8 scoop) of Bean Dip and top with ¼ cup (#16 scoop) Corn Salsa.

Serve with 1-2 oz Tortilla Chips or 2-4 oz of Fresh vegetables

### For samples:

Serve ¼ cup (#16 scoop) of Bean Dip and top with 2 Tablespoons (#40 scoop) Corn Salsa.

Serve with 2-3 Tortilla Chips or 2-3 pieces of Fresh vegetables



**BRITTANY JONES**  
Houston ISD

## FIRESTARTER CHEF TIPS:

-  Vegetables can be sautéed in oil or water. When using oil, add a small amount to a heated pan. The heat will allow the oil to spread easier, so less is needed.
-  Dip can be served warm or cold.

## BEHIND THE RECIPE:

The Three Sisters, squash, corn, and beans, are a traditional agricultural trio known for their nutritional balance and cultural significance. In Nicoya, Costa Rica, these staple foods are eaten regularly and are part of the dietary patterns that have contributed to the region being recognized as one of the world's Blue Zones. Communities where a high number of residents live to be 100 years old or more.

This recipe was featured in the Central America Food Exposure Recipe Book for 8th grade students who traveled to Costa Rica through our district's educational travel program. Over the past several years, culinary classes and accompanying recipe books have been developed to help students build food etiquette, strengthen dining skills, and gain insight into the flavors and cultural experiences they may encounter abroad.

| HACCP | CCP NAME  | CCP DESCRIPTION | CRITICAL TEMPERATURE | CORRECTIVE ACTION                                                                          |
|-------|-----------|-----------------|----------------------|--------------------------------------------------------------------------------------------|
|       | COOK      | COOKING         | 155°F                | CONTINUE COOKING FOOD UNTIL THE INTERNAL TEMPERATURE REACHES THE REQUIRED TEMPERATURE.     |
|       | HOT HOLD  | HOT HOLDING     | 135°F                | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS BELOW 135 °F |
|       | COLD HOLD | COLD HOLDING    | 41°F                 | DISCARD THE FOOD IF IT CANNOT BE DETERMINED HOW LONG THE FOOD TEMPERATURE WAS ABOVE        |

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**Enchilada Foldovers** – IDEA Public Schools  
**Harissa Chicken** – KIPP Public Schools  
**Huli Huli Chicken & Waffles** – Princeton ISD  
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## BONUS RECIPES:

Houston ISD Nutrition Education

**Apple Pie Nachos**  
**Oatmeal Chocolate Chip Surprise Cookie**  
**Three Sisters Dip**



