

Portage Township Schools-Virtual Meals

**Distribution Date:
Wednesday, April 14th**

Monday	Tuesday	Wednesday	Thursday	Friday
Pancakes & Juice Lunch: Hamburger Fruit Vegetable Milk	Breakfast Kit & Juice Lunch: Pizza Fruit Vegetable Milk	Distribution Day Breakfast Kit & Juice Lunch: Chicken Patty Sandwich Fruit Vegetable Milk	Breakfast Kit & Juice Lunch: Beef Taco Fruit Vegetable Milk	Breakfast Kit & Juice Lunch: Uncrustable Sandwich Fruit Vegetable Milk
Instructions	Instructions	Instructions	Instructions	Instructions
Pancakes: Microwave: Place 1 pouch, picture side up, on a microwave-safe dish. Heat on high for 45 seconds. Pull pouch apart carefully to remove heated product. Bun: Ready to eat. Hamburger: Bake in oven at 425°F for 7-8 minutes or until internal temperature Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Fruit: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Pizza: Bake at 400°F for 24-26 minutes. Microwave unwrapped 2-3 minutes. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Fruit: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat to eat. Bun: Ready to eat. Chicken Patty Sandwich: Bake in oven at 400°F for 8-10 minutes or until internal temperature reaches 165 F. Fruit: Ready to eat. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Vegetable: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Taco: Thawing is required before heating. Place product on a bun pan and cook until internal temperature of 160 F is achieved. Conventional Oven: 300°F 18-20 minutes / Convection Oven: 275°F 18-20 minutes. Vegetable: ready to eat. Salsa: Peel back foil top & use. Fruit: Ready to eat. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.	Breakfast Kit: Ready to eat. Uncrustable: Thaw at room temperature for 30-60 minutes in single layer. After thawing, sandwiches should be served in 8-10 hours. Do not microwave. Fruit: Ready to eat. Frozen Vegetable: Place in minimum amount of boiling water while still frozen. Vegetable will cool water and stop boiling. Bring to second boil and cook until tender. Milk: Keep refrigerated. The recommended storage temperature is between 33°F and 40°F. Ready to use, no preparation needed. Reseal & immediately refrigerate any unused portion for future use by the expiration date located on the container.

Keep cold items refrigerated at 40°F or lower. Keep frozen items in freezer until ready to use. Cook items to proper temperature using a food thermometer and keep hot at 135 °F or higher until ready to serve. Wash hands frequently when handling food.

This institution is an equal opportunity provider.