

# Bento Box Combinations

HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY  
OF THE UNITED STATES

## Process # 2 – Same Day Service

### YIELD:

	50 Servings	100 Servings
<b>Ingredients</b>	<b>Measure</b>	<b>Measure</b>
Choose two of the following options:		
Rockin' Roasted Chickpeas (recipe)	½ gal + 1 qt + ½ cup (12 ½ cups)	1 ½ gal + 1 cup (25 cups)
Roasted Chickpeas (individually packaged product like Go' Bon Beans)	50 Each	100 Each
Cool Corn & Edamame Salad (recipe)	3 gal + 1 pint	6 ¼ gal
Edamame (individually packaged product like Dr. Praeger's)	50 Each	50 Each
Hearty Hummus (recipe)	¾ gal + ½ cup (12 ½ cups)	1 ½ gal + 1 cup (25 cups)
Prepared Hummus (bulk or individually packaged product, like JTM or Truitt Family Foods)	¾ gal + ½ cup or 50 Each	1 ½ gal + 1 cup or 100 Each
Peanut or Sunflower Spread (individually packaged product like Advance Pierre or Sunbutter brand)	50 Each	100 Each
Peanut/Sunflower Spread & Jam Sandwich (recipe or prepared sandwiches like Sunbutter brand Advance Pierre or Smucker's)	50 Each	50 Each
Sunflower Seeds & Fruit Mix (individually packaged product like Cal-Tropic Producers)	1 cup	1 pint

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

## Preparation

1. Choose two of the above listed meat alternate products.
2. Prepare recipes as needed.

HACCP Critical Control Point: Hold at internal temperature of 41°F or below.

## Serving Information

Place meat alternate products in container. Add necessary grain equivalents, fruits and vegetables to build a complete reimbursable bento box meal.

Each Bento Box provides 2 meat/ meat alternates. Other components are dependent upon school foodservice menu planner.