

Bento Box Combinations

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings

100 Servings

Skill Level: Advanced

Ingredients	Measure	Measure
Choose two of the following options:		
Rockin´ Roasted Chickpeas (recipe) OR Roasted Chickpeas (individually packaged product like Go´Bonzo´s)	12 ½ cups OR 50 Each	25 cups OR 100 Each
Edamame (individually packaged product like Dr. Praeger´s)	50 Each	50 Each
Hearty Hummus (recipe) OR Prepared Hummus (bulk or individually packaged product, like JTM or Truitt Family Foods)	12 ½ cups OR 50 Each	25 cups 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.



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