

Ways to use WI-Processed Products

WI-Processed Products SY 2020-21

- [Turkey meatballs \(JTM Food Group\)](#)
- [Turkey Mini Corn Dogs \(JTM Food Group\)](#)
- [Beef Patties \(JTM Food Group\)](#)
- [Beef Crumbles \(AdvancePierre-Tyson\)](#)
- [Chicken Fajita Strips \(Tyson Prepared Foods\)](#)
- [Chicken Patties, Whole Grain Breading \(Pilgrim's Pride\)](#)
- [Chicken Nuggets, Whole Grain Breading \(Pilgrim's Pride\)](#)
- [Pork Taco Filling \(JTM Food Group\)](#)
- [Pork BBQ \(JTM Food Group\)](#)
- [Mozzarella Pizza Sticks \(ConAgra Brands\)](#)
- [Cheese Slices \(Bongards Creameries\)](#)
- [Macaroni and Cheese \(JTM Food Group\)](#)
- [Cheese Quesadillas \(Schwan's Food Service\)](#)
- [French Toast Sticks \(Michael Foods\)](#)

Food Safety

Follow all food safety practices when making the menu items (including handwashing, proper glove use for ready-to-eat foods, and food protection from contamination). Additionally, [Time/Temperature Control for Safety \(TCS\) foods](#) should be properly stored under appropriate temperatures.

If SFAs choose to include frozen food items in the meals, the items should be labeled as “fully cooked,” “precooked,” or “ready-to-eat” on the manufacturer’s packaging. SFAs should not distribute any raw animal-based time/temperature control for safety (TCS) food items, such as raw chicken, raw eggs, raw beef, etc. If you are unsure if a frozen item may be considered “fully cooked,” “precooked,” or “ready-to-eat,” please contact your local regulatory authority and/or sanitarian to discuss your specific question and obtain additional guidance. If you have questions about a state processed product on the list above, please contact a DPI USDA Foods team member.

SFAs should ensure that these types of frozen food items are distributed with clear cooking instructions for the household to follow, along with safe storage guidelines if the foods will not be prepared and eaten immediately. Refer to the food safety tip sheet and DPI Q & A on [COVID-19 webpage](#).

Meal Pattern Requirements

Refer to the lunch and breakfast meal pattern tables for the required minimum amounts of each component that must be offered depending on the age/grade group served.

If the SFA packages and distributes frozen food items (i.e. chicken nuggets) and/or foods that need to be cooked at home (i.e. dry pasta) for reimbursable meals, these food items must meet NSLP/SBP meal pattern requirements in order to be served as part of the reimbursable meal.

See the next page for ways to use WI-Processed products.

WI-Processed Product	Crediting	Ways to use Product
Turkey Meatballs	Five meatballs = 2 oz eq m/ma	<p>Meatballs</p> <ul style="list-style-type: none"> ● Marinara cup ● Mashed potatoes ● Corn bread <p>Meatball sub sandwich</p> <ul style="list-style-type: none"> ● Meatballs ● WG sub bun ● Shredded cheese <p>Spaghetti and Meatballs</p> <ul style="list-style-type: none"> ● Spaghetti noodles ● Meatballs ● Spaghetti sauce ● Shredded cheese ● Breadstick or dinner roll
Turkey Mini Corn Dogs	Six corn dogs = 2 oz eq m/ma, 2 oz eq grains	<p>Serve with varied dipping sauces</p> <ul style="list-style-type: none"> ● BBQ/ketchup/mustard/Ranch <p>Possible sides to accompany</p> <ul style="list-style-type: none"> ● Baked beans, mashed potatoes, green beans
Beef Patties	One patty = 2 oz eq m/ma	<p>Hamburger</p> <ul style="list-style-type: none"> ● Beef patty ● WG bun ● ketchup/mustard packets <p>Cheeseburger</p> <ul style="list-style-type: none"> ● Beef patty with cheese slice ● WG bun ● ketchup/mustard packets <p>Salisbury steak</p> <ul style="list-style-type: none"> ● Beef patty ● Mashed potatoes with gravy ● Corn bread <p>Wrap sandwich</p> <ul style="list-style-type: none"> ● Cut beef patties into strips and put into tortilla, other ingredients may include: <ul style="list-style-type: none"> ○ hummus/tomato/onion/lettuce/bell peppers
Beef Crumbles	2.4 oz serving (by weight) = 2 oz eq m/ma	<p>Taco Salad</p> <ul style="list-style-type: none"> ● Lettuce/tomato/onion

		<ul style="list-style-type: none"> ● Beef crumbles ● Tortilla chips ● Cheese ● Dressing packets <p>Tacos</p> <ul style="list-style-type: none"> ● Hard or soft taco shells ● Beef crumbles ● Cheese/tomato/onion/pepper <p>Beef crumble fried rice</p> <ul style="list-style-type: none"> ● Beef crumbles ● Brown rice/carrots/peas ● Eggs ● Soy sauce/sesame oil <p>Macaroni and Cheese with beef crumbles</p> <p>Ground beef and broccoli stir fry</p> <ul style="list-style-type: none"> ● Serve with rice
<p>Chicken Fajita Strips</p>	<p>2.8 oz serving (by weight) = 2 oz eq m/ma</p>	<p>Chicken Fajita Salad</p> <ul style="list-style-type: none"> ● Lettuce/tomato/onion ● Fajita strips ● Tortilla chips ● Cheese ● Dressing packets <p>Chicken Fajita wrap sandwich</p> <ul style="list-style-type: none"> ● Put strips into tortilla, other ingredients may include: hummus/tomato/onion/lettuce/bell peppers <p>Chicken fajita fried rice</p> <ul style="list-style-type: none"> ● Fajita strips ● Brown rice/carrots/peas ● Eggs ● Soy sauce/sesame oil <p>Macaroni and Cheese with fajita strips</p>
<p>Chicken Patties</p>	<p>One patty = 2 oz eq m/ma, 1 oz eq grains</p>	<p>Chicken Sandwich</p> <ul style="list-style-type: none"> ● WG bun ● ketchup/mustard packets <p>Crispy chicken wrap sandwich</p> <ul style="list-style-type: none"> ● Cut into strips and put into tortilla, other ingredients may include: hummus/tomato/onion/lettuce/bell peppers, Ranch dressing packet

		<p>Crispy Chicken salad</p> <ul style="list-style-type: none"> ● 1 chicken patty ● Lettuce/tomatoes/cucumbers/onions ● Dressing packets
Chicken Nuggets	Five nuggets = 2 oz eq m/ma, 1 oz eq grains	<p>Serve with varied dipping sauces</p> <ul style="list-style-type: none"> ● BBQ/ketchup/mustard/Ranch
Pork Taco Filling	3.17 oz serving (by weight)= 2 oz eq m/ma	<p>Pork tacos OR nachos</p> <ul style="list-style-type: none"> ● Tortilla shells (hard or soft) or tortilla chips ● Shredded cheese ● Tomatoes/Lettuce
Pork BBQ	4.0 oz serving with BBQ sauce (by weight) = 2 oz eq m/ma, 1/8 cup red/orange vegetable	<p>Pork Sandwich</p> <ul style="list-style-type: none"> ● Serve on WG bun <p>BBQ nachos</p> <ul style="list-style-type: none"> ● Tortilla chips ● Shredded cheese ● Tomatoes/lettuce <p>BBQ Pork Salad</p> <ul style="list-style-type: none"> ● Tomatoes/lettuce ● Shredded cheese ● Ranch dressing
Mozzarella Pizza Sticks	Two sticks = 2 oz eq m/ma, 2 oz eq grains	<p>Serve with</p> <ul style="list-style-type: none"> ● Marinara or Ranch for dipping ● Side salad with lettuce, tomatoes, cucumbers
Cheese Slices	Two slices = 1 oz eq m/ma	<p>Sandwiches or wraps</p> <ul style="list-style-type: none"> ● Use on turkey, ham, cheese, or grilled cheese sandwich
Macaroni and Cheese	6 oz (by weight) = 2 oz eq m/ma, 1 oz eq grains	<p>Macaroni and Cheese</p> <ul style="list-style-type: none"> ● Serve with breadstick or dinner roll ● Add beef crumbles or chicken strips
Cheese Quesadillas	Each (4.4 oz serving) = 2 oz eq m/ma, 2 oz eq grains	<p>Possible sides to accompany</p> <ul style="list-style-type: none"> ● Cold bean salad ● Refried beans, black beans, pinto beans ● Mashed potatoes
French Toast Sticks	Three sticks = 1 oz eq m/ma, 1 oz eq grain	<p>Possible sides to accompany</p> <ul style="list-style-type: none"> ● Sausage patty or links ● Peanut butter cups, cheese stick, or yogurt ● Cereal, cereal bar, or muffin