

# Doritos Walking Taco

Crazy Taco



- 2.5 OE M/MA (3.44 oz. Turkey Taco filling = 2 oz. M/MA + .5 oz. Cheese)
- 1 ½ c. Vegetables
  - ¾ c. Legumes (¾ c. pinto beans)
  - ½ c. Red/Orange (½ c. tomatoes)
  - ¼ c. Green (½ c. romaine lettuce)
- 2 OE Grain (1.4 oz. DORITOS® Reduced Fat Nacho Cheese Tortilla Chips)

## INGREDIENTS

100 Servings

- 24 lbs. + 3 ½ oz. turkey taco filling
- 4 gal + 2 qts. + 1 pt. + 1 cup canned low sodium Pinto beans
- 3 gal + 1 pt. diced tomatoes
- 3 lbs. + 2 oz. reduced fat cheddar cheese, shredded
- 3 gal. + 1 pt. shredded romaine lettuce
- 100 - 1.4 oz. bags Walking Taco DORITOS® Reduced Fat Nacho Cheese Flavored Tortilla Chips

## PREPARATION

1. Heat turkey taco filling with pinto beans in large pot to 165°F, stirring occasionally.
2. Open each bag of Walking Taco DORITOS® Reduced Fat Nacho Cheese Flavored Tortilla Chips.
3. Place taco/bean mixture on top of chips. Top with cheese, lettuce, tomatoes.

**Optional:** Provide toppings in cups and allow students to assemble their Walking Taco.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsicoschoolsource.com).



## TESTIMONIAL

*We have great participation. Our average daily participation is up to 80% on those menu days"*

*~ Nashville, TN*

SPEED



LOW PREP

Growing

175%

vs. YA  
2X faster than rest of portfolio

# Fritos Walking Taco

## Chili Pie Nachos



- 2 OE M/MA
  - 1.5 oz. M/MA (3.75 oz. chili con carne)
  - .5 oz. M/MA (.5 oz. cheese)
- 2 OE Grain (1.5 oz. FRITOS® Original Corn Chips)

## INGREDIENTS

100 Servings

- 23 lbs. + 7 oz. chili con carne
- 3 lbs. + 2 oz. reduced fat cheddar cheese, shredded
- 1 qt. + 2 ¼ cups onions, chopped
- 100 - 1.5 oz. bags Walking Taco FRITOS® Original Corn Chips

## PREPARATION

1. Heat chili con carne until it reaches a temperature of 165 °F, stirring occasionally.
2. Open each bag of Walking Taco FRITOS® Original Corn Chips.
3. Top with chili, then shredded cheese and onion.
4. Serve immediately

**Optional:** Provide toppings in cups and allow students to assemble their Walking Taco.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsicoschoolsource.com).



## TESTIMONIAL

*77% of Students loved the Fritos Walking Taco & 97% said they would purchase again!"*

*~ Austin, TX*

## SPEED



LOW PREP

Growing

175%

vs. YA  
2X faster than rest of portfolio

# Tostitos Walking Taco

## Cheesy Italian Chicken Nachos



- 2 OE M/MA (3.4 oz. chicken strips)
- ¾ c. Vegetables
  - ½ c. Red/Orange (½ c. tomatoes)
  - ¼ c. Other (½ c. lettuce)
- 2 OE Grain (1.4 oz. TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips)



### INGREDIENTS

100 Servings

- 18 lbs. + 12 oz. fajita chicken strips
- 1 lb. + 14 oz. Italian/white cheese sauce
- 1 qt. + 2 ¼ cups parmesan cheese, grated
- 1½ gal + 1 cup iceberg lettuce, shredded
- 3 gal. + 2 cups diced tomatoes
- 100 - 1.4 oz. bags Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips

### PREPARATION

1. Heat fajita chicken until hot, **165°F.**
2. Heat Cheese sauce.
3. Open each bag of Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips.
4. Top chips with the hot chicken, cheese sauce and Parmesan cheese
5. Add layer of shredded lettuce and diced tomatoes.
6. Serve immediately.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



### TESTIMONIAL

*The Tostitos Walking Taco was voted one of the top fresh, and appealing menu options based on Family & Student Feedback."*

*~ Los Angeles, CA*

### SPEED



LOW PREP

### Growing

**175%**

vs. YA  
**2X** faster than rest of portfolio

# Funyuns Crunch Burger



- 3 OE M/MA (2.78 oz beef patty = 2 M/MA + 1 oz. Cheese)
- 1/8 c. Red/Orange Vegetables (2 medium tomato slices)
- 3 OE Grain (2 OEG bun + 1 OEG FUNYUNS®)

## INGREDIENTS

100 Servings

- 100 hamburger buns, whole grain rich
- 17.375 lbs. beef patties, 90/10 frozen
- 6 lbs. + 4 oz. reduced fat cheddar cheese, slices
- 9 lbs. tomatoes, medium, sliced 1/4" thick
- 2 heads lettuce, iceberg
- 100 - 0.75 oz. bags FUNYUNS® Baked Not Fried Onion Flavored Rings

## PREPARATION

1. Cook beef patty according to manufacturer's directions.
2. Add a slice of cheese to each burger and slightly melt.
3. To assemble: Place cheeseburger on top of bun. Top with FUNYUNS® Baked Not Fried Onion Flavored Rings.
4. Serve with lettuce and tomato slices.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsicoschoolsource.com).



## TESTIMONIAL

*The Crunch Burger was a hit in the high school and middle schools, and our students were super excited!"*

*~ Charlotte, NC*

SPEED



LOW PREP

MOST REQUESTED



LESS

MORE

# Cheetos Mac n' Cheese



- 6 OE M/MA (6 oz. mac & cheese)
- 2.25 OE Grain (mac & cheese = 1 OEG + 1.25 OEG CHEETOS® Baked WGR Cheese Flavored Snacks)

## INGREDIENTS

100 Servings

- 37 lbs. + 8 oz. Whole Grain Rich Mac & Cheese
- 100 - 0.875 oz. bags CHEETOS® Baked Whole Grain Rich Cheese Flavored Snacks



## PREPARATION

1. Prepare Macaroni and Cheese according to manufacturer's directions.
2. Portion 2/3 cup (6 oz.) into individual cups.
3. Top with CHEETOS® Baked Whole Grain Rich Cheese Flavored Snacks.
4. Serve hot.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*Kids can't resist our new menu item, Mac & Cheetos! We've taken everyone's favorite comfort food, mac and cheese, and elevated it to a whole new level by adding a crunchy, cheesy surprise - Cheetos! Our Cheetos-infused mac and cheese is a game-changer on our school lunch menus. It is one of our items that students really look forward to."*

~ Boone, KY

## SPEED



LOW PREP

## MOST REQUESTED



LESS

MORE

# Quaker Overnight Oats



Morning

- 1 OE M/MA (5 oz. yogurt)
- ¼ c. Fruit (1/4 c. berries)
- 1 OE Grains (2/5 c. [35g] dry oats)

Top with crumbled graham crackers or granola before serving for 2 OEGs/serving.

## INGREDIENTS

50 Servings

- 20 cups dry Quaker® Kettle Hearty Oats
- 9 ½ cups fat free or low-fat milk
- 29 cups low fat, reduced sugar vanilla yogurt
- 6 tbsp. ground cinnamon
- 12 ½ cups fresh or frozen berries

## PREPARATION

1. Make overnight oats the day before serving.
2. Make 25 servings per full size steamtable pan. In pan, combine 10 cups of oats and 3 tablespoons of cinnamon.
3. Add 4 ¾ cups of milk and 14 ½ cups of yogurt to the oat mixture and stir to fully combine.
4. Cover tightly and hold oats base in refrigerator overnight **OR** go to step 5.
5. Portion 1 cup of the oats base into a 9 oz plastic cup.
6. Top each cup with ¼ cup of berries.
7. Put flat lid on top of the cup and place into refrigerator until serving.

**Note:** The overnight oats base can be held for up to 3 days in refrigerator in an airtight container. Once topped for service, use within 24 hours.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



Any chopped fresh or frozen fruit can be used. Almond or soy milk can be used in place of cow's milk. Try plain yogurt with maple syrup or honey and a splash of vanilla or almond extract in place of vanilla yogurt. Spice it up with cardamom, all spice, ginger, nutmeg or even lime juice.



## TESTIMONIAL

“76% of elementary students said they enjoyed Quaker Overnight Oats”

~ Cincinnati, OH

SPEED



SPEED - SCRATCH



Overnight Oats prepared with Quaker Kettle Hearty Oats hold for three days, making breakfast easy to prep in advance and serve

# Grandma's Blueberry Vanilla Bites Parfait



Morning



- 1 OE M/MA (½ cup yogurt)
- ½ c. Fruit (½ cup berries)
- 1 OE Grain (GRANDMA'S Mini Bites Blueberry Vanilla Crisps)

## INGREDIENTS

50 Servings

- 50 - ½ cup (4 oz.) containers vanilla yogurt, low fat
- 25 cups berries, fresh or frozen unsweetened and thawed
- 50 - 1 oz. Bags GRANDMA'S® Mini Bites Blueberry Vanilla Flavored Crisps

## PREPARATION

1. Portion ½ cup berries into small to-go cup. Cover.
2. Add berries, yogurt cup and GRANDMA'S® Mini Bites Blueberry Vanilla Crisps to bento box or tray.
3. Show students (poster near box/tray) how to build their own parfait.
4. Serve immediately or hold cold in refrigerator.

**Note:** Alternatively, prepare a medium to-go cup with ½ cup berries and ½ cup yogurt (from cup or bulk container). Top or serve with 1 bag of GRANDMA'S Mini Bites Blueberry Vanilla Crisps.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*Grandma's Blueberry bites are a new breakfast menu this fall. They are going over well with the students so far!"*

~ Houston, TX

SPEED



LOW PREP

Mini Bites



Smart Snack  
Compliant

# Stacy's Pita Chips

## Mediterranean Salad



Mid Day



- 2 M/MA (2 oz. SABRA® Classic Hummus Cup = 1 M/MA + 1 oz. Cheese)
- 1 c. Vegetables
  - ½ c. Green (1 c. romaine lettuce)
  - ¼ c. Red/Orange (¼ c. tomatoes)
  - ¼ c. Other (¼ c. cucumbers)
- 2OE Grain (1.5 OEG STACY'S® Multigrain Pita Chips + ½ cup brown rice)

## INGREDIENTS

50 Servings

- 3gal. + 2 cup romaine lettuce, chopped
- 3 qt. + ½ cup cucumbers, diced
- 3 1/8 cup red onions, sliced
- 3 lbs. + 2 oz. mozzarella cheese, reduced fat, diced or shredded
- 3 qt. + ½ cup tomatoes, diced
- 1 ½ gal. + 1 cup cooked brown rice
- 50 packets lite Italian or vinaigrette salad dressing
- 50 - 2 oz. SABRA® Classic Hummus Cups
- 50 - 1 oz. bags STACY'S® Multigrain Pita Chips



## PREPARATION

1. Portion 1 cup of lettuce into salad container, pushing to the side of the container (will take up about half of the container).
  2. Place cucumbers and tomatoes on top of lettuce.
  3. Add 1 oz of shredded mozzarella cheese on top of lettuce.
  4. Slice red onion and place as garnish on top of salad.
  5. Add ½ cup cooked brown rice to container, next to the lettuce (push to the corner of the container)
  6. Place Stacy's® Classic Hummus cup into salad container next to the rice.
  7. Add dressing packet next to hummus cup.
  8. Close salad container and serve with 1 oz bag of STACY'S® Multigrain Pita Chips.
- Optional:** Garnish salad with a few black olives.
- Modification:** Replace ½ oz of shredded mozzarella cheese with ½ oz diced grilled chicken

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*96% of students responded they love having Stacy's Pita Chips on the Menu when tested"*

*~ Cincinnati, OH*

*84% of students aged 8 - 11 shared initial purchase intent in their school cafeteria & 75% purchase intent by their parents outside of school*

SPEED



LOW PREP

WHOLE  
GRAIN RICH



# Doritos Wild White Ghost Nachos



Mid Day



Holiday



- 2.5 oz. Meat/MA (3.45 oz. Turkey Taco Filling = 2 oz. MMA + .5 oz. cheese)
- 1 ½ c. Vegetables
  - ¾ c. Legumes (¾ c. pinto beans)
  - ½ c. Red/Orange (½ c. tomatoes)
  - ¼ c. Green (½ c. Romaine lettuce)
- 1.5 oz. eq. Grains (1.5 OEG DORITOS® Reduced Fat Wild White Nacho Tortilla Chips)

## INGREDIENTS

100 Servings

- 24 lbs. + 3 ½ oz. turkey taco filling
- 4 gal + 2 qts. + 1 pt. + 1 cup canned low sodium Pinto beans
- 3 gal + 1 pt. diced tomatoes
- 3 lbs. + 2 oz. reduced fat cheddar cheese, shredded
- 3 gal. + 1 pt. shredded romaine lettuce
- 100 - 1 oz. bags DORITOS® Reduced Fat Wild White Nacho Flavored Tortilla Chips

## PREPARATION

1. Heat turkey taco filling with pinto beans in large pot to 165°F, stirring occasionally.
2. Open 1 bag of DORITOS® Reduced Fat Wild White Nacho Tortilla Chips and pour onto plate or tray.
3. Spoon taco/bean mixture on top of chips. Top with cheese, lettuce, and tomatoes.

**Optional:** Provide toppings in cups and allow students to assemble their Ghost Nachos.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*Students LOVED the Ghost Nachos for a fun, spooky-themed meal. We used PepsiCo White Nacho Reduced Fat Doritos and served them with taco-seasoned ground beef, nacho cheese sauce, diced tomatoes, shredded lettuce, and a side of black beans. Students were so excited when they entered the cafeteria and saw the White Nacho Dorito bags. One student even stated that it was "the best school lunch ever"! The Ghost Nacho meal helped increase our average participation by 7%!"*

~ Noblesville, Indiana

SPEED



LOW PREP



No Artificial Colors

# Tostitos Walking Taco

## Breakfast Nachos



Morning



- 2.5 OE M/MA (1 ¾ oz eggs = 2 MMA + .5 oz. cheese)
- ½ c. Vegetables (TOSTITOS® Mild Mini Salsa Cup)
- 2 OE Grains (1.4 oz. Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips)

## INGREDIENTS

100 Servings

- 11 lbs. liquid whole, frozen eggs, thawed
- 3.125 lbs. Reduced fat cheddar cheese, shredded
- 3 oz. reduced sodium taco seasoning
- 2 cups chopped onions
- 100 - 3 oz. TOSTITOS® Mild Mini Salsa Cups
- 100 - 1.4 oz. bags Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips



## PREPARATION

1. In a bowl, beat eggs.
2. In a large spray coated pan over medium heat, cook and scramble eggs in small batches.
3. Stir taco seasoning, cheese and onions into eggs.
4. To serve, top 1.4 oz. Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips, with hot egg mixture and serve with salsa cup.
5. Serve immediately.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*PepsiCo has been a great partner, and has provided us with lower calorie, fat, and sodium products that the students love. One of those items is the Breakfast Walking Nachos. We weren't sure how they would go but the students love them. Participation is always up for breakfast on Breakfast Walking Nachos day. We got the recipe right off the PepsiCo K-12 website. It provides two meat/meat alternates and two grains. Pair it with a fruit and you have a reimbursable meal."*

~ Chester, SC

SPEED



SPEED - SCRATCH

MOST REQUESTED



LESS

MORE

# Rold Gold Hartzels with Nut/ Seed Butter or Hummus



Mid Day



Morning



Holiday



1.0 OEG per bag

## INGREDIENTS

50 Servings

- 50 - 1 to 2 oz. cups sunflower or other seed or legume butter or hummus
- 50 - 0.7 oz. bags ROLD GOLD® Hartzels Pretzels

## PREPARATION

1. Serve 1 bag of ROLD GOLD® Hartzels Pretzels with 1 cup of sunflower or other seed or legume butter or hummus for 1 OEG and 1 M/MA at breakfast or lunch.

**Note:** 2 bags of ROLD GOLD® Hartzels Pretzels and a larger portion of Sunflower or other seed or legume butter or hummus can be served to provide 2 OEG and 2 M/MA per serving.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*A simple swap of a dinner roll for a Frito-Lay branded snack, or the addition to a regular, frequent menu can lift student participation 15-20% & and requires no additional prep!*

*Versatile & easy to use for grab & go boxes*

*Hartzels Heart-shaped pretzels make it a great addition to your Valentine's Day menu too!*

SPEED



LOW PREP

MOST REQUESTED



LESS

MORE

# SunChips & Salad



Mid Day



Holiday



1.25 to 2.0 OEGs per bag,  
depending on size

## INGREDIENTS

50 Servings

- 50 pre-made salads
- 50 - 1.0 or 1.5 oz. bags SUNCHIPS® Whole Grain Snacks (flavors include Original, Harvest Cheddar, and Garden Salsa)

## PREPARATION

1. Serve 1 bag of SUNCHIPS® Whole Grain Snacks with 1 pre-made salad for 1.25 to 2.0 OEGs plus the Vegetable and M/MA components from the salad.

**Note:** 1 oz bag of SUNCHIPS® Whole Grain Snacks provides 1.25 OEGs and 1.5 oz bag of SUNCHIPS® Whole Grain Snacks provides 2.0 OEGs. SUNCHIPS® Whole Grain Snacks are also a great pairing with soup and chili.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*A simple swap of a dinner roll for a Frito-Lay branded snack, or the addition to a regular, frequent menu can lift student participation 15-20% & and requires no additional prep!*

*SunChips is a great sandwich pairing and on-the-tray meal accompaniment and is a great brand for holidays like Earth Day*

## SPEED



LOW PREP

## MOST REQUESTED



LESS

MORE

# Classic Chili Pie



Mid Day

1.0 to 2.0 OEGs

- 2 OE M/MA
  - 1.5 oz. M/MA (3.75 oz. chili con carne)
  - .5 oz. M/MA (.5 oz. cheese)
- 2 OE Grain (1.5 oz. FRITOS® Original Corn Chips)



## INGREDIENTS

100 Servings

- 23 lbs. + 7 oz. chili con carne
- 3 lbs. + 2 oz. reduced fat cheddar cheese, shredded
- 1 qt. + 2 ¼ cups onions, chopped
- 100 - 1.5 oz. bags Walking Taco FRITOS® Original Corn Chips

## PREPARATION

1. Heat chili con carne until it reaches a temperature of 165°F, stirring occasionally.
2. Place FRITOS® Original Corn Chips in a bowl or boat. Top with chili, then shredded cheese and onion.
3. Serve immediately.

**Note:** 1.5 oz. bag FRITOS® Original Corn Chips provides 2.0 OEGs. 0.75 oz. Fun Size bags provide 1.0 OEG

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsico.com/schoolsource).



## TESTIMONIAL

*Chili went being one of the least popular items to one of the most popular after we served it Fritos and took off a breadstick. It's also a gluten free option for our students!"*

~ Pittsburgh, PA

## SPEED



LOW PREP

## MOST REQUESTED



LESS

MORE

# Sabra Hummus Pinwheels



Mid Day



**1.0 Meat/Meat Alternate per 2 oz Cup or 4 Tbsp Bulk Hummus**



- 1 OE M/MA (1 slice cheese + 2 Tbsp SABRA(R) Classic Hummus)
- ¾ Cup Vegetables (¼ cup each bell pepper, carrot, cucumbers)
- 2 OE Grains (whole wheat tortilla)

## INGREDIENTS

100 Servings

- 100 - 10 inch whole wheat tortillas
- 100 slices cheddar cheese, reduced fat
- 25 cups carrots, shredded
- 25 cups cucumber, thinly sliced
- 25 cups red or green bell pepper, thinly sliced
- 12 ½ cups (6 lbs. + 4 oz.) SABRA® Classic Hummus Bulk

## PREPARATION

1. Evenly spread 2 tablespoons of SABRA® Classic Hummus on one side of each tortilla.
2. Place 1 slice of cheese on top of the hummus on each tortilla.
3. Add ¼ cup of shredded carrot, ¼ cup of cucumber and, ¼ cup of red bell pepper to each tortilla.
4. Roll each tortilla tightly and trim the ends with a knife.
5. Slice into 1-inch rounds.

Find this recipe and more on [PepsiCoSchoolSource.com](https://www.pepsicoschoolsource.com).



## Veggie Quesadilla



## Veggie Tacos



## Bento Box



## TESTIMONIAL

*Our students love the Sabra. We have been putting it into a Hummus kit with veggies and pita chips as a meal. It's super popular especially with our vegan and vegetarian students. "*

*~ Saratoga Springs, NY*

**69% of students aged 12 - 18 prefer our Sabra products in overall liking, appearance, texture, and flavor versus the closest K-12 competitor.**

**SPEED**



**LOW PREP**



**37% K-12 students who would eat school lunch more often if there were more vegetarian & vegan options**