



LAUSD Accutemp Steamer Menu Suggestions

<i>Stock number</i>	<i>Item Name</i>	<i>Approx. Cook Time</i>
2402	Pancakes	8 minutes
2559	Egg and Cheese Wrap	15 minutes
2481	Beef Chorizo cheese wrap	15 minutes
2403	Fiesta Bean & Cheese Buritto	10 minutes
2367	French Toast Trio	6-10 minutes
2571	Vegan Burrito	10 minutes
2553	Turkey Burger	15 minutes
2271	Café LA Burger	15 minutes
2409	Hot Dog	20 minutes
2394	Mama's Meat Balls	15 minutes
2099	Sliced Turkey	15 minutes
2373	Teriyaki Beef Dippers	15 minutes
2353	Salisbury Steak	15 minutes
2587	Whole Corn (Frozen)	30 minutes
1947	Fiesta Pinto Beans (Canned)	10 minutes
2338	Creamy Mash Potatoes (Frozen)	1 hour
1466	Brown Rice (Raw)	1 hour
2586	Broccoli Buds(Frozen)	10 minutes
2572	Vegtable Fried Rice (Frozen)	30 minutes
2485	Chicken and cheese burrito	15 minutes

ADDITIONAL COOKING TIPS

Steamer should never be used for items that need to be crispy, browned, or have breading.

Use perforated pans when steaming prepacked items, this will prevent the water build up on the bottom of a solid pan.

Rice should be cooked with a 1:1 ratio: 1-part rice to 1 part water.