## Side Dish Checklist – Team Nutrition School Meals Recipe Development Grant

This checklist can be used to assess if your recipe for a side dish meets the criteria to be considered for the taste test event. Definitions are provided for the underlined words at the bottom of this page.

Ingredients	
The following ingredient criteria must be met for each recipe:	
$\Box$ Contains a creditable amount of vegetables (at least <sup>1</sup> / <sub>8</sub> cup)	□Contains a <u>local vegetable</u> as a <u>main ingredient</u>
□Vegetable(s) included in the recipe falls within a National School Lunch Program <u>vegetable subgroup</u>	□Grain ingredients included are <u>whole grain-rich</u> (if applicable)
□Does not contain an <u>unallowable ingredient</u>	□Recipe is not considered a <u>dessert</u> item
Nutrients	
The following nutrient criteria must be met for each recipe:	
□Contains ≤ 200 milligrams (mg) of sodium per serving	$\Box$ Less than 10% of calories come from saturated fat
□Contains 0 grams (g) of trans fat	
Optional	
The following recipe criteria is optional, but encouraged:	
□Recipe and local vegetable(s) featured are unique from others already in existence (optional)	
□Incorporates cultural or regional food preparation practices and customs (optional)	
Supporting Materials	
The following materials must be submitted with each recipe*:	
	□One-day sample menu
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## Definitions

<u>Dessert</u> – For the purposes of this grant, desserts include cookies, dessert pies, cobblers, fruit turnovers, doughnuts, sweet rolls, toaster pastries, cereal bars, granola bars, brownies, and cake

Local Vegetable - Produced within the state of Illinois

Main Ingredient - One of the top four ingredients by weight or volume

<u>Unallowable Ingredients</u> – For the purposes of this grant, unallowable ingredients include:

- Non-nutritive sweeteners Artificial, low-calorie, and no-calorie sweeteners that offer no nutritional benefits
- Non-domestic fruits and vegetables Fruits and vegetables produced outside of the U.S.

Vegetable Subgroups - Dark green, Red/orange, Legumes (beans/peas), Starchy, and Other (additional information here)

Whole Grain-Rich – Grain products containing at least 50% whole grain, with any remaining grains being enriched