

# AMERICAN SUB SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Hoagie Bun, WGR, #566	100 hoagie(s)
Roast Beef, Cooked, #7	4 pound(s) + 12 ounce(s)
Turkey Breast, Smoked, #21	4 pound(s) + 12 ounce(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Green Salad Mix, Iceberg, Carrot, etc.	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 1/2 medium, whole
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

- For 100 servings, use 4 full sheet pans.  
Place 25 bottom portions of rolls on sheet pan, 5 down and 5 across.
- Shave roast beef and turkey (Set dial on "1" to obtain a wafer-thin slice.)  
Weigh 3/4 ounce of roast beef and 3/4 ounce of turkey (for a total of 1 1/2 ounces of meat mixture) to determine size of individual servings.
- SANDWICH ASSEMBLY:**
  - Portion 3/4 ounce of roast beef and 3/4 ounce of turkey (1 1/2 ounces meat mixture) and 1/2 ounce of sliced cheese on each bottom portion of roll.
  - Top with remaining portion of roll.
  - Cover pan tightly with plastic wrap to maintain freshness.
- TRIMMINGS:**
  - If using head lettuce, wash lettuce thoroughly, under cool running water, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Wash tomatoes under cool running water, core, and thinly slice (8 slices per tomato).
  - Place 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in a container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Portion 1 sandwich and 1 portion of trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Alternate instructions: Sandwiches may be individually wrapped in plastic wrap for service.

Students may select trimmings - nutrition analysis will need to be re-calculated if trimmings are not included in the meal service.

# AMERICAN SUB SANDWICH

## NUTRIENTS PER SERVING

Calories	244	Dietary Fiber	2.33 g	Sodium	1653.00 mg	Sat. Fat	3.28 g
Carbohydrates	28.41 g	Protein	16.02 g	Total Fat	6.92 g	Trans Fat	0.00 g

# ASSORTED SANDWICHES

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternates, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 296 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 296 SERVINGS)
Bread, WGR, #139	492 slice(s)
Peanut Butter, Smooth Style, #286	1 #10 can(s)
Jelly, Apple, Bulk, #172	2 quart(s) + 3/4 cup(s)
Cheese, American, Grated/Shredded, #60	3 pound(s) + 4 ounce(s)
Mayonnaise, Reduced Calorie, Bulk, #283	2 cup(s)
Pimentos, Diced, Canned, #276	3/4 cup(s)
Pan Release Spray, Butter Flavored #393	5 gram(s)
Cheese, American Process, Sliced, #39	6 pound(s) + 5 ounce(s)
Soy Butter and Jelly Sandwich, #530	50 sandwich(s)

**DIRECTIONS**

1. Prepare quantity of sandwiches needed according to recipe directions. The ingredients listed in this recipe make 96 peanut butter and jelly sandwiches (MRS780), 50 pimento cheese sandwiches (MRS785), 100 grill cheese sandwiches (MRS762) and 50 uncrustable soy butter sandwiches (MRS789).
2. Follow Critical Control Points for each recipe.
3. Portion 1 sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternates and 2 oz. eq. whole grains.

**NUTRIENTS PER SERVING**

Calories	272	Dietary Fiber	3.29 g	Sodium	492.60 mg	Sat. Fat	4.51 g
Carbohydrates	29.45 g	Protein	11.19 g	Total Fat	14.93 g	Trans Fat	0.00 g

**BACON BURGER (2 OZ. EQ.)****MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #6	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Bacon, Sliced, Precooked, #121	100 slice(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 1/2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 1/2 medium, (2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS**

## 1. HAMBURGER PATTIES:

Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.)

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

## 2. Drain liquid from pan.

If holding patties for service, cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

## 3. Heat bacon according to package directions.

## 4. SANDWICH ASSEMBLY:

- Open hamburger buns and place cooked hamburger pattie on bun.
- Top each pattie with 1 slice bacon.
- Replace bun top.
- Place burgers in steamtable pans (12" x 20" x 2 1/2") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.)

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

## 5. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container. Hold in cold service until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

# BACON BURGER (2 OZ. EQ.)

## DIRECTIONS

6. Portion 1 bacon burger and trimmings per serving. Trimmings may be placed on the side. One bacon burger provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Trimmings may be placed on the side.

## NUTRIENTS PER SERVING

Calories	292	Dietary Fiber	2.33 g	Sodium	783.79 mg	Sat. Fat	3.34 g
Carbohydrates	28.50 g	Protein	21.63 g	Total Fat	10.88 g	Trans Fat	0.00 g

# TUNA RANCH ON FLAT BREAD

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(DARK GREEN) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Dressing, Ranch, Dry Mix, #201	1/4 packet(s)
Milk, Fluid, Buttermilk, Cultured, Lowfat	1 1/4 cup(s) + 1/2 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	3/4 cup(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	3 pound(s) + 8 ounce(s)
Romaine Lettuce, Chopped, Fresh, #642	2 pound(s)
Tuna, Chunk Light, #280	1 1/2 pouch(es)
Cheese, Parmesan, Grated, #85	2 cup(s)
Bread, Flat, WGR, #118	50 flat bread(s)
Cheese, Cream, (Lite Neufchatel), #90	2 ounce(s)

## DIRECTIONS

1. Prepare ranch dressing according to package directions.
2. Wash, core and dice tomatoes, then drain juice.
3. Thinly slice prewashed romaine. If romaine is not prewashed, rinse and drain thoroughly.
4. Drain liquid from tuna.  
Mix together drained tuna, lettuce, tomatoes, cheese, and ranch dressing.
5. Separate flat bread on a clean work surface area.
6. Spread each flat bread with a thin layer of softened cream cheese.  
Using a #8 scoop, place 4 ounces of tuna mixture 1 inch from the short edge of the flat bread.
7. To Roll Sandwich:
  - Fold one short edge of bread so that it covers 1/3 of the filling.
  - Continue to roll the bread tightly over the filling until you reach the other short side of the flat bread.
  - Wrap each sandwich in deli-paper.
  - Cut in half diagonally.
  - Cover and refrigerate until ready for service.
8. Portion one wrap (2 halves) for each serving. Each serving provides 2 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, 1/8 cup dark green vegetable, and 1/8 cup red/orange vegetable.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

# TUNA RANCH ON FLAT BREAD

## NUTRIENTS PER SERVING

Calories	212	Dietary Fiber	6.77 g	Sodium	646.68 mg	Sat. Fat	1.18 g
Carbohydrates	25.90 g	Protein	17.87 g	Total Fat	6.48 g	Trans Fat	0.00 g

# BACON BURGER (2 1/4 OZ. EQ.)

## MEAL COMPONENT CONTRIBUTION:

2 1/4 oz. eq. of meat/meat alternate, 2 oz. eq. of whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak Burger, 3 oz., #531	100 beef steak burger(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Bacon, Sliced, Precooked, #121	100 slice(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 1/2 medium, whole, (2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. HAMBURGER PATTIES:

Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.)

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

### 2. Drain liquid from pan. If holding patties for service, cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 3. Heat bacon according to package directions.

### 4. SANDWICH ASSEMBLY:

Open hamburger buns and place cooked hamburger patties on buns. Top each patty with 1 slice bacon.

Replace bun top. Place burgers in steamtable pans (12"X20"X2 1/2") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.)

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

### 5. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

- Rinse tomatoes under cool running water, drain, core and thinly slice (8 slices per tomato).

- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container. Cover and refrigerate.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

### 6. Portion 1 bacon burger and trimmings per serving. Trimmings may be placed on the side. Each sandwich provides 2 1/4 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

## PRODUCTION NOTES

Use commodity products when available.



# BACON BURGER (2 1/4 OZ. EQ.)

## NUTRIENTS PER SERVING

Calories	372	Dietary Fiber	2.33 g	Sodium	834.45 mg	Sat. Fat	6.64 g
Carbohydrates	29.22 g	Protein	22.63 g	Total Fat	18.88 g	Trans Fat	0.00 g

# CHICKEN FAJITA ON FLAT BREAD

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Chicken Strips, Fajita, Frozen	6 pound(s) + 8 ounce(s)
Cheese, Mozzarella, Shredded, #58	2 pound(s) + 8 ounce(s)
Bread, Flat, WGR, #118	25 flat bread(s)
Salsa, Mild, Bulk, #269	1/4 gallon(s)

## DIRECTIONS

- Heat chicken according to package directions.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Portion 1 ounce of cheese and 1 ounce salsa separately in portion cups.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Separate flat bread on a clean work surface area.
- Determine 2 ounce serving size of chicken strips.
- Place 2 ounces of chicken, 1 ounce of cheese and 1 ounce of salsa on each flat bread.
- To Roll Sandwich:
  - Fold one short edge of bread so that it covers 1/3 of the filling.
  - Continue to roll the bread tightly over the filling until you reach the other short side of the flat bread.
  - Wrap each sandwich in deli-paper.
  - Cut in half diagonally.
  - Cover and refrigerate until ready for service.
 CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion one wrap (2 halves) for each serving. Each portion provides 3 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, 1/8 cup red/orange vegetable.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Alternate serving idea: students may select preportioned cheese and salsa.

## NUTRIENTS PER SERVING

Calories	363	Dietary Fiber	8.24 g	Sodium	1688.50 mg	Sat. Fat	3.84 g
Carbohydrates	29.19 g	Protein	42.12 g	Total Fat	10.56 g	Trans Fat	0.00 g

# BACON CHEESEBURGER (2 1/2 OZ. EQ.)

## MEAL COMPONENT CONTRIBUTION:

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #6	100 pattie(s)
Bacon, Sliced, Precooked, #121	100 slice(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, American Process, Sliced, #39	100 slice(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 1/2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 1/2 pound(s), (2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. HAMBURGER PATTIES:

Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.) Drain liquid from pan.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

### 2. If holding patties for service, cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 3. Heat bacon according to package directions.

### 4. SANDWICH ASSEMBLY:

- Open hamburger buns and place cooked hamburger pattie on bun.
- Top each pattie with 1 slice cheese and 1 slice bacon.
- Replace bun top.
- Place burgers in steamtable pans (12" X 20" X 2 1/2") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.)

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 5. TRIMMINGS:

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core and thinly slice (8 slices per tomato).

### 6. Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

# BACON CHEESEBURGER (2 1/2 OZ. EQ.)

## DIRECTIONS

- 7. Portion 1 bacon cheeseburger and trimmings per serving. Trimmings may be placed on the side. One bacon cheeseburger provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	346	Dietary Fiber	2.33 g	Sodium	997.43 mg	Sat. Fat	6.16 g
Carbohydrates	28.73 g	Protein	24.80 g	Total Fat	15.37 g	Trans Fat	0.00 g

# PHILLY CHICKEN SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/4 cup other vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Strips, Fajita, Southwest Flavor, #533	12 pound(s) + 8 ounce(s)
Pan Release Spray, Vegetable Oil, #395	5 gram(s)
Bell Peppers, Green, Whole, Fresh, #641	3 pound(s)
Onions, Frozen, Chopped, #72	2 pound(s)
Pimentos, Diced, Canned, #276	28 ounce(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, Mozzarella, Shredded, #58	3 pound(s) + 2 ounce(s)

## DIRECTIONS

- Heat chicken strips according to package directions.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Spray braising pan with pan release spray. Sauté peppers, onion and pimentos for 5 minutes. Set aside.  
CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.
- Place 25 bottom portions of rolls on sheet pan, 5 down and 5 across.
- Portion 2 ounces of chicken fajita strips and 1/2 ounce of cheese on roll. Top with 1/4 cup of sautéed onions, peppers and pimentos. Cover with top portion of roll. Cover pan tightly with plastic wrap.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/4 cup other vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Sandwiches may also be individually wrapped for service.

## NUTRIENTS PER SERVING

Calories	233	Dietary Fiber	3.06 g	Sodium	805.22 mg	Sat. Fat	1.21 g
Carbohydrates	29.37 g	Protein	21.01 g	Total Fat	4.76 g	Trans Fat	0.00 g

# CHILI IN A BREAD BOWL

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. of meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable, 1/8 other vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 filled bread bowl

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cheese, American, Grated/Shredded, #60	3 pound(s) + 12 ounce(s)
Beef, Ground, 80/20, #3	17 pound(s) + 8 ounce(s)
Onions, Frozen, Chopped, #72	1 pound(s) + 8 ounce(s)
Peppers, Green, Diced, Frozen, #75	1 pound(s) + 8 ounce(s)
Cumin Seed, Ground, #319	1 tablespoon(s)
Spice Blend MS, Southwest, No Salt, #562	1 cup(s) + 1 tablespoon(s)
Sauce, Tomato, #10 Can, #264	2 quart(s) + 1 3/4 cup(s)
Water, Municipal, Mississippi	2 quart(s) + 2 cup(s)
Tomatoes, Crushed, #10 Can, #268	2 quart(s) + 1 3/4 cup(s)
Chili Powder, #329	1/2 cup(s)
Bread Bowl, WGR, #559	50 bread bowl(s)

**DIRECTIONS**

- To make chili:
  - Brown ground beef and drain in colander. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking.
  - Add onions and peppers and sauté until onions and peppers are tender.
  - Mix in spices and cook for 5 minutes.
  - Stir in tomato sauce, water and crushed tomatoes. Bring to a boil, reduce to a simmer, and cook for 30-40 minutes until mixture is thickened.

CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

- Place bread bowl on compartment tray or in a service container.
- Portion 1/2 cup chili with 4 ounce ladle into bowl. Some chili will overflow. Top with 1/2 ounce of shredded cheese.
- Portion one bread bowl with chili and cheese per serving. Each portion provides 2 1/2 oz. eq. of meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable and 1/8 cup other vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

# CHILI IN A BREAD BOWL

## NUTRIENTS PER SERVING

Calories	399	Dietary Fiber	4.10 g	Sodium	533.95 mg	Sat. Fat	7.73 g
Carbohydrates	32.40 g	Protein	25.49 g	Total Fat	19.31 g	Trans Fat	0.00 g

# TURKEY AND CHEESE ON FLAT BREAD

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	1 1/2 pound(s)
Turkey Breast, Smoked, #21	3 pound(s) + 4 ounce(s)
Cheese, American Process, Sliced, #39	1 3/4 pound(s)
Bread, Flat, WGR, #118	25 flat bread(s)

## DIRECTIONS

- If using head lettuce, wash thoroughly, drain, and shredded finely. Shredded lettuce is an option. Wash, core, and thinly slice tomatoes (8 slices per tomato).
- Thinly slice turkey. Weigh 2 ounces to determine portion size.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Separate flat bread on a clean work surface area.
- Layer 2 ounces of turkey, 1 ounce of cheese, and 1/4 cup of shredded lettuce and 1 tomato slice on each flatout bread.
- Roll Sandwich:
  - Fold one short edge of bread so that it covers 1/3 of the filling.
  - Continue to roll the bread tightly over the filling until you reach the other short side of the flat bread.
  - Wrap each sandwich in deli-paper.
  - Cut in half diagonally.
  - Cover and refrigerate until ready for service.
 CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion one wrap (two halves) for each servings. Each portion provides 3 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains, and 1/8 cup other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

Sandwiches may be wrapped in deli paper prior to cutting diagonally.

## NUTRIENTS PER SERVING

Calories	312	Dietary Fiber	6.83 g	Sodium	1323.57 mg	Sat. Fat	6.87 g
Carbohydrates	26.37 g	Protein	25.13 g	Total Fat	13.71 g	Trans Fat	0.00 g



# BBQ BEEF BURGER

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Ground, 80/20, #3	10 pound(s)
Water, Boiling, Municipal	1 1/4 quart(s)
Base, Beef, Low Sodium, #347	5 ounce(s)
Onions, Frozen, Chopped, #72	8 ounce(s)
Celery, Fresh, Diced, #604	8 ounce(s)
Garlic Powder, #331	1/2 teaspoon(s)
Catsup, Tomato, Bulk, #267	1 pound(s) + 2 ounce(s)
Paste, Tomato, #10 Can, #266	10 ounce(s)
Vinegar, White, Bulk, #384	1/2 cup(s)
Sugar, Brown, #405	2 tablespoon(s)
Mustard, Powder, Dry, #332	1 tablespoon(s)
Pepper, White, Ground, #337	1 teaspoon(s)
Pepper, Red or Cayenne, Ground, #338	1/4 teaspoon(s)
Bun, Hamburger, WGR, #549	50 bun(s)

**DIRECTIONS**

1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking.
2. Stir beef base into boiling water. Stir until the beef base dissolves. Use in recipe immediately.
3. Combine beef, onions, celery, garlic, ketchup, tomato paste, vinegar, brown sugar, dry mustard, white pepper, cayenne pepper and stock. Bring to boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently.  
CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
4. Open buns and portion meat mixture with level #8 scoop (1/2 cup) onto bottom half of each bun for service. Top with other half of bun.
5. Portion one bun with BBQ beef per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover meat mixture and buns that have not been combined should be covered, labeled, and dated. Quick chill BBQ beef within 6 hours to 41 degrees or lower.

# BBQ BEEF BURGER

## PRODUCTION NOTES

Use commodity products when available.

Two quarts of BBQ Sauce (item #287) combined with 1 3/4 tablespoon of Creole Spice Blend (item #563) may be used instead of the prepared BBQ sauce in this recipe; however, nutrient analysis will need to be re-calculated.

## NUTRIENTS PER SERVING

Calories	347	Dietary Fiber	2.44 g	Sodium	586.32 mg	Sat. Fat	4.72 g
Carbohydrates	31.69 g	Protein	26.14 g	Total Fat	13.62 g	Trans Fat	0.00 g

# CHICKEN SALAD IN A BREAD BOWL

## MEAL COMPONENT CONTRIBUTION:

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 filled bread bowl**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked	15 egg(s)
Chicken, Diced, Cooked, IQF, #17	6 pound(s) + 6 ounce(s)
Celery, Fresh, Diced, #604	5 cup(s)
Pickles, Relish, Sweet, #274	15 ounce(s)
Pepper, Black, Ground, #336	2 teaspoon(s)
Mustard, Powder, Dry, #332	1 tablespoon(s) + 1 1/2 teaspoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 pound(s) + 9 1/2 ounce(s)
Bread Bowl, WGR, #559	50 bread bowl(s)

## DIRECTIONS

- To make chicken salad:
  - Chop eggs.
  - Combine eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
  - Mix lightly until well blended.
 Cover and refrigerate until ready to use.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Place bread bowl on compartment tray or in a service container.
- Portion chicken salad with a 4 ounce spoodle or #8 scoop (1/2 cup serving) into each bread bowl, then cover. Place under refrigeration until ready for service.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1 bread bowl with 1 scoop of chicken salad per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftover chicken salad that has not been placed in a breadbowl.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	329	Dietary Fiber	3.28 g	Sodium	356.33 mg	Sat. Fat	2.42 g
Carbohydrates	31.65 g	Protein	25.36 g	Total Fat	12.50 g	Trans Fat	0.00 g

# CHICKEN SALAD IN A BREAD BOWL

## ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN SALAD IN A BREAD BOWL

1.



# BBQ CHICKEN SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, Diced, Cooked, IQF, #17	10 pound(s)
Sauce, BBQ, Hickory Smoke, #287	3 1/4 quart(s)
Bun, Hamburger, WGR, #549	80 bun(s)

**DIRECTIONS**

- BBQ CHICKEN:**

  - Combine chicken and barbecue sauce.
  - Heat for 15 minutes or until mixture reaches desired temperature.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- ASSEMBLY:**

Open buns and portion 1/2 cup (#8 scoop or 4 ounce spoodle) of BBQ chicken onto bottom half of bun. Replace bun top. (Prepare in batches to maintain quality.) Cover with aluminum foil. Cut holes in aluminium foil and place in warmer until ready for service.
- Place sandwiches in 2" deep full pans lined with pan liners.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches may also be prepared ahead and wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	269	Dietary Fiber	2.00 g	Sodium	859.74 mg	Sat. Fat	0.67 g
Carbohydrates	39.32 g	Protein	23.55 g	Total Fat	3.86 g	Trans Fat	0.00 g

# TUNA SALAD IN BREAD BOWL

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 bread bowl with

1/2 cup of tuna salad

**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked	8 egg(s)
Tuna, Chunk Light, #280	3 packet(s)
Celery, Fresh, Diced, #604	7 1/2 cup(s)
Onions, Chopped, Dehydrated, #278	1/4 cup(s) + 2 tablespoon(s)
Pickles, Relish, Sweet, #274	8 3/4 ounce(s)
Mustard, Powder, Dry, #332	1 1/2 teaspoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	2 pound(s) + 11 ounce(s)
Bread Bowl, WGR, #559	50 bread bowl(s)

## DIRECTIONS

- To make Tuna Salad:
  - Chop cooked eggs.
  - Drain and flake tuna in large mixing bowl.
  - Combine tuna, celery, onions, pickle relish, dry mustard, mayonnaise and chopped eggs. Mix lightly until well blended.
  - Cover and place in refrigerator until ready to use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.
- Layout bread bowls on a sheet pan.
- Using a #8 scoop, place a 1/2 cup portion of tuna salad in the bread bowl. Cover and refrigerate.
 

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion one bread bowl stuffed with 1/2 cup tuna salad per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	342	Dietary Fiber	3.36 g	Sodium	700.07 mg	Sat. Fat	1.62 g
Carbohydrates	32.06 g	Protein	23.13 g	Total Fat	13.69 g	Trans Fat	0.00 g

# TUNA SALAD IN BREAD BOWL

## ILLUSTRATED STEPS FOR PREPARATION OF TUNA SALAD IN BREAD BOWL

1.



One serving of Tuna Salad in a Bread Bowl

# BBQ PORK SANDWICH



**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Pork, Pulled, #37	10 pound(s) + 8 ounce(s)
Sauce, BBQ, Hickory Smoke, #287	1 quart(s)
Spice Blend MS, Creole, No Salt, #563	1 ounce(s)
Bun, Hamburger, WGR, #549	80 bun(s)

**DIRECTIONS**

- Combine cooked, shredded pork with BBQ sauce and Creole spice blend. Heat to desired temperature.  
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion pork with #10 scoop onto bottom portions of hamburger buns.
  - Replace bun top over meat mixture.

Prepare in batches to maintain quality.
- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill with in 6 hours to 41 degrees F or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	274	Dietary Fiber	2.00 g	Sodium	661.12 mg	Sat. Fat	3.27 g
Carbohydrates	30.33 g	Protein	19.07 g	Total Fat	9.92 g	Trans Fat	0.00 g



# PIZZA IN A BREAD BOWL

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 filled bread bowl**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Bread Bowl, WGR, #559	50 bread bowl(s)
Sauce, Spaghetti, No Meat, #270	3 1/8 cup(s)
Turkey Ham, Diced, Frozen, #22	6 pound(s) + 4 ounce(s)
Pizza Topping, Pepperoni, Sliced, #57	12 1/2 ounce(s)
Cheese, Mozzarella, Shredded, #58	3 pound(s) + 6 1/4 ounce(s)

**DIRECTIONS**

- Shred pepperoni using a food processor or meat chopper. Mix with diced turkey ham in a large container or bowl.
- Spray sheet pans with pan release spray and place bread bowls on sheet pan.
- Spread about 1 tablespoon of spaghetti sauce inside each bread bowl.
- Weigh 1 ounce of mozzarella cheese to determine portion size.
- Scoop mixed pepperoni and turkey ham with a #12 scoop and place in bread bowl. Top with 1 ounce of mozzarella cheese.
- Bake at 350 degrees F for 10 minutes or until cheese melts.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process.
- Cover and place in warmer until ready for service.  
Portion 1 bread bowl per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. of whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

Do not overcook as bread bowls will become hard. Pizza sauce can replace spaghetti sauce, but the nutrient analysis must be recalculated.

**NUTRIENTS PER SERVING**

Calories	346	Dietary Fiber	4.65 g	Sodium	1157.85 mg	Sat. Fat	5.24 g
Carbohydrates	33.55 g	Protein	25.19 g	Total Fat	12.90 g	Trans Fat	0.00 g

# BBQ PULLED PORK BURGER

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Pork, Leg Roast, Frozen, USDA	10 pound(s), cooked weight
Sauce, BBQ, Hickory Smoke, #287	1 1/4 quart(s)
Spice Blend MS, Creole, No Salt, #563	1 ounce(s)
Bun, Hamburger, WGR, #549	80 bun(s)

**DIRECTIONS**

- Combine cooked, shredded pork with BBQ sauce and Creole spice blend. Heat to desired temperature.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

- SANDWICH ASSEMBLY:

- Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
- Portion pork with #10 scoop onto bottom portions of hamburger buns.
- Replace bun top over meat mixture.

Prepare in batches to maintain quality.

- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

- Portion 1 sandwich per serving. Each sandwich provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	304	Dietary Fiber	2.00 g	Sodium	532.85 mg	Sat. Fat	3.67 g
Carbohydrates	31.13 g	Protein	21.20 g	Total Fat	11.48 g	Trans Fat	0.00 g

# BBQ RIB SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pork Patty, Rib Shaped, #38	100 pattie(s)
Sauce, BBQ, Hickory Smoke, #287	5 1/2 quart(s)
Bun, Hamburger, WGR, #549	100 bun(s)

**DIRECTIONS**

- PORK RIB PATTIES:**  
Brush patties with barbecue sauce.  
Bake patties according to package directions. Prepare in batches to maintain quality.  
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Cover pan with aluminum foil and place in warmer until ready for service or assembly.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger buns on a bun pan, 5 down and 5 across.
  - Portion cooked pork patties onto bottom portions of hamburger buns.
  - Replace bun tops over pork patty.
 Prepare in batches to maintain quality.
- Place burgers in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Unassembled sandwich leftovers should be covered, labeled, and dated. Quick chill pork patties within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	369	Dietary Fiber	3.30 g	Sodium	1464.73 mg	Sat. Fat	4.00 g
Carbohydrates	47.03 g	Protein	18.00 g	Total Fat	13.50 g	Trans Fat	0.00 g

# BBQ TURKEY SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #551	19 pound(s) + 2 ounce(s)
Sauce, BBQ, Hickory Smoke, #287	3 1/4 quart(s)
Spice Blend MS, Creole, No Salt, #563	2 tablespoon(s)
Bun, Hamburger, WGR, #549	100 bun(s)

**DIRECTIONS**

- BBQ TURKEY:**  
 Season turkey roasts with Creole spice blend.  
 Bake turkey roasts until product reaches desired internal temperature.  
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Mix turkey and barbecue sauce. Heat thoroughly until product reaches correct temperature.  
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- SANDWICH ASSEMBLY:**

  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion turkey with #10 scoop onto bottom portions of hamburger buns.
  - Replace bun top over meat mixture.

Prepare in batches to maintain quality.
- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Unassembled sandwich leftovers should be covered, labeled, and dated. Quick chill BBQ turkey within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

If turkey roasts are for next day's menu, section each roast into 4 pieces. Place in shallow pans, cover and cool to 41 degrees F within 6 hours.  
 Use commodity products when available.

**SERVING NOTES**

Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	295	Dietary Fiber	2.00 g	Sodium	1250.93 mg	Sat. Fat	1.55 g
Carbohydrates	36.66 g	Protein	23.04 g	Total Fat	6.92 g	Trans Fat	0.00 g

# CHEESEBURGER (2 OZ. EQ.)

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 1.5 oz. eq., #565	100 pattie(s)
Cheese, American Process, Sliced, #39	100 slice(s)
Buns, Hamburger, WGR, #564	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s), (2-3/5 diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS**

- HAMBURGER PATTIES:**  
Bake or steam patties according to package directions.  
Overcooking will cause patties to be dry.  
Prepare in batches to maintain quality.
- Drain liquid from pan.  
Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- ASSEMBLY:**
  - Open hamburger buns and place cooked hamburger patties in buns.
  - Top with 1 slice of cheese.
  - Replace bun top.
- Place burgers in steamtable pans (12"X20"X2 1/2") lined with pan liners or individually wrap. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.)  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- TRIMMINGS:**  
If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices/tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 cheeseburger with trimmings per serving. Each portion provides 2 1/2 oz. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

# CHEESEBURGER (2 OZ. EQ.)

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Alternate serving instructions: Cheeseburgers can be assembled on the service line. Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	226	Dietary Fiber	1.42 g	Sodium	605.84 mg	Sat. Fat	5.04 g
Carbohydrates	17.28 g	Protein	14.61 g	Total Fat	11.33 g	Trans Fat	0.00 g

# CHEESEBURGER (2 1/2 OZ. EQ.)

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #6	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, American Process, Sliced, #39	100 slice(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s), (2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS****1. HAMBURGER PATTIES:**

Bake or steam patties according to package directions.  
Overcooking will cause patties to be dry.  
Prepare in batches to maintain quality.

CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.

**2. Drain liquid from pan.**

Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

**3. ASSEMBLY:**

- Open hamburger buns and place cooked hamburger patties in buns.
- Top with 1 slice of cheese.
- Replace bun top.

**4. Place burgers in steamtable pans (12"X20"X2 1/2") lined with pan liners or individually wrap. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. Prepare in batches to maintain quality.**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

**5. TRIMMINGS:**

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices/tomato).

**6. Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.**

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

**7. Portion 1 cheeseburger with trimmings per serving. Each portion provides 2 1/2 oz. meat/meat alternate and 2 oz. eq. whole grains.**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

# CHEESEBURGER (2 1/2 OZ. EQ.)

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Alternate instructions: Cheeseburgers can be assembled on the service line. Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	320	Dietary Fiber	2.42 g	Sodium	823.05 mg	Sat. Fat	5.33 g
Carbohydrates	28.81 g	Protein	23.54 g	Total Fat	13.05 g	Trans Fat	0.00 g



# BEEF STEAK CHEESEBURGER

**MEAL COMPONENT CONTRIBUTION:**

2 3/4 oz. eq. meat/meat alternate, 2 oz. eq. whole grains.

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak Burger, 3 oz., #531	100 beef steak burger(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, American Process, Sliced, #39	100 slice(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 1/2 medium, whole, (2-3/5 diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS****1. HAMBURGER PATTIES:**

Bake or steam patties according to package directions.  
Overcooking will cause patties to be dry.  
Prepare in batches to maintain quality.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

**2. Drain liquid from pan.**

Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

**3. ASSEMBLY:**

- Open hamburger buns and place cooked hamburger patties in buns.
- Top with 1 slice of cheese.
- Replace bun top

**4. Place burgers in steamtable pans (12"X20"X2 1/2") lined with pan liners or individually wrap. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. Prepare in batches to maintain quality.**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**5. TRIMMINGS:**

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

**6. Portion 1 cheeseburger with trimmings per servings. Each portion provides for 2 3/4 oz. eq. meat/meat alternate and 2 oz. eq. whole grains**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

# BEEF STEAK CHEESEBURGER

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Alternate instructions: Cheeseburgers can be assembled on line as students are served. Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	399	Dietary Fiber	2.33 g	Sodium	948.15 mg	Sat. Fat	8.63 g
Carbohydrates	29.45 g	Protein	24.47 g	Total Fat	21.03 g	Trans Fat	0.00 g

# CHICKEN PATTY SLIDER (BAKED)

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Patty, Breakfast, Breaded, #122	100 pattie(s)
Bun, WGR, Slider, #558	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 4 ounce(s), 2 3/5" diameter
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. CHICKEN PATTIES:

- Place frozen chicken patties on sheet pan (18" X 26" X1").
- Bake patties according to package directions. Overcooking will cause patties to be dry.
- Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 2. SANDWICH ASSEMBLY:

- Open sliders and place cooked chicken patties in buns. Replace slider tops. Place sandwiches in steamtable pans (12" X 20" X 2 1/2") lined with pan liners.
- Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 3. TRIMMINGS:

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).

Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

### 4. Portion 1 slider and trimming per serving. One portion provides 1 oz. eq. meat/meat alternates and 1 1/4 oz. eq. of whole grains

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Alternate serving instructions: Assemble sandwiches on serving line. Individual sandwiches can be wrapped in aluminum foil.

## NUTRIENTS PER SERVING

Calories	178	Dietary Fiber	3.70 g	Sodium	513.40 mg	Sat. Fat	1.13 g
Carbohydrates	24.96 g	Protein	11.34 g	Total Fat	4.76 g	Trans Fat	0.00 g

# CHICKEN PATTY SANDWICH (BAKED)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Pattie, Frozen, Breaded, #15	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 1/2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s), (2 3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. CHICKEN PATTIES:

- Place frozen chicken patties on sheet pan (18" X 26" X 1").
- Bake patties according to package directions. Overcooking will cause patties to be dry.
- Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

### 2. SANDWICH ASSEMBLY:

- Open buns and place cooked chicken patties in buns.
- Replace bun tops.
- Place sandwiches in steamtable pans (12" X 20" X 2 1/2") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F.

### 3. TRIMMINGS:

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).

Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label and date any leftovers.

### 4. Portion 1 sandwich and trimmings per serving. Offer trimmings for students to select. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Alternate instructions: Assemble sandwiches on serving line. Individual sandwiches can be wrapped in aluminum foil.

## NUTRIENTS PER SERVING

Calories	370	Dietary Fiber	4.87 g	Sodium	944.04 mg	Sat. Fat	2.50 g
Carbohydrates	45.67 g	Protein	22.68 g	Total Fat	12.69 g	Trans Fat	0.00 g

# CHICKEN PATTY SANDWICH (FRIED)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Pattie, Frozen, Breaded, #15	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s), (2-3/5 diameters)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. CHICKEN PATTIES:

Fry patties according to package directions.

Place patties in steamable pan. Cover pan with aluminum foil and place in warmer until ready for service or assembly.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds

### 2. ASSEMBLY:

Open buns and place fried chicken patties in buns. Replace bun tops. Place sandwiches in steamtable pans (12 x 20 x 2.5") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

### 3. TRIMMINGS:

If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.

Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).

Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

### 4. Portion 1 sandwich per serving and trimmings. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any left overs.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Alternate instructions: Sandwiches may be assembled on service line. Individual sandwiches can be wrapped in aluminum foil.

## NUTRIENTS PER SERVING

Calories	426	Dietary Fiber	4.87 g	Sodium	944.04 mg	Sat. Fat	3.18 g
Carbohydrates	45.67 g	Protein	22.68 g	Total Fat	18.58 g	Trans Fat	0.00 g

# SPICY CHICKEN SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Breast Pattie, Breaded, Spicy, #27	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

### 1. CHICKEN PATTIES:

- Place frozen chicken patties on sheet pan (18" X 26" X 1").
- Bake patties according to package directions. Overcooking will cause patties to be dry.
- Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process

### 2. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

### 3. SANDWICH ASSEMBLY:

- Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
- Place cooked chicken patties on buns.
- Cover with top portion of bun.
- Place sandwiches in steamtable pans (12" X 20" X 2 1/2") lined with pan liners.

Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

### 4. Portion 1 sandwich with trimmings for each serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

## PRODUCTION NOTES

Use commodity products when available.

Bake in Combi oven 410 degrees F for 15 minutes.

After sandwiches have been assembled, they may be individually wrapped for service.

## SERVING NOTES

Sandwiches can be individually wrapped in aluminum foil.

# SPICY CHICKEN SANDWICH

## NUTRIENTS PER SERVING

Calories	324	Dietary Fiber	4.32 g	Sodium	1316.77 mg	Sat. Fat	2.68 g
Carbohydrates	42.91 g	Protein	19.28 g	Total Fat	11.35 g	Trans Fat	0.00 g

# CHICKEN SALAD SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked	15 egg(s)
Chicken, Diced, Cooked, IQF, #17	6 pound(s) + 6 ounce(s)
Celery, Fresh, Diced, #604	1 quart(s) + 1 cup(s)
Pickles, Relish, Sweet, #274	15 ounce(s)
Pepper, Black, Ground, #336	2 teaspoon(s)
Mustard, Powder, Dry, #332	1 1/2 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 pound(s) + 9 1/2 ounce(s)
Bread, WGR, #139	100 slice(s)

**DIRECTIONS**

## 1. CHICKEN SALAD:

- Chop eggs.
- Combine eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix lightly until well blended.
- Cover and refrigerate until ready to use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

## 2. SANDWICH ASSEMBLY:

- Place 24 slices of bread on bun pan, 6 down and 4 across.
- Portion chicken salad with a 4 ounce spoodle or #8 scoop (1/2 cup serving) on 1 slice of bread.
- Top with second slice of bread.
- Cover and place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

## 3. Portion 1 sandwich per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches may be cut diagonally in half or for service. If used as part of salad plate, each sandwich should be quartered.

**NUTRIENTS PER SERVING**

Calories	269	Dietary Fiber	2.28 g	Sodium	441.33 mg	Sat. Fat	1.92 g
Carbohydrates	25.65 g	Protein	24.36 g	Total Fat	10.50 g	Trans Fat	0.00 g



# CHILI DOG

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 1 1/2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 chili dog**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Ground, 80/20, #3	5 pound(s) + 8 ounce(s)
Onions, Frozen, Chopped, #72	7 1/2 ounce(s)
Peppers, Green, Diced, Frozen, #75	7 1/2 ounce(s) + 1/2 tablespoon(s), chopped
Cumin Seed, Ground, #319	7/8 teaspoon(s)
Spice Blend MS, Southwest, No Salt, #562	1/4 cup(s) + 1 tablespoon(s)
Sauce, Tomato, #10 Can, #264	3 1/4 cup(s)
Water, Municipal, Mississippi	3 1/8 cup(s)
Tomatoes, Crushed, #10 Can, #268	3 1/4 cup(s)
Chili Powder, #329	2 1/2 tablespoon(s)
Frankfurter, 6", #30	100 frankfurter(s)
Buns, Hot Dog, WGR, #548	100 bun(s)

**DIRECTIONS**

- To make chili recipe:
  - Brown ground beef and drain in colander. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking.
  - Add onions and peppers and sauté until onions and peppers are tender.
  - Mix in cumin and spice blend and cook for 5 minutes.
  - Stir in tomato sauce, water, and crushed tomatoes. Bring to a boil, reduce to a simmer, and cook for 30-40 minutes until mixture is thickened.

CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

2. **COOKING METHODS:**

To steam:

- Place thawed frankfurters in perforated steamtable pans.
- Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.)

To boil:

- Bring water to a boil. Place 50 frankfurters in 1 gallon of boiling water.
- Reduce heat to simmer. Simmer for 10 minutes.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

# CHILI DOG

**DIRECTIONS**

3. To assemble from serving line:

- Stand hot dog buns in half-size steamtable pan (12"x10"x4").
- Place heated frankfurters in half-size steamtable pan (12" x 10" x 4").
- Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service.

To serve already assembled:

- Open hot dog buns and place cooked frankfurters in buns. Place hot dogs in steamtable pans (12' X 20" X 2 1/2") lined with pan liners.
- Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

Portion 1/4 cup chili with a 2 ounce ladle on hot dog for each serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 1 1/2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

**NUTRIENTS PER SERVING**

Calories	391	Dietary Fiber	2.84 g	Sodium	1170.00 mg	Sat. Fat	8.01 g
Carbohydrates	27.25 g	Protein	19.90 g	Total Fat	22.17 g	Trans Fat	0.00 g

# CORN DOG



MEAT/MEAT ALTERNATE : WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 1/2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 corndog

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn Dog, WGR, #29	100 corn dog(s)

**DIRECTIONS**

- Place corn dogs on sheet pan lined with pan liner (3 across and 9 down for a total of 27 servings per pan). Bake according to manufacturer's directions.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Line up in half-size steamtable pan (12" X 10" X 4"). Place in warmer until ready for service. (Prepare in batches to maintain quality.)  
 CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes.
- Portion 1 corn dog per serving. Each portion provides 2 oz. eq. meat/ meat alternate and 1 1/2 oz. eq. whole grains.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**NUTRIENTS PER SERVING**

Calories	231	Dietary Fiber	4.87 g	Sodium	377.30 mg	Sat. Fat	2.47 g
Carbohydrates	28.18 g	Protein	8.79 g	Total Fat	7.90 g	Trans Fat	0.00 g

# FRUIT, YOGURT AND SANDWICH COMBO

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/2 cup fruit,  
1/8 cup dark green vegetable

**NUMBER OF PORTIONS:** 26 **SIZE OF PORTION:** 1 combo plate

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(DARK GREEN) : FRUITS

INGREDIENT	MEASURE (FOR 26 SERVINGS)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	1 pound(s) + 4 ounce(s)
Grapes, Red/Green, Seedless, Bulk, Fresh, #648	2 pound(s)
Cantaloupe Melons, Raw, #615	2 pound(s)
Honeydew Melons, Fresh, #617	2 pound(s)
Kiwifruit, Fresh, Whole, #618	3 cup(s), cut into slices
Strawberries, Fresh, Whole, #628	3 pint(s), fanned
Eggs, Whole, Hard Cooked	4 egg(s)
Chicken, Diced, Cooked, IQF, #17	1 pound(s) + 10 1/2 ounce(s)
Celery, Fresh, Diced, #604	1 1/4 cup(s) + 1/2 tablespoon(s)
Pickles, Relish, Sweet, #274	4 ounce(s)
Pepper, Black, Ground, #336	1/2 teaspoon(s)
Mustard, Powder, Dry, #332	1 1/8 teaspoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1/2 cup(s)
Cheese, American, Grated/Shredded, #60	13 1/2 ounce(s)
Mayonnaise, Reduced Calorie, Bulk, #283	3/4 cup(s)
Pimentos, Diced, Canned, #276	3 tablespoon(s) + 3/8 teaspoon(s)
Bread, WGR, #139	52 slice(s)
Yogurt, Raspberry, #554	13 container(s)
Yogurt, Strawberry Banana, #553	13 container(s)

## DIRECTIONS

### 1. TO ASSEMBLE CHICKEN SALAD SANDWICH:

- Chop eggs.
- Combine eggs, chicken, celery, pickle relish, pepper, dry mustard, and 1/2 cup of mayonnaise. Mix lightly until well blended.
- Portion chicken salad with a 4 ounce spoodle or #8 scoop (1/2 cup serving) on 1 slice of bread.
- Top with second slice of bread.
- Cut each sandwich into quarters (four equal pieces).

Cover and place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

# FRUIT, YOGURT AND SANDWICH COMBO

## DIRECTIONS

### 2. TO ASSEMBLE PIMENTO CHEESE SANDWICH:

- Combine shredded cheese, 3/4 cup of mayonnaise, and pimento.
- Mix lightly until well blended.
- Portion with #12 scoop (1/3 cup) on 1 slice of bread. Top with second slice of bread.
- Cut each sandwich into quarters (four equal pieces).

Cover. Place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- Line 9" x 5" salad tray with 2 leaves of prewashed green leaf lettuce.
- Rinse fruit under cold running water and drain. Remove stems from grapes. Peel melons and cut into bite size pieces. Mix melons and stemmed grapes.
- Portion 1/2 cup fruit mix in center of the tray. Place 2 kiwifruit slices and a fanned strawberry on top of fruit mixture for garnish.
- Place 2 quarters of pimento cheese sandwich and 2 quarters of chicken salad sandwich crust side down on right side of salad tray.
- In opposite corner, add one 4-ounce cup yogurt. Cover and chill until ready for service. CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Check temperature every 30 minutes.
- Portion 1 yogurt-sandwich combo for each serving. Each portion provides 3 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/2 cup fruit, and 1/8 cup dark green vegetable. CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## MISCELLANEOUS NOTES

Mayonnaise is listed twice as an ingredient because it is used in different amounts in the two different sandwiches.

## NUTRIENTS PER SERVING

Calories	426	Dietary Fiber	4.47 g	Sodium	615.05 mg	Sat. Fat	4.82 g
Carbohydrates	61.58 g	Protein	21.62 g	Total Fat	13.48 g	Trans Fat	0.00 g

# COUNTRY FRIED STEAK SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak, Breaded, WGR, 3.5 oz., #4	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s), (2-3/5 diameter)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

- STEAK PATTIES:**  
 Place frozen beef patties on sheet pan (18" X 26" X 1").  
 Bake patties according to package directions. Overcooking will cause patties to be dry.  
 Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Open buns and place cooked beef patties in buns. Replace bun tops. Place sandwiches in steamtable pans (12" X 20" X 2 1/2") lined with pan liners.  
 Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- TRIMMINGS:**  
 If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
 Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).  
 Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every thirty minutes. Cover, label, and date any leftovers.
- Portion 1 sandwich and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated . Quick chill within 6 hours to 41 degrees F or lower.

## NUTRIENTS PER SERVING

Calories	393	Dietary Fiber	3.22 g	Sodium	809.63 mg	Sat. Fat	6.61 g
Carbohydrates	40.19 g	Protein	20.31 g	Total Fat	18.07 g	Trans Fat	0.00 g

# CHICKEN FAJITA WRAP (BRIGGS)

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 wrap

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Chicken Strips, Fajita, Frozen	6 pound(s) + 8 ounce(s)
Cheese, Mozzarella, Shredded, #58	2 pound(s) + 8 ounce(s)
Salsa, Mild, Bulk, #269	1/4 gallon(s)
Tortilla, Soft Flour, Briggs, #59	25 tortilla(s)

**DIRECTIONS**

- Heat chicken according to package directions.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Portion 1 ounce of cheese and 1 ounce salsa separately in portion cups.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Warm tortillas according to package and/or case directions.
- Determine 2 ounce serving size of chicken strips. Place 2 ounces of chicken strips in each tortilla and serve. Students may select preportioned cheese and salsa.
- Portion one wrap with cheese and salsa per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, and 1/8 cup red/orange vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover fajita chicken should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**PRODUCTION NOTES**

Use commodity products when available.  
If commodity fajita chicken is used, the amount of chicken and the nutrient analysis must be recalculated.

**NUTRIENTS PER SERVING**

Calories	363	Dietary Fiber	4.24 g	Sodium	1638.50 mg	Sat. Fat	4.84 g
Carbohydrates	26.19 g	Protein	38.12 g	Total Fat	11.06 g	Trans Fat	0.00 g

# CHICKEN FAJITA WRAP (MERCHANTS)

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 wrap

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Chicken Strips, Fajita, Frozen	6 pound(s) + 8 ounce(s)
Cheese, Mozzarella, Shredded, #58	2 pound(s) + 8 ounce(s)
Salsa, Mild, Bulk, #269	1/4 gallon(s)
Tortilla, Soft Flour, Merchants, #59	25 tortilla(s)

**DIRECTIONS**

- Heat chicken according to package directions.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Portion 1 ounce of cheese and 1 ounce salsa separately in portion cups.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Warm tortillas according to package and/or case directions.
- Determine 2 ounce serving size of chicken strips. Place 2 ounces of chicken strips in each tortilla and serve. Students may select preportioned cheese and salsa.
- Portion one wrap with cheese and salsa per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, and 1/8 cup red/orange vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover fajita chicken should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**PRODUCTION NOTES**

Use commodity products when available.  
If commodity fajita chicken is used, the amount of chicken and the nutrient analysis must be recalculated.

**NUTRIENTS PER SERVING**

Calories	383	Dietary Fiber	4.24 g	Sodium	1628.50 mg	Sat. Fat	4.84 g
Carbohydrates	30.19 g	Protein	39.12 g	Total Fat	11.06 g	Trans Fat	0.00 g



# FISH SANDWICH (BAKED)

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Codfish, Rectangle, #43	100 codfish(es)
Bun, Hamburger, WGR, #549	100 bun(s)

**DIRECTIONS**

- Place frozen fish patties on bun pan.
- Follow package and/or case directions for baking fish patties.  
 Conventional oven: 325 degrees F for 15 minutes or according to package directions.  
 Convection oven: 325 degrees F for 10 - 15 minutes or according to package directions.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Place cooked fish patty on bun.
  - Replace bun top over meat mixture.
 Prepare in batches to maintain quality.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.
- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich and bun per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.

**SERVING NOTES**

Alternate instructions: Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	350	Dietary Fiber	4.00 g	Sodium	570.17 mg	Sat. Fat	1.00 g
Carbohydrates	46.01 g	Protein	20.00 g	Total Fat	10.50 g	Trans Fat	0.00 g

# FISH SANDWICH (FRIED)

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Codfish, Rectangle, #43	100 codfish(es)
Bun, Hamburger, WGR, #549	100 bun(s)

**DIRECTIONS**

- Fry according to package directions.
- Place fish squares in steamtable pan. Cover pan with aluminum foil and place in warmer until ready for service. Punch holes in foil to allow moisture to escape.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Place cooked fish patty on bun.
  - Replace bun top over meat mixture.
 Prepare in batches to maintain quality.
- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich and bun. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard leftovers.

**SERVING NOTES**

Alternate instructions: Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	391	Dietary Fiber	4.00 g	Sodium	570.17 mg	Sat. Fat	1.41 g
Carbohydrates	46.01 g	Protein	20.00 g	Total Fat	14.58 g	Trans Fat	0.00 g

# FISH MELT



MEAT/MEAT ALTERNATE : WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Codfish, Rectangle, #43	100 codfish(es)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)

**DIRECTIONS**

- Place frozen fish patties on lined sheet pan.
- Follow package and/or case directions for baking fish patties.  
 Conventional oven: 325 degrees F for 15 minutes or according to package directions.  
 Convection oven: 325 degrees F for 10 - 15 minutes or according to package directions.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- ASSEMBLY:**
  - Open hamburger buns and place cooked fish patty on buns.
  - Top with 1 slice of cheese.
  - Replace bun top.
- Place burgers in steamtable pans (12"X20"X2 1/2") lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. (Prepare in batches to maintain quality.)  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**SERVING NOTES**

Alternate instructions: Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	404	Dietary Fiber	4.00 g	Sodium	783.80 mg	Sat. Fat	3.82 g
Carbohydrates	46.24 g	Protein	23.18 g	Total Fat	14.99 g	Trans Fat	0.00 g

# GRILLED CHEESE SANDWICH (2 OZ. EQ.)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Butter Flavored #393	5 gram(s)
Bread, WGR, #139	200 slice(s)
Cheese, American Process, Sliced, #39	12 pound(s) + 10 ounce(s)

## DIRECTIONS

- Spray sheet pans (18"x26"x1") with butter flavored pan release spray or line sheet pans with pan liners. For 100 servings, use 5 sheet pans.
- Place 20 slices of bread on each sheet pan, 5 down and 4 across.
- Top each slice of bread with 2 ounces (four 1/2 ounce slices) of cheese.
- Cover with remaining bread slices.  
Spray tops of sandwiches with buttered flavored pan release spray.
- Bake until lightly browned:  
Conventional oven: 400 degrees F for 15 - 20 minutes.  
Convection oven: 350 degrees F for 10 - 15 minutes.  
DO NOT OVERBAKE.  
(Prepare in batches to maintain quality.)
- Cover with aluminum foil. Cut hole in foil and place in warmer until ready for service.  
Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Discard any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

Optional: cut each sandwich in half diagonally.

## NUTRIENTS PER SERVING

Calories	317	Dietary Fiber	2.00 g	Sodium	1073.08 mg	Sat. Fat	11.41 g
Carbohydrates	22.92 g	Protein	16.84 g	Total Fat	20.12 g	Trans Fat	0.00 g

# GRILLED CHEESE SANDWICH (1 OZ. EQ.)

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Butter Flavored #393	5 gram(s)
Bread, WGR, #139	200 slice(s)
Cheese, American Process, Sliced, #39	6 pound(s) + 5 ounce(s)

## DIRECTIONS

- Spray sheet pans (18" x 26" x 1") with food release spray or line sheet pans with pan liners. For 100 servings, use 5 sheet pans.
- Place 20 slices of bread on each sheet pan, 5 down and 4 across.
- Top each slice of bread with 1 ounce (two 1/2-ounce slices) of cheese.
- Cover with remaining bread slices.  
Spray tops of sandwiches with butter flavored pan release spray.
- Bake until lightly browned:  
Conventional oven: 400 degrees F for 15 - 20 minutes.  
Convection oven: 350 degrees F for 10 - 15 minutes.  
DO NOT OVERBAKE.  
(Prepare in batches to maintain quality.)
- Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
Portion 1 sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

Optional: Cut each sandwich in half diagonally.

## NUTRIENTS PER SERVING

Calories	208	Dietary Fiber	2.00 g	Sodium	641.54 mg	Sat. Fat	5.71 g
Carbohydrates	22.46 g	Protein	10.42 g	Total Fat	11.06 g	Trans Fat	0.00 g

# GRILLED CHICKEN SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Fillets, Grilled, #16	100 fillet(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

- CHICKEN FILLETS:**  
Place frozen chicken fillets on sheet pan (18" X 26" X 1").  
Bake fillets according to package directions. Overcooking will cause fillets to be dry.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Cover pan with aluminum foil and place in warmer until ready for assembly. (Prepare in batches to maintain quality.)  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- SANDWICH ASSEMBLY:**

  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Place cooked chicken fillet on bun.
  - Replace top bun over fillet.

Prepare in batches to maintain quality.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Place sandwiches in 2" deep full pans lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- TRIMMINGS:**  
If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).  
Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.
- Portion 1 sandwich and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Unassembled sandwich leftovers should be covered, labeled, and dated. Quick chill chicken fillets within 6 hours to 41 degrees or lower.

# GRILLED CHICKEN SANDWICH

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	286	Dietary Fiber	2.32 g	Sodium	828.20 mg	Sat. Fat	1.51 g
Carbohydrates	30.19 g	Protein	25.28 g	Total Fat	6.55 g	Trans Fat	0.00 g

# HAM AND CHEESE ON HOAGIE

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 hoagie

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	6 pound(s) + 4 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 1/4 medium, whole, (2 3/5" diameter)
Hoagie Bun, WGR, #566	50 hoagie(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)

**DIRECTIONS**

- Thinly slice ham and weigh out 2 ounces as a measurement for each sandwich.
- TRIMMINGS:
  - If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
  - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion 2 ounces of ham and 1 ounce of cheese onto bottom portions of bun.
  - Replace hamburger bun top over meat and cheese.
  - Cover with plastic wrap and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 hoagie plus trimmings per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	302	Dietary Fiber	2.34 g	Sodium	1279.06 mg	Sat. Fat	6.66 g
Carbohydrates	25.96 g	Protein	19.61 g	Total Fat	12.52 g	Trans Fat	0.00 g



# HAM AND CHEESE ON FLAT BREAD

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 1/4 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 wrap

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	6 pound(s) + 4 ounce(s)
Dressing, Ranch, Dry Mix, #201	1/3 package(s)
Milk, Fluid, Buttermilk, Cultured, Lowfat	2 1/2 cup(s) + 1 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 1/4 cup(s) + 1/2 tablespoon(s)
Bread, Flat, WGR, #118	50 flat bread(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 1/4 medium, whole, 2-3/5" diameter
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)

**DIRECTIONS**

- Thinly slice ham and weigh out a 2 ounce portion as a measurement for each sandwich.
- TRIMMINGS:
  - If using head lettuce, wash thoroughly, drain, separate leaves, and dry thoroughly, then shred. Shredded lettuce is an option.
  - Wash, core, and thinly slice tomatoes (8 slices per tomato.)

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- SANDWICH ASSEMBLY:
  - Spread very thin layer of ranch dressing on each flatout bread.
  - Layer 2 ounces of ham, 1 ounce of cheese, 1/8 cup of shredded lettuce, and 1 slice tomato on flatout bread.
  - Roll tightly in deli paper and cut in half diagonally.
  - Cover and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- Portion 2 halves of the wrap per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 1/4 oz. eq. whole grains.
 

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	339	Dietary Fiber	6.35 g	Sodium	1506.12 mg	Sat. Fat	7.14 g
Carbohydrates	26.64 g	Protein	22.09 g	Total Fat	17.73 g	Trans Fat	0.00 g

# HAM AND CHEESE ON A BUN

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	4 pound(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Bun, Hamburger, WGR, #549	50 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	1 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 pound(s) + 4 ounce(s), (2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

## DIRECTIONS

- Thinly slice ham and weigh out 1 1/4 ounces to determine portion size.
- TRIMMINGS:
  - If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
  - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- SANDWICH ASSEMBLY:
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion 1 1/4 ounces of ham and 1 ounce of cheese onto bottom portions of hamburger buns.
  - Replace bun top over meat and cheese.

Cover with plastic wrap and place under refrigeration until ready for service

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- Portion 1 sandwich with trimmings for 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Individual sandwiches can be wrapped in aluminum foil.

## NUTRIENTS PER SERVING

Calories	281	Dietary Fiber	2.34 g	Sodium	1194.83 mg	Sat. Fat	6.30 g
Carbohydrates	28.01 g	Protein	17.73 g	Total Fat	11.80 g	Trans Fat	0.00 g

# HAM AND CHEESE SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	7 pound(s) + 12 ounce(s)
Bread, WGR, #139	100 slice(s)
Cheese, American Process, Sliced, #39	1 pound(s) + 9 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 1/8 pound(s) + 2 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 pound(s) + 4 ounce(s), (medium, 2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

**DIRECTIONS**

1. Thinly slice ham and weigh out 2 1/2 ounces as a measurement for each sandwich.

## 2. SANDWICH ASSEMBLY:

- Place 24 slices of bread on bun pan, 6 down and 4 across.
- Portion 2 1/2 ounces of ham and 1/2 ounce of cheese onto each slice of bread.
- Top each sandwich with a second slice of bread.
- Cover sandwiches with plastic wrap until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

## 3. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

4. Portion 1 sandwich with trimmings per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Individual sandwiches can be wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	233	Dietary Fiber	2.33 g	Sodium	1248.93 mg	Sat. Fat	4.07 g
Carbohydrates	24.15 g	Protein	17.34 g	Total Fat	9.02 g	Trans Fat	0.00 g

# HAM AND CHEESE WRAP (BRIGGS)

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	8 pound(s)
Cheese, Cream, (Lite Neufchatel), #90	2 ounce(s)
Tortilla, Soft Flour, Briggs, #59	50 tortilla(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	1 pound(s) + 8 ounce(s)

**DIRECTIONS**

- Thinly slice ham and weigh 2 1/2 ounces portion.
- Spread tortillas with a very thin layer of softened cream cheese.
- TRIMMINGS:**  
If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and then dice.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:**
  - Layer 2 1/2 ounces of ham, 1 ounce (two 1/2 ounce slices) of cheese, 1/4 cup shredded lettuce, and 1 tablespoon diced tomatoes in each tortilla.
  - Fold 2 sides of wrap 1 inch over filling.
  - Roll tightly as for jelly roll, starting to roll from side and over filling.
  - Wrap each wrap in deli-paper. Cut in half diagonally.
- Portion 2 halves per portion. Each portion provides 3 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, and 1/8 cup other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	312	Dietary Fiber	2.45 g	Sodium	1436.59 mg	Sat. Fat	8.10 g
Carbohydrates	22.34 g	Protein	20.00 g	Total Fat	14.84 g	Trans Fat	0.00 g

# HAM AND CHEESE WRAP (MERCHANTS)

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	8 pound(s)
Cheese, Cream, (Lite Neufchatel), #90	2 ounce(s)
Tortilla, Soft Flour, Merchants, #59	50 tortilla(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	1 pound(s) + 8 ounce(s)

**DIRECTIONS**

- Thinly slice ham and weigh 2 1/2 ounces portion.
- Spread tortillas with a very thin layer of softened cream cheese.
- TRIMMINGS:**  
If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and then dice.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:**
  - Layer 2 1/2 ounces of ham, 1 ounce (two 1/2 ounce slices) of cheese, 1/4 cup shredded lettuce, and 1 tablespoon diced tomatoes in each tortilla.
  - Fold 2 sides of wrap 1 inch over filling.
  - Roll tightly as for jelly roll, starting to roll from side and over filling.
  - Wrap each wrap in deli-paper. Cut in half diagonally.
- Portion 2 halves per portion. Each portion provides 3 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, and 1/8 cup other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products.

**NUTRIENTS PER SERVING**

Calories	322	Dietary Fiber	2.45 g	Sodium	1426.59 mg	Sat. Fat	8.10 g
Carbohydrates	26.35 g	Protein	21.00 g	Total Fat	14.84 g	Trans Fat	0.00 g

# HAM AND CHEESE SLIDERS

**MEAL COMPONENT CONTRIBUTION:**

1 1/2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 slider**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #25	4 pound(s)
Cheese, American Process, Sliced, #39	1 pound(s) + 9 ounce(s)
Bun, WGR, Slider, #558	50 bun(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	1 pound(s) + 2 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 pound(s) + 4 ounce(s), (medium, whole 2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

**DIRECTIONS**

1. Thinly slice ham and weigh out 1 1/4 ounces to determine portion size.

2. SANDWICH ASSEMBLY:

- Place 25 bottom portions of slider on bun pan, 5 down and 5 across.
- Portion 1 1/4 ounces of ham and 1/2 ounce of cheese onto bottom portions of slider.
- Replace slider top over meat and cheese.
- Cover with plastic wrap until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

3. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

4. Portion 1 sandwich per serving. Offer trimmings for students to select. Each portion provides 1 1/2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	190	Dietary Fiber	2.33 g	Sodium	870.93 mg	Sat. Fat	3.47 g
Carbohydrates	18.75 g	Protein	13.54 g	Total Fat	7.32 g	Trans Fat	0.00 g

# HAM AND TURKEY ON BUN

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Bun, Hamburger, WGR, #549	50 bun(s)
Ham, Cooked, Smoked, Boneless, #25	4 pound(s)
Turkey Breast, Smoked, #21	3 pound(s) + 2 ounce(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Green Loose Leaf, Crowns, Fresh, #633	1 pound(s) + 2 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 pound(s) + 4 ounce(s), (medium, 2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

**DIRECTIONS**

- Thinly slice ham and turkey. Weigh out 1 1/4 ounces of ham and 1 ounce of turkey as a measurement for each sandwich.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion 1 1/4 ounces of ham, 1 ounce of turkey and 1 ounce of cheese onto bottom portions of bun.
  - Replace bun top over meat and cheese.
  - Cover with plastic wrap.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- TRIMMINGS:**
  - If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
  - Portion 1/8 cup lettuce, 2 tomato slices, and 2 pickle slices per serving.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	311	Dietary Fiber	2.33 g	Sodium	1449.73 mg	Sat. Fat	6.55 g
Carbohydrates	28.49 g	Protein	22.72 g	Total Fat	12.30 g	Trans Fat	0.00 g



# HAMBURGER (2 OZ. EQ.)

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #6	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s), (medium, 2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS****1. HAMBURGER PATTIES:**

Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.)

**2. Drain liquid from pan.**

Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

**3. TRIMMINGS:**

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

**4. ASSEMBLY:**

- Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
- Portion 1 cooked hamburger patty onto bottom portions of buns.
- Replace hamburger and bun in a steamtable pan (12' x 20 x 2 1/2") lined with pan liners.
- Cover with aluminum foil. Cut holes in aluminum foil and place in warmer until ready for service. Prepare in batches to maintain quality.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

**5. Portion 1 hamburger with bun and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated . Quick chill within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches can be individually wrapped in aluminum foil.



# HAMBURGER (2 OZ. EQ.)

## NUTRIENTS PER SERVING

Calories	265	Dietary Fiber	2.33 g	Sodium	681.60 mg	Sat. Fat	2.51 g
Carbohydrates	28.39 g	Protein	20.24 g	Total Fat	8.55 g	Trans Fat	0.00 g

# BEEF STEAK BURGER (2 1/4 OZ. EQ.)

**MEAL COMPONENT CONTRIBUTION:**

2 1/4 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak Burger, 3 oz., #531	100 pattie(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	5 pound(s)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS**

- HAMBURGER PATTIES:**  
 Bake or steam patties according to package directions. Overcooking will cause patties to be dry. (Prepare in batches to maintain quality.)
- Drain liquid from pan.  
 Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for assembly.  
 CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- TRIMMINGS:**

  - If using head lettuce, rinse lettuce thoroughly under running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Wash, core, and thinly slice tomatoes (8 slices per tomato).
  - Place lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- ASSEMBLY:**

  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion 1 cooked hamburger patty onto bottom portions of buns.
  - Replace hamburger and bun in a steamtable pan (12' x 20 x 2 1/2") lined with pan liners.
  - Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. Prepare in batches to maintain quality.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 hamburger with trimmings per serving. Each portion provides 2 1/4 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches can be individually wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	346	Dietary Fiber	2.42 g	Sodium	660.07 mg	Sat. Fat	5.81 g
Carbohydrates	29.30 g	Protein	21.36 g	Total Fat	16.56 g	Trans Fat	0.00 g

**HOT DOG****MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 1/2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 hot dog and bun**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Frankfurter, 6", #30	100 piece(s)
Buns, Hot Dog, WGR, #548	100 bun(s)

**DIRECTIONS**1. **COOKING METHODS:**

To steam frankfurters:

- Place 50 thawed frankfurters in perforated steamtable pans.
- Steam for 2-4 minutes. (If using solid steamtable pans, additional cooking may be required.)

To boil frankfurters:

- Bring 1 gallon of water to a boil.
- Place 50 thawed frankfurters in boiling water.
- Reduce heat to simmer. Simmer for 10 minutes.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

2. **HOT DOG ASSEMBLY METHODS:**

To assemble from serving line:

- Stand hot dog buns in half-size steamtable pan (12"x10"x4").
- Place heated frankfurters in half-size steamtable pan (12"x10"x4").
- Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service.

To serve already assembled:

- Open hot dog buns and place cooked frankfurters in buns.
- Place hot dogs in steamtable pans (12' X 20" X 2 1/2") lined with pan liners.
- Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

3. **Portion 1 hot dog and bun per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 1/2 oz. eq. whole grains.**

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**NUTRIENTS PER SERVING**

Calories	290	Dietary Fiber	2.00 g	Sodium	851.14 mg	Sat. Fat	6.00 g
Carbohydrates	23.00 g	Protein	11.00 g	Total Fat	17.00 g	Trans Fat	0.00 g

# PEANUT BUTTER AND JELLY SANDWICH

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Peanut Butter, Smooth Style, #286	1 #10 can(s)
Jelly, Apple, Bulk, #172	8 2/3 cup(s)
Bread, WGR, #139	192 slice(s)

## DIRECTIONS

1. Mix peanut butter and jelly with mixer.

2. SANDWICH ASSEMBLY:

- Place 24 slices of whole wheat bread on sheet pan, 6 down and 4 across.
- Spread a #20 scoop peanut butter/jelly mixture onto bread.
- Top with slice of whole wheat bread.
- Cover pan tightly with plastic wrap until service

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

3. Portion 1 sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	342	Dietary Fiber	4.12 g	Sodium	363.65 mg	Sat. Fat	3.29 g
Carbohydrates	42.51 g	Protein	12.08 g	Total Fat	18.09 g	Trans Fat	0.00 g

# PHILLY CHEESESTEAK SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup other vegetable



**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak, Sliced and Season, #532	12 pound(s) + 8 ounce(s)
Pan Release Spray, Vegetable Oil, #395	5 gram(s)
Bell Peppers, Green, Whole, Fresh, #641	2 pound(s) + 8 ounce(s), chopped
Peppers, Sweet, Red, Raw	2 pound(s) + 8 ounce(s), chopped
Onions, Frozen, Chopped, #72	2 pound(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Bun, Hamburger, WGR, #549	100 bun(s)

**DIRECTIONS**

- Heat beef steak according to package directions. Weigh 2 ounces to determine portion size.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Spray pan with pan release. Sauté peppers and onion for 5 minutes.  
CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.
- SANDWICH ASSEMBLY:**
  - Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
  - Portion 2 ounces of sliced beef steak and 1/2 ounce slice of cheese on bun.
  - Top with 1/4 cup of sautéed onions and peppers.
  - Cover with top portion of bun.
  - Cover pan tightly until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup other vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover unassembled beef steak, trimmings, cheese and buns should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches may be individually wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	266	Dietary Fiber	2.61 g	Sodium	725.57 mg	Sat. Fat	3.83 g
Carbohydrates	28.92 g	Protein	22.13 g	Total Fat	8.38 g	Trans Fat	0.00 g

# PHILLY CHEESESTEAK HOAGIE

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/4 cup other vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day serviceMEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak, Sliced and Season, #532	12 pound(s) + 8 ounce(s)
Pan Release Spray, Vegetable Oil, #395	5 gram(s)
Bell Peppers, Green, Whole, Fresh, #641	2 pound(s) + 8 ounce(s), chopped
Peppers, Sweet, Red, Raw	2 pound(s) + 8 ounce(s), chopped
Onions, Frozen, Chopped, #72	2 pound(s)
Hoagie Bun, WGR, #566	100 hoagie(s)
Cheese, 5 Blend, Shredded, #59	3 pound(s) + 2 ounce(s)

**DIRECTIONS**

- Heat beef steak according to package directions. Weigh 2 ounces to determine portion size.  
CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.
- Spray pan with pan release. Sauté peppers and onion for 5 minutes.  
CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.
- SANDWICH ASSEMBLY:**
  - Place 24 hoagies on bun pan, 4 down and 6 across.
  - Portion 2 ounces of sliced beef steak and 1/2 ounce slice of cheese on bun.
  - Top with 1/4 cup of sautéed onions and peppers.
  - Cover with top portion of hoagie bun.

Cover pan tightly until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/4 cup other vegetable.

**PRODUCTION NOTES**

Use commodity products when available.

**PURCHASING GUIDE**

Sandwiches can be individually wrapped in aluminum foil.

**NUTRIENTS PER SERVING**

Calories	250	Dietary Fiber	2.61 g	Sodium	636.77 mg	Sat. Fat	2.26 g
Carbohydrates	27.68 g	Protein	20.95 g	Total Fat	6.15 g	Trans Fat	0.00 g

**PIGS IN A BLANKET****MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Water, Municipal, Cold	2 quart(s) + 1 cup(s)
Oil, Liquid for Fryer, #396	1 3/4 cup(s)
Yeast, Baker's, Instant Dry, #366	4 ounce(s)
Flour, All Purpose, Enriched, #358	3 pound(s) + 8 ounce(s)
Flour, Whole Wheat, #360	3 pound(s) + 12 ounce(s)
Milk, Dry, Nonfat Powder, #376	6 1/2 ounce(s)
Sugar, Granulated, #404	11 1/2 ounce(s)
Salt, Table, #343	2 1/2 ounce(s)
Pan Release Spray, Butter Flavored #393	2 spray(s)
Frankfurter, 6", #30	100 frankfurter(s)

**DIRECTIONS**1. **WHOLE WHEAT ROLLS:**

For best results, have all ingredients and utensils at room temperature.

- Pour cold tap water and oil into mixing bowl.
- Place instant yeast, flours, milk powder, sugar and salt into a large container and hand mix ingredients.
- Add dry ingredients to mixer bowl containing oil and water.
- Using a dough hook, blend on low speed for approximately 6 minutes.
- Knead dough on medium speed for 20 - 25 minutes, or until dough is smooth and elastic. Dough will leave the sides of the bowl at the very end of the 20-25 minutes. (Large batches sometimes need to mix longer. DO NOT ADD EXTRA FLOUR!)
- Place dough in warm area (about 90 degrees F) for 30-40 minutes.
- Punch down and divide dough into 4 equal portions.
- Roll each portion into a thin sheet and cut into 25 1-1/2 inch strips large enough to wrap around franks.

2. Wrap one frankfurter with one dough strip from end to end in spiral formation. Place on a greased sheet pan, sealed side down. Let rise in warm place until almost doubled in volume-about 30 minutes.

3. Bake in a preheated oven for 14 minutes at 400 degrees F.

CCP: Internal temperature must reach 140 degrees F or higher for 15 seconds.

4. Portion 1 pig in a blanket per serving. Each portion provides for 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**NUTRIENTS PER SERVING**

Calories	356	Dietary Fiber	2.80 g	Sodium	895.88 mg	Sat. Fat	6.40 g
Carbohydrates	30.69 g	Protein	11.28 g	Total Fat	20.44 g	Trans Fat	0.00 g

# PIMENTO CHEESE SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Cheese, American, Grated/Shredded, #60	3 pound(s) + 4 ounce(s)
Mayonnaise, Reduced Calorie, Bulk, #283	2 cup(s)
Pimentos, Diced, Canned, #276	3/4 cup(s)
Bread, WGR, #139	100 slice(s)

**DIRECTIONS**

- Combine shredded cheese, mayonnaise, and pimento. Mix lightly until well blended. Cover and refrigerate until ready to use.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:**
  - Place 24 slices of bread on bun pan, 6 down and 4 across.
  - Portion with #12 scoop (1/3 cup) on each slice of bread.
  - Top with second slice of bread. Cover.
  - Cover sandwiches with plastic wrap and place under refrigeration until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 sandwich for serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.  
Sandwiches may be cut diagonally in half.

**NUTRIENTS PER SERVING**

Calories	247	Dietary Fiber	2.05 g	Sodium	655.20 mg	Sat. Fat	6.56 g
Carbohydrates	23.83 g	Protein	10.27 g	Total Fat	14.57 g	Trans Fat	0.00 g



# ROAST BEEF ON BUN



**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Roast, Cooked, Whole, # 7	9 pound(s) + 8 ounce(s)
Bun, Hamburger, WGR, #549	100 bun(s)
Cheese, 5 Blend, Shredded, #59	3 pound(s) + 2 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s), (medium, 2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS**

- Shave cooked roast beef (Set dial on "1" to obtain a wafer-thin slice). Weigh 1 1/2 ounces of roast beef to determine portion size.
- TRIMMINGS:
  - If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
  - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- SANDWICH ASSEMBLY:
  - Place 25 bottom portions of buns on sheet pan, 5 down and 5 across.
  - Portion 1 1/2 ounces of roast beef and 1 slice of cheese on bottom portion of buns.
  - Top with remaining portion of bun.
  - Cover pan tightly with plastic wrap and place under refrigeration until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	218	Dietary Fiber	2.33 g	Sodium	890.86 mg	Sat. Fat	2.02 g
Carbohydrates	28.11 g	Protein	17.60 g	Total Fat	4.94 g	Trans Fat	0.00 g

# ROAST BEEF SUB SANDWICH

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Hoagie Bun, WGR, #566	100 hoagie(s)
Beef, Roast, Cooked, Whole, # 7	9 pound(s) + 8 ounce(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	12 pound(s) + 8 ounce(s), (2-3/5" diameter)
Pickles, Dill Slices, #271	200 slice(s)

## DIRECTIONS

- Shave cooked roast beef (Set dial on "1" to obtain a wafer-thin slice). Weigh 1 1/2 ounces of roast beef to determine portion size.
- TRIMMINGS:
  - If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
  - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- SANDWICH ASSEMBLY:
  - Place 25 bottom portions of buns on sheet pan, 5 down and 5 across.
  - Portion 1 1/2 ounces of roast beef and 1 slice of cheese on bottom portion of buns.
  - Top with remaining portion of bun.
  - Cover pan tightly with plastic wrap and place under refrigeration until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	218	Dietary Fiber	2.33 g	Sodium	870.70 mg	Sat. Fat	2.02 g
Carbohydrates	26.09 g	Protein	16.60 g	Total Fat	4.94 g	Trans Fat	0.00 g

# SOY BUTTER AND JELLY SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Soy Butter and Jelly Sandwich, #530	25 sandwich(s)

**DIRECTIONS**

1. Thaw sandwiches according to package directions.
2. Portion 1 sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 1 1/4 oz. eq. whole grain.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**NUTRIENTS PER SERVING**

Calories	290	Dietary Fiber	5.00 g	Sodium	310.00 mg	Sat. Fat	2.50 g
Carbohydrates	29.00 g	Protein	12.00 g	Total Fat	16.00 g	Trans Fat	0.00 g

# SLOPPY JOE SLIDER

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 slider**RECIPE HACCP PROCESS:** #2 - Same day serviceMEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Ground, 80/20, #3	8 pound(s) + 10 ounce(s)
Onions, Frozen, Chopped, #72	10 ounce(s)
Garlic Powder, #331	1 tablespoon(s)
Paste, Tomato, #10 Can, #266	1 pound(s) + 12 ounce(s)
Catsup, Tomato, Bulk, #267	1 pound(s)
Water, Municipal, Mississippi	2 cup(s)
Vinegar, White, Bulk, #384	1 cup(s) + 2 tablespoon(s)
Mustard, Powder, Dry, #332	2 tablespoon(s)
Pepper, Black, Ground, #336	1 tablespoon(s)
Sugar, Brown, #405	1/2 tablespoon(s)
Bun, WGR, Slider, #558	50 bun(s)

**DIRECTIONS**

- Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking.
- Add onions and garlic powder. Cook for 5 minutes. Add tomato paste, ketchup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes.  
CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
- Pour 1 gallon (10 pounds, 12 ounces) of ground beef mixture into steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:**
  - Stand slider buns in a steamtable pan.
  - On tray, portion 1/3 cup (#12 scoop) of ground beef mixture onto bottom half of each roll and cover with top of roll.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover unassembled ground beef mixture should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.
- Portion one sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain and 1/8 cup red/orange vegetable.

**PRODUCTION NOTES**

Use commodity products when available.

# SLOPPY JOE SLIDER

## NUTRIENTS PER SERVING

Calories	286	Dietary Fiber	2.87 g	Sodium	443.63 mg	Sat. Fat	4.04 g
Carbohydrates	24.23 g	Protein	22.21 g	Total Fat	11.93 g	Trans Fat	0.00 g

# SLOPPY JOE ON A BUN

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day serviceMEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Ground, 80/20, #3	8 pound(s) + 10 ounce(s)
Onions, Frozen, Chopped, #72	10 ounce(s)
Garlic Powder, #331	1 tablespoon(s)
Paste, Tomato, #10 Can, #266	1 pound(s)
Catsup, Tomato, Bulk, #267	1 3/4 cup(s)
Water, Municipal, Mississippi	2 cup(s)
Vinegar, White, Bulk, #384	1 cup(s) + 2 tablespoon(s)
Mustard, Powder, Dry, #332	2 tablespoon(s)
Pepper, Black, Ground, #336	1 tablespoon(s)
Sugar, Brown, #405	1/2 tablespoon(s)
Bun, Hamburger, WGR, #549	50 bun(s)

**DIRECTIONS**

- Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking.
- Add onions and granulated garlic. Cook for 5 minutes. Add tomato paste, ketchup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes.  
CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
- Pour 10 pounds 12 ounces (1 gallon) ground beef mixture into steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- SANDWICH ASSEMBLY:**
  - Place hamburger buns in a steamtable pan.
  - On tray, portion 1/3 cup (#12 scoop) of ground beef mixture onto bottom half of each roll and cover with top half of roll.
  - Serve immediately or cover with aluminum foil wrap and place in warmer until ready for service.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains and 1/8 cup red/orange vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftover unassembled ground beef mixture should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

# SLOPPY JOE ON A BUN

## NUTRIENTS PER SERVING

Calories	318	Dietary Fiber	2.59 g	Sodium	504.26 mg	Sat. Fat	4.03 g
Carbohydrates	32.09 g	Protein	22.92 g	Total Fat	11.90 g	Trans Fat	0.00 g

# SLOPPY JOE IN A BREAD BOWL

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 filled breadbowl

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Ground, 80/20, #3	8 pound(s) + 10 ounce(s)
Onions, Frozen, Chopped, #72	10 ounce(s)
Garlic Powder, #331	1 tablespoon(s)
Paste, Tomato, #10 Can, #266	1 pound(s) + 12 ounce(s)
Catsup, Tomato, Bulk, #267	1 pound(s)
Water, Municipal, Mississippi	2 cup(s)
Vinegar, White, Bulk, #384	1 cup(s) + 2 tablespoon(s)
Mustard, Powder, Dry, #332	2 tablespoon(s)
Pepper, Black, Ground, #336	1 tablespoon(s)
Sugar, Brown, #405	1/2 tablespoon(s)
Bread Bowl, WGR, #559	50 bread bowl(s)

**DIRECTIONS**

1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking.
2. Add onions and granulated garlic. Cook for 5 minutes. Add tomato paste, ketchup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes.  
 CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
3. Pour 10 pounds 12 ounces (1 gallon) ground beef mixture into steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan.
4. On the service line, portion with #12 scoop (1/3 cup) into each bread bowl.
5. Portion 1 bread bowl per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup red/orange vegetable.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees or lower.

**PRODUCTION NOTES**

Use commodity products when available.

**NUTRIENTS PER SERVING**

Calories	353	Dietary Fiber	3.87 g	Sodium	388.63 mg	Sat. Fat	4.54 g
Carbohydrates	35.23 g	Protein	22.21 g	Total Fat	14.43 g	Trans Fat	0.00 g



# TURKEY AND CHEESE HOAGIE

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Smoked, #21	3 pound(s) + 2 ounce(s)
Hoagie Bun, WGR, #566	50 hoagie(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 pound(s) + 8 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 pound(s) + 8 ounce(s), (medium, 2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

## DIRECTIONS

- Thinly slice turkey and weigh 1 ounce to determine portion size.
- SANDWICH ASSEMBLY:
  - Place 24 hoagies on bun pan, 4 down and 6 across.
  - Portion 1 ounce of turkey and 1 ounce (two 1/2 ounce slices) of cheese onto bottom portions of hoagie.
  - Replace hoagie top over meat and cheese.

Cover sliders with plastic wrap until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- TRIMMINGS:
  - If using head lettuce, rinse thoroughly under running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
  - Wash, core, and thinly slice tomatoes (8 slices per tomato).
  - Place 1/8 cup lettuce, 1 tomato slices and 2 pickle slices in an individual portion container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- Portion 1 sandwich with trimmings per each serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

## PRODUCTION NOTES

Use commodity products when available.

## SERVING NOTES

Individual sandwiches may be wrapped in aluminum foil.

## NUTRIENTS PER SERVING

Calories	273	Dietary Fiber	2.35 g	Sodium	1058.50 mg	Sat. Fat	5.91 g
Carbohydrates	26.10 g	Protein	16.61 g	Total Fat	11.02 g	Trans Fat	0.00 g

# TUNA RANCH WRAP (BRIGGS)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(DARK GREEN) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Dressing, Ranch, Dry Mix, #201	1/4 package(s)
Milk, Fluid, Buttermilk, Cultured, Lowfat	1 1/4 cup(s) + 1/2 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 1/4 cup(s) + 1/2 tablespoon(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	3 pound(s) + 8 ounce(s)
Romaine Lettuce, Chopped, Fresh, #642	2 pound(s)
Tuna, Chunk Light, #280	1 1/2 pouch(es)
Cheese, Parmesan, Grated, #85	2 cup(s)
Tortilla, Soft Flour, Briggs, #59	50 tortilla(s)
Cheese, Cream, (Lite Neufchatel), #90	2 ounce(s)

## DIRECTIONS

1. Prepare ranch dressing according to package directions.
2. Thaw tortillas according to package directions. Lay out on clean work area.
3. Wash, core and dice tomatoes, then drain juice.
4. Thinly slice prewashed romaine. If romaine is not prewashed, rinse and drain thoroughly.
5. Drain liquid from tuna.  
Mix together drained tuna, lettuce, tomatoes, cheese, and ranch dressing.
6. SANDWICH ASSEMBLY:
  - Spread each tortilla with a thin layer of softened cream cheese.
  - Using a #8 scoop, place 4 ounces of tuna mixture in center of each tortilla.  
To Roll Sandwich
  - Fold one short edge of bread so that it covers 1/3 of the filling.
  - Continue to roll the bread tightly over the filling until you reach the other short side of the flat bread.
  - Wrap each sandwich in deli-paper.
  - Cut in half diagonally.
  - Cover and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

7. Portion one wrap for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, 1/8 cup dark green vegetable, and 1/8 cup red/orange vegetable.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

# TUNA RANCH WRAP (BRIGGS)

## NUTRIENTS PER SERVING

Calories	212	Dietary Fiber	2.77 g	Sodium	596.68 mg	Sat. Fat	2.18 g
Carbohydrates	22.90 g	Protein	13.87 g	Total Fat	6.98 g	Trans Fat	0.00 g

# TUNA RANCH WRAP (MERCHANTS)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable.

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 halves

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(DARK GREEN) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Dressing, Ranch, Dry Mix, #201	1/4 package(s)
Milk, Fluid, Buttermilk, Cultured, Lowfat	1 1/4 cup(s) + 1/2 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 1/4 cup(s) + 1/2 tablespoon(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	3 pouch(es) + 8 ounce(s)
Romaine Lettuce, Chopped, Fresh, #642	2 pound(s)
Tuna, Chunk Light, #280	1 1/2 pouch(es)
Cheese, Parmesan, Grated, #85	2 cup(s)
Tortilla, Soft Flour, Merchants, #59	50 tortilla(s)
Cheese, Cream, (Lite Neufchatel), #90	2 ounce(s)

## DIRECTIONS

1. Prepare ranch dressing according to package directions.
2. Thaw tortillas according to package directions. Lay out on clean work area.
3. Wash, core and dice tomatoes, then drain juice.
4. Thinly slice prewashed romaine. If romaine is not prewashed, rinse and drain thoroughly.
5. Drain liquid from tuna.  
Mix together drained tuna, lettuce, tomatoes, cheese, and ranch dressing.
6. SANDWICH ASSEMBLY:
  - Spread each tortilla with a thin layer of softened cream cheese.
  - Using a #8 scoop, place 4 ounces of tuna mixture in center of each tortilla.  
To Roll Sandwich:
    - Fold one short edge of bread so that it covers 1/3 of the filling.
    - Continue to roll the bread tightly over the filling until you reach the other short side of the flat bread.
    - Wrap each sandwich in deli-paper.
    - Cut in half diagonally.
    - Cover and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

7. Portion one wrap for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grains, 1/8 cup dark green vegetable, and 1/8 cup red/orange vegetable.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

# TUNA RANCH WRAP (MERCHANTS)

## NUTRIENTS PER SERVING

Calories	232	Dietary Fiber	2.77 g	Sodium	586.68 mg	Sat. Fat	2.18 g
Carbohydrates	26.90 g	Protein	14.87 g	Total Fat	6.98 g	Trans Fat	0.00 g

# TUNA SALAD SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #1 - No cook

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked	8 egg(s)
Tuna, Chunk Light, #280	3 pouch(es)
Celery, Fresh, Diced, #604	1 quart(s) + 3 1/2 cup(s)
Onions, Chopped, Dehydrated, #278	1/3 cup(s) + 2 teaspoon(s)
Pickles, Relish, Sweet, #274	8 3/4 ounce(s)
Mustard, Powder, Dry, #332	1/2 tablespoon(s)
Mayonnaise, Reduced Calorie, Bulk, #283	1 quart(s) + 1 cup(s)
Bread, WGR, #139	100 slice(s)

**DIRECTIONS**

## 1. To make Tuna Salad:

- Chop cooked eggs.
- Combine eggs, tuna, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix lightly until well blended.
- Cover and put under refrigeration until ready to use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

## 2. SANDWICH ASSEMBLY:

- Place 24 slices of bread on bun pan, 6 down and 4 across.
- Portion tuna salad with a 4 ounce spoodle or #8 scoop (1/2 cup serving) on 1 slice of bread.
- Top with second slice of bread.
- Cover and place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

## 3. Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.

**SERVING NOTES**

Sandwiches may be cut diagonally in half for service. If used as part of salad plate, each sandwich should be quartered.

**NUTRIENTS PER SERVING**

Calories	282	Dietary Fiber	2.36 g	Sodium	785.07 mg	Sat. Fat	1.12 g
Carbohydrates	26.06 g	Protein	22.14 g	Total Fat	11.69 g	Trans Fat	0.00 g

# TURKEY & CHEESE ON A BUN

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Smoked, #21	3 pound(s) + 2 ounce(s)
Bun, Hamburger, WGR, #549	50 bun(s)
Cheese, American Process, Sliced, #39	3 pound(s) + 2 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 1/4 pound(s), (medium, whole)
Pickles, Dill Slices, #271	200 slice(s)

**DIRECTIONS**

1. Thinly slice turkey and weigh 1 ounce to determine portion size.

2. SANDWICH ASSEMBLY:

- Place 25 bottom portions of hamburger bun on bun pan, 5 down and 5 across.
- Portion 1 ounce turkey and 1 ounce (two 1/2 ounce slices) cheese on bottom of each bun.
- Replace bun top over meat and cheese.

Cover with plastic wrap and put under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

3. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

4. Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

**PRODUCTION NOTES**

Use commodity products when available.

As sandwiches are assembled, they may be individually wrapped for service.

**NUTRIENTS PER SERVING**

Calories	273	Dietary Fiber	2.34 g	Sodium	1078.63 mg	Sat. Fat	5.91 g
Carbohydrates	28.09 g	Protein	17.61 g	Total Fat	11.02 g	Trans Fat	0.00 g

# TURKEY AND CHEESE WRAP (BRIGGS)

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, 1 1/4 oz. eq. whole grains, 1/8 cup red/orange vegetable, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 wrap

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	1 1/2 pound(s)
Turkey Breast, Smoked, #21	3 pound(s) + 4 ounce(s)
Cheese, American Process, Sliced, #39	1 pound(s) + 4 ounce(s)
Tortilla, Soft Flour, Briggs, #59	25 tortilla(s)

**DIRECTIONS**

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Thinly slice turkey. Weigh 2 ounces to determine portion size for each wrap.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:**
  - Lay out flour tortillas on a clean work surface area.
  - Layer 2 ounces of turkey, 1 ounce of cheese (two 1/2 ounce slices), and 1/4 cup of lettuce and 1 tomato slice on each tortilla.
  - Roll tightly and cut in half on diagonal.
  - Refrigerate until ready for use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 wrap (2 halves). Each portion provides 3 oz. eq. of meat/meat alternate, 1 1/4 oz. eq. of whole grains, 1/8 cup of red/orange vegetable and 1/8 cup of other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use commodity products when available.  
Sandwiches may be wrapped in deli paper prior to cutting.

**NUTRIENTS PER SERVING**

Calories	312	Dietary Fiber	2.83 g	Sodium	1273.57 mg	Sat. Fat	7.87 g
Carbohydrates	23.37 g	Protein	21.13 g	Total Fat	14.21 g	Trans Fat	0.00 g



# TURKEY AND CHEESE WRAP (MERCHANTS)

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1 3/4 oz. eq. whole grain, 1/8 cup red/orange vegetable, and 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 wrap

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER) : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	2 pound(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	1 1/2 pound(s)
Turkey Breast, Smoked, #21	3 1/4 pound(s)
Cheese, American Process, Sliced, #39	1 3/4 pound(s)
Tortilla, Soft Flour, Merchants, #59	25 tortilla(s)

## DIRECTIONS

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.  
Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Thinly slice turkey. Weigh 2 ounces to determine portion size for each wrap.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:**
  - Lay out flour tortillas on a clean work surface area.
  - Layer 2 ounces of turkey, 1 ounce of cheese (two 1/2 ounce slices), and 1/4 cup of lettuce and 1 tomato slice on each tortilla.
  - Roll tightly and cut in half on diagonal.
  - Refrigerate until ready for use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 wrap (2 halves). Each portion provides 3 oz. eq. of meat/meat alternate, 1 3/4 oz. eq. of whole grains, 1/8 cup of red/orange vegetable and 1/8 cup of other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

Sandwiches may be wrapped in deli paper prior to cutting.

## NUTRIENTS PER SERVING

Calories	332	Dietary Fiber	2.83 g	Sodium	1263.57 mg	Sat. Fat	7.87 g
Carbohydrates	27.37 g	Protein	22.13 g	Total Fat	14.21 g	Trans Fat	0.00 g

# TURKEY AND CHEESE SLIDERS

## MEAL COMPONENT CONTRIBUTION:

1 1/2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Smoked, #21	3 pound(s) + 2 ounce(s)
Bun, WGR, Slider, #558	50 bun(s)
Cheese, American Process, Sliced, #39	1 pound(s) + 9 ounce(s)
Lettuce, Iceberg, Cleaned, Cored, Fresh #634	1 pound(s) + 4 ounce(s)
Tomatoes, Whole, Red, Ripe, Raw, #631	6 1/4 medium, whole, (2-3/5" diameter)
Pickles, Dill Slices, #271	100 slice(s)

## DIRECTIONS

1. Thinly slice turkey and weigh 1 ounce to determine portion size.

2. SANDWICH ASSEMBLY:

- Place 25 bottom portions of slider on bun pan, 5 down and 5 across.
- Portion 1 ounce of turkey and 1/2 ounce of cheese onto bottom portions of slider.
- Replace slider top over meat and cheese.
- Cover sliders with plastic wrap until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

3. TRIMMINGS:

- If using head lettuce, rinse lettuce thoroughly under cool running water, drain, separate leaves and dry thoroughly. If using shredded lettuce, it should be prewashed.
- Rinse tomatoes under cool running water, drain, core, and thinly slice (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in container.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

4. Portion 1 sandwich per serving. Offer trimmings for students to select. Each portion provides 1 1/2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

## PRODUCTION NOTES

Use commodity products when available.

## NUTRIENTS PER SERVING

Calories	182	Dietary Fiber	2.34 g	Sodium	754.83 mg	Sat. Fat	3.08 g
Carbohydrates	18.85 g	Protein	13.43 g	Total Fat	6.54 g	Trans Fat	0.00 g