PHILLY CHICKEN ON A HOAGIE

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, ¼ 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, #1028	15 pounds + 10 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Bell Peppers, Green, Whole, Fresh, #4104	1 quart + 1 cup, diced
Onions, Frozen, Diced, #1610	1 quart + 2 cups
Pimentos, Diced, Canned, #2817	1 quart + 1 cup
Hoagie Bun, WGR, #1230	100 hoagies
Cheese, Mozzarella, Shredded, #1307	3 pounds + 2 ounces

DIRECTIONS

1. Defrost the chicken in the refrigerator overnight.

   CCP: Hold under refrigeration (41 degrees F or lower).

2. Heat the chicken strips according to the package directions.
   Weigh a 2¼ ounce portion of chicken strips to determine portion size.
   Cover and hold the chicken in the warmer until ready for assembly.

   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.

3. Spray a braising pan with pan-release spray. Sauté the peppers, onions, and pimentos for 5 minutes. Set them aside until ready for sandwich assembly.

   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.

4. Slice the mozzarella cheese into 1-ounce slices. Cover and hold for assembly.

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

5. SANDWICH ASSEMBLY:
   - Place 24 bottom portions of hoagie buns on sheet pans, 4 down and 6 across.
   - Portion 2¼ ounces of chicken fajita strips and 1 ounce slice of cheese on each bun.
   - Top each with ¼ cup of sautéed onions, peppers, and pimentos.
   - Cover with the top portion of each bun.
   - Philly Chicken Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
   - Place each Philly Chicken Sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
   - Prepare Philly Chicken Sandwiches in batches to maintain quality.

   Serve immediately, or cover the pan with a lid, foil, or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in a warmer until ready for service.

   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F until ready for service.

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DIRECTIONS

6. Portion 1 Philly Chicken Sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and ¼ cup other vegetable.

   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Alternate serving instructions: Philly Chicken Sandwiches can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	287	Dietary Fiber	3.52 g	Sodium	815.62 mg	Sat. Fat	3.35 g
Carbohydrates	33.30 g	Protein	23.14 g	Total Fat	8.09 g	Trans Fat	0.00 g