VEGETABLE SOUP AND SANDWICH COMBO-CRUMBLEY

MEAL COMPONENT CONTRIBUTION:
1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, ¼ cup red/orange vegetable, ¼ cup other vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup of soup and 1 sandwich
RECIPE HACCP PROCESS: #2 - Same day service

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Oil, Vegetable, #2507	1/2 cup
Peppers, Green, Diced, Frozen, #1613	2 cups
Onions, Frozen, Diced, #1610	2 cups
Tomatoes, Diced, #10 Can, #2828	1 #10 can
Beans, Pinto, Dry, Low Sodium, #10 Can, #2805	2 #10 cans + 9 cups
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	1 #10 can + 1 quart
Vegetables, Mixed, Low Sodium, #10 Can, #2829	1 #10 can
Salsa, Bulk, #2823	1 quart + 1 cup
Sauce, Tomato, #10 Can, #2826	1 #10 can
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Pepper, Black, Ground, #2718	2 tablespoons
Garlic Powder, #2709	1 tablespoon
Spice Blend MS, Italian, No Salt, #2734	1 tablespoon
Water, Municipal, Mississippi	2 quarts + 1 1/2 cups
Peanut Butter, Smooth Style, #2252	1 quart + 3 tablespoons
Jelly, Apple,Bulk, #2246	2 3/4 cups
Cheese, American, Grated/Shredded, #1306	2 pounds + 2 1/3 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	1 1/4 cups + 1 tablespoon
Pimentos, Diced, Canned, #2817	1/2 cups
Pan Release Spray, Butter Flavored #2516	20 second spray
Cheese, American Process, Sliced, #1308	34 slices
Bread, Pullman, WGR, #1225	200 slices

DIRECTIONS

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1. TO MAKE VEGETABLE SOUP:
   - Defrost the peppers and onions in the refrigerator overnight.
   - Sauté the peppers and onions in the oil until they are tender, about 5 minutes.
   - Add the diced tomatoes, beans, corn, mixed vegetables, salsa, and tomato sauce. Bring the soup to a boil.
   - Add the salt, black pepper, garlic powder, Italian Seasoning, and water to the mixture.
   - Reduce the temperature to a simmer. Cover the soup and simmer it for 30 minutes. Hold the soup until ready for service.

   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. Check temperature every 30 minutes.

2. TO ASSEMBLE PEANUT BUTTER AND JELLY SANDWICH:
   - Combine the peanut butter and jelly in a mixer at low speed.
   - Place 24 slices of bread on each sheet pan, 4 down and 6 across.
   - Spread a #20 (3 1/3 tablespoon) scoop peanut butter/jelly mixture on each slice of bread.
   - Top with a second slice of bread.
   - Cut each sandwich diagonally in half.
   - Cover pan tightly with plastic wrap to maintain freshness.
   - 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. Cover, label, and date any leftovers.

3. TO ASSEMBLE PIMENTO CHEESE SANDWICH:
   - Combine shredded cheese, mayonnaise, and pimento. Mix lightly until well blended.
   - Place 24 slices of bread on each sheet pan, 4 down and 6 across.
   - Portion with #12 scoop (1/3 cup) of pimento cheese on each slice of bread. Top with a second slice of bread.
   - Cut each sandwich diagonally in half. Cover pan tightly with plastic wrap to maintain freshness.
   - 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. Cover, label, and date any leftovers.

4. TO ASSEMBLE GRILLED CHEESE:
   - Spray sheet pans (18" x 26" x 1") with food release spray or line sheet pans with pan liners.
   - Place 24 slices of whole wheat bread on each sheet pan, 6 down and 4 across.
   - Lay 1 ounce (two 1/2-ounce slices) of cheese on each slice of bread. Top with second slice of bread.
   - Spray tops of sandwiches with butter flavored pan release spray.
   - Cover each sheet pan with a second sheet pan to increase browning.
   - Bake until lightly browned: Conventional oven: 400 degrees F for 15 - 20 minutes; Convection oven: 350 degrees F for 10 - 15 minutes.
   - Cut each sandwich diagonally in half. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.

   Prepare in batches to maintain quality. DO NOT OVERBAKE.

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

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5. Portion 1 cup serving of soup with 8 ounce ladle and 1 sandwich for each serving. Each combo provides 1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, ¼ cup red/orange vegetable, ¼ cup other vegetable.

CCP for Sandwiches: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.
CCP for Soup: CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. 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.

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 Meal" provides seasoning and serving ideas for soups and sandwiches.

NUTRIENTS PER SERVING

Calories	433	Dietary Fiber	8.84 g	Sodium	1086.00 mg	Sat. Fat	5.44 g
Carbohydrates	55.55 g	Protein	16.67 g	Total Fat	16.90 g	Trans Fat	0.00 g