

ASSORTED SANDWICHES

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternates, 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)
Bread, Pullman, WGR, #1225	200 slices
Peanut Butter, Smooth Style, #2252	1/3 #10 can
Jelly, Apple, Bulk, #2246	2 3/4 cups + 4 tablespoons
Pimentos, Diced, Canned, #2817	1/2 cup + 2 teaspoons
Cheese, American, Grated/Shredded, #1306	2 pounds + 2 1/3 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	1 1/4 cups
Pan Release Spray, Butter Flavored #2516	20 second spray
Cheese, American Process, Sliced, #1308	2 pounds + 2 ounces

DIRECTIONS

1. Prepare the quantity of sandwiches needed according to recipe directions. The ingredients listed in this recipe make 33 peanut butter and jelly sandwiches (MRS780) and 33 pimento cheese sandwiches (MRS785). Follow Critical Control Points for each recipe.

CCP: 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.

2. Prepare the quantity of sandwiches needed according to recipe directions. The ingredients listed in this recipe make 34 grill cheese sandwiches (MRS762). Follow Critical Control Points for the recipe.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the 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 or higher. Check temperature every 30 minutes. Discard any leftovers.

3. Place a variety of sandwiches on line for selection by students.
4. Portion 1 sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternates and 2 oz. eq. whole grains.

PRODUCTION NOTES

Use USDA Foods products when available.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for sandwiches.

NUTRIENTS PER SERVING

Calories	305	Dietary Fiber	2.72 g	Sodium	643.00 mg	Sat. Fat	5.17 g
Carbohydrates	35.53 g	Protein	10.90 g	Total Fat	14.51 g	Trans Fat	0.00 g