CHEESY BREADSTICKS W/MARINARA SAUCE

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 breadstick and 1

packet of marinara sauce

RECIPE HACCP PROCESS: #2 - Same day service







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

MEASURE (FOR 100 SERVINGS)

	,
Bread Mozzarella Cheese Stick, WGR, #1101	100 breadsticks
Sauce, Marinara, PC, 1 ounce, #2221	100 packets , 1 ounce packages

DIRECTIONS

INGREDIENT

- Bake the breadsticks according to the package and/or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Cover the breadsticks and hold them in warmer for service.CCP: Cover and hold for service at 135 degrees F or higher.
- 3. Portion 1 breadstick with 1 packet of marinara sauce for 1 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, and 1/8 cup red/orange vegetable.

CCP: Hold and maintain 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.

NUTRIENTS PER SERVING

Calories	156	Dietary Fiber	1.38 g	Sodium	403.00 mg	Sat. Fat	2.01 g
Carbohydrates	18.71 g	Protein	7.35 g	Total Fat	6.04 g	Trans Fat	0.00 g