

FISH PATTY (BAKED)

MEAL COMPONENT CONTRIBUTION:

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

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

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Codfish, Rectangle, #1041	100 codfish rectangles
Pan Release Spray, Vegetable Oil, #2514	10 second spray

DIRECTIONS

- Count out the number of codfish patties needed.
- Place the frozen fish patties in a single layer on sheet pans (18" x 26" x 1") that have been sprayed with pan release spray.
- Bake according to package and/or case directions. (Prepare in batches to maintain quality.)
 CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
- Remove from oven and place in steamtable pans. Serve immediately, or cover and place in warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil until ready for service.
- Portion 1 fish patty per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

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

NUTRIENTS PER SERVING

Calories	180	Dietary Fiber	2.00 g	Sodium	310.00 mg	Sat. Fat	1.50 g
Carbohydrates	14.00 g	Protein	14.00 g	Total Fat	8.00 g	Trans Fat	0.00 g