

HAM AND CHEESE ON HOAGIE (WGR)

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 hoagie

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #1053	8 pounds
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Pickles, Dill Slices, #2813	100 slices
Hoagie Bun, WGR, #1230	50 hoagies
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces

DIRECTIONS

- Thinly slice the ham and weigh out 2½ ounces as a measurement for each sandwich. Cover with plastic wrap and refrigerate until assembly.

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

- TRIMMINGS:

- Rinse the tomatoes under cool, running water, then drain them thoroughly.
- Core and thinly slice the tomatoes (8 slices per tomato).
- Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

- SANDWICH ASSEMBLY:

- Place 24 bottom portions of hoagie on sheet pan, 6 down and 4 across.
- Portion 2½ ounces of ham and ½ ounce of cheese (1 slice) onto bottom portions of the hoagie.
- Cover with the top portion of hoagie.
- Sandwiches may be wrapped in deli paper, waxed paper, foil, or plastic wrap.
- Place each sandwich in a steamtable pan (12" x 20" x 21"± 2") lined with pan liners.
- Prepare the sandwiches in batches to maintain quality.

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

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- OPTIONAL INSTRUCTION: Heat for 5 -7 minutes in a 350 degree F oven as needed for line service. Cover with tented foil and place in warmer.

CCP: Cover and hold for service at 135 degrees F or higher.

- Portion 1 hoagie plus trimmings per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

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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: Preparing Meats" provides seasoning and serving ideas for sandwiches.

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

SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

NUTRIENTS PER SERVING

Calories	340	Dietary Fiber	3.29 g	Sodium	1292.86 mg	Sat. Fat	6.30 g
Carbohydrates	33.20 g	Protein	25.83 g	Total Fat	12.96 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE ON HOAGIE (WGR)

1.



1 serving of Ham and Cheese Hoagie