

PIMENTO CHEESE SANDWICH

MEAL COMPONENT CONTRIBUTION:

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

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

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Cheese, American, Grated/Shredded, #1306	3 pounds + 4 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	2 cups
Pimentos, Diced, Canned, #2817	3/4 cup
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

1. Drain the liquid from the pimento peppers.
2. Combine the shredded cheese, mayonnaise, and drained pimentos. Mix the ingredients lightly until they are well blended.

Cover and refrigerate until ready for sandwich assembly.

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

3. SANDWICH ASSEMBLY:

- Place 24 slices of bread on sheet pan, 4 down and 6 across.
- Portion the pimento cheese mixture with a #12 scoop (1/3 cup) on each slice of bread and flatten it out so that it covers the slice of bread.
- Place a second slice of bread on top of the pimento cheese.
- Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap, or placed in sandwich bags.
- Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare in batches to maintain quality.

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

4. Portion 1 sandwich per serving. Each portion provides 1 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.

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.

Sandwiches may be cut diagonally in half.

SERVING NOTES

This sandwich may be served in combination with a meat-based soup that provides at least 1 oz. eq. meat/meat alternate.

PIMENTO CHEESE SANDWICH

NUTRIENTS PER SERVING

Calories	287	Dietary Fiber	2.05 g	Sodium	745.00 mg	Sat. Fat	6.56 g
Carbohydrates	27.83 g	Protein	10.27 g	Total Fat	14.57 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF PIMENTO CHEESE SANDWICH

1.



1 serving of Pimento Cheese Sandwich