STROMBOLI SUPREME-USDA (ENRICHED)

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 2½ oz. eq. enriched grains

NUMBER OF PORTIONS: 48  SIZE OF PORTION: 1 slice

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT | MEASURE (FOR 48 SERVINGS)
---|---
Turkey Ham, Diced, Frozen, #1074 | 6 pound(s)
Pizza Topping, Pepperoni, Sliced, #1056 | 12 ounce(s)
Cheese, Mozzarella, Shredded, #1307 | 3 pound(s) + 4 ounce(s)
Dough Sheets, Pizza, WGR, #1207 | 6 sheet(s)
Sauce, Spaghetti, No Meat, Low Sodium, USDA | 3 cup(s)

DIRECTIONS
1. Shred ham and pepperoni in food processor or meat chopper. Add mozzarella cheese and mix all ingredients in a large bowl. Cover and refrigerate until needed.
2. Spray sheet pans with pan release spray. Unroll frozen dough sheets on sheet pan (2 dough sheets per pan).
3. Use a pastry brush to spread 3 ounces (3/8 cup) of spaghetti sauce over each dough sheet. Cooking Tip: Place covered dough sheet in freezer until ready to complete preparation. Dough sheets are easier to work with if partly frozen. These steps may be done the day before.
4. Measure one quart of the meat and cheese mixture for each dough sheet. Spread 2 cups of the mixture evenly down the middle third of the dough sheet.
5. Fold bottom third of dough over the first layer of ingredients. Pinch the ends to seal, which prevents the mixture from melting out during baking.
6. Spread 3 ounces of spaghetti sauce over the top of the dough that was just folded over. Spread the remaining 2 cups of the meat and cheese mixture evenly over the spaghetti sauce.
7. Fold the top third of the dough over the final layer. Pinch the ends to seal again.
8. Slice each roll into 8 slices. Allow rolled stromboli to rise 30 minutes or until doubled in size.
9. Bake until crust is lightly browned:
   Conventional oven: 400 degrees F for 30 - 35 minutes.
   Convection oven: 350 degrees F for 25 - 30 minutes.
   CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
10. Cover and place in warmer until ready for service.
   CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.
11. Portion 1 piece of the roll per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2½ oz. eq. of enriched grains.
PRODUCTION NOTES
Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Meats, Poultry and Fish " provides seasoning and serving ideas for meats.

NUTRIENTS PER SERVING

<table>
<thead>
<tr>
<th>Calories</th>
<th>416</th>
<th>Dietary Fiber</th>
<th>2.13 g</th>
<th>Sodium</th>
<th>1248.00 mg</th>
<th>Sat. Fat</th>
<th>6.98 g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carbohydrates</td>
<td>41.70 g</td>
<td>Protein</td>
<td>23.49 g</td>
<td>Total Fat</td>
<td>16.83 g</td>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
</tbody>
</table>
ILLUSTRATED STEPS FOR PREPARATION OF STROMBOLI SUPREME-USDA FOODS (ENRICHED)

1. Use a pastry brush to spread 3 ounces (3/8 cup) of spaghetti sauce over each dough sheet.

2. Spread 2 cups of meat and cheese mixture down the middle third of each dough sheet.

3. Fold bottom third of dough over the first layer of ingredients.

4. Pinch the ends to seal, which prevents the mixture from melting out during baking.

5. Evenly spread the remaining 2 cups of the meat and cheese mixture over the tomato sauce on the folded dough.

6. Fold the top third of the dough over the final layer.
7. Pinch the ends to seal again.

8. Slice each roll into 8 slices.

9. Stromboli Supreme ready for service

10. 1 serving of Stromboli Supreme