

TUNA SALAD SANDWICH (WGR)

MEAL COMPONENT CONTRIBUTION:

2 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)
Eggs, Whole, Hard Cooked, #1323	8 eggs
Tuna, Chunk Light, #2518	7 pounds + 8 ounces
Celery, Fresh, Diced, #4005	1 quart
Onions, Chopped, Dehydrated, #2738	1/3 cup + 2 teaspoons
Pickles, Relish, Sweet, #2816	1 cup
Mustard, Powder, Dry, #2712	2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart + 1 cup
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

1. TUNA SALAD:

- Chop the cooked eggs.
- Combine the eggs, tuna, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix the ingredients lightly until well blended.
- Cover the mixture and put them under refrigeration until ready for sandwich assembly.

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

2. SANDWICH ASSEMBLY:

- Place 24 slices of bread on a sheet pan, 4 down and 6 across.
- Portion the tuna salad with a 4-ounce spoodle or #8 scoop (½ cup serving) on each slice of bread.
- Cover each sandwich with a second slice of bread.
- Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap, or placed in sandwich bags.
- Place each sandwich in a steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare in batches to maintain quality.

Serve immediately, or cover and place under refrigeration until ready for service.

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

3. Portion 1 sandwich per serving. Each portion provides 2 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. Refrigerate at 41 degrees F or lower.

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" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Sandwiches may be cut diagonally in half for service. If used as part of salad plate, each sandwich should be quartered.

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NUTRIENTS PER SERVING

Calories	311	Dietary Fiber	2.22 g	Sodium	838.42 mg	Sat. Fat	1.05 g
Carbohydrates	29.59 g	Protein	20.64 g	Total Fat	11.42 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF TUNA SALAD SANDWICH (WGR)

1.



1 serving of Tuna Salad Sandwich.

2.



1 serving of Tuna Salad Sandwich wrapped in plastic wrap.