

# TURKEY AND CHEESE 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)
Turkey Breast, Sliced, #1072	3 pounds + 2 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/2 medium, whole
Pickles, Dill Slices, #2813	100 slices
Bread, Pullman, WGR, #1225	100 slices
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces

## DIRECTIONS

1. Weigh 1 ounce of turkey to determine the portion size.  
Cover with plastic wrap and refrigerate until ready for sandwich assembly.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
2. FOR 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 hold under refrigeration (41 degrees F or lower) until ready for service.
3. SANDWICH ASSEMBLY:

  - Place 24 slices of bread on sheet a pan, 4 down and 6 across.
  - Portion 1 ounce of turkey and 1 ounce (two ½ ounce slices) of cheese on each hoagie.
  - Cover with another slice of bread.
  - Sandwiches may be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
  - Place each sandwich in steamtable pans (12" x 20" x 21" x 2") lined with pan liners.
  - Prepare in batches to maintain quality.

Serve immediately, or cover pan with lid, foil, or plastic wrap until ready for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
4. Portion 1 sandwich with trimmings per each 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.

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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" provides seasoning and serving ideas for sandwiches.

Condiments may be made available to students. They have not been included in the nutrient analysis, so remember to include that in the menu's nutrient analysis.

**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	298	Dietary Fiber	2.30 g	Sodium	1058.00 mg	Sat. Fat	6.41 g
Carbohydrates	28.13 g	Protein	15.08 g	Total Fat	13.51 g	Trans Fat	0.00 g