## **CHEESY BREADSTICKS (2 OZ. EQ.)**

## **MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains **NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 breadsticks

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE: WHOLE GRAINS

INGREDIENT MEASURE (FOR 50 SERVINGS)

Bread Mozzarella Cheese Stick, WGR, #1101 100 breadsticks

## **DIRECTIONS**

1. Prepare breaksticks according to package and/or case directions.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

2. Portion two breadsticks per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

## **NUTRIENTS PER SERVING**

| Calories      | 280     | Dietary Fiber | 2.00 g  | Sodium    | 540.00 mg | Sat. Fat  | 4.00 g |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Carbohydrates | 30.00 g | Protein       | 14.00 g | Total Fat | 12.00 g   | Trans Fat | 0.00 g |