

HAM AND CHEESE HOAGIE

MEAL COMPONENT CONTRIBUTION:

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

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

RECIPE HACCP PROCESS: #1 - No cook


MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #1053	8 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Lettuce, Shredded, #4008	1 pound
Pickles, Dill Slices, #2813	100 slices
Hoagie Bun, WGR, #1230	50 hoagies
Cheese, American Process, Sliced, #1308	1 pound + 9 ounces

DIRECTIONS

- Thaw the ham in the refrigerator overnight.
Thaw the hoagie buns according to the package directions.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Thinly slice the ham. Weigh 2½ ounces of sliced ham to determine the portion size.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- Cover the sliced ham with plastic wrap and refrigerate it until sandwich assembly.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for assembly.
- TRIMMINGS:
 - Rinse the tomatoes under cool, running water, then drain them thoroughly.
 - Core and thinly slice the tomatoes, about 8 slices per tomato.
 - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate the trimmings until ready for sandwich assembly.
 CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- SANDWICH ASSEMBLY:
 - Place 24 bottom portions of the hoagies on a sheet pan, 4 down and 6 across.
 - Portion 2½ ounces of ham and ½ ounce of cheese (1 slice) onto the bottom portions of the hoagie.
 - Cover with the top portion of the hoagie.
 - Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap or placed in sandwich bags.
 - Place each sandwich in a steamtable pan (12" x 20" x 2½") lined with pan liners.
 - Prepare the sandwiches in batches to maintain quality.
 Serve the sandwiches immediately, or cover the pan tightly and place under refrigeration until ready for service.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- OPTIONAL INSTRUCTION: Heat for 5 -7 minutes in a 350 degree F oven as needed for line service.
Cover with tented foil and place in warmer.
CCP: Cover and hold for service at 135 degrees F or higher.

HAM AND CHEESE HOAGIE

DIRECTIONS

7. Portion 1 hoagie plus trimmings per serving. Each portion provides 2½ 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

- Thaw the ham and cheese in the refrigerator.
- Thaw the hoagies according to the package or case directions.
- Use USDA Foods products when available.

SERVING NOTES

Have condiment options available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	302	Dietary Fiber	3.30 g	Sodium	1488.00 mg	Sat. Fat	3.20 g
Carbohydrates	40.00 g	Protein	18.00 g	Total Fat	9.70 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE HOAGIE

1.



1 serving of Ham and Cheese Hoagie