

PEANUT BUTTER AND JELLY SANDWICH

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Peanut Butter, Smooth Style, #2252	1 #10 can
Jelly, Apple, Bulk, #2246	2 quarts + 3/4 cup
Bread, Pullman, WGR, #1225	192 slices

DIRECTIONS

1. Thaw the sliced bread according to the instructions on the package.
2. Use a mixer at slow speed to combine the peanut butter and jelly.
3. SANDWICH ASSEMBLY:
 - Place 24 slices of bread on each sheet pan, 4 down and 6 across.
 - Spread a #20 scoop of the peanut butter and jelly mixture on each slice of bread. Spread the peanut butter and jelly mixture around so that it covers the entire slice of bread.
 - Cover each sandwich with a slice of bread.
 - Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
 - Place each sandwich in a steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare the sandwiches in batches to maintain quality.
 - Serve immediately, or cover the pan with lid, foil, or plastic wrap until ready for service.
4. Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

- Thaw the sliced bread according to the package instructions.
- Sandwiches may be cut in half diagonally.
- Prepare the Chicken Sandwiches for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.

SERVING NOTES

- This sandwich may be served in combination with a recipe (like a meat-based soup) that provides at least 1 ounce meat/meat alternate.
- If the Peanut Butter and Jelly Sandwiches are part of a salad plate, each sandwich should be cut into quarters.

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.

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NUTRIENTS PER SERVING

Calories	401	Dietary Fiber	6.00 g	Sodium	473.00 mg	Sat. Fat	3.30 g
Carbohydrates	50.00 g	Protein	16.00 g	Total Fat	19.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF PEANUT BUTTER AND JELLY SANDWICH

1.



Assembling sandwiches

2.



1 serving of Peanut Butter and Jelly sandwich