

PHILLY CHEESESTEAK SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Steak, Sliced and Season, #1006	12 pounds + 8 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Peppers, Green, Diced, Frozen, #1613	1 quart + 2 cups
Pimentos, Diced, Canned, #2817	1 quart + 1 cup, chopped
Onions, Frozen, Diced, #1610	1 quart + 2 cups
Cheese, American Process, Sliced, #1308	3 pounds + 4 ounces
Bun, Hamburger, WGR, #1228	100 buns

DIRECTIONS

- Heat the beef steak according to package directions. Cover the meat and hold it in warmer for assembly.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Hold in warmer at 135 degrees F or warmer until ready for assembly.
- Spray a pot, braising pan, or steam-jacketed kettle with pan release spray. Sauté the peppers and onions, stirring them frequently for 5 minutes or until they are tender.
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.
- SANDWICH ASSEMBLY:**
 - Place 24 bottom parts of hamburger buns on a sheet pan, 4 down and 6 across.
 - Weigh a 2-ounce portion of sliced beefsteak to determine portion size.
 - Slice the cheese on the diagonal and overlap the triangles of cheese.
 - Place 2-ounce portion of sliced beefsteak and ½ ounce slice of cheese on each bun.
 - Cover the meat and cheese with a #16 scoop of pepper mixture.
 - Replace the top part of the bun.
 - Philly Cheese Steak sandwiches may be wrapped in waxed paper, foil, or plastic wrap.
 - Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare in batches to maintain quality.

Serve immediately, or cover the pan with the lid, foil, or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in the warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup other vegetable.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
Unassembled 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. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

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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 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

Alternate serving instructions: Sandwiches can be assembled on the service line.

NUTRIENTS PER SERVING

Calories	335	Dietary Fiber	3.53 g	Sodium	691.99 mg	Sat. Fat	6.59 g
Carbohydrates	34.31 g	Protein	17.53 g	Total Fat	15.64 g	Trans Fat	0.00 g