

PIMENTO CHEESE SANDWICH

MEAL COMPONENT CONTRIBUTION:

1 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)
Pimentos, Diced, Canned, #2817	3/4 cup
Cheese, American, Grated/Shredded, #1306	3 pounds + 4 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	2 cups
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

1. Thaw the sliced bread according to the package instructions.
2. Drain the liquid from the pimento peppers.
3. Combine the shredded cheese, mayonnaise, and drained pimentos. Mix the ingredients lightly until they are well blended.
Cover the pimento cheese mixture and refrigerate it until ready for sandwich assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
4. SANDWICH ASSEMBLY:
 - Place 24 slices of bread on sheet pan, 4 down and 6 across. For 48 servings, use 2 sheet pans. For 96 servings, use 4 sheet pans.
 - Portion the pimento cheese mixture with a #12 scoop (1/3 cup) on each slice of bread. Flatten out the school of pimento cheese so that it covers the slice of bread.
 - Cover each sandwich with a 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 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.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
5. Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. 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 meat-based soup that provides at least 1 oz. eq. meat/meat alternate.
- If the Pimento Sandwiches are part of a salad plate, each sandwich should be cut into quarters.

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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	297	Dietary Fiber	4.00 g	Sodium	899.00 mg	Sat. Fat	7.00 g
Carbohydrates	32.00 g	Protein	14.00 g	Total Fat	14.60 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF PIMENTO CHEESE SANDWICH

1.



1 serving of Pimento Cheese Sandwich