SUN BUTTER AND JELLY SANDWICH (WGR)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, $1\frac{1}{2}$ oz. eq. whole grains **NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 sandwich

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE: WHOLE GRAINS

INGREDIENT MEASURE (FOR 25 SERVINGS)

Custless Sandwich, Sunbutter and Jelly, #1118 25 sandwiches

DIRECTIONS

- Thaw the sandwiches according to the package directions.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- 2. Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and $1\frac{1}{2}$ oz. eq. whole grain.

For best quality, DO NOT refreeze. If the thawed product is not used within 24 hours, it should be discarded. CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Do not refreeze.

PRODUCTION NOTES

Thaw the sandwiches according to the package directions.

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	310	Dietary Fiber	4.00 g	Sodium	300.00 mg	Sat. Fat	2.00 g
Carbohydrates	33.00 g	Protein	9.00 g	Total Fat	15.00 g	Trans Fat	0.00 g