

GARLIC TOAST (WGR)



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

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

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Toast, Texas, WGR, #1226	50 slices
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Place a single layer of garlic toasts on sheet pans sprayed with food release spray or lined with parchment paper. Bake the toast according to the package or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Serve the Garlic Toast immediately, or cover the pan with lid, foil or plastic wrap. If foil or plastic wrap is used, cut holes to allow steam to escape. Place the pan in warmer until ready for service.
- Portion 1 slice for serving. Each portion provides 1 oz. eq. whole grain.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	90	Dietary Fiber	1.00 g	Sodium	110.00 mg	Sat. Fat	0.00 g
Carbohydrates	15.00 g	Protein	3.00 g	Total Fat	2.50 g	Trans Fat	0.00 g