

TURKEY & CHEESE HOAGIE - USDA FOODS (WGR)

MEAL COMPONENT CONTRIBUTION:

2 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)
Turkey Breast, Sliced, USDA Foods #110900	4 pounds + 10 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Pickles, Dill Slices, #2813	100 slices
Hoagie Bun, WGR, #1230	50 hoagies
Cheese, American, Sliced, USDA Foods, #100018	3 pounds + 2 ounces

DIRECTIONS

1. Weigh 1½ ounces of turkey to determine the portion size.
Cover with plastic wrap and refrigerate until ready for sandwich assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
2. FOR TRIMMINGS:
 - Rinse the tomatoes under cool, running water, then drain them thoroughly.
 - Core and thinly slice the tomatoes (8 slices per tomato).
 - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate until ready for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
3. SANDWICH ASSEMBLY:
 - Place 24 bottom parts of hoagie on sheet pan, 4 down and 6 across.
 - Portion 1½ ounce of turkey and 1 ounce (two ½ ounce slices) of cheese on hoagie.
 - Replace hoagie top.
 - Cover with the top part of hoagie.
 - 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 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.
4. Portion 1 sandwich with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

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NUTRIENTS PER SERVING

Calories	280	Dietary Fiber	3.30 g	Sodium	907.60 mg	Sat. Fat	3.01 g
Carbohydrates	33.28 g	Protein	19.50 g	Total Fat	8.08 g	Trans Fat	0.00 g