# HAM AND TURKEY ON KAISER BUN (WGR)

**MEAL COMPONENT CONTRIBUTION:**
2½ 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, #1072 | 3 pounds + 2 ounces |
| Ham, Pre-sliced, #1054 | 3 pounds + 2 ounces |
| Cheese, American, Sliced, USDA Foods, #100018 | 1 pound + 9 ounces |
| Lettuce, Shredded, #4008 | 1 pound |
| Tomatoes, Whole, Red, Ripe, Raw, #4110 | 6 1/4 medium, whole |
| Pickles, Dill Slices, #2813 | 100 slices |
| Bun, Kaiser, 2 oz. Frozen, #1208 | 50 buns |

**DIRECTIONS**

1. Weigh out 1 ounce of turkey and 1 ounce of ham to determine the portion size for each sandwich. Cover and refrigerate until assembly.

   CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

2. 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 refrigerate at 41 degrees F or lower until ready for service.

3. SANDWICH ASSEMBLY:
   - Place 24 slices of bottom portions of Kaiser buns on a sheet pan, 4 down and 6 across.
   - Portion 1 ounce of turkey and 1 ounce of ham and ½ ounce of cheese (1 slice) onto the bottom portions of each ciabatta bread.
   - Cover with the top portion of Kaiser bun.
   - Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap, or placed in sandwich bags.
   - 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 lid, foil, or plastic wrap until ready for service. Place in the refrigerator until ready for service.

   CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

4. OPTIONAL INSTRUCTION: heat sandwiches for 5 -7 minutes in a 350 degree F oven as needed for line service. Cover with tented foil and place in warmer.

   CCP: Cover and hold for service at 135 degrees F or higher.

5. Portion 1 sandwich with trimmings per serving. Each portion provides 2½ oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains.

   CCP: 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.

# HAM AND TURKEY ON KAISER BUN (WGR)

**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: Preparing Meats" 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.

Alternate instructions: Assemble sandwiches on the serving line.

**NUTRIENTS PER SERVING**

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Calories | 279 | Dietary Fiber | 3.29 g | Sodium | 1130.00 mg | Sat. Fat | 4.08 g |
| Carbohydrates | 30.38 g | Protein | 127.90 g | Total Fat | 9.28 g | Trans Fat | 0.00 g |