

TUNA SALAD ON KAISER BUN (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)
Eggs, Whole, Hard Cooked, Medium, #1323	8 eggs
Tuna, Chunk Light, #2518	7 pounds + 8 ounces
Celery, Fresh, Diced, #4005	1 quart + 3 1/2 cups
Onions, Chopped, Dehydrated, #2738	1/3 cup + 2 teaspoons
Pickles, Relish, Sweet, #2816	1 cup
Mustard, Powder, Dry, #2712	2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart + 1 cup
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns

DIRECTIONS

1. TUNA SALAD:

- Chop cooked eggs.
- Combine eggs, tuna, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix lightly until well blended.
- Cover and put under refrigeration until ready to use.

See recipe MRS 630 for more detailed instructions and pictures of tuna salad.

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

2. SANDWICH ASSEMBLY:

- Place 24 slices of bottom portions of Kaiser Buns on a sheet pan, 4 down and 6 across.
- Portion tuna salad with a 4 ounce spoodle or #8 scoop (½ cup serving) on each bun.
- Cover with the top portion of the Kaiser Bun.
- The sandwiches may also 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 in batches to maintain quality.

Serve immediately, or cover pan with lid, foil, or plastic wrap and place under refrigeration until ready for service.

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

3. Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3¼ oz. eq. 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.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

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.

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SERVING NOTES

Sandwiches may be cut diagonally in half for service. If used as part of salad plate, each sandwich should be quartered.

NUTRIENTS PER SERVING

Calories	311	Dietary Fiber	3.22 g	Sodium	798.00 mg	Sat. Fat	1.05 g
Carbohydrates	31.59 g	Protein	21.64 g	Total Fat	10.42 g	Trans Fat	0.00 g