

TUNA SALAD ON CROISSANT

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, #1323 | 8 eggs |
| Tuna, Chunk Light, #2518 | 7 pounds + 8 ounces |
| Celery, Fresh, Diced, #4005 | 1 quart |
| Onions, Chopped, Dehydrated, #2738 | 1/3 cups + 2 teaspoons |
| Pickles, Relish, Sweet, #2816 | 1 cup |
| Mustard, Powder, Dry, #2712 | 2 teaspoons |
| Mayonnaise, Reduced Calorie, Bulk, #2249 | 1 quart + 1 cup |
| Croissant, WGR, 2 oz. eq. #1232 | 50 rolls |

DIRECTIONS

1. TUNA SALAD:

- Chop the cooked eggs.
- Combine the eggs, tuna, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix the ingredients lightly until they are well blended.
- Cover the salad and put under refrigeration until ready for sandwich assembly.

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

2. SANDWICH ASSEMBLY:

- Place 24 croissant bottoms on a sheetpan, 4 down and 6 across.
- Portion tuna salad with a 4 ounce spoodle or #8 scoop (½ cup serving) on each croissant bottom.
- Cover the salad with the top portion of the croissant.
- The sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Prepare in batches to maintain quality.

Place each sandwich in steamtable pans (12" x 20" x 21/2") lined with pan liners.

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 2 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. Refrigerate at 41 degrees F or lower.

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.

SERVING NOTES

- Alternate instructions: Assemble sandwiches on the serving line.
- If the tuna sandwiches are part of a salad plate, each sandwich should be cut into smaller pieces.

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NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Calories | 341 | Dietary Fiber | 2.22 g | Sodium | 838.00 mg | Sat. Fat | 3.05 g |
| Carbohydrates | 32.59 g | Protein | 21.64 g | Total Fat | 14.42 g | Trans Fat | 0.00 g |