PEPPER JACK CHEESE PLANK

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 cheese plank RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT

MEASURE (FOR 100 SERVINGS)

Cheese, Pepper Jack, Plank 1 oz, #1298

DIRECTIONS

- 1. To preserve flavor and shelf life, the manufacturer recommends that Pepper Jack Cheese Planks be stored in the refrigerator. If they are not stored in the refrigerator, refrigerate the cheese planks prior to service. Hold under refrigeration (41 degrees or lower) until ready for service.
- Place Jalapeño Cheese Planks on the serving line for service. 2.
- Portion 1 plank of cheese per serving. Each portion provides 1 oz. eq. meat/meat alternate. 3. Hold under refrigeration (41 degrees or lower) until ready for service. Check temperature every 30 minutes. Cover, label and date any leftovers.

NUTRIENTS PER SERVING

| Calories | 110 | Dietary Fiber | 0.00 g | Sodium | 150.00 mg | Sat. Fat | 6.00 g |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Carbohydrates | 1.00 g | Protein | 7.00 g | Total Fat | 9.00 g | Trans Fat | 0.00 g |



100 planks