

# ASSORTED CHEESE PLANKS



MEAT/MEAT ALTERNATE

**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, Jalapeño Plank 1 oz, #1298	33 planks
Cheese, Buffalo Wing, Plank 1 oz, #1297	33 planks
Cheese, Vintage Cheddar, Plank 1 oz, #1299	34 planks

**DIRECTIONS**

- Store planks under refrigeration for best flavor retention and shelf life.  
Hold under refrigeration (41 degrees or lower) until ready for service.
- Place a variety of cheese planks on the serving line for service.
- Portion 1 plank of cheese per serving. Each portion provides 1 oz. eq. meat/meat alternate.  
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	100	Dietary Fiber	0.00 g	Sodium	360.00 mg	Sat. Fat	6.00 g
Carbohydrates	1.00 g	Protein	6.00 g	Total Fat	8.00 g	Trans Fat	0.00 g