

ASSORTED CHEESE PLANKS

**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

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cheese, Pepper Jack, Plank 1 oz, #1298	33 planks
Cheese, Colby Jack, Plank 1 oz, #1297	33 planks
Cheese, Cheddar, Plank 1 oz, #1299	34 planks

DIRECTIONS

1. To preserve flavor and shelf life, the manufacturer recommends that assorted 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.

2. Place a variety of cheese planks on the serving line for service.

3. 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. Refrigerate at 41 degrees F or lower.

NUTRIENTS PER SERVING

Calories	110	Dietary Fiber	0.00 g	Sodium	157.00 mg	Sat. Fat	5.83 g
Carbohydrates	0.66 g	Protein	7.00 g	Total Fat	9.00 g	Trans Fat	0.00 g