

TURKEY AND CHEESE ON A KAISER BUN

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)
Turkey Breast, Sliced, #1072	3 pounds + 2 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/2 medium, whole
Pickles, Dill Slices, #2813	100 slices
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces

DIRECTIONS

1. Weigh 1 ounce of turkey to determine the portion size.
Cover with plastic wrap and refrigerate until ready for sandwich assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
2. FOR TRIMMINGS:
 - Rinse the tomatoes under cool, running water, then drain them thoroughly.
 - Core and thinly slice the tomatoes (8 slices per tomato).
 - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers. Cover and refrigerate until ready for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
3. SANDWICH ASSEMBLY:
 - Place 24 bottom parts of each ciabatta on a sheet pan, 4 down and 6 across.
 - Portion 1 ounce of turkey and 1 ounce (two ½ ounce slices) of cheese on each hoagie.
 - Cover with the top part of the ciabatta bread.
 - Sandwiches may be wrapped in deli sheets, waxed paper, foil, plastic wrap, or placed in sandwich bags.
 - Place each sandwich in steamtable pans (12" x 20" x 21" 2") lined with pan liners.
 - Prepare in batches to maintain quality.
 Serve immediately, or cover pan with lid, foil, or plastic wrap until ready for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
4. Portion 1 sandwich with trimmings per each 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.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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.

Condiments may be made available to students. They have not been included in the nutrient analysis, so remember to include that in the menu's nutrient analysis.

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SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

NUTRIENTS PER SERVING

Calories	298	Dietary Fiber	3.30 g	Sodium	1018.00 mg	Sat. Fat	6.41 g
Carbohydrates	30.13 g	Protein	16.08 g	Total Fat	12.51 g	Trans Fat	0.00 g