

# HAM & TURKEY ON KAISER BREAD(ENRICHED)-USDA

**MEAL COMPONENT CONTRIBUTION:**

2½ oz. eq. meat/meat alternate, 3¼ oz. eq. enriched grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook


MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Turkey Breast, Sliced, USDA Foods #110900	4 pounds + 10 ounces
Ham, Cooked, Sliced, #100187-USDA Foods	4 pounds
Cheese, American, Sliced, USDA Foods, #100018	1 pound + 9 ounces
Lettuce, Shredded, #4008	1 pound
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/4 medium, whole
Pickles, Dill Slices, #2813	100 slices
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns

**DIRECTIONS**

1. Weigh 1½ ounces of turkey and 1¼ ounce of ham to determine the portion size. Cover and refrigerate the meat until sandwich assembly.

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

2. TRIMMINGS:

- Rinse the tomatoes under clean, 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 refrigerate at 41 degrees F or lower until ready for service.

3. SANDWICH ASSEMBLY:

- Place 24 slices of bottom portions of Kaiser bread on sheet pan, 4 down and 6 across.
- Portion 1½ ounces of turkey and 1¼ ounces of ham and ½ ounce of cheese (1 slice) onto bottom portions of each ciabatta bread.
- Cover with the top portion of ciabatta.
- Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap or placed in sandwich bags.
- Place each sandwich in steamtable pans (12" x 20" x 2½") lined with pan liners.
- Prepare in batches to maintain quality.

Serve immediately, or cover the pan with lid, foil, or plastic wrap until ready for service. Place in the refrigerator until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

4. OPTIONAL INSTRUCTION: heat the sandwiches for 5 - 7 minutes in a 350 degree F oven as needed for line service. Cover the sandwiches with tented foil and place them in the warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.

5. Portion 1 sandwich with trimmings per serving. Each portion provides 2½ oz. eq. of meat/meat alternate and 3¼ oz. eq. of enriched 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.

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**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: Preparing Meats" provides seasoning and serving ideas for sandwiches.

**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.

Alternate instructions: Assemble sandwiches on the serving line.

**NUTRIENTS PER SERVING**

Calories	338	Dietary Fiber	1.29 g	Sodium	1222.00 mg	Sat. Fat	2.83 g
Carbohydrates	43.11 g	Protein	17.26 g	Total Fat	6.54 g	Trans Fat	0.00 g