

# PIMENTO CHEESE WITH CRACKERS

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grains, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** ½ cup

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



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Pimentos, Diced, Canned, #2817	1 1/2 cups
Cheese, American, Grated/Shredded, #1306	6 pounds + 8 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart
Tomatoes, Whole, Red, Ripe, Raw, #4110	13 medium
Lettuce, Shredded, #4008	2 pounds
Crackers, Saltines, Enriched Grain, 4 count package, #2130	100 packages

**DIRECTIONS**

1. Drain the liquid from the pimento peppers.
2. Combine the shredded cheese, mayonnaise, and pimentos. Mix the ingredients lightly until they are well blended.  
Cover and refrigerate until ready for sandwich assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
3. Rinse the tomatoes under cold, running water. Drain them thoroughly. Core the tomatoes and then slice each tomato into 8 wedges.
4. Portion 1/8 cup shredded lettuce in the bottom of individual portion containers.
5. Portion the pimento cheese with a #12 scoop onto the lettuce and place two tomato wedges on one side. Serve with two 4-count packs of crackers.
6. Each portion provides 2 oz. eq. of meat/meat alternate, 1 oz. eq. enriched grain, and 1/8 cup other vegetable.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

**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

**NUTRIENTS PER SERVING**

Calories	402	Dietary Fiber	0.71 g	Sodium	1254.00 mg	Sat. Fat	13.13 g
Carbohydrates	23.44 g	Protein	14.99 g	Total Fat	27.23 g	Trans Fat	0.00 g