

# AMERICAN SUB-USDA FOODS-MERCHANTS

## MEAL COMPONENT CONTRIBUTION:

2¼ oz. eq. meat/meat alternate and 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
Ham, Cooked, Sliced, #100187-USDA Foods	3 pounds + 2 ounces
Hoagie Bun, WGR, #1230	50 hoagies
Tomatoes, Whole, Red, Ripe, Raw, #4110	6 1/2 medium, whole
Lettuce, Shredded, #4008	1 pound + 14 ounces
Pickles, Dill Slices, #2813	100 slices
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces
Bacon, Sliced, Precooked, #1050	100 slices

## DIRECTIONS

- Defrost the ham, turkey, and cheese in the refrigerator. Drain the liquid from the ham and turkey before using them in the recipe.  
Defrost the hoagie buns according to the package directions.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Weigh 1 ounce of turkey and 1 ounce of ham to determine the portion size.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- TRIMMINGS:
  - Rinse the tomatoes under cool, running water, then drain them thoroughly.
  - Core and thinly slice the tomatoes, about 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.
- SANDWICH ASSEMBLY:
  - Place 24 bottom portions of the hoagie buns on a sheet pan, 4 down and 6 across.
  - Portion 1 ounce of turkey, 1 ounce of ham, and 1 ounce of cheese onto the bottom portions of each hoagie bun. Top with 2 slices of bacon.
  - Cover with the top portion of the hoagie bun.
  - Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap or placed in sandwich bags.
  - Place each sandwich in a steamtable pan (12" x 20" x 2½") lined with pan liners.
  - Prepare the sandwiches in batches to maintain quality.
 Serve the sandwiches immediately, or cover the pan tightly and place under refrigeration until ready for service.  
CCP: Hold under refrigeration (41 degrees F or lower). Hold for service.
- OPTIONAL INSTRUCTION: Heat for 5 -7 minutes in a 350 degree F oven as needed for line service.  
Cover with tented foil and place in warmer.

# AMERICAN SUB-USDA FOODS-MERCHANTS

## DIRECTIONS

6. Portion one sandwich with trimmings per serving. Each portion provides 2¼ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

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

- Thaw the ham, turkey, and cheese in the refrigerator. Drain the liquid from the ham and turkey before using them in the recipe.
- Thaw the hoagies according to the package or case directions.
- Use USDA Foods products when available.

## SERVING NOTES

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

## PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

## MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

## NUTRIENTS PER SERVING

Calories	385	Dietary Fiber	3.40 g	Sodium	1317.00 mg	Sat. Fat	6.00 g
Carbohydrates	37.00 g	Protein	24.00 g	Total Fat	15.00 g	Trans Fat	0.00 g