

TURKEY AND CHEESE SANDWICH, ELEMENTARY-

MEAL COMPONENT CONTRIBUTION:

1 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
Bread, Pullman, WGR, #1225	100 slices
Cheese, American Process, Sliced, #1308	1 pounds + 9 ounces

DIRECTIONS

- Thaw the turkey and cheese in the refrigerator. Thaw the sliced bread according to the directions on the package.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- Weigh a 1-ounce portion of sliced turkey to determine the portion size.
Cover the sliced turkey with plastic wrap and refrigerate it until ready for sandwich assembly.
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- SANDWICH ASSEMBLY:**
 - Place 24 slices of bread on sheet a pan, 4 down and 6 across.
 - Portion 1 ounce of turkey and 1 slice of cheese (½ ounce) on each sandwich.
 - Top the sandwich with a second slice of bread.
 - Sandwiches may be wrapped in deli paper, waxed paper, foil sheets, 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 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.
- 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 a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one sandwich per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
Trimmings and condiments may be offered to students. These are not part of the nutritional analysis of this recipe and should be added as additional recipes. See MRS recipe #8290 for a recipe for trimmings with lettuce, tomato, and pickle and MRS recipe #8295 for a recipe for trimmings with lettuce and tomato.
CCP: Hold and maintain the product at a minimum temperature of 41 degrees F. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard any leftover assembled product.

PRODUCTION NOTES

- Thaw the turkey and cheese in the refrigerator.
- Thaw the sliced bread according to the package directions.
- The sandwiches may be cut in half diagonally.
- Use USDA Foods products when available.

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BRIGGS

SERVING NOTES

Have condiment and trimmings options available for selection by students. Condiments and trimmings 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	260	Dietary Fiber	4.00 g	Sodium	773.00 mg	Sat. Fat	3.30 g
Carbohydrates	32.00 g	Protein	16.00 g	Total Fat	10.00 g	Trans Fat	0.00 g