

# TUNA SALAD SANDWICH, ELEMENTARY

## MEAL COMPONENT CONTRIBUTION:

1¼ 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)
Eggs, Whole, Hard Cooked, #1323	6 eggs
Tuna, Chunk Light, #2518	5 pounds + 8 ounces
Celery, Fresh, Diced, #4005	2 2/3 cups
Onions, Chopped, Dehydrated, #2738	1/4 cup
Pickles, Relish, Sweet, #2816	2/3 cup
Mustard, Powder, Dry, #2712	1 teaspoon
Mayonnaise, Reduced Calorie, Bulk, #2249	3 cups + 1/3 cup
Bread, Pullman, WGR, #1225	100 slices

## DIRECTIONS

1. Thaw the bread according to the package directions.
2. Place pouches of tuna fish in the refrigerator the day before salad assembly to pre-chill the fish and aid in time/temperature control.
3. TUNA SALAD:
  - Chop the cooked eggs.
  - Drain and flake the tuna fish in a large mixing bowl
  - Combine the celery, pickle relish, dry mustard, and mayonnaise with the tuna fish and diced eggs.
  - Mix the ingredients lightly until well blended.
  - Cover the mixture and put the salad in the refrigerator until sandwich assembly.

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

4. SANDWICH ASSEMBLY:
  - Place 24 slices of bread on a sheet pan, 4 down and 6 across.
  - Portion 1/3 cup serving of tuna salad with a #12 scoop on each slice of bread.
  - Top each sandwich with a second slice of bread.
  - Sandwiches may be wrapped in deli paper, waxed paper, foil, plastic wrap, or placed in sandwich bags.
  - Place each sandwich in a steamtable pans (12" x 20" x 2½ ) lined with pan liners.
  - Prepare in batches to maintain quality.

Serve immediately, or cover and place under refrigeration until ready for service.

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

5. Portion one sandwich per serving. Each portion provides 1¼ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

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 sliced bread according to the package or case directions.
- The sandwiches may be cut in half diagonally.

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## SERVING NOTES

If the tuna sandwiches are part of a salad plate, each sandwich should be cut into quarters.

## 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	275	Dietary Fiber	4.00 g	Sodium	664.00 mg	Sat. Fat	1.30 g
Carbohydrates	32.00 g	Protein	19.00 g	Total Fat	9.30 g	Trans Fat	0.00 g

# TUNA SALAD SANDWICH, ELEMENTARY

## ILLUSTRATED STEPS FOR PREPARATION OF TUNA SALAD SANDWICH, ELEMENTARY

1.



Ingredients for the tuna salad.

2.



1 serving of Tuna Salad Sandwich.

3.



1 serving of Tuna Salad Sandwich wrapped in plastic wrap.