

# STEAK FINGERS

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 4 beef sticks**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Beef Sticks, Breaded, #1007	400 sticks

**DIRECTIONS**

1. Preheat the oven to 350 degrees F, or to the temperature in instructions on package and/or case.
2. Place frozen beef steak fingers in a single layer on sheet pans sprayed with pan release spray.
3. Bake Steak Fingers according to package and/or case directions. Prepare them in batches to maintain quality.  
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
4. Remove the Steak Fingers from the oven and place them in steamtable pans.  
Serve them immediately, or cover the Steak Fingers and place them in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.  
CCP: Cover and hold the product for service at 135 degrees F or higher.
5. Portion 4 steak fingers per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grains.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**SERVING NOTES**

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

**PURCHASING GUIDE**

Read CN label to insure manufacturers' recommendations for meeting meal component.

**NUTRIENTS PER SERVING**

Calories	224	Dietary Fiber	3.10 g	Sodium	393.00 mg	Sat. Fat	3.40 g
Carbohydrates	17.90 g	Protein	16.90 g	Total Fat	9.90 g	Trans Fat	0.00 g