

**FISH PATTY (FRIED)****MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 Fish Patty**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Codfish, Rectangle, #1041	100 codfish rectangles

**DIRECTIONS**

- Count out the number of portions needed.
- Fry the fish according to the package and/or case directions.  
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
- Place fried codfish patty in steamtable pans. Serve immediately, or cover and place in warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
- Portion 1 codfish square per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. of whole grain.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

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

**SERVING NOTES**

Read CN label to insure correct portion is served.

**NUTRIENTS PER SERVING**

Calories	221	Dietary Fiber	2.00 g	Sodium	310.00 mg	Sat. Fat	1.91 g
Carbohydrates	14.00 g	Protein	14.00 g	Total Fat	12.08 g	Trans Fat	0.00 g