

TEST Recipe

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Recipe: 825715 Chicken Parmesan Sandwich TEST
 Recipe Source: Test Recipes
 Recipe Group: Test Recipes for MRS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: Chicken Parmesan on Roll TEST

Number of Portions: 50
 Size of Portion: 1 each

825167 Chicken Fillets, Grilled, #1020..... 825030 Sauce, Spaghetti, #2824..... 825203 Cheese, Mozzarella, Lite, USDA Foods,#100021... 825132 Cheese, Parmesan, Grated, Bulk, DC, #1304.....	50 Fillet 1 Quart 13 OZ 13 OZ	CHICKEN FILLETS: 1. Place frozen chicken fillets on sheet pan (18" X 26" X 1"). 2. Bake fillets according to package directions. Overcooking will cause fillets to be dry. 3. Using a #40 scoop, top each fillet with spaghetti sauce. Spread sauce to edge of each fillet. 4. Mix cheeses together in a bowl. Using a #30 scoop, top sauce with scoop of cheese. 5. Place back in oven for 4 minutes until cheese starts to melt. 6. Loosely cover with foil and place back in warmer to keep warm until ready for assembly. CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
825650 Bread, Ciabatta, FRZ, DC, #1208.....	50 Bun	ASSEMBLY: 7. Line sheet pans with parchment paper. Place bottom buns on sheet pans. Place warm chicken fillets on buns and cover with bun top. 8. Heat assembled sandwiches in 350 degree F. oven for 5 minutes or until buns are warm. Cover and place on warmer for service. Sandwiches are best if prepared just prior to service. CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.
		9. Portion one sandwich for serving. Each portion provides 2 1/2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

*Nutrients are based upon 1 Portion Size (1 each)

Calories	396 kcal	Cholesterol	69.70 mg	Sugars	5.02 g	Calcium	198.13 mg	28.40%	Calories from Total Fat
Total Fat	12.49 g	Sodium	859.57 mg	Protein	29.12 g	Iron	2.41 mg	8.97%	Calories from Saturated Fat
Saturated Fat	3.95 g	Carbohydrates	35.50 g	Vitamin A	178.97 IU	Water ¹	*1.30* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.47 g	Vitamin C	1.31 mg	Ash ¹	*0.52* g	35.87%	Calories from Carbohydrates
								29.43%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Notes

Production Notes:

Serving Notes:

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

Purchasing Guide:

Use USDA Food products when available.

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

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to 165 degrees F. for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Yield: 50 servings: 50 sandwiches

100 servings: 100 sandwiches