

Project Bread

Recipe: 000462 Cuban Sandwich

Recipe Source: Chefs in School
 Recipe Group: ENTREES

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1 Sandwich

R000460 Roast Pork Loin..... 001040 CHEESE,SWISS.....	150 (1 Ounce) 3 1/8 LB	<ol style="list-style-type: none"> 1. Slice the meat on the slicer into 1 ½ ounce portions. 2. Slice cheese into 1/2 ounce slices
R000459 Remoulade Sauce..... 902409 Roll, Whole Wheat, 6 inch.... 902505 Cooking Spray.....	100 (1/2 Ounce) 100 ROLLS 1 spray	<ol style="list-style-type: none"> 2. Spread a ½ ounce of the remoulade sauce onto each roll. Fill the sandwiches with one slice of pork and one slice of cheese. 3. Line a sheet pan with parchment paper and spray with the cooking spray. Put 24 completed sandwiches onto each sheet pan (4 x 6). Spray the tops of the sandwiches and cover with another sheet of parchment paper. Top each pan with another sheet pan in order to press the sandwiches during the cooking process. 4. In a 350° convection oven, toast the sandwiches - as needed - for 10 minutes, until the cheese is melted and the tops are slightly crunchy. Make sure the temperature of the sandwiches reaches 165 degrees. Cook for longer as needed to reach this temperature. Reuse the top layer of parchment paper as many times as possible in order to reduce waste. Also, reuse the top sheet pan in order to reduce clean up. 5. Cook the sandwiches for each lunch period in the oven just before service. This way the bread doesn't get too dried out.

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

Calories	299 kcal	Cholesterol	39.42 mg	Protein	*17.41* g	Calcium	*186.54* mg	46.43%	Calories from Total Fat
Total Fat	15.44 g	Sodium	381.72 mg	Vitamin A	*96.76* RE	Iron	*2.41* mg	11.25%	Calories from Saturated Fat
Saturated Fat	3.74 g	Carbohydrates	30.07 g	Vitamin A	*581.70* IU	Water ¹	*48.30* g	*0.19%*	Calories from Trans Fat
Trans Fat ¹	*0.06* g	Dietary Fiber	0.68 g	Vitamin C	*0.67* mg	Ash ¹	*1.54* g	40.20%	Calories from Carbohydrates
								23.27%	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

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.

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz				? - Milk
Grain.....	oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
R	000460	Roast Pork Loin			
I	001040	CHEESE, SWISS			
R	000459	Remoulade Sauce			
I	902409	Roll, Whole Wheat, 6 inch			
I	902505	Cooking Spray			

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