Recipe: 000382 Itailan Ht Ham & Cuc Sld Hoagi

Recipe Source: Jr Chef Recipe Group: ENTREES

Alternate Recipe Name: Team Bruin Central Hardn

Number of Portions: 48 Size of Portion: Hoagies

002020 GARLIC POWDER	1/2 CUP 2 CUP 1 CUP 2 CUP 2 CUP 2 CUP 2 CUP 1 1/2 CUP 1 CUP 4 TBSP 4 TBSP 8 Clove, minced 1 TSP 1 TSP, ground	Dressing: Whisk together mayo, cour cream, olive oil, vinegar, parmesan cheee, milk, oregano, parsley and garlic. Add salt and pepper to taste.
011206 CUCUMBER,PEELED,RAW	24 medium	Salad: Mix cucmbers, tomatoes, onion, olives, parmesan cheese, oregano and pepper
799943 Tomatoes, locally grown	8 medium whole (2-3/5" dia) 2 CUP	together, add dressing and let stand in refrigerator for 1/2 hour.
901071 OREGANO LEAVES, DRIED	8 TBSP, ground	
002030 PEPPER,BLACK	2 TSP, ground	
903233 Sub Bun	48 Each	Place sliced ham in 2 inch pan and cover with Italian Dressing, marinate for 20 minutes.
051516 Ham, 97% Fat Free, Water-Added, Cooked, Slice	6 LB	
001208 CHEESE,PROVOLONE,RED FAT	2 1/2 LB 8 CUP	Melt butter - stir in garlic powder.
902942 Margarine	2 CUP	Open each bun; spread butter mixture on cut surfaces and place onparchment paper lined
		sheet pans. Bake for 2 minutes at 350 degrees, then remove from oven and turn bread over.
		On bottom half of bun, place 2 oz ham and coer with top half of bun. Return to oven and bake until bun is toasted, approx 5 minutes.
		Take Hoagies out of oven place 1 oz provolone cheese on top of ham Place back in oven at 350 degrees until cheese is melted.
		Top with 1/3 cup Italian Cucumber Salad before serving. Serve with heesy Kale Crisps.

Recipe HACCP Process: #2 Same Day Service

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CCP: Hold at 135 degrees.

<sup>\*</sup>Nutrients are based upon 1 Portion Size (Hoagies)

Calories	554 kcal	Cholesterol	*51.39* mg	Sugars	*7.44* g	Calcium	*300.80* mg	53.64% Calories from Total Fat
Total Fat	33.02 g	Sodium	1529.81 mg	Protein	23.58 g	Iron	*1.44* mg	*16.92%* Calories from Saturated Fat
Saturated Fat	*10.42* g	Carbohydrates	46.19 g	Vitamin A	*529.42* IU	Water <sup>1</sup>	*185.40* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	*1.86* g	Vitamin C	*7.47* mg	Ash <sup>1</sup>	*3.44* g	33.34% Calories from Carbohydrates
		· · · · · ·	<del>_</del>		_		- 1	17.02% 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.

Miscellaneous		<u>Attributes</u>	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt 2.50	00 oz				? - Allergen 1
Grain 2.25	50 oz				? - Allergen 2
Fruit	cup				? - Allergen 3
Vegetable 0.25	0 cup				? - Allergen 4
Milk	cup				? - Allergen 5
Moisture & Fat Change					? - Allergen 6
Moisture Change.	0%				? - Allergen 7
Fat Change	0%				? - Allergen 8
Type of Fat					

## **Production Specification**

I/R	Ing#	Ingredient or Sub-Recipe	Measure	Measure	Round
ı	903233	Sub Bun			
ı	051516	Ham, 97% Fat Free, Water-Added, Cooked, Slice			
ı	001208	CHEESE,PROVOLONE,RED FAT			
	004636	SALAD DRSNG,ITALIAN DRSNG,FAT-FREE			
	902942	Margarine			
- 1	002020	GARLIC POWDER			
	011206	CUCUMBER,PEELED,RAW			
- 1	799943	Tomatoes, locally grown			
-	011294	Onions, chopped			
-	903234	Olives, black			
	001204	CHEESE, PARMESAN, DRY GRATED, RED FAT			
	901071	OREGANO LEAVES, DRIED			
	002030	PEPPER,BLACK			
-	075003	MAYONNAISE,LoFat,No Cholesterol			
- 1	001178	SOUR CREAM, REDUCED FAT			
- 1	902959	Extra Virgin Olive Oil			
- 1	001204	CHEESE, PARMESAN, DRY GRATED, RED FAT			
	001175	MILK,FLUID,1% FAT,WO/ ADDED VIT A & VIT D			
ı	903235	Oregano, fresh minced			
	903229	Parsley			
	799939	GARLIC,RAW	·		

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ı	002047	SALT,TABLE		
I	002030	PEPPER.BLACK		

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## **Kentucky Department of Education**

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Recipe HACCP Process: #2 Same Day Service

Recipe: 000383 Cheesy Kale Crisps

Recipe Source: Jr Chef Recipe Group: VEGETABLES

Alternate Recipe Name:

Number of Portions: 48 Size of Portion: Serving

	Preheat oven to 400 degrees.  Line large sheet pans with parchment paper. Finely grate parm cheese and place in mixing bowl. Remov large stems from Kale leaves and place in food processor. Chop a few seconds until just finely chopped. Do not pulse too long. Add kale to cheese. Mince garlic and add to Kale and cheese. Mixwell and place 1 tablespoon amounts evenly on sheet pan. Bake 6-8 minutes until edges are lightly brown.
	CCP: Hold at 135 degrees

\*Nutrients are based upon 1 Portion Size (Serving)

0-1:	117 keel	01141	*40.00*	0	*0 40*	0-1-1	*054.74*	50 000/ O-Ii fram: T-t-I F-t
Calories	117 kcal	Cholesterol	*19.20* mg	Sugars	*0.49* g	Calcium	*351.74* mg	56.98% Calories from Total Fat
Total Fat	7.40 g	Sodium	456.59 mg	Protein	10.60 g	Iron	*0.40* mg	35.76% Calories from Saturated Fat
Saturated Fat	4.64 g	Carbohydrates	s 2.04 g	Vitamin A	*1346.26* IU	Water <sup>1</sup>	*16.33* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	*0.41* g	Vitamin C	*13.55* mg	Ash <sup>1</sup>	*1.94* g	6.99% Calories from Carbohydrates
		· ·	<u>-</u>		<u>-</u>		-	36.30% 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
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		<u>Attributes</u>	<u>Allergens</u> Present	<u>Allergens</u> Absent	Allergens Unidentified
Meat/Alt	0.250 oz				? - Allergen 1
Grain	oz				? - Allergen 2
Fruit	cup				? - Allergen 3
Vegetable	0.125 cup				? - Allergen 4
Milk	cup				? - Allergen 5
Moisture & Fat Char	nge .				? - Allergen 6
Moisture Change.	0%				? - Allergen 7
Fat Change	0%				? - Allergen 8
Type of Fat					

## **Production Specification**

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## **Kentucky Department of Education**

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I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	001146	CHEESE, PARMESAN, SHREDDED			
	011233	KALE,RAW			
	799939	GARLIC,RAW			
I	903200	Pepper, Red			

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