

<b>Sesame Ginger Tuna Sandwich</b> HACCP Process: #1 No Cook Size of Portions: 1 Sandwich		<b>CREDITING INFORMATION:</b> one sandwich provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	2 oz eq	0	<b>Legumes:</b> <b>Dark Green:</b> ¼ cup <b>Red/Orange:</b> <b>Starchy:</b> <b>Other:</b> ⅛ cup
<b>INGREDIENTS</b>	<b>50 SERVINGS</b>		<b>100 SERVINGS</b>		<b>DIRECTIONS</b>		
	Weight	Measure	Weight	Measure			
Rice vinegar, unseasoned		2 cups		1 qt	<b>1</b> <b>Dressing:</b> In a large mixing bowl, combine the rice vinegar, vegetable oil, sesame oil, brown sugar, garlic, ginger, salt, and pepper. Whisk until well combined.		
Oil, vegetable		1 cup		2 cups			
Oil, sesame		¼ cup		½ cup			
Sugar, brown (packed)		1 Tbsp		2 Tbsp			
Garlic, fresh, peeled, grated or finely minced	2 oz	¼ cup	4 oz	½ cup			
Ginger Root, fresh, peeled, grated or finely minced	2 oz	¼ cup	4 oz	½ cup			
Salt, Kosher		1 Tbsp		2 Tbsp			
Pepper, black		2 Tbsp		4 Tbsp			
Tuna, chunk light, canned in water, drained	6 lb 4 oz		12 lb 8 oz		<b>2</b> <b>Salad:</b> Combine the tuna, carrot, onions, radish, jalapeños, and cilantro with the dressing. Mix to incorporate all of the ingredients, being careful not to break apart the tuna pieces.		
*Carrot, fresh, peeled, grated	1 lb	1 qt 1 Tbsp	2 lb	2 qt 1/8 cup			
*Onion, fresh, green, tops and bulbs, sliced on a bias ⅛ inch	12 oz	1 ½ cups	1 lb 8 oz	3 cups			
*Radish, fresh, grated	8 oz	2 cups	1 lb	1 qt			
Pepper, jalapeño, fresh, ribs and seeds removed, ⅛ inch dice	3 oz	1 cup	6 oz	2 cups			
*Cilantro, fresh, fine chop	2 oz	3 cup ½ cup	4 oz	1 qt 3 cups			

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INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
*Arugula, fresh	1 lb 9 oz	1 gal 2 qt 1 cup	3 lb 2 oz	3 gal 2 cups	3	<p>To assemble the sandwich, top one slice of bread with ¼ cup arugula, followed by 3.25 oz (by weight) of the tuna salad mixture, then an additional ¼ cup arugula, and finally the top slice of bread.</p> <p>CCP: Refrigerate until served.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>	
Bread, whole grain, sliced		100 Slices		200 Slices			
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Carrot, fresh: 1.25 lb				Carrot, fresh: 2.5 lb			
Onions, fresh, green: 0.5 lb				Onions, fresh, green: 1 lb			
Radish, fresh: 0.75 lb				Radish, fresh: 1.5 lb			
Cilantro, fresh: 0.25 lb				Cilantro, fresh: 0.5 lb			
Arugula, fresh: 2 lb				Arugula, fresh: 4 lb			
NOTES							
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.							
Cooking Process #1: No Cook							
This item may be held refrigerated at or below 41° F for 1–2 days.							



## DIRECTIONS

In a bowl, mix together rice vinegar, vegetable oil, sesame oil, brown sugar, garlic, ginger, salt, and pepper. Whisk until well combined.



Add the tuna, carrots, green onions, radish, jalapeños, and cilantro. Mix to incorporate.



To assemble the sandwich:

- top one slice of bread with  $\frac{1}{4}$  cup arugula
- followed by 3.25 oz (by weight) of the tuna salad mixture
- then an additional  $\frac{1}{4}$  cup arugula
- and finally the top slice of bread.



Serve 1 sandwich.

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