

GENERAL INFORMATION

Recipe #	Category	Source
1703141	Lunch Entree 	Local

INGREDIENTS

Name	Quantity	+	Quantity 2
Chicken Strips, Fajita, Dark Meat, 2M, 160/3.0oz, 30#, Tyson, 10046210928	20 lbs.		
Cucumber, with peel, raw	3 lbs.		
Carrots, raw	2 lbs., 8 oz.		
Mayonnaise, Reduced Calorie, 4/1gal, 33.33#, Ken's, KE0892	1 qt.		
Sauce, Sriracha, 12/28oz, 21#, Huy Fong, SR28	1 lbs.		
Roll, Hoagie, Whole Grain, Hinge Sliced, 5in, 120/2.1oz, 15.75#, 2WG, Flowers Bakeries, 99809400	100 bun		
Vinegar, cider	1 qt.		
Sugars, granulated	½ c.		

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Wash hands for 20 seconds in a hand sink,dry properly,and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

Please note,pans used in directions are based on 100 servings,plan accordingly based on number of servings!

NOTE: THAW CHICKEN FOR 48 HOURS IN REFRIGERATOR AND HOAGIE ROLLS 1 DAY IN DRY STORAGE.

Directions

1. Prepare the workstation by cleaning and sanitizing all areas.
2. Gather all ingredients for preparation placing all TCS foods on an icebath to maintain temperature below 40F during prep and assembly.
3. Mix Thawed chicken with mayo and Sriracha sauce until well blended. Place in cooler or store on icebath to keep product temperature below 40 degrees.
4. Wash Cucumbers; drain washed produce in colander.
5. Using a Chef knife and cutting glove,rip the cucumbers in half from the top to the bottom. then remove end cuts and slice the cucumber halves into 1/8" pieces. Place in cooler or store on icebath to keep product temperature below 40 degrees.
6. Heat vinegar with granulated sugar to dissolve sugar.
7. Combine the prepared Cucumbers,Shredded Carrots,and vinegar mixture. Place in cooler or store on icebath to keep product temperature below 40 degrees.
8. For service: Record the time and temperatures of the cold chicken and the cold vegetables on the kitchen production record. Build sandwiches by placing a 4 oz. portion of the chicken mixture on each hoagie roll. Use a 2 oz spoodle to portion the vegetable mixture on top of each sandwich.
9. Serve immediately.

Serving:1 sandwich will provide 2 oz. meat/meat alternate, 2 oz. grain and 1/8 cup of vegetables.

*TCS Food



Euphoria Banh Mi Sandwich

Serving Size	Yield
1 Sandwich	100.00

Nutrition Facts

Serving Size
1 Sandwich (199 gm)

Amount Per Serving

Calories 329.366

% Daily Value*

Total Fat 11.662 gm 17.942 %

Saturated Fat 2.489 gm 12.443 %

Trans Fat 0.000* gm

Cholesterol 92.799 mg 30.933 %

Sodium 769.416 mg 32.059 %

Total 34.923 gm11.641 %

Carbohydrate

Dietary Fiber 2.386 gm 9.542 %

Total Sugars 6.441 gm

Includes 4.000* of Added Sugars

Protein 24.554* gm 49.107 %

Vitamin A 1,908.717* iu 38.174 %

Vitamin C 1.050* mg 1.75 %

Vitamin D 0.400 mcg 2 %

Calcium 69.105 mg 6.911 %

Iron 2.309 mg 12.83 %

Potassium 437.907 mg 9.317 %

Saturated Fat % of Calories 6.8%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
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MY SCHOOL MENUS

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated
10-24-2024

Created
10-24-2024

Meat/Meat	2 oz
Alternates	
Whole Grain-Rich	2 oz
Additional	0.125 cups
Vegetables	

Allergens

Eggs
Milk
Wheat

Vendors

Flowers Bakeries
Huy Fong Foods
Ken's Foods, Inc.
Tyson Foods, Inc.