



Recipe Prep Sheet

American Dairy Association North East

990102 - Tuna & Cheese Sliders

Recipe HACCP Process: #1 No Cook
 Source: DSB
 Number of Portions: 50
 Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
015126	TUNA,WHITE,CND IN H2O,DRND SOL	2 (66 1/2 OZ CAN, drained)	No Instructions Assigned
121351	Dinner Rolls, White, Hearth Baked, Split Top,	100 Dinner Roll	
011143	CELERY,RAW	2 cup chopped	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Combine tuna,diced celery,mayo,and spices to make the tuna salad sandwich filling.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
902220	SALAD DRSG,MAYO TYPE,RED CAL-COMMOD	2 1/2 qt	
002030	PEPPER,BLACK	1 1/2 tbsps, ground	
002026	ONION POWDER	1 TBSP	
011252	LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	2 1/2 LB	<p>Wash the iceberg lettuce and separate into leaves (shredded iceberg may also be used).</p> <p>Slider Assembly:</p> <p>Slice dinner roll and top with a #24 scoop of tuna salad,piece of iceberg lettuce leaf,and 1/2 slice of cheese. Close with top of dinner roll.</p> <p>Serve two sliders as an entree.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
001042	CHEESE,PAST PROCESS,AMERICAN,W/DI NA PO4	1 1/2 lb	

**NA* - 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 required 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 Mosaic® 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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*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	375.113 kcal	Total Fat	15.070 g	Total Dietary Fiber	0.891 g	Vitamin C	*0.794* mg	36.158% Calories from Total Fat
Saturated Fat ¹	4.404 g	Trans Fat ²	*0.156* g	Protein	20.785 g	Iron	*1.073* mg	10.567% Calories from Sat Fat
Sodium ¹	1097.201 mg	Cholesterol	57.673 mg	Vitamin A	*322.642* IU	Water	*100.200* g	*0.374%* Calories from Trans Fat
Sugars	*0.819* g	Carbohydrate	38.443 g	Calcium	*162.300* mg	Ash	*N/A* g	40.993% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			22.164% Calories from Protein
Type of Fat	-							

Components									
Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	cup	Vegetable	cup	Milk	cup

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