

# Recipe Prep Sheet

American Dairy Association North East

## 990134 - PANINI - Ham & Cheese Breakfast Panini

Recipe HACCP Process: #2 Same Day Service

Source: ADANE

Number of Portions: 50

Portion Size: Sandwiches

| Ingredient # | Ingredient Name               | Measurements      | Instructions  |
|--------------|-------------------------------|-------------------|---|
| 001042       | CHEESE, AMERICAN, SLICED      | 50 slice (.5 oz)  | No Instructions Assigned  |
| 018075       | BREAD,WHOLE-WHEAT,COMMLY PREP | 100 slice         |   |
| 001145       | BUTTER,WITHOUT SALT           | 1/2 LB            |   |
| 007028       | HAM,SLICED,EX LN              | 50 slice (1/2 oz) |   |
| 051781       | Egg, Patties, Cooked, 1.0 MMA | 50 patty          |   |
|              |                               |                   | <p><b>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.</b></p> <p>1) Prepare by melting butter and set aside.</p> <p>2) Preheat panini grill following manufacturer's instructions.</p> <p>3) Cook egg patties as per the manufacturer's instructions and keep warm (135F or higher) until final preparation.</p> <p>4) Brush melted butter on bread and flip over. Add one slice ham,one slice American cheese and the warmed egg patty. Cover with slice of bread and brush more of the melted butter on top.</p> <p>5) Lightly spray the panini grill plates with non-stick cooking spray. Place sandwich on the grill and cook for approximately 3-5 minutes or until bread is toasted and cheese is slightly melted.</p> <p>6) Cut sandwich in half diagonally for service.</p> <p><b>CCP:</b> Hold at 135° F or higher.</p> |

*\*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 required nutrient values*

*<sup>2</sup> - 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 (Sandwiches)

|                            |              |                        |            |                     |              |           |            |                                     |
|----------------------------|--------------|------------------------|------------|---------------------|--------------|-----------|------------|-------------------------------------|
| Calories <sup>1</sup>      | 330.850 kcal | Total Fat              | 16.845 g   | Total Dietary Fiber | 3.840 g      | Vitamin C | *0.000* mg | 45.823% Calories from Total Fat     |
| Saturated Fat <sup>1</sup> | 6.986 g      | Trans Fat <sup>2</sup> | *0.177* g  | Protein             | 15.965 g     | Iron      | *1.755* mg | 19.003% Calories from Sat Fat       |
| Sodium <sup>1</sup>        | 772.514 mg   | Cholesterol            | 154.739 mg | Vitamin A           | *275.590* IU | Water     | *41.923* g | *0.481%* Calories from Trans Fat    |
| Sugars                     | 3.101 g      | Carbohydrate           | 29.114 g   | Calcium             | *252.964* mg | Ash       | *N/A* g    | 35.199% Calories from Carbohydrates |
| Moisture Change            | 0.000 %      | Fat Change             | 0.000 %    | Portion Cost        | \$0.000      |           |            | 19.302% 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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