

Recipe Prep Sheet

American Dairy Association North East

990135 - PANINI - Cuban Style Pressed Cheese Sandwich

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	100 slice (.5 oz)	No Instructions Assigned
001145	BUTTER,WITHOUT SALT	1/2 LB	
007028	HAM,SLICED,EX LN	100 slice (1/2 oz)	
990394	MUSTARD, SPICY BROWN	3 1/4 cup	
011947	PICKLES,CUCUMBER,DILL,LO NA	400 slice	
120528	Whole Grain 6 inch White Grain Sub Roll	50 roll	
			<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>1) Prepare by melting butter and set aside.</p> <p>2) Preheat panini grill following manufacturer's instructions.</p> <p>4) Brush melted butter on outside of bottom of the hoagie roll. Add two slices of ham,two slices of American cheese. Top with 8 pickle slices. Spread 1 tbsp. of mustard on the inside of the top portion of the hoagie roll. Assemble the sandwich and then 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 6-8 minutes or until bread is toasted and cheese is slightly melted.</p> <p>6) Cut sandwich in half diagonally for service.</p> <p>CCP: 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

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 (Sandwiches)

Calories ¹	368.191 kcal	Total Fat	16.310 g	Total Dietary Fiber	3.832 g	Vitamin C	1.288 mg	39.868% Calories from Total Fat
Saturated Fat ¹	7.801 g	Trans Fat ²	*0.328* g	Protein	20.122 g	Iron	12.635 mg	19.069% Calories from Sat Fat
Sodium ¹	1273.961 mg	Cholesterol	49.725 mg	Vitamin A	504.299 IU	Water	*86.010* g	*0.802%* Calories from Trans Fat
Sugars	*1.555* g	Carbohydrate	36.909 g	Calcium	342.198 mg	Ash	*N/A* g	40.098% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			21.860% 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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