

Recipe Prep Sheet

American Dairy Association North East

990138 - PANINI - Italian Chicken 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	100 slice (.5 oz)	No Instructions Assigned
122187	Shredded LMPS Mozzarella Cheese	6 1/4 LB	
120528	Whole Grain 6 inch White Grain Sub Roll	50 roll	
001145	BUTTER,WITHOUT SALT	1/2 LB	
011282	ONIONS,RAW	4 large	
011821	PEPPERS,SWEET,RED,RAW	9 medium (2-3/4" x 2-1/2")	
011333	PEPPERS,SWEET,GREEN,RAW	9 medium (2-3/4" x 2-1/2")	
051520	Chicken, Diced, Cooked, Frozen	6 1/4 LB	
902296	SPAGHETTI SAUCE,CND	3 qt + 1 pint	

**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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			<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) Melt butter and set aside.</p> <p>2) Preheat panini grill following the manufacturer's instructions.</p> <p>3) Wash and rinse peppers. Core and then cut peppers into long,thin strips and set aside.</p> <p>4) Peel onions and cut in half and then cut into thin half-rings. Set aside.</p> <p>5) Preheat convection oven to 350F.</p> <p>6) Cook peppers and onions in a shallow hotel pan for 15-20 minutes or until peppers have softened and onions become translucent. Keep warm.</p> <p>7) In a saucepan,combine diced chicken and spaghetti sauce. Cook until warm. Then add the peppers and onion mixture and continue to cook until all ingredients have been combined.</p> <p>8) Assemble the sandwich by brushing melted butter on the outside of the bottom of the hoagie roll. Then scoop out 3/4 cup (6 oz.) of the chicken,sauce and vegetable mixture onto the hoagie roll. Top the mixture with 1 oz. shredded mozzarella cheese. Finish the sandwich by placing the top of the hoagie roll on the sandwich and brush melted butter on top.</p> <p>9) 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>10) Cut sandwich in half diagonally for service.</p> <p>CCP: Hold at 135° F or higher.</p>

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*Nutrients are based upon 1 Portion Size (Sandwiches)

Calories ¹	658.287 kcal	Total Fat	31.722 g	Total Dietary Fiber	6.036 g	Vitamin C	54.485 mg	43.369% Calories from Total Fat
Saturated Fat ¹	15.466 g	Trans Fat ²	*0.324* g	Protein	41.910 g	Iron	11.910 mg	21.145% Calories from Sat Fat
Sodium ¹	1582.662 mg	Cholesterol	116.043 mg	Vitamin A	*2039.605* IU	Water	*142.910* g	*0.443%* Calories from Trans Fat
Sugars	*2.566* g	Carbohydrate	51.793 g	Calcium	748.965 mg	Ash	*N/A* g	31.472% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			25.466% 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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