

Recipe Prep Sheet

American Dairy Association North East

990137 - PANINI - Patty Melt 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	
011282	ONIONS,RAW	8 large	
120100	BEEF PATTY FULLY COOKED	50 Piece/Portion/Unit/Item/	
001145	BUTTER,WITHOUT SALT	1/2 LB	
990394	MUSTARD, SPICY BROWN	1 3/4 cup	

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.

Recipe Prep Sheet

American Dairy Association North East

Ingredient #	Ingredient Name	Measurements	Instructions
			<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> <ol style="list-style-type: none"> 1) Melt butter and set aside. 2) Preheat panini grill following manufacturer's instructions. 3) Peel onions and cut in half and then cut into thin half-rings. Set aside. 4) Preheat convection oven to 350F. 5) Cook onions in a shallow hotel pan for 15-20 minutes or until they become soft and translucent. Keep warm. 6) Cook beef patties following the manufacturer's instructions. Hold at 135F or more until ready for final assembly. 7) Assemble the sandwich by brushing melted butter on the bottom of a slice of bread. Then add a beef patty,a slice of cheese,and 1/4 cup of the cooked onions. Spread 1/2 tbsp. of mustard on the inside of the top slice of bread and complete the assembly. Brush melted butter on the top of the sandwich. 8) 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. 9) Cut sandwich in half diagonally for service. <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.

Recipe Prep Sheet

American Dairy Association North East

*Nutrients are based upon 1 Portion Size (Sandwiches)

Calories ¹	371.492 kcal	Total Fat	16.930 g	Total Dietary Fiber	4.981 g	Vitamin C	1.776 mg	41.015% Calories from Total Fat
Saturated Fat ¹	7.824 g	Trans Fat ²	*0.175* g	Protein	23.778 g	Iron	3.963 mg	18.955% Calories from Sat Fat
Sodium ¹	915.277 mg	Cholesterol	61.930 mg	Vitamin A	290.241 IU	Water	*52.701* g	*0.424%* Calories from Trans Fat
Sugars	4.683 g	Carbohydrate	31.759 g	Calcium	269.281 mg	Ash	*N/A* g	34.196% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			25.603% Calories from Protein
Type of Fat	-							

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

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.