Quest Food Management

Page 1 Recipe Master List Dec 1, 2015

001541 - sandwich- chicken parmesan

Recipe HACCP Process: #2 Same Day Service

Source: nslp Meat/Alt: 2.5 oz Number of Portions: 1 Grains: 2.5 oz Size of Portion: serving Fruit: 0 Cup Vegetable: 0 Cup Milk: 0 Cup

line a full sheet pan with baking paper, and bake at 350 until inernal is at 165.

place in 2" pan and cover loosely with saran wrap and hold in heated cabinet until service.

assemble sandwich with sauce and cheese. this sandwich should beserved warm, to prevent the bun from drying out, one should be used a display plate and the others individually wrapped in foil.

*Nutrients are based upon 1 Portion Size (serving)

Calories	431 kcal	Cholesterol	44.15 mg	Sugars	*3.38* g	Calcium	167.02 mg	39.77% Calories from Total Fat
Total Fat	19.05 g	Sodium	947.09 mg	Protein	24.37 g	Iron	3.29 mg	6.41% Calories from Sat Fat
Saturated Fat	3.07 g	Carbohydrate	41.36 g	Vitamin A	347.80 ĪU	Water ¹	*11.51* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.95 g	Vitamin C	3.88 mg	Ash ¹	*0.16* g	38.37% Calories from Carbohydrates
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N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® 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.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.