

# Italian Panini High School

<b>Servings:</b>	300.00
<b>Serving Size:</b>	1.00 Sandwich
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Italian Panini

## Nutrition Information

<b>Calories</b>	407.60	<b>Protein</b>	17.32g
<b>Fat</b>	16.03g	<b>SaturatedFat</b>	3.74g
<b>Trans Fat</b>	0.06g	<b>Cholesterol</b>	49.72mg
<b>Carbohydrates</b>	39.26g	<b>Fiber</b>	2.00g
<b>Sugar</b>	11.50g	<b>Sodium</b>	794.67mg
<b>Iron</b>	2.20mg	<b>Vitamin C</b>	2.92mg
<b>Vitamin A</b>	36.90IU	<b>Calcium</b>	71.73mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>600 Piece</b>	831161	BREAD PANINI 192-.82Z PILLS	Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours.
<b>46 6/7 Pound</b>	199721	TURKEY ITAL COMBO SLCD 12-1# JENNO	
<b>6 3/5 Pound</b>	645170	CHEESE MOZZ SHRD 4-5# LOL	
<b>75 Fluid Ounce</b>	328189	DRESSING ITAL SEPARATING 4-1GAL GFS	

## Preparation Instructions

Lay out single layer of paninis on sheet pan (grill mark facing pan). Add 1 slices of salami, pepperoni and ham on each panani. Add 2 additional slices of meat for a total of 5 slices. Add .35oz cheese to each panini or 1lb 2oz for every 50 paninis. Top with 0.25 oz itailian dressing on each sandwich. Top each sandwich with a panini (grill side facing up). Foil wrap each sandwich and bake for 5-8 minutes @ 350 or until internal temperature is 165.