

# D-1 Peanut Butter & Jelly

<b>Servings:</b>	50.00
<b>Serving Size:</b>	1.00 1 sandwich
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	No Cook

Peanut Butter & Jelly

## Nutrition Information

<b>Calories</b>	1070.00	<b>Protein</b>	38.00g
<b>Fat</b>	64.00g	<b>SaturatedFat</b>	11.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	89.00g	<b>Fiber</b>	14.00g
<b>Sugar</b>	28.00g	<b>Sodium</b>	865.00mg
<b>Iron</b>	5.76mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	120.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 Each	710650	BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	
50 Tablespoon	DT-60241	Grape Jelly	READY_TO_EAT
200 Tablespoon	183245	PEANUT BUTTER SMOOTH 6-5 GFS	

## Preparation Instructions

1. Lay out 10 slices of bread in two rows.
2. Portion 4 Tablespoons or 1/4 cup of peanut butter each on 1/2 the slices. Spread evenly.
3. Portion 1 Tablespoon of grape jelly on each of the remaining 5 slices. Spread evenly.
4. Place the jelly bread on top of the peanut butter, jelly side down.
5. Slice each sandwich on the diagonal.
6. Match the cut sides and wrap in plastic wrap.
7. Place the wrapped sandwiches neatly on a tray for serving.

8. Repeat the above steps for the remaining bread until you have 50 wrapped sandwiches.