### Salisbury Steak #7120404

| Servings:     | 1.00                        | Category:             | Entree           |
|---------------|-----------------------------|-----------------------|------------------|
| Serving Size: | 1.00                        | <b>HACCP Process:</b> | Same Day Service |
| Meal Type:    | Lunch                       | Recipe ID:            | R-50306          |
| School:       | Attica Jr/Sr High<br>School |                       |                  |

### **Ingredients**

| Description                 | Measurement | Prep Instructions  | DistPart<br># |
|-----------------------------|-------------|--|---------------|
| BEEF STK SALISBURY<br>CHARB | 1 Each      | BAKE Conventional Oven Preheat oven to 375 degrees f. Heat frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f. CONVECTION Convection Oven Preheat oven to 350 degrees f. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f. GRILL Flat Grill Preheat flat to 350 degrees f. Heat frozen product for 2-4 minutes per side or until internal temperature reaches 165 degrees f. MICROWAVE Microwave Heat frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f. | 571730        |

# **Preparation Instructions**BAKE

Conventional Oven

Preheat oven to 375 degrees f. Heat frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f.

Take Bag of Frozen Salisbury Steaks from freezer

Put amount (for order received) into appropriate Foil container listed on Spec Cover Sheet

Seal Foil Pan with appropriate size lid

Place Pan on Bread Rack

Refrigerate

## Meal Components (SLE) Amount Per Serving

| Amount i el delving |       |
|---------------------|-------|
| Meat                | 2.000 |
| Grain               | 0.000 |
| Fruit               | 0.000 |
| GreenVeg            | 0.000 |
| RedVeg              | 0.000 |
| OtherVeg            | 0.000 |
| Legumes             | 0.000 |
| Starch              | 0.000 |
|                     |       |

#### **Nutrition Facts**

Servings Per Recipe: 1.00

Serving Size: 1.00

| Amount Per Serving |        |           |        |  |  |
|--------------------|--------|-----------|--------|--|--|
| Calories           |        | 180.00    |        |  |  |
| Fat                |        | 13.00g    |        |  |  |
| SaturatedFat       |        | 5.00g     |        |  |  |
| Trans Fat          |        | 0.00g     |        |  |  |
| Cholesterol        |        | 40.00mg   |        |  |  |
| Sodium             |        | 220.00mg  |        |  |  |
| Carbohydrates      |        | 3.00g     |        |  |  |
| Fiber              |        | 1.00g     |        |  |  |
| Sugar              |        | 1.00g     |        |  |  |
| Protein            |        | 14.00g    |        |  |  |
| Vitamin A          | 0.00IU | Vitamin C | 0.00mg |  |  |
| Calcium            | 0.00mg | Iron      | 0.00mg |  |  |

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available