

PHILLY CHEESE STEAK SUB

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33239
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Seasoned Sliced Philly Beef Steak, Cooked, Frozen	3 Fluid Ounce		516133
SAUCE CHS QUESO BLANCO FZ	2 Fluid Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
White Wheat Sub Bun	1 Each		31454

Preparation Instructions

PHILLY STEAK : PREPARE FROM THAWED OR FROZEN STATE. CONVENTIONAL OVEN: PREHEAT OVEN TO 350°F AND BAKE THAWED PRODUCT FOR 45-50 MINUTES NOT RECOMMENDED FOR FROZEN PRODUCT. CONVECTION OVEN: PREHEAT OVEN TO 325°F AND BAKE THAWED PRODUCT FOR 40-50 MINUTES, NOT RECOMMENDED FOR FROZEN PRODUCT. MICROWAVE: INDIVIDUAL PORTIONS THAWED PRODUCT HEAT ON HIGH FOR 2 MINUTES, NOT RECOMMENDED FOR FROZEN PRODUCT. STOVETOP: FROZEN PRODUCT HEAT FOR 30-40 MINUTES, THAWED PRODUCT HEAT FOR 15-20 MINUTES. STEAMER: FROZEN PRODUCT HEAT FOR 40-50 MINUTES, THAWED PRODUCT HEAT FOR 15-20 MINUTES. FOR YOUR CUSTOMERS CONTINUED FOOD SAFETY: PRODUCT SHOULD ALWAYS BE HEATED TO AN INTERNAL TEMPERATURE OF 165°F. VERIFY WITH A MEAT THERMOMETER. COOKING TIMES WILL VARY DUE TO SIZE AND THICKNESS OF PRODUCT AND VARIATIONS OF APPLIANCES USED.

QUESO: PLACE SEALED BAGS IN A STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. CAUTION SHOULD BE TAKEN WHEN OPENING

BAGS TO AVOID BEING BURNED.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
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 Each

Amount Per Serving	
Calories	467.96
Fat	24.19g
SaturatedFat	11.20g
Trans Fat	0.56g
Cholesterol	29.00mg
Sodium	936.50mg
Carbohydrates	33.36g
Fiber	2.60g
Sugar	6.18g
Protein	26.88g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 292.83mg	Iron 2.66mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available