

# The "pig" Kahuna Sandwich



<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-50927

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Kikkoman Low Sodium Soy Sauce, 4 Gal, 1/Case	3/4 Cup		514210
GINGER FRSH	1/4 Pound	minced	552321
GARLIC PLD FRESH	1/4 Pound		428353
SUGAR BROWN LT	1 Tablespoon	packed	860311
CHIX PULLED WHT DRK BLND	3 1/4 Pound		467802
HAM SLCD W/A 8-5 640CT COMM	3 1/4 Pound		651470
COLE SLAW SHRED SEP BAG 1/8IN	3 Pound		361300
CILANTRO CLEANED	1 Cup	minced.	219550
ONION VIDALIA SWT	1 Cup	minced	558133
VINEGAR APPLE CIDER 5	1/2 Cup		430795

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL	1/4 Cup		108642
SALT KOSHER PRM	1 Tablespoon		311356
MAYONNAISE LT	1 1/2 Quart	READY_TO_EAT This ready-to-use lite mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips.	429406
SAUCE HOT	1 Cup		790835
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	50 Each		266546

## Preparation Instructions

- Mix together marinade ingredients: soy sauce, ginger, garlic, and brown sugar until dissolved.
- Place chicken in deep hotel pan and cover with marinade. Mix well, cover with food service wrap and set aside at least one hour to allow flavors to develop. This step can be done one day ahead of time, so the chicken can marinate overnight.
- in a large mixing bowl, make coleslaw mixture by combining shredded cabbage, cilantro, onions, apple cider vinegar, sugar and salt.
- In a separate bowl, mix together mayo and hot sauce to make spicy mayo.
- Make sandwiches by spreading 1 oz. of spicy mayo on bun, adding 1 oz of chicken, 1.22 oz of ham slices and topping them with 1/3 cup prepares coleslaw.
- These Sandwiches can be serve cold. So please hold in cooler until time of service.

### Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.250
Legumes	0.000
Starch	0.000

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	290.26		
Fat	7.36g		
SaturatedFat	1.87g		
Trans Fat	0.00g		
Cholesterol	57.07mg		
Sodium	1057.72mg		
Carbohydrates	38.33g		
Fiber	3.57g		
Sugar	9.13g		
Protein	15.34g		
Vitamin A	0.03IU	Vitamin C	0.10mg
Calcium	47.98mg	Iron	2.50mg

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

## **Nutrition - Per 100g**

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No 100g Conversion Available

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