

The "pig" Kahuna Sandwich



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	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

1. Mix together marinade ingredients: soy sauce, ginger, garlic, and brown sugar until dissolved.
2. 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.
3. in a large mixing bowl, make coleslaw mixture by combining shredded cabbage, cilantro, onions, apple cider vinegar, sugar and salt.
4. In a separate bowl, mix together mayo and hot sauce to make spicy mayo.
5. 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.
6. 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

No 100g Conversion Available
