## Salisbury Steak w/ biscuit sticks



| Servings:     | 1.00      | Category:      | Entree           |
|---------------|-----------|----------------|------------------|
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type:    | Lunch     | Recipe ID:     | R-30429          |

### **Ingredients**

| Description                           | Measurement | Prep Instructions  | DistPart<br># |
|---------------------------------------|-------------|--|---------------|
| BEEF STK<br>SALISBURY<br>CHARB        | 1 Each      | GRILL Flat grill: preheat flat grill to 350 degrees f. Cook frozen product 2-4 minutes per side or until internal temperature reaches 165degrees f. Conventional oven: preheat oven to 375degrees f. Bake frozen product for 25-30 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Bake frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f. Microwave: cook frozen product on high power for 2-4 minutes or until internal temperature reaches 165 degrees f. | 697011        |
| GRAVY BF RSTD                         | 2 Ounce     | CONVECTION OVEN-PLACE COVERED PREPARED PRODUCT INTO 300 DEGREE F OVEN FOR 30-40 MINUTES UNTIL CENTER REACHES 160-165 DEGREES F. CONVENTIONAL OVEN-PLACE COVERED PREPARED PRODUCT INTO 350 DEGREES F OVEN FOR 60 MINUTES UNTIL CENTER REACHES 160-165 DEGREES F   | 232424        |
| DOUGH BISC<br>STICK 250-1.25Z<br>RICH | 2 Each      | BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.  | 149070        |

## **Preparation Instructions**

Pour 2oz gravy over patties.

Bake for 15-20 minutes.

CCP: Heat until internal temp. reaches 165° for 15 sec.

# **Meal Components (SLE)**Amount Per Serving

| Attiount 1 of Get ving |       |  |  |  |
|------------------------|-------|--|--|--|
| Meat                   | 1.500 |  |  |  |
| 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           |  |   |  |  |  |
| Fat                |  |   |  |  |  |
| SaturatedFat       |  |   |  |  |  |
| Trans Fat          |  |   |  |  |  |
| Cholesterol        |  |   |  |  |  |
| Sodium             |  |   |  |  |  |
| Carbohydrates      |  |   |  |  |  |
| Fiber              |  |   |  |  |  |
| Sugar              |  |   |  |  |  |
| Protein            |  |   |  |  |  |
| 0.00IU             | Vitamin C  | 0.00mg  |  |  |  |
| 36.98mg            | Iron   | 1.90mg  |  |  |  |
|                    | ries at tedFat s Fat sterol ium ydrates per gar tein | ories     390.00       at     25.70g       tedFat     10.00g       s Fat     0.10g       sterol     35.00mg       ium     1050.00mg       ydrates     36.00g       per     1.60g       gar     3.00g       tein     17.20g       0.00IU     Vitamin C |  |  |  |

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

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

No 100g Conversion Available