BBQ Sliders

Servings:	1.00	**Category:**	Entree
Serving Size:	1.00 Serving	**HACCP Process:**	Same Day Service
Meal Type:	Lunch	**Recipe ID:**	R-28977
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	**Preparation Instructions:** **1. Oven: Remove product from bag and dump into oven-able container- cover and heat at 350 degrees for 30 minutes or until product reaches 160 degrees F.** **2. Steamer: Place bag in steamer for 23-30 minutes or until product reaches 160 degrees F.** **3. Water Bath: Place bag in boiling water for 25-30 minutes or until product reaches 160 degrees F.**	498702
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	2 Each	**Thaw at room temperature.** **READY_TO_EAT** **No baking necessary.**	751701

Preparation Instructions

Roll

Thaw at room temperature for 4-6 hours.

READY_TO_EAT

No baking necessary.

BBQ

Preparation Instructions:

1. Oven: Remove product from bag and dump into oven-able container- cover and heat at 350 degrees for 30 minutes or until product reaches 160 degrees F.

2. Steamer: Place bag in steamer for 23-30 minutes or until product reaches 160 degrees F.

3. Water Bath: Place bag in boiling water for 25-30 minutes or until product reaches 160 degrees F.

Place 2 oz. of BBQ on each slider bun.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	2.710
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 Serving

Amount Per Serving	
Calories	370.00
Fat	10.00g
SaturatedFat	2.50g
Trans Fat*	0.00g
Cholesterol	65.00mg
Sodium	440.00mg
Carbohydrates	40.00g
Fiber	2.00g
Sugar	4.00g
Protein	27.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.00mg	Iron	2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available