

# Philly Beef Steak Sandwich



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28985

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	3 Ounce	PRODUCT SHOULD BE KEPT FROZEN AND HEATED FROM A FROZEN STATE. - Preheat oven to 350°F - Line full size sheet pan with parchment paper. - Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350°F for 8-10 minutes until product reaches 140°F for 15 seconds and hold hot. - Continue with recipe preparation as directed.	720861
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142

## Preparation Instructions

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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

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>		303.10	
<b>Fat</b>		10.90g	
<b>SaturatedFat</b>		3.90g	
<b>Trans Fat*</b>		0.52g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		578.50mg	
<b>Carbohydrates</b>		32.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		6.00g	
<b>Protein</b>		17.90g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	66.00mg	<b>Iron</b>	3.44mg

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

## Nutrition - Per 100g

No 100g Conversion Available