

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	12 Tablespoon		514210
GINGER FRSH	4 Ounce	minced	552321
GARLIC PLD FRESH	4 Ounce		428353
SUGAR BROWN LT	1 Tablespoon	packed	860311
CHIX PULLED WHT DRK BLND	52 Ounce		467802
HAM SLCD W/A 8-5 640CT COMM	52 Ounce		651470
COLE SLAW SHRED SEP BAG 1/8IN	48 Ounce		361300
CILANTRO CLEANED	1 Cup	minced.	219550
ONION VIDALIA SWT	1 Cup	minced	558133
VINEGAR APPLE CIDER 5	8 Tablespoon		430795

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL	4 Tablespoon		108642
SALT KOSHER PRM	1 Tablespoon		311356
MAYONNAISE LT	6 Cup	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 marinade 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
