

# Ham & Cheese Slider Bento Box

|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <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-39428          |
| <b>School:</b>       | Graves County High School |                       |                  |

## Ingredients

| Description                                   | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| HAM SMKD RND CLSC W/A                         | 2 Ounce     | Heat ham to 165 degrees. Place 1.22 oz. ham and 1/2 slice of cheese on each sister schubert roll. Wrap, place in warmer. | 179906     |
| CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED | 1/4 Ounce   | READY_TO_EAT   | 100018     |
| ROLL PRKRHSE PARBK                            | 1 Each      | Ready To Eat   | 494385     |
| CRACKER GLDFSH CHS                            | 2 Ounce     | Ready To Eat   | 233927     |
| PICKLE SPEAR 400CT +/-25                      | 1 Ounce     | Ready To Eat   | 476897     |

## Preparation Instructions

Heat ham to 165 degrees. Place 1.22 oz. ham and 1/2 slice of cheese on roll. Wrap, place in warmer. Serve 2 sliders.

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

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

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.750 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.250 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving       |                         |
|--------------------------|-------------------------|
| <b>Calories</b>          | 264.68                  |
| <b>Fat</b>               | 10.60g                  |
| <b>Saturated Fat</b>     | 3.75g                   |
| <b>Trans Fat</b>         | 0.00g                   |
| <b>Cholesterol</b>       | 49.62mg                 |
| <b>Sodium</b>            | 1301.74mg               |
| <b>Carbohydrates</b>     | 27.57g                  |
| <b>Fiber</b>             | 0.00g                   |
| <b>Total Sugar</b>       | 5.25g                   |
| <b>Added Sugar</b>       | 5.00g                   |
| <b>Protein</b>           | 16.26g                  |
| <b>Vitamin A</b> 0.00mcg | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 0.15mg    | <b>Iron</b> 1.88mg      |

## Nutrition - Per 100g

No 100g Conversion Available