

# Club 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-35624          |

## Ingredients

| Description                  | Measurement | Prep Instructions   | DistPart # |
|------------------------------|-------------|---|------------|
| BUN SUB SLCD 6IN             | 1 Each      | Thawing Instructions<br>KEEP FROZEN - ALLOW 1 TO 2 HOURS AT ROOM TEMPERATURE<br>BEFORE USING<br>Basic Preparation<br>READY TO USE AFTER THAWING.                  | 219670     |
| TURKEY BRST SLCD<br>OVN RSTD | 2 1/2 Ounce | Ready to eat.   | 344120     |
| BACON CKD THN<br>SLCD        | 1 Slice     | Basic Preparation<br>HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR<br>10 SECONDS PER STRIP BAKE IN OVEN FOR 1-2 MINUTES UNTIL<br>DESIRED CRISPINESS | 874124     |
| CHEESE SLCD YEL              | 1 Slice     | Ready to eat.   | 334450     |
| HAM SMKD RND<br>CLSC W/A     | 1 1/2 Ounce | Ready to eat.   | 179906     |

## Preparation Instructions

Bacon- Basic Preparation

HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 4.192 |
| <b>Grain</b>                    | 1.750 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <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>          | 328.33                  |
| <b>Fat</b>               | 10.50g                  |
| <b>Saturated Fat</b>     | 3.95g                   |
| <b>Trans Fat</b>         | 0.01g                   |
| <b>Cholesterol</b>       | 70.83mg                 |
| <b>Sodium</b>            | 1783.53mg               |
| <b>Carbohydrates</b>     | 30.20g                  |
| <b>Fiber</b>             | 1.00g                   |
| <b>Total Sugar</b>       | 2.70g                   |
| <b>Added Sugar</b>       | 1.00g                   |
| <b>Protein</b>           | 29.63g                  |
| <b>Vitamin A</b> 0.00mcg | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 111.50mg  | <b>Iron</b> 2.85mg      |

## Nutrition - Per 100g

No 100g Conversion Available