

# Buffalo Chicken Stuffed Sandwich

NO IMAGE

<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-48657
<b>School:</b>	Walton-Verona High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Buffalo Chicken Stuffed Sandwich	1 Each	<b>Basic Preparation</b> Cook to an internal temperature of 165 degrees F. Convection Oven: Preheat oven to 325 degrees F, high fan. Leave frozen product in plastic wrapper and place on a baking sheet. Bake for 26 to 29 minutes. Rotate product half way through bake time. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Conventional Oven: Preheat oven to 375 degrees F. Leave frozen product in plastic wrapper and place one serving on a baking sheet. Bake for 24 to 26 minutes. Allow product to rest in wrapper at least 4 minutes. Remove from wrapper and serve. Note: Increased bake time is needed for additional product. Microwave Oven (1100W) Open one end of plastic wrapper to vent or remove from wrapper. Place one frozen serving on microwave safe plate. Do not cook more than one serving at a time. Cook for 1 minute 30 seconds to 1 minute 45 seconds on HIGH power. NOTE: Due to variances in oven regulators, product temperature, and number of products being prepared, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	845745

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<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>	230.00
<b>Fat</b>	9.00g
<b>Saturated Fat</b>	4.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	500.00mg
<b>Carbohydrates</b>	25.00g
<b>Fiber</b>	2.00g
<b>Total Sugar</b>	3.00g
<b>Added Sugar</b>	1.00g
<b>Protein</b>	14.00g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 198.40mg	<b>Iron</b> 1.80mg

## Nutrition - Per 100g

No 100g Conversion Available