

# BBQ Rib Sandwich

NO IMAGE

|                      |                        |                       |                  |
|----------------------|------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                   | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each              | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                  | <b>Recipe ID:</b>     | R-22696          |
| <b>School:</b>       | CREEKSIDE ELEM<br>SCHL |                       |                  |

## Ingredients

| Description                        | Measurement | Prep Instructions  | DistPart # |
|------------------------------------|-------------|--|------------|
| PORK RIB PTY CKD<br>BBQ W/SCE 2.8Z | 1 Each      | BAKE<br>1. Do not thaw. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat in a conventional oven preheated @ 350 degrees F for 12-14 minutes OR heat in a convection oven preheated @350 degrees F for 10-12 minutes. | 661921     |
| 5" WG Split Top<br>Hoagie Bun x    | 1 Each      | READY_TO_DRINK   | 3737       |

## Preparation Instructions

Bake pork patties according to package direction.

CCP: Hold at 135F or higher.

Assemble onto buns just before serving. Hold short period of time unwrapped in a hotel pan with lid.

Serve onto tray unwrapped.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.190 |
| <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 Each

| Amount Per Serving         |                         |
|----------------------------|-------------------------|
| <b>Calories</b>            | 330.00                  |
| <b>Fat</b>                 | 11.50g                  |
| <b>Saturated Fat</b>       | 3.50g                   |
| <b>Trans Fat</b>           | 0.00g                   |
| <b>Cholesterol</b>         | 40.00mg                 |
| <b>Sodium</b>              | 660.00mg                |
| <b>Carbohydrates</b>       | 34.00g                  |
| <b>Fiber</b>               | 1.00g                   |
| <b>Total Sugar</b>         | 9.00g                   |
| <b>Added Sugar</b>         | 0.00g                   |
| <b>Protein</b>             | 20.00g                  |
| <b>Vitamin A</b> 100.00mcg | <b>Vitamin C</b> 1.20mg |
| <b>Calcium</b> 0.00mg      | <b>Iron</b> 1.08mg      |

## Nutrition - Per 100g

No 100g Conversion Available