



RECIPE NAME: Philly Chicken Sub

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 each	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Marshfield School District



Ingredients	Weight	Measure	Procedure
Chicken Nuggets, Whole Grain Breading (Pilgrim's Pride/Gold Kist WI P C530) Mozzarella Cheese, Shredded Peppers, Green, Raw Onions, Raw Oil, Olive Bread, Whole Grain-Rich, Hoagie, 5" (2.0 oz)	6 ¼ lb 6 lb, chopped 6 lb, chopped	300 nuggets 1 cup 100 each	<ol style="list-style-type: none"> Cook chicken nuggets according to package directions. Sauté chopped green peppers and onions in olive oil until cooked through and wilted. Lay bottom bun on sheet pan. Lay three chicken nuggets on each bottom bun. Place ¼ cup of the peppers and onion mixture on the chicken. Sprinkle 1 oz of mozzarella cheese on top of the vegetable mixture. Place top of bun on sub. Cover pans with foil and heat oven to 350°F to melt cheese. <p>CCP: Heat to internal temp of 165°F. Hot hold for service at 135°F or higher.</p>

Total Yield:	Number of Pans:
Weight:	Measure (volume):
	Pan Size:

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12				
Meat/MeatAlternate	2.0 oz eq.				
Vegetable Subgroups	DG	B/P	R/O	S	O
					¼ c.
Fruits					
Grains	2.5 oz eq. WGR				
Calories:	407				
Saturated Fat (g):	6.59 g				
Sodium (mg):	710.44 mg				

Equipment (if not specified in procedures above):
DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other