

Italian Beef Sandwich

Category	Entree
Total Portions	30
Portion Size(s)	1 each
Meal Components	2.5 oz eq M/MA, 2 oz eq grain, 1/8 cup other vegetable



INGREDIENTS

Classic beef braise, cooked, shredded
Pepper and onion vegetable blend,
no salt added, frozen, thawed
(USDA or Commercial)
Whole grain-rich roll or sub
(at least 2 oz eq grain each)
Mozzarella cheese, lite, shredded
(USDA or Commercial)

WEIGHT

6 lb 6 oz

4 lb

15 oz

MEASURE

30 each

DIRECTIONS

1. Cook and prepare beef according to recipe. **CCP: Heat to 165°F or higher for 15 seconds. Hold at 140°F or higher.**
2. Mix thawed vegetable blend in with the beef braise. Cover and place back in the oven for 20 minutes or until internal temperature reaches 165°F. **CCP: Heat to 165°F or higher for 15 seconds.**
3. Build sandwiches: Build sandwiches on the line or right before service to prevent soggy bread. Place 2/3 cup (#6 scoop - about 5.4 oz) classic beef braise and peppers in the center of the buns. Top with 1/2 oz (1 fl oz spoodle) shredded cheese. **CCP: Hold at 140°F or higher.**
4. Serve 1 sandwich. **CCP: Hold at 140°F or higher.**

Nutrients Per One Serving (K-12)

Calories	503	kcal
Total Fat	24	g
Sat Fat	9	g
Trans Fat	0	g
Cholesterol	128	mg
Sodium	411	mg
Total Carbohydrate	30	g
Total Dietary Fiber	4	g
Sugars	6	g
Added Sugars	0	g
Protein	41	g
Vitamin A	11	IU
Vitamin C	1	mg
Calcium	33	mg
Iron	4	mg



Funded by the Beef Checkoff