

# Portabella Philly Sub



Recipe:	R-1432	HACCP Process:	Same Day Service		
# of Servings:	20.00	Serving Size:	1 Sandwich	Source:	Mushroom In Schools
Grams Per Serving:	278.16	Ounces per Serving	9.8		

Ingredients	Measurements	Directions
Fresh Portabella Mushrooms	20 PIECE WHOLE	<p>1. Ingredients:</p> <p>2. Day of Service:                      Pre Prep: Clean and sanitize prep area.                      Pull portabellas from cooler and place at produce sink workstation.                      Slice the compost from the ends of the portabellas and discard.                      Cut the stems off using a paring knife and set aside.                      Wipe the caps off using a damp paper towel or rag and if necessary rinse lightly under cold water.                      Do Not Soak Mushrooms in water as that truly washes away their flavor and texture (they are sponges and will get spongy instead of savory).                      Prep: Slice portabella mushrooms into ¼ inch pieces, lengthwise.</p> <p><b>CCP: Prepare foods at room temperature in two hours or less</b>  <b>CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</b></p> <p>3. Prep: pull sliced peppers and onions and place at workstation,                      In six quart container, add mushroom and then sprinkle with 2 Tablespoons of a salt-free steak seasoning.                      Toss with peppers and onions and place on 2 sheetpans, lined and sprayed.</p> <p><b>CCP: Prepare foods at room temperature in two hours or less.</b></p> <p>4. Cook: Place the philly mix into pre-heated 400° convection oven.                      Roast for 15 minutes or until the vegetables are softening and being to char on the onions and peppers.                      Pull and place in steamtable pan and hold for assembly.  <b>CCP: Heat until an internal temperature is reached of 165°F for 15 seconds</b>  <b>CCP: Batch cook as necessary to insure best end product and nutritional.</b></p> <p>5. Wash hands thoroughly and cover with gloves.                      Prep: Place two slices or more of provolone (to equal 2 oz.) on hogie roll.                      Using tongs, add ¾ cup vegetables to the roll.</p> <p>Wrap sandwich and place in shallow steamtable pan.  <b>CCP: Never handle ready to eat foods with bare hands</b></p> <p>6. Hold: Place sandwiches in warmer and hold above 135°F  <b>CCP: Hold above 135°F</b></p>
Fresh Fajita Blend Peppers & Onions	2 LB + 8 OZ	
Steak Grilling Blend	3 TBSP	
R/F Provolone Cheese, Sliced	2 LB + 8 OZ	
HOAGIE ROLL, 5", Sliced, Fully Baked WG	20 EACH	

7. Serve: One portabella "philly" sandwich.  
 Each Portabella Philly sub provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, ½ cup other vegetable.

**CCP: Hold above 135°F**

**Notes:**

**Production Notes:** Note:  
 The FBG does not have yields for portabellas but the FBG states that 2.656 ounces raw provides ½ cup cooked sliced mushrooms.

**Serving Notes:** Note: the stems can be using in any soup or stock or diced and added to entrees such as stir-fries or egg bakes.  
 Each Portabella Philly sub provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, ½ cup other vegetable.  
 Each Porabella Philly Sub serving weighs 9.84 ounces or 279.00 grams.

Nutrients Per Serving:		( per 1 Sandwich )			
Calories	365.843	Trans Fat (gm)	0.000	Iron (mg)	0.773
Protein (gm)	23.336	Chol (mg)	31.184	Calc (mg)	457.969
Carb (gm)	45.232	Vit A (IU)	301.639*	Sodium (mg)	616.301
Tot Fat (gm)	11.239	Vit C (mg)	4.800*	Fiber (gm)	3.772
Sat Fat (gm)	6.457			Sugars (gm)	3.981

**Note: \* means nutrient data is missing or not available.**

Meal Components:		( per 1 Sandwich )				
Fruit (Cups)		----- Vegetables (Cups) -----				
	Dark Green	Red/Orange	0.000	Beans/Peas	Starchy	Other 0.500
Whole Grain- Rich (Oz. Eq.)	2.250	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)

**Allergens:**  
**Milk**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

**Product not used within 4 hours from when it was removed from the oven will be discarded.**