

GR-272561 · Portabella Philly Sub · 1 each · 20 servings

Grain: 2

Meat: 2

Red/Orange: 1/8

Other Veg: 1/2

Milk

Wheat

Section 1

Mushrooms, Portabella, Caps
20 each

Pepper & Onion, Fajita Blend
2 1/2 lb

Steak Grilling Seasoning, No Salt
3 tbsp

Cheese, Provolone, Sliced
2 1/2 lb

Hoagie Rolls, Whole Grain, Pan Baked,
Split Top, Hinge Sliced, 6"
20 each

1. Day of Service: Pre Prep: Clean and sanitize prep area. Pull **portbellas** from cooler and place at produce sink workstation. Slice the compost from the ends of the portbellas 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 $\frac{1}{4}$ inch pieces, lengthwise.

CCP: Prepare foods at room temperature in two hours or less

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.

2. Prep: Place **sliced peppers and onions** 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 sheet pans, lined and sprayed.

CCP: Prepare foods at room temperature in two hours or less.

3. Cook: Place the philly mix into pre-heated 400° convection oven. Roast for 15 minutes or until the vegetables are softening and begin to char on the onions and peppers. Pull and place in steam table pan and hold for assembly.

CCP: Heat until an internal temperature is reached of 165°F for 15 seconds. CCP: Batch cook as necessary to insure best end product and nutritional.

4. Wash hands thoroughly and cover with gloves.

Prep: Place one ounce of sliced **provalone** on **hoagie roll**. Using tongs, add $\frac{3}{4}$ cup vegetables to the roll. Wrap sandwich and place in shallow steam table pan.

CCP: Never handle ready to eat foods with bare hands

5. Serve: One portabella "philly" sandwich.

Note: The FBG does not have yields for portbellas but the FBG states that 2.656 ounces raw provides $\frac{1}{2}$ cup cooked sliced mushrooms.

Section 1

Note: the stems can be used in any soup or stock or diced and added to entrees such as stir-fries or egg bakes.

Portabella Philly Sub

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **346**

% Daily Value*

Total Fat 16g **20%**

Saturated Fat 8g **42%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 612mg **27%**

Total Carbohydrate 34g **12%**

Dietary Fiber 5g **16%**

Sugars 5g

Includes 1g Added Sugars **3%**

Protein 12g **23%**

Vitamin D: 0% DV • Potassium: 3% DV

Calcium: 31% DV • Vitamin C: 0% DV

Iron: 9% DV •

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.