

# GR-259312 · Steak and Everything Sandwich · 1 each · 100 servings

Grain: 2

Meat: 2

Other Veg: 3/8

Milk

Wheat

## Instructions

Philly Beef Steak Meat  
12 1/2 lb

Peppers, sweet, green, raw  
16 5/8 medium (approx 2-3/4" long, 2-1/2" dia)

Onions, raw  
8 3/8 lb

Mushrooms, white  
2 1/8 qt

Oil, extra virgin olive, salad or cooking  
1 1/8 c

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

Cheese, mozzarella, whole milk  
3 1/8 lb

1. Slice **beef** into thin slices and then put through chopper so you have strips. Heat meat to an internal temperature of 165°F.

2. Saute **peppers**, **onions**, and **mushrooms** in **olive oil** just enough to soften. You can mix veggies with meat or leave separate.

3. Assemble on 6 inch **hoagie bun**, meat, veggies, and **cheese**.

CCP: Heat to 165° F or higher for at least 15 seconds

CCP: ~CI Clean produce thoroughly (scrub if needed) under running water before preparation

CCP: ~CI Raw produce separation hazard- avoid cross-contamination: separate, clean and sanitize, wash hands

CCP: ~CCP Hot holding product temperature at or above 135°F



# Steak and Everything Sandwich

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 each**

Amount Per Serving

**Calories** **334**

% Daily Value\*

**Total Fat** 16g **20%**

Saturated Fat 7g **34%**

Trans Fat 1g

**Cholesterol** 40mg **13%**

**Sodium** 484mg **21%**

**Total Carbohydrate** 34g **12%**

Dietary Fiber 4g **14%**

Sugars 5g

Includes 1g Added Sugars **3%**

**Protein** 17g **34%**

Vitamin D: 0% DV • Potassium: 5% DV

Calcium: 9% DV • Vitamin A: 2% DV

Iron: 19% DV • Vitamin C: 32% 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.