



RECIPE NAME: Bahn Mi Sandwich

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: 50	
Portion Size: 1 each	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Project Bread



Ingredients	Weight	Measure	Procedure
Soy Sauce, Low Sodium Ginger, Fresh, Minced Garlic, Fresh, Minced Sugar, Brown Chicken, Diced, Cooked, Frozen (USDA 100101) Ham, 97% Fat Free, Cooked, Water-Added, Sliced, Thawed (USDA 100187) Cabbage, Common, Shredded Cilantro, Minced Onions, Spring or Scallions, Thinly Sliced Vinegar, Apple Cider Sugar, Granulated Salt Mayonnaise Hot Sauce Roll, Whole Grain-Rich, 5" (56g) Hoagie	¼ lb ¼ lb 3 ½ lb 3 ½ lb 3 lb	¾ cup 1 Tbsp, packed 1 cup 1 cup ½ cup ⅓ cup 1 Tbsp 1 ½ qt 1 cup 50 each	<ol style="list-style-type: none"> Mix together marinade ingredients: soy sauce, ginger, garlic, and brown sugar until sugar has dissolved. Place chicken in deep hotel pan and cover with marinade. Mix well, cover with food service wrap and set aside at least one hour to allow flavors to develop. This step can be done a day ahead of time so that the chicken marinates overnight. Place covered hotel pan with chicken in steamer and cook until heated through to an internal temperature of 165° F. Hot hold. In a large mixing bowl, make coleslaw mixture by combining shredded cabbage, cilantro, spring onions/scallions, apple cider vinegar, sugar, and salt. In a separate bowl, mix together mayonnaise and hot sauce to make a spicy mayo. Make sandwiches by spreading 1 oz spicy mayo on hoagie roll, adding 1 oz of chicken, 1.22 oz of ham slices, and topping with ⅓ cup prepared coleslaw.
Total Yield: 50 Sandwiches		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					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
					¼ c.	
Fruits						
Grains	2.0 oz eq.					
Calories:	451					
Saturated Fat (g):	4.15 g					
Sodium (mg):	966.84 mg					