



HAM, APPLE AND SWISS PANINI SANDWICH

PORTION SIZE: 1 WHOLE SANDWICH

	50 Servings		100 Servings			
Ingredients	Measure	Weight	Measure	Weight	Directions	
Whole grain bread	100 Slices		200 Slices		To build each sandwich, lightly spread mustard on bottom slice of bread.	
Mustard, dijon	2 c.		1 qt.		2. Place 2 slices of turkey ham onto bread.	
IENNIE OR All Natural Ungured Turkey					3. Top 6 slices (1/4 c.) of apples on top of turkey ham.	
JENNIE-O® All Natural Uncured Turkey Ham Steak 1.46 oz., #230224, thawed		9 lb. 2 oz.		18 lb. 4 oz.	4. Place 1 slice (1 oz.) of cheese over the apples then sprinkle with jalapeño slices (1 tbsp.)	
Apples, fresh, size 125, thinly sliced	13 ea.	3 lb. 6 oz.	25 ea.	6 lb. 12 oz.	5. Top with second slice of bread.	
Swiss or monterey jack cheese, 1 oz. slice		3 lb. 2 oz.		6 lb. 4 oz.	6. Bake in panini machine according to equipment instructions. OR spray parchment lined baking sheets with butter flavored food spray. Place 10 sandwiches on pan. Spray top of sandwiches with food spray. 7. Bake at 400° F for 5-6 minutes then flip sandwiches. Bake for additional 5-6 minutes until golden brown. Cut in half for service.	
Butter flavored food spray						
Jalapeño peppers, nacho style sliced, canned, optional	3 c.			1 qt. 2 c.		

1 serving provides 3 oz. meat/meat alternate, 2 oz. Eq. servings bread/grain and ½ c. fruit.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving							
Calories	425 cal	Trans Fat	0 g	Carbohydrates	35 g		
Fat	19 g	Cholesterol	81 mg	Dietary Fiber	5 g		
Saturated Fat	8 g	Sodium	1096 mg	Protein	29 g		



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