

hot pastrami sandwich



Serving Suggestion



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portion size:
1 whole sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Sweet and sour slaw					<ol style="list-style-type: none"> 1. Wisk sugar, vinegar, mustard, celery seed, and oil together. Allow sugar to dissolve. 2. Toss dressing with coleslaw mix. 3. Spray parchment lined baking sheets with butter flavored food spray. 4. Build sandwiches. Place 10 slices bread on each pan. 5. Place 6 slices turkey pastrami and 1 oz. cheese on each slice of bread. 6. Use a #8 scoop to portion ½ c. coleslaw on top of meat and cheese. 7. Top with second slice of bread and spray top of sandwiches with the food spray. 8. Bake at 400°F for 5-6 minutes and then flip sandwiches. Bake for an additional 5-6 minutes until golden brown. Cut in half for service. Serve immediately or hold at 140°F.
Sugar, granulated	¾ c.		1 ½ c.		
Vinegar, white or cider	¾ c.		1 ½ c.		
Mustard, ground	½ tbsp.		1 tbsp.		
Celery seed	1 tsp.		2 tsp.		
Oil, vegetable	½ c.		1 c.		
Three color coleslaw mix, RTU		4 lbs.		8 lbs.	
Butter flavored food spray					
Bread, sandwich, whole grain	100 slices		200 slices		
JENNIE-O® All Natural Lower Sodium Sliced Turkey Pastrami, #2634-18, thawed		9 lbs. 6 oz.		18 lbs. 12 oz.	
Cheese, mozzarella, LMPS, sliced		3 lbs. 2 oz.		6 lbs. 4 oz.	

1 serving provides 3 oz. meat/meat alternate,
2 servings bread/grain, and ¼ cup vegetable (other).

Nutrients Per Serving					
Calories	385 cal	Trans Fat	0 g	Carbohydrates	30 g
Fat	16 g	Cholesterol	25 mg	Dietary Fiber	5 g
Saturated Fat	6 g	Sodium	858 mg	Protein	28 g

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