

ITALIAN STYLE VEAL STEAKS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
190 cal	9 g	13 g	12 g	39 mg	471 mg	46 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
VEAL, PATTY, UNBREADED	25 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
PEPPERS, GREEN, FRESH, CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-7/8 lbs
BEEF BROTH		2 qts	
TOMATOES, CANNED, DICED, DRAINED	13-1/4 lbs	1 gal 2 qts	
PARSLEY, FRESH, BUNCH, CHOPPED	4 oz	1-7/8 cup	4-1/4 oz
SUGAR, GRANULATED	3-1/2 oz	1/2 cup	
SALT	1 oz	1 tbsp	
OREGANO, CRUSHED	1/3 oz	2 tbsp	
BASIL, SWEET, WHOLE, CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	

Method

- 1 Lightly spray griddle with cooking spray. Grill veal steaks 8 minutes.
- 2 Evenly shingle 25 veal steaks into each ungreased steam table pan.
- 3 Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle or stock pot about 8 to 10 minutes, stirring constantly.
- 4 Add tomatoes, broth, parsley, sugar, salt, sweet basil, oregano and garlic powder to cooked vegetables; stir to blend. Mix well; bring to a boil. Reduce heat. Simmer 5 minutes.
- 5 Pour 2-1/4 quart sauce over steaks in each pan.
- 6 Using a convection oven, bake at 325 F. 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.