

STEAK AND CHEESE SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
475 cal	20 g	32 g	29 g	102 mg	468 mg	218 mg

Ingredient

BEEF,STEAK,SANDWICH,THIN SLICES,RAW
 COOKING SPRAY,NONSTICK
 CHEESE,AMERICAN,SLICED
 ROLL,FRENCH

Weight

25 lbs
 2 oz
 6-1/4 lbs
 8-3/8 lbs

Measure

1/4 cup 1/3 tbsp
 100 sl
 100 each

Issue

Method

- 1 Grill steaks on one side 30 seconds on lightly sprayed grill at 350 F.
- 2 Turn steaks; cover half of steaks with cheese slices. Grill steaks 30 seconds. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Slice rolls in half lengthwise. Place 1 steak on bottom half of each roll. Add steak with cheese on top.
- 4 Cover with top half of roll. CCP: Hold at 140 F. or higher for service.