

VEAL PARMESAN

Yield 100

Portion 6-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
416 cal	17 g	28 g	26 g	109 mg	747 mg	146 mg

**Ingredient**

TOMATO SAUCE

VEAL, STEAKS, BREADED, FROZEN

CHEESE, MOZZARELLA, SLICED

CHEESE, PARMESAN, GRATED

**Weight**

37-1/2 lbs

3-1/8 lbs

7 oz

**Measure**

1 gal 2-1/2 qts

3 qts 1/2 cup

2 cup

**Issue**

**Method**

- 1 Prepare 1 recipe Tomato Sauce, Recipe No. O 015 00 per 100 portions. Keep hot.
- 2 Place steaks on sheet pans. Using convection oven, bake at 400 F. for 10 minutes on high fan, closed vent. Turn steaks. Bake 6-8 minutes or until thoroughly heated and browned on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher.
- 3 Cut mozzarella cheese slices in half. Place 1/2 slice cheese on each steak.
- 4 Pour 1-1/4 quarts sauce over steaks in each pan.
- 5 Sprinkle about 6 tablespoons parmesan cheese over steaks in each pan.
- 6 Using convection oven, bake at 325 F. 6-8 minutes or until cheese is melted. Hold for service at 140 F. or higher.