

VEAL STEAK

Yield 100

Portion 6-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	10 g	24 g	24 g	96 mg	383 mg	36 mg

**Ingredient**

VEAL,STEAKS,BREADED,FROZEN

**Weight**

37-1/2 lbs

**Measure**

**Issue**

**Method**

- 1 Deep fry veal steaks at 350 F. about 5 minutes or until golden brown.
- 2 CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.