

ITALIAN VEAL CUTLET SUBMARINE

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	37 g	31 g	24 g	103 mg	833 mg	175 mg

Ingredient

VEAL,STEAKS,BREADED
 SAUCE,PIZZA,CANNED
 ROLL,FRENCH
 CHEESE,PIZZA BLEND,SHREDDED

Weight

37-1/2 lbs
 21-1/2 lbs
 8-3/8 lbs
 1-1/2 lbs

Measure

2 gal 7/8 qts
 100 each
 1 qts 2-1/4 cup

Issue

Method

- 1 Place veal steaks on sheet pans. Bake at 425 F. for 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Cut in half lengthwise. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Bring pizza sauce to a boil.
- 3 Split French rolls almost through. Spread 1 ounce (2 tbs) sauce on bottom half of each roll. Add 2 steak halves; ladle 1/4 cup sauce over steak halves.
- 4 Sprinkle about 1 tablespoon of cheese over each sandwich; close top. CCP: Hold for service at 140 F. or higher.