

ROAST BEEF & CHEESE ROLLUP SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	35 g	29 g	9 g	54 mg	1020 mg	226 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SALSA		1 gal 3-7/8 qts	
TORTILLAS,WHEAT,10 INCH	12-3/8 lbs	100 each	
LETTUCE,LEAF,FRESH,HEAD	7-7/8 lbs		
BEEF,OVEN ROAST,PRE COOKED	12-1/2 lbs		
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	5-1/2 lbs	1 gal 1-1/2 qts	

Method

- 1 Prepare 2 recipes of salsa (Recipe No. O 007 01) for use in Step 8.
- 2 Wrap tortillas in foil; place in warm oven (150 F.) or warmer for 15 minutes or until warm and pliable.
- 3 Cut lettuce into 1/2-inch strips.
- 4 Slice beef thin, about 16 slices per pound.
- 5 Place 2 ounces (2 slices) roast beef on warmed tortilla.
- 6 Evenly distribute 1 ounce (2 tablespoons) of shredded cheese over beef.
- 7 Combine lettuce with salsa.
- 8 Distribute about 3 ounces (3/4 cup) salsa and lettuce over beef and cheese.
- 9 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower. Batch preparation methods should be used to prevent the lettuce from wilting and the tortillas from getting soggy.