## MINI FRENCH TOAST SLIDERS

| Ingredients <br> (yields 50 servings) | Quantity |
| :--- | :---: |
| JENNIE-O <br> $12 / 1 \mathrm{lb} .$, thawed | 4 lb .11 oz. |
| JENNIE-O <br> thawed | Turkey Ham, sliced, $3.06 \mathrm{oz} ., 256503,12 / 1 \mathrm{lb} .$, |
| Mini frozen cinnamon french toast | 4 lb .14 oz. |
| White American cheese, sliced | 50 packages |
| Grape Jelly | 1 lb .9 oz. |

1. Preheat oven to 4255.
2. Line sheet pan(s) with parchment paper.
3. Keep mini french toast product frozen until assembly. Open each package of mini
french toast (2 sets of 4 mini french toasts in each package). Lay out one set (4 mini
french toast squares) in single layer on sheet pans. These will serve as the bottom
of each serving. Save other set for top of sandwich in assembly.
4. Assemble sandwiches.
a. Place 3 slices oven roasted turkey onto each bottom set (4 mini french
toast squares).
b. Add 3 slices of turkey ham.
d. Spread 1 tablespoon of jelly onto the other set of french toast squares
to be used as top of sandwich. Place jelly side down on top of cheese to
close sandwich.
5. Bake sandwiches at $425^{\circ} \mathrm{F}$ for 8 to 9 minutes.
6. Cut each sandwich into quarters to serve as sliders.
Offer each student one whole sandwich (4 quarters) Mini French Toast Sliders to
provide $2.50 z$ eq M/MA and $20 z$ eq WGR.

## 3 slices Oven Roasted Turkey provides 1.0 oz Meat/Meat 3 slices Turkey Ham provides 1.0 oz Meat/Meat Alternate 1 slice American Cheese provides 0.5 oz eq Meat/Meat Alternate (per FBG: $10 z=1 \mathrm{M} / \mathrm{MA}$ ) <br> Whole Grain Mini French Toast ( 1 package, 8 each): 2.0 oz eq Whole Grain Rich (per MFG)

For preparation by a food preparation establishment only, according to the food code or equivalent.

| Nutrients Per Serving |  |  |  |  |  |  |  |
| :--- | ---: | :--- | ---: | :--- | ---: | :---: | :---: |
| Calories | 432 cal | Sodium | 858 mg | Calcium | 112 mg |  |  |
| Fat | 16 g | Carbohydrates | 5 g | Vitamin A (IU) | $0 \mathrm{iu}^{*}$ |  |  |
| Saturated Fat | 5 g | Dietary Fiber | 11 g | Vitamin C | $0 \mathrm{mg}^{*}$ |  |  |
| Trans Fat | 0 g | Protein | 22 g | Vitamin D | 0 mcg |  |  |
| Cholesterol | 66 g | Iron | 2 mg |  |  |  |  |

*Indicates missing Nutrient Information.

