

| <b>Ingredients</b><br>(yields 50 servings)                               | Quantity     |
|--|--------------|
| JENNIE-O® Oven Roasted Turkey, sliced, 3.0 oz., 209903, 12/1 lb., thawed | 4 lb. 11 oz. |
| JENNIE-O Turkey Ham, sliced, 3.06 oz., 256503, 12/1 lb., thawed          | 4 lb. 14 oz. |
| Whole grain bagel, 2 oz., sliced, frozen                                 | 50 bagels    |
| Pepperoni, sliced, bulk, frozen  | 15 oz.       |
| White American cheese, sliced  | 1 lb. 9 oz.  |
| Italian dressing   | 3 c, 2 Tbsp. |
| Non-stick cooking spray  | 50 sprays    |

Directions

PORTION SIZE: 1 SANDWICH

- 1. Preheat oven to 350°F
- Line sheet pan(s) with parchment paper. Split bagels and lay out bottom half of bagels in single layer on sheet pans. Save bagel top half needed for the top of the sandwiches.
- 3. Brush  $\frac{1}{2}$  tablespoon of Italian dressing on the open side of the bottom half of bagels.
- 4. Assemble sandwich in the following order on bottom half of bagel:
  - a. 3 slices oven roasted turkey.
  - b. 3 slices turkey ham.
  - c. 4 slices pepperoni.
  - d. 1 slice American cheese.
  - e. Spread  $\frac{1}{2}$  tablespoon of Italian dressing on the inside of the top half of bagels.
  - f. Place top half of bagel with dressing to close each sandwich.
- 5. Bake sandwiches at 350°F for 6 to 8 minutes.

Offer each student 1 Toasted Italian Bagel Sandwich to provide 2.5 oz. eq M/MA and 2oz. eq WGR.

- 3 slices Oven Roasted Turkey provide 1.0 oz Meat/Meat
- 3 slices Turkey Ham provide 1.0 oz Meat/Meat Alternate
- 1 slice American Cheese provides 0.5 oz eq Meat/Meat Alternate (per FBG: 1oz = 1 M/MA)
- 1 Whole Grain Bagel provides 2.0 oz eg Whole Grain Rich

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

| Nutrients Per Serving |         |               |         |                |        |
|-----------------------|---------|---------------|---------|----------------|--------|
| Calories              | 352 cal | Sodium        | 1136 mg | Calcium        | 97 mg  |
| Fat                   | 14 g    | Carbohydrates | 32 g    | Vitamin A (IU) | 0 iu*  |
| Saturated Fat         | 5 g     | Dietary Fiber | 4 g     | Vitamin C      | 0 mg*  |
| Trans Fat             | 0 g     | Protein       | 26 g    | Vitamin D      | 0 mcg* |
| Cholesterol           | 75 g    | Iron          | 2 mg    |                |        |

\*Indicates missing Nutrient Information.



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