



TURKEY AVOCADO BACON RANCH PANINI

PORTION SIZE:
1 SERVING

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Bacon, 271106, 12/50 ct., frozen	150 slices
JENNIE-O® Oven Roasted Sliced Turkey, 3.0 oz., 209903, 12/1 lb., frozen	150 slices
Whole grain hoagie roll	50 rolls
Guacamole	1½ c., 1 Tbsp.
Ranch dressing	1½ c., 1 Tbsp.
American cheese, sliced	50 slices
Cooking spray	50 sprays

Directions
1. Preheat oven to 350°F.
2. Slice hoagie rolls in half lengthwise to open.
3. On the interior of one half, spread ½ tablespoon of guacamole.
4. On the interior of the second half, spread ½ tablespoon of ranch dressing.
5. Add three slices of oven roasted turkey to the bottom side of roll.
6. Add two cheese halves (1 full slice) in an even layer on top of turkey.
7. Add three slices of turkey bacon on top of cheese.
8. Close sandwich with top of roll.
9. Place sandwiches on lined sheet pans and spray tops with cooking spray.
10. Place a second sheet pan on top of the tray of sandwiches and press down to apply pressure, leaving the weighted pan on for the cooking process. Or, if available, use a panini press.
11. Bake for 10-12 minutes.
12. Slice paninis in half for service.
Offer each student one whole turkey bacon avocado ranch panini to provide 2.0 oz. eq. M/MA, 2.0 oz. eq. WGR.

3 oven roasted turkey slices provides 1.0 oz. meat/meat alternate
 3 turkey bacon slices provides ½ oz. meat/meat alternate
 1 whole grain hoagie roll provides 2.0 oz. eq. whole grain rich
 1 slice american cheese provides ½ oz. meat/meat alternate

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

*Indicates missing Nutrient Information.

Nutrients Per Serving					
Calories	418 cal	Sodium	981 mg	Calcium	225 mg
Fat	16 g	Carbohydrates	40 g	Vitamin A	125 iu*
Saturated Fat	3 g	Dietary Fiber	4 g	Vitamin C	0.6 mg*
Trans Fat	0 g	Protein	26 g	Vitamin D	1 mcg*
Cholesterol	53 mg	Iron	2 mg		

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