



Mini Deli Sub & Garden Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 X #24 scoops (80 gm)	400 gm (14.1 oz)
PE Pork (PE#21753)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Turkey (PE#21745)	#24 scoop (40 gm)	200 gm (7.1 oz)
Mustard + Mayonnaise	5 mL (1 tsp) - 1 of each	25 mL (0.8 fl oz) - each
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.1 oz)
PE Carrot (PE#21734)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Applesauce (with cinnamon)	#8 scoop (118 mL)	590 mL (20 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Plate 1 - #24 scoop (40 gm or 1- 40 gm slices) of PE Whole Wheat Bread on the service plate. Cover with a staggered layer of a #24 scoop (40 gm) of PE Pork and a #24 scoop (40 gm) of PE Turkey.



3. Top with 5 mL (1 teaspoon) each of mustard and mayonnaise.



4. Cover the sub with 1 - #24 scoop (40 gm or 1- 40 gm slices) of PE Whole Wheat Bread.



5. Add #8 scoop (118 gm) of PE Spinach to the plate. Top with 15 mL (1 tablespoon) of PE Carrot and 15 mL (1 tablespoon) of vinaigrette salad dressing. Serve with a side of #8 scoop (118 mL) of smooth applesauce with a fine sprinkling of cinnamon for taste and as a visual garnish.

Serve cold

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

