



825140 - Tuna Sliders

Source: K12 Culinary
 Number of Portions: 24
 Size of Portion: 2 each

Components:

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit:
 Vegetable:
 Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

Meat/Meat Alter
 Grain

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825594 Tuna, Pouch, 43 oz, Starkist 22120..... 018079 BREAD CRUMBS, DRY, GRATED, PLN..... 050343 CHEESE, CHEDDAR, YELLOW, REDUCED FAT, SH... 011288 ONIONS, FRZ, CHOPD, CKD, BLD, DRND, WO/SALT.....	1 pouch, 43 oz 2 cups 1 lb 1/2 CUP (chopped)	Preheat convection oven to 400°F. Line full size sheet pan with parchment paper and spray with pan release. Pour pouch of tuna into a mixing bowl. Add bread crumbs, cheese, and onions and mix gently until combined.
826518 Chipotle Peppers in Adobo Sauce, Embassa..... 825093 Mayonnaise, RedCal, gal, Dukes 06073.....	1 Tbsp 2 1/2 cups	Drain chipotle peppers from Adobo sauce and chop required amount into ¼ inch pieces. Combine mayonnaise and chopped peppers in medium-sized bowl. Add mayonnaise mixture to tuna mixture and blend gently until well combined.
018079 BREAD CRUMBS, DRY, GRATED, PLN.....	2 cups	Portion patties using a no. 16 disher using the side of the bowl to level the scoop. Do not press tuna mixture into disher. Flatten each portion into a patty, and coat each side of the patty with the bread crumbs. Place 24 patties on the prepared sheet pan 4 across by 6 down. Bake for 15 minutes at 400 degrees F. If it is necessary to hot hold prior to stuffing patties into slider buns, do not cover. CCP: Heat to 135° F or higher.
826511 Bun, slider, WGR, Superbakery 8669.....	48 each, 1 oz	Place cooked patties inside mini slider buns just prior to service. Serve 2 sliders per customer. CCP: Hold for hot service at 135° F or higher
		This recipe is best prepared for just in time service to avoid excessive leftovers. Leftovers are not optimum quality when reheated.

*Nutrients are based upon 1 Portion Size (2 each)

Calories	403 kcal	Cholesterol	54 mg	Sugars	*5.3* g	Calcium	293.51 mg	33.95%	Calories from Total Fat
Total Fat	15.21 g	Sodium	980 mg	Protein	23.23 g	Iron	3.00 mg	7.24%	Calories from Saturated Fat
Saturated Fat	3.24 g	Carbohydrates	43.37 g	Vitamin A	315.5 IU	Water ¹	*5.78* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.92 g	Vitamin C	0.1 mg	Ash ¹	*0.53* g	43.03%	Calories from Carbohydrates
								23.04%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.