



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:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825594 Tuna, Pouch, 43 oz, Starkist 22120..... 018079 BREAD,CRUMBS,DRY,GRATED,PLN..... 051556 Cheese, Cheddar, Yellow, Red Fat, Shredd..... 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 food 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 finely mince. Combine mayonnaise and chopped peppers in medium-sized bowl. Add minced chipotle peppers and mayonnaise 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 12-15 minutes at 400° F or until golden brown. 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. Leftovers are not optimum quality when reheated.

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

Calories	404 kcal	Cholesterol	57 mg	Sugars	5.3 g	Calcium	*115.41* mg	35.20%	Calories from Total Fat
Total Fat	15.80 g	Sodium	969 mg	Protein	22.81 g	Iron	*2.97* mg	8.36%	Calories from Saturated Fat
Saturated Fat	3.75 g	Carbohydrates	43.67 g	Vitamin A	*26.3* 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	43.25%	Calories from Carbohydrates
								22.59%	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.