



Northwest Canned Pear, Turkey and Mozzarella Panini

33 Servings

Portion: 1 each

Meal Component Crediting K-8, 9-12: 2 oz eq M/MA + 2 oz eq grain + ¼ c fruit

Ingredients	Weight	Measure
Bread, sandwich, whole grain rich		48 slices
Honey mustard, prepared		1 ½ cup
Turkey, deli style, sliced	2 lb 4 oz	
Pears, Pacific Northwest, canned, sliced, extra light syrup, drained*		1 no. 10 can
Arugula or spinach, fresh, cut into ribbons	9 oz	
Cheese, mozzarella, shredded	1 lb 8 oz	
Mayonnaise		1 ½ cup

*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

Method

1. Preheat the oven to 375°F.
2. Spray 2 full size sheet pans with butter-flavored pan release. Lay 12 slices of bread on each prepared pan.
3. Spread 1 Tbsp of honey mustard on each slice of bread. Assemble each sandwich with 1 ½ oz sliced deli turkey, 4 pear slices, ½ cup arugula or spinach, and 1 oz mozzarella cheese (portion cheese with a 2 oz spoodle).
4. Spread the remaining bread slices with 1 Tbsp mayonnaise each, place bread slices (mayonnaiseside-down) on top of the sandwiches.
5. Spray tops of sandwiches with butter-flavored pan release.
6. Place one to two sheet pans on top of the sandwiches to weigh them down and facilitate browning, and place in the preheated 375°F oven.
7. Bake for 8-10 minutes or until bread is toasted and cheese is melted.
CCP: Heat to 135°F.
8. Transfer sandwiches to 2-inch full size steamtable pans for service. Shingle in pan for best appearance.
CCP: Hold and serve at 135°F or higher.

Nutrients Per Serving

Calories	482
Sat Fat	6 g
Iron	2 mg
Protein	22 g
Chol	52 mg
Calcium	91 mg
Carb	47 g
Vit A	1029 IU
Sodium	910 mg
Total Fat	24 g
Vit C	4 mg
Dietary Fiber	6 g