Very Veggie, Egg & Pretzel Panini (HACCP Process #2)

**Yield:** 25 servings (1 sandwich, 6 oz., 174 g)

**Meal Equivalencies:** 1.5 oz. eq. meat/meat alternate, 2.5 oz. eq. grain, 1/8 cup other vegetable, 1/8 cup red/orange vegetable, 1/8 cup dark green vegetable

**Directions**

1 **day prior to day of service:**
- Pull eggs from freezer.
- Place pans on lowest available shelf in cooler to thaw. **CCP: Hold below 41° F.**
- Wash hands thoroughly.

1 **Day of service:**

**PRE-PREP**
- Clean and sanitize prep area.

**PREP**
- Pull mushrooms from cooler and place at produce sink.
- Place mushrooms on screen and rinse gently to remove any grit remaining. Do not soak mushrooms. Do not scrub mushrooms. As necessary, wipe gently.
- Wash hands thoroughly and put on gloves.
- Slice mushrooms lengthwise about 1/8” thick.
- Place mushroom slices on a parchment covered sheet pan.

**COOK**
- Bake in preheated convection oven at 350° F with fan on high for 5 minutes. **SOP:** Batch cook as necessary to insure best end product and nutritional.
- Pull egg patties from cooler and place at workstation.

**Ingredients**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Whole Round Egg Patty, 3.5”</td>
<td>25 pieces</td>
</tr>
<tr>
<td>Soft Pretzel WGR Buns, 2.7 oz. each</td>
<td>25 pieces</td>
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<tr>
<td>Mushrooms, Portabella</td>
<td>1 lb. 9 oz.</td>
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<tr>
<td>Tomatoes, Medium, Fresh, Sliced</td>
<td>1 lb. 9 oz.</td>
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<tr>
<td>Spinach, Baby, Fresh, RTU</td>
<td>1 lb.</td>
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<tr>
<td>American Cheese, Sliced, RF/RS, 0.5 oz. slices</td>
<td>12.5 oz.</td>
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<tr>
<td>Pan Spray</td>
<td>1 tsp.</td>
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</tbody>
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See reverse side for complete directions
Very Veggie, Egg & Pretzel Panini

Day of service continued:

**COOK CONT.**
- Place one layer of egg patties on a sheet pan. Spray lightly with vegetable spray.
- Place uncovered in 250° F preheated convection oven and bake for 10-12 minutes if thawed (18-20 if frozen).
**CCP:** Heat until an internal temperature of 165° F is reached for 15 seconds.

**HOLD**
- Hold in warming cart until assembly. **CCP:** Hold above 135° F.

**PREP**
- Pull tomatoes, spinach, cheese and buns from cooler and place at workstation.
- Wash hands thoroughly and put on gloves.
- Pull buns from cooler and place at workstation.
- Turn on Panini machine to preheat.
- Wash hands thoroughly and cover with gloves.
- Assemble sandwiches by placing 1 egg patty on bottom of bun.
- Top with 4 slices of mushrooms, 1/4 cup fresh spinach leaves (about 20 pieces) and 2 slices of tomato.
- Top with cheese and bun.
- Press firmly together.
- Spray Panini machine lightly.
- At 400° F grill Panini for 3 minutes.

**HOLD**
- Hold in warming cart, above 135° F. **CCP:** Hold above 135° F.

**SERVE**
- 1 Panini. **CCP:** Hold above 135° F.