Yield: 100 servings (1 sandwich, 3.8 oz., 109 g)

Meal Equivalencies: 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr grain, 1/8 cup other vegetables

Directions
3 days prior to day of service:
• Pull eggs from freezer. Open cases and remove cartons from case.
• Place cartons on sheet pans with space between to allow for thawing.
• Place pans on lowest available shelf in cooler to thaw.
  CCP: Hold below 41° F.
• Wash hands thoroughly.

Day of service:
PRE-PREP
• Clean and sanitize workstation.
• Pull 3 shallow steam table pans and place at workstation.

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized Whole Eggs, Frozen (USDA Material #100045)</td>
<td>11 lb. 4 oz.</td>
</tr>
<tr>
<td>Red &amp; Green Pepper Strips, Frozen, IQF</td>
<td>3 lb. 3 oz.</td>
</tr>
<tr>
<td>WGR Sub Rolls, Sliced</td>
<td>100 pieces</td>
</tr>
<tr>
<td>Pan Spray, Butter Flavored</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>
Day of service continued:

PRE-PREP CONT.
• Spray completely with butter flavored pan spray.
• Pull thawed eggs from cooler and place at workstation.
• Pull pepper strips from freezer and place at workstation.

PREP
• Wash hands thoroughly and cover with gloves.
• Empty eggs into steam table pans, using 3 lb. plus 12 oz. per pan.
• Stir pepper strips into eggs, using 1 lb. plus 1 oz. into each pan of eggs. CCP: Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.

COOK
• Cover eggs and place in preheated 325° F convection or combi oven. Bake for 10 minutes, whisk eggs and peppers. Bake for an additional 5 minutes or until an internal temperature of 165° F is reached. CCP: Heat until an internal temperature of 165° F is reached for 15 seconds.

HOLD
• Place covered eggs and peppers in warmer preheated to 135° F until service. CCP: Hold above 135° F.

PREP
• Pull wgr sub rolls and place at workstation.
• Pull foil wrap or sub bags and place at workstation.
• Pull eggs from warmer.
• Wash hands thoroughly and put on gloves. SOP: Never handle ready-to-eat foods with bare hands.
• Using a 3 oz. spoodle, fill sub roll with egg and pepper mixture.
• Close subs and place in sub bag or wrap tightly in foil.
• Place flat in steam table pans, layer with parchment paper up to 2 layers.

HOLD
• Hold in warming cart above 135° F. CCP: Hold above 135° F.

SERVE
• 1 windy city sub sandwich. CCP: Hold above 135° F.