

Smoked Turkey and Cheddar Smothered Sandwich

Update a traditional turkey sandwich with creamy Cheddar cheese on top.

Yield: 26 lbs, 9 oz
Serves: 50
Prep time: 1 minutes
Cook time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Bread, Multi-Grain (includes whole-grain), sliced	87.5	oz	100 slices
Adobo Mayonnaise, prepared	25	oz	3 cups
Turkey, smoked, sliced	200	oz	200 slices
Olive oil	16	fl oz	2 cups
<i>Chef-Mate</i> ® Basic Cheddar Cheese Sauce	100	oz	3 qt, 1/2 cup

Preparation Steps

1. Spread 1 Tbsp of Adobo Mayonnaise on one piece of bread. Add 4 slices turkey.
2. In a preheated sauté pan, add 1 tsp of olive oil. Once the olive oil is hot, gently press the sandwich together and place it into the sauté pan. After one side is golden brown, flip the sandwich. It may be necessary to add 1 tsp of additional oil at that point.
3. When both sides of the sandwich are golden brown, top with 1/4 cup *Chef-Mate* Basic Cheddar Cheese Sauce and serve.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	477
Energy (KJ)	2050
Protein (g)	30.7
Carbohydrate, total (g)	29.8
Fats, total (g)	25.5
<i>Sugars, total (g)</i>	4.6
Fats, saturated (g)	5.5
Fiber, total dietary (g)	4
Sodium (mg)	736
Calcium (mg)	91
Cholesterol (mg)	81
Iron (mg)	3
Vitamin A (µg_RAE)	19
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Adobo Mayonnaise

Add extra flavor to any sandwich or side dish with this slightly spicy seasoned spread.

Yield: 3 cups
Serves: 50
Prep time: 3 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Minor's® Red Chile Adobo Flavor Concentrate	1.5	fl oz	3 Tbsp
Mayonnaise, fat-free	24	oz	3 cups

Preparation Steps

1. Thoroughly whisk together the *Minor's* Red Chile Adobo Flavor Concentrate and mayonnaise.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	13
Energy (KJ)	56
Protein (g)	
Carbohydrate, total (g)	2.2
Fats, total (g)	0.5
Sugars, total (g)	1.4
Fats, saturated (g)	
Fiber, total dietary (g)	0.3
Sodium (mg)	114
Cholesterol (mg)	1
Iron (mg)	
Vitamin A (µg_RAE)	8
Vitamin C (mg)	

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

SMOKED TURKEY AND CHEDDAR SMOTHERED SANDWICH

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 100 slices of bread, whole grain
- € ☐ 1 qt fat-free mayonnaise
- € ☐ 1 can Chef-Mate® Basic Cheddar Cheese Sauce

> Produce

Be sure to ask your distributor about local seasonal produce.

- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*
- € ☐ 3 lbs local seasonal produce*

**Kale, various mushrooms, onions, jalapeño peppers, bell peppers, olives, sundried tomatoes, pickled items, chopped herbs and squash can be added to increase guest customization.*

> Protein

- € ☐ 13 lbs smoked turkey breast**

***Bacon, sausage, ham, or chicken can be added to increase guest customization.*

> Refrigerated

- € ☐ 1 tub Minor's® Red Chile Adobo Flavor Concentrate

SMOKED TURKEY AND CHEDDAR SMOTHERED SANDWICH

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Secure whole grain bread
- € ☐ Prepare Adobo Mayonnaise recipe
- € ☐ Secure 1 can Chef-Mate® Basic Cheddar Cheese Sauce
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce*
- € ☐ Secure 13 lbs smoked turkey for smothered sandwich station
- € ☐ Fill 8 oz squirt bottles with oil (3)

**Vegetables for this station may require different levels of preparation from raw to fully cooked.*

> Day of Service

- € ☐ Heat cheese sauce

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for bread with additional linen to keep bread fresh
- € ☐ Tongs for bread (1)
- € ☐ Bain-marie for keeping sauce warm
- € ☐ 2 oz ladle for featured sauce
- € ☐ Heatproof spatula for flipping sandwiches (2)
- € ☐ Containers for holding meat, produce and condiments cold (7)
- € ☐ Tongs for prepared meat, cheese and vegetables (6)
- € ☐ Spreader or spatula (1)
- € ☐ Knife
- € ☐ Small cutting board