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EGG SALAD SANDWICH USDA

SERVINGS: 100 CALORIES: 244 KCAL

Kids will devour this egg salad sandwich - a delicious mix of hard-cooked eggs, celery, onion and spices, served between two slices of bread. A classic!

INGREDIENTS

100 each Fresh large eggs, hard-cooked, peeled, chilled

16 ounces Fresh onions, chopped

29 ounces Fresh celery, chilled, chopped

3 teaspoons Ground black or white pepper

3 teaspoons Dry mustard

28 ounces Reduced calorie salad dressing or lowfat mayonnaise

17 ounces Sweet pickle relish, undrained, chilled

11.25 pounds Bread, whole grain (5 pounds, 10 ounces)

INSTRUCTIONS

1. Finely chop eggs.
2. Combine eggs, onions, celery, pepper, dry mustard, salad dressing or mayonnaise, and pickle relish. Mix lightly until well blended. Spread 4 lb (approximately 2 qt $\frac{1}{4}$ cup) into each shallow pan (12" x 20" x 2 $\frac{1}{2}$ ") to a product depth of 2" or less. For 50 servings, use 2 pans.
3. Cover. Refrigerate until ready to use.
4. Portion with No. 12 scoop ($\frac{1}{3}$ cup) on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until service.

RECIPE NOTES

CCP: Cool to 41° F or lower within 4 hours.

Crediting: 1 sandwich provides 2 oz equivalent meat/meat alternate and 2 oz grain equivalent

NUTRITION FACTS PER SERVING (1 SANDWICH)

Calories: 244 kcal | Fat: 8.69 g | Saturated fat: 2.15 g | Cholesterol: 216 mg | Sodium: 453 mg | Carbohydrates: 30.05 g | Fiber: 1.5 g | Protein: 10.69 g | Calcium: 860 %

The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.