



ULTIMATE BLT WITH SABRA® ROASTED RED PEPPER HUMMUS

NSLP School Meal Lunch Pattern

Each serving provides approximately: †

- 2 oz Grain eq – 2 slices of whole grain bread
- 1 – 1 ½ oz Meat/Meat Alternate – 3 slices turkey bacon
- 1/8 c. Vegetables or 1 oz Meat/Meat Alternate – 2 ounces Sabra Roasted Red Pepper Hummus
- 3/8 cup Vegetables - ¼ cups tomato (red/orange), 1/8 cups romaine lettuce (green)

*creditable amounts are dependent upon specific foods/ingredients used.

Ultimate BLT with SABRA® ROASTED RED PEPPER HUMMUS

INGREDIENT	QUANTITY 100 servings	1 Serving
Sabra Roasted Red Pepper Hummus	18 3/4 cups (9 lbs 6 oz)	3 Tbsp (1.5 oz)
Whole grain bread	200 slices (12 lbs 8 oz)	2 slices (2 oz)
Cooked turkey bacon	300 slices (9 lbs 6 oz)	3 slices (1.5 oz)
Tomato	300 slices (18 lbs 12 oz)	3 slices (3 oz)
Romaine Lettuce	200 pieces (3 lbs 2 oz)	2 pieces (.5 oz)

PREPARATION

1. In an oven, lightly toast each slice of bread at 350 degrees for 2 to 3 minutes.
2. Spread 1 ½ tablespoons of Sabra Roasted Red Pepper Hummus onto each side of the toasted bread (3 Tbsp total).
3. Assemble each sandwich with 3 slices of cooked turkey bacon, 2 pieces of lettuce, and 3 slices of tomato.
4. Cut each sandwich in half and serve.

Nutritional Facts Panel

Nutrition Facts

1 Serving:

Calories 346
 Sat Fat 3.3g
 Sodium 1039mg