



CHICKEN PHILLY CHEESE MINI SUB SANDWICHES

These Chicken and Cheese Phillies will become a fan-favorite in your kitchen!

Yield: Varies

INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

1 1/2 lb Thawed Fajita Chicken Strips

4 C Sliced Onions and Mixed Sweet Pepper Strips

1 oz Shredded Mozzarella Cheese

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0 to -10°F until ready to pan up and prepare.
- 2 Remove frozen roll dough pieces from the case and place 12 on parchment-lined 1/2-sheet pan or 24 per full sheet pan 2 inches apart. Place the bags of beef steak in the cooler to thaw overnight.
- 3 Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler at 38-40° F overnight. May also be thawed at room temperature for 2 to 3 hours.

CHEF NOTES

This recipe provides 2.5 oz grain eq., 2.5 MMA and 1/8 Red/Orange, and 1/8 Other Veg per 1 sandwich in accordance with USDA guidelines for child nutrition.



- 4 On baking day, remove the pans of thawed sub roll dough from the cooler and place in a proof box or leave covered and set at room temperature to rise until double in size. Place 1 1/2 lbs. thawed fajita chicken strips on metal sheet pan and heat at 350°F until 165°F, hold at 140°F.
- 5 Place proofed rolls in a 300 F convection oven and Bake for 15-20 minutes or until rolls are light golden brown. Spray tops of baked rolls with Butter Mist and sprinkle with Italian Seasoning. Hold in warmers at 140°F.
- 6 Slice warm rolls. Arrange 4 c. sliced onions and mixed sweet pepper strips on a sheet pan sprayed with Butter Mist and roast at 375°F in a convection oven 13-15 min.
- 7 Put 2 oz. of the hot chicken fajita strips on the bottom half of the roll, then top with 1/4 c. hot mixed onions/peppers and 1 oz. shredded mozzarella cheese. Close sandwiches and put in serving pan. Keep in warming oven for service.