




STUFFED SANDWICHES

The possibilities are endless with these stuffed sandwiches using Rich's Whole Grain Mini Sub Roll Dough. Simply stuff your dough with your filling of choice and bake for a lunchtime handheld that kids will crave. Whether its meatballs, pulled BBQ, veggies, or another creative sensation, these sandwiches are guaranteed to satisfy.

Yield: 1 Stuffed Sandwich

INGREDIENTS

- 1 Unit  NO PROOF 51% WHOLE GRAIN MINI SUBMARINE DOUGH (#22260)
- 1/2 C Fillings of Your Choice
- 1 oz Butter or Garlic Flavored Spray (butterbuds)
- 2 oz Dipping Sauce of Choice (optional)
- 3 oz Protein of Your Choice

DIRECTIONS

- 1 Store No Proof Roll Dough at 0°F to -10°F.
- 2 Remove the dough cluster from freezer and place on a parchment lined sheet pan sprayed with pan release spray. Keep dough covered with pan sprayed parchment paper or oiled plastic wrap throughout the building process to avoid dough drying out.
- 3 Allow dough to thaw for about 10-15 minutes (for best results, dough should be very cold when initially handling). Then use a dough cutter/bench scraper or sharp serrated knife to separate the dough cluster into individual pieces.
- 4 Arrange the roll doughs on a sheet pan in a 5-by-4 pattern, leaving enough space between each dough piece to allow for proper proofing in the oven.
- 5 Using a very sharp serrated knife, carefully score each roll with a lengthwise slit about 1/2 inch deep. Be sure not to cut all the way through, the dough should remain intact and hold its shape.
- 6 Once all rolls are scored, cover the trays again and let them rest at room temperature for approximately 2 hours, or until fully thawed.
- 7 Once fully thawed, using gloved hands, place the protein of your choice into the opening created at the center or the roll dough. Separate the dough gently with your fingers if



- 8 Bake until the filling is hot, the rolls are golden brown, and internal temp of protein reaches 165°. Bake in a Conventional Oven at 375° for 20-25 minutes or a Convection Oven at 325° for 20-22 minutes.
- 9 Once removed from oven, top with your additional recipe toppings and sauces. Ensure these are properly heated before applying.
- 10 Stuffed sandwiches may be held in a warmer at 145° until service.
- 11 Optional: Wrap your sandwiches in foil sheets and serve with sauces and toppings on the side for a restaurant style experience.
- 12 SANDWICH FILLING SUGGESTIONS: Meatballs with Sweet & Sour, BBQ, Parmesan, or Teriyaki sauces. Gyros. Cheese Steaks: Philly, American, or Pizza Style. Hot Dogs or Chili Dogs with cheese sauce. Buffalo Chicken Bites. Pulled BBQ Sandwiches with Beef, Chicken or Pork. Hot Ham/Turkey Ham and Cheese. Beef or Chicken Carbonara. Grilled Hawaiian Burger/Turkey Burger. Veggies.

CHEF NOTES

Each Stuffed Sandwich provides 2.0 oz. eq. grain and 2.0 M/MA for USDA Child Nutrition Food Based Breakfast or Lunch Menus.
