

# Tuna Salad Sandwich

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Tuna, in 66 1/2-oz water-packed, chunk	4 lb 3 oz	1 can	8 lb 5 oz	2 cans	1. Drain and flake tuna.
Dehydrated onions		3 Tbsp		1/4 cup 2 Tbsp	2. Combine tuna, onions, celery, pickle relish, dry mustard, eggs (optional), and mayonnaise or salad dressing. Mix lightly until well blended.
*Fresh celery, chopped	1 lb	3 3/4 cups	2 lb	1 qt 3 1/2 cups	
Sweet pickle relish, undrained	4 1/2 oz	1/2 cup	3 3/4 oz	1 cup	
Dry mustard		3/4 tsp		1 1/2 tsp	
Fresh large eggs, hard-cooked, chopped (optional)	7 oz	4 each	14 oz	8 each	
Mayonnaise or salad dressing	1 lb 6 oz	2 3/4 cups	2 lb 11 oz	1 qt 1 1/2 cups	
*Bread		50 slices		100 slices	3. CCP Cool to 41 degrees F or lower within 4 hours. Cover and refrigerate until ready to use. 4. Portion with No. 8 scoop (1/2 cup) on 1 slices of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until ready to serve.
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	1 lb 4 oz	2 lb 7 oz
Bread, sliced	1 5/8 sandwich loaves (2 lb each)	3 1/4 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cooked fish, 1/8 cup vegetable, and 2 slices of bread	<b>25 Servings:</b> 3 qt (filling) <b>50 Servings:</b> 1 1/2 gal (filling)	<b>25 Servings:</b> <b>50 Servings:</b>

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Meat-Grains/Breads

Sandwiches

F-11

## Nutrients Per Serving

<b>Calories</b>	414	<b>Saturated Fat</b>	3.5 g	<b>Iron</b>	3.0 mg
<b>Protein</b>	24 g	<b>Cholesterol</b>	37 mg	<b>Calcium</b>	79 mg
<b>Carbohydrate</b>	30 g	<b>Vitamin A</b>	37 RE/143 IU	<b>Sodium</b>	730 mg
<b>Total Fat</b>	22.0 g	<b>Vitamin C</b>	2 mg	<b>Dietary Fiber</b>	2 g