



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 ½-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.
- 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 ½ 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 ¼ c. hot mixed onions/peppers and 1

CHEF NOTES

EACH SUB PROVIDES 2 OZ. EQ. WHOLE GRAIN, 3 OZ. M/MA &1/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS
