

**JAEGERSCHNITZEL**

**Yield** 100

**Portion** 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
408 cal	17 g	25 g	26 g	99 mg	850 mg	45 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BUTTER,MELTED	4 oz	1/2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	1-1/4 lbs	3-3/4 cup	1-1/2 lbs
MUSHROOMS,CANNED,DRAINED	3-1/2 lbs	2 qts 2-1/8 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	7 oz	1 cup	
GARLIC POWDER	1/8 oz	1/4 tsp	
PEPPER,BLACK,GROUND	1/4 oz	3/8 tsp	
PARSLEY,DEHYDRATED,FLAKED	1/2 oz	1/2 cup 2-2/3 tbsp	
BROWN GRAVY		1 gal 2-1/4 qts	
TOMATO PASTE,CANNED	11-1/2 oz	1-1/4 cup	
VEAL,STEAKS,BREADED,FROZEN	37-1/2 lbs		

**Method**

- 1 Saute peppers, mushrooms, pimientos and garlic in butter or margarine 3 minutes. Add pepper and parsley. Cook 2 minutes.
- 2 Prepare 1 recipe Brown Gravy per 100 portions, Recipe No. O 016 00. Add tomato paste; mix well. Bring to boil, stirring constantly.
- 3 Add gravy mixture to mushroom mixture. Stir. CCP: Hold at 140 F. or higher for use in Step 5.
- 4 Place veal steaks on sheet pans. Using a convection oven, bake for 10 minutes at 400 F. high fan, closed vent. Turn steaks; bake 6-8 minutes or until thoroughly heated and browned on high fan, closed vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 Serve each steak with 1/4 cup hot mushroom sauce. CCP: Hold for service at 140 F. or higher.