

SALISBURY STEAK IN GRAVY, FROZEN

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
472 cal	5 g	32 g	36 g	79 mg	680 mg	110 mg

Ingredient

COOKING SPRAY, NONSTICK
SALISBURY STEAK, FROZEN

Weight

2 oz
42 lbs

Measure

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Spray steam table pans with non-stick cooking spray.
- 3 Remove Frozen Salisbury Steaks from original containers and place right-side up into steam table pans.
- 4 Cook according to times and temperatures contained in manufacturer's instructions on package. Usual cooking time is 60 minutes in preheated convection oven at 325 F. uncovered.
- 5 Remove from oven. CCP: Hold for service at 140 F. or higher. CAUTION: Amounts, portion sizes, and cooking times vary from brand to brand. Read manufacturer's label, cooking instructions, or product description before ordering or beginning food preparation.

Notes

- 1 When using Salisbury Steaks that are packed dry, without gravy, prepare 2 gallons beef gravy, place steaks in shallow steam table pans, add gravy, and cook as described above for 40 minutes.