

# TURKEY & CHEESE SLIDER BISTRO LUNCH BOX WITH GOLDFISH MADE WITH WHOLE GRAIN CHEDDAR



Total Time  
**10 MIN.**

Serving & Size  
**SERVING (SEE INSTRUCTIONS)**

Difficulty  
**EASY**

Yields  
**1**

Add smiles when you add Goldfish® made with Whole Grain Cheddar to a turkey and cheese slider combo. This complete reimbursable lunch or after school supper can be packaged into a convenient grab-and-go format.

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
<b>Amount Per Serving</b>	
<b>Calories</b> 538	
% Daily Value	
<b>Total Fat</b> 13.1g	<b>20%</b>
<b>Saturated Fat</b> 5g	<b>25%</b>
<b>Cholesterol</b> 51mg	<b>17%</b>
<b>Sodium</b> 1069mg	<b>45%</b>
<b>Total Carbohydrate</b> 75.8g	<b>25%</b>
<b>Dietary Fiber</b> 5.4g	<b>22%</b>
<b>Protein</b> 31.4g	<b>63%</b>
Vitamin A 45%	Vitamin C 9%
Calcium 43%	Iron 17%

INGREDIENTS	WEIGHT	MEASURE
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oven roasted turkey breast, sliced	2 oz.	
reduced fat American cheese	1 oz.	
whole grain roll		1 ea.
romaine lettuce		1 cups
cherry tomatoes		1/8 cups
cucumber		1/8 cups
canned mixed fruit cocktail in light syrup		1/2 cups
apple juice	4 oz.	
low fat (1%) milk		1/2 pt.



**Pepperidge Farm® Goldfish® Baked with Whole Grain Cheddar**, 0.75 oz pouch 1 ea.

## INSTRUCTIONS

1. Prepare sandwich slider by adding turkey and cheese to roll.
2. Prepare tossed salad in a small container by topping lettuce with tomatoes and cucumbers.
3. Using a #8 spoodle, portion 1/2 cup fruit into a container with lid.
4. Assemble slider, salad, fruit and juice into a compartment container, giving each ingredient its own space. Serve with milk and **Pepperidge Farm® Goldfish® Baked with Whole Grain Cheddar**. Serve immediately.  
**CCP: Hold for cold service at 41°F until needed.**



### TIP

Serve with a side of ranch dressing and a packet of mayonnaise.

**For away from school distribution, follow slider and salad preparation instructions. Assemble all recipe items in a bag with preparation instructions where needed.**

**Please follow CDC and local authority guidelines when preparing and distributing food away from school.**