





Tuna Salad on a Whole-Grain Roll - USDA Recipe F-080 for CACFP



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Makes: 25 or 50 Servings

Directions for:

25 Servings

50 Servings

[Ingredients](#)

[Directions](#)

- [Ingredients](#)
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Canned tuna, chunk style, water packed, drained

3 lb 2 1/2 oz

1 qt 2 2/3 cups (approx. 3/4 66 1/2 oz cans)

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6 lb 5 oz

3 qt 1 1/3 cups (approx. 1 1/2 66 1/2 oz cans)

1. Drain and flake tuna. Set aside for step 2.

*Fresh onions, chopped

8 oz

1 1/2 cups 1 Tbsp

1 lb

3 cups 2 Tbsp

2. Combine tuna, onions, celery, dry mustard, eggs, mayonnaise, parsley, sugar, garlic powder, and onion powder in a large bowl. Stir well. Set aside for step 5.

*Fresh celery, chopped

12 oz

2 1/3 cups

1 lb 8 oz

1 qt 2/3 cup

Dry mustard

3/4 tsp

1 1/2 tsp

Eggs, hard boiled, peeled, chilled, chopped

8 oz

3/4 cup 2 Tbsp 2/3 tsp

1 lb

1 3/4 cups 1 1/3 tsp

Low-fat mayonnaise

1 lb

1 1/2 cups

2 lb

3 cups

Parsley

1 Tbsp

2 Tbsp

Sugar

2 oz

1/4 cup

4 oz

1/2 cup

Garlic powder

1 Tbsp

2 Tbsp

Onion powder

1 Tbsp

2 Tbsp

3. Critical Control Point: Cool to 40 °F or lower within 4 hours.

Mini whole-grain rolls (1 oz each)

25 oz
25 each
50 oz
50 each

4. Place the bottom half of 25 rolls on a steam table pan (12" x 20" x 2 1/2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.

5. Using a No. 8 scoop, portion 1/2 cup (about 3 3/4 oz) tuna salad on bottom half of each roll.

*Fresh romaine lettuce, leaves, rinsed, dry

9 oz
25 each
1 lb 2 oz
50 each

6. Place (about .36 oz) lettuce on top of each scoop of tuna salad.

*Fresh tomatoes, sliced

1 lb 9 oz
25 each
3 lb 2 oz
50 each

7. Place (about 1 oz) tomato slice on top of lettuce.

8. Place top half of roll on each sandwich.

9. Critical Control Point: Hold at 40 °F or below.

10. Serve 1 sandwich.

Serving

See Notes

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 sandwich provides 2.25 oz equivalent meat/meat alternate, 1/8 cup dark green vegetable, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.

CACFP Crediting Information: 1 sandwich provides 2.25 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

Language

English



[Find tips and resources](#) for safe food handling and proper cooking temperature guidance.

