## Slim Slammer
### Turkey & Apple

**Nutrition Analysis:**
- Calories: 150
- Calories from Fat: 36
- Total Fat: 4 g
- Saturated Fat: 1 g
- Trans Fat: 0 g
- Cholesterol: 28 mg
- Sodium: 480 mg
- Total Carbohydrate: 19 g
- Dietary Fiber: 2 g
- Sugars: 2 g

**Serving Size:** 1 each (98 grams)

**Yield:** Servings 12 – Smart Snacks Entrée

1 oz. Meat/Meat Alternate and 1 oz. eq. Grain

### Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>For 12 Servings</th>
<th>Weight Measure</th>
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</thead>
<tbody>
<tr>
<td>Mayonnaise or Salad Dressing (low Fat)</td>
<td></td>
<td>19 oz.</td>
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<tr>
<td>Fresh Chopped Parsley</td>
<td></td>
<td>6 oz.</td>
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<tr>
<td>Turkey, sliced</td>
<td></td>
<td>12 each</td>
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<tr>
<td>Green Apples, fresh, sliced</td>
<td></td>
<td>1 cup</td>
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<tr>
<td>Lemon Juice (Bottled)</td>
<td></td>
<td>4 TBSP</td>
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<tr>
<td>Bread stick whole grain (1 oz.)</td>
<td></td>
<td>1 TBSP</td>
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</tbody>
</table>

### Directions

1. Wash and chop up the fresh parsley and add it to the mayo. Mix well.
2. Wash and slice the Green apples must slice very thin. Put apples in the lemon juice and toss.
3. Slice breadstick in half long ways.
4. Spread 1 tsp mayo mixture on breadstick.
5. Layer with apples and turkey.

CCP: Hold sandwich for cold service at 41°F or below.

Notes: 2 apples as purchased