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Hook & Ladder on Large Wheat Sub with Mayo & Cheese

The Hook & Ladder is a classic sandwich made with a large wheat sub roll, filled with delicious ingredients like mayo and cheese. It is a popular choice for lunch or dinner, and is loved by sandwich enthusiasts all over.

Recipe Type: Standard	Prep Time: 10 mins
Cook Time: N/A	Total Time: 10 mins
Recipe Yield: 500 grams	Number of Servings: 2
Serving Size: 250 g	

Ingredients

200 g	large wheat sub roll
30 g	mayonnaise
50 g	cheese

Directions

Step 1



Slice the large wheat sub roll in half lengthwise.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2



Spread mayonnaise on both halves of the sub roll.

Prep Time: 1 mins

Cook Time: 0 mins

Step 3

Placing

Place the cheese slices on one half of the sub roll.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4



Close the sub roll by placing the other half on top.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5



Cut the sub roll into desired serving sizes.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 500 kcal

Fat: 25 g

Protein: 20 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	3 g	7.89%	12%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	100 iu	11.11%	14.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	200 mg	20%	20%
Iron	2 mg	25%	11.11%
Potassium	150 mg	4.41%	5.77%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

Recipe Attributes



Course

Appetizers

Main Dishes Snacks

Sauces & Dressings

Diet

Low Sodium DietTH = Tast Metabolism DietNutrient Timing DietThe Rice DietThe Werewolf DietTH = Cambridge DietTH = Cambridge DietTH = Dukan DietTH = GOUDDietThe CICO (Calories U, U = UU = UTH = Dukan DietTH = GOUDDietTH = GOUDDietThe Specific Carbo-Vurate Diet (SCD)TH = Crohn's Disease DietTH = CoudDietTH = DUKAN DIETTH = GUUDDIETThe PCOS (Polycyster syndrome) DietTH = Low Oxales DietTH = DUKAN DIETTH = DUKAN DIETTH = DUKAN DIETThe Osteoporosis DietTH = High-Potassium DietTH = Low Oxales DIETTH = DUKAN DIETTH = DUKAN DIET

Meal Type

Lunch

Difficulty Level

Medium

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