



RECIPENAME: Tuscan Grilled Cheese Sandwich

File No:



Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step	Recipe Adapted From: Child Nutrition Recipe Box
Number of Portions: 50		
Portion Size: 1 sandwich		
Serving Utensil: Gloved Hand		
Servings per Pan:		

Ingredients	Weight	Measure	Procedure
Butter Garlic Powder Basil, Dried Oregano, Dried Cheese, American, Yellow, Sliced, Reduced Fat and Reduced Sodium WI Pro C712 Spinach, Raw Tomatoes, Sliced Bread, Whole Grain-Rich, 1 oz or 28 g per slice	2 lb 3 lb 2 oz	¾ cup 2 tsp 1 tsp 1 tsp 200 slices (½ oz/slice) 100 slices	<ol style="list-style-type: none"> Melt butter in a large stock pot. Add garlic, basil, and oregano. Stir well, set aside. Place bread slices on a sheet pan (18" x 26" x 1") coated with butter flavored pan release spray, use 3 pans (20 slices on 2 pans and 10 slices on 1 pan). Place 2 slices (1 oz) of cheese on top of each bread slice. Place ⅔ cup (0.6 oz) spinach on top of cheese. Place about 1 oz slice of tomato on top of spinach. Place 2 slices of cheese on top of tomato. Place 1 slice of bread on each sandwich. Brush the top of each sandwich with butter mixture, previously set aside. Bake until lightly browned: Conventional oven: 400°F for 15-20 minutes Convection oven: 350°F for 10-15 minutes <p>CCP: Heat to 165°F for 15 seconds CCP: Hold for hot service at 135°F or higher.</p>
Total Yield: 50 sandwiches	Number of Pans: 3		
Weight:	Measure (volume):	Pan Size: 18" x 26" x 1"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
	⅓ cup		⅓ cup			
Fruits						
Grains	2.0 oz eq.					
Calories:	332					
Saturated Fat (g):	9.22 g					
Sodium (mg):	795.89 mg					