



Recipe Name: Tuscan Grilled Cheese File No:



Recipe Adapted From:

Child Nutrition Recipe Box

Grade Group (s): 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
Number of Portions: 50	
Portion Size: 1 Sandwich Each	
Serving Utensil: Gloved Hand	
Servings per Pan:	

Ingredients	Weight	Measure
Butter		¾ cup
Garlic, Powder		2 tsp
Basil, Dried		1 tsp
Oregano, Dried		1 tsp
Cheese, American, Sliced, USDA #100018 (1 slice = ½ oz, 2 slices = 1 oz)		200 slices
Spinach, Raw	2 lbs	
Tomatoes, Raw, Sliced	3 lbs 2 oz	
Bread, WG, Sliced, 1oz/28g		100 slices

Procedure
<ol style="list-style-type: none"> Melt butter in a pot, add garlic, basil, and oregano, stir well. Set aside. Coat 3 sheet pans with butter flavored pan release spray. Lay 50 slices of bread in a single layer on the sheet pans (18" x 26" x 1") Place 2 slices (1 oz) of cheese on each slice of bread. Place ⅔ cup (0.6 oz) of spinach on top of cheese. place 1 oz slice of tomato on top of the spinach. Place 2 slices of cheese on top of the tomato. Place 1 slice of bread on top of cheese, brush the top of each sandwich with melted butter and herbs. Bake at 350°F for 10-15 minutes or until sandwiches are lightly browned and the cheese has melted. <p>CCP: Heat to 165°F for at least 15 seconds, then hot hold at 135°F for meal service.</p>

Meal Component Contribution		
Meat/Meat Alternate: 2 oz eq		
Vegetable Subgroups		
DG	RO	BPL
1/8 c	1/8 c	
S	O	A
Fruit:		
Grains: 2 oz eq		
Based on USDA Food Buying Guide-RAW		

Total Yield
Weight:
Number of Pans:
Pan Size:
Volume:
Nutrition Analysis Based on Portion Size
Calories: 395 kcal
Saturated Fat (g): 12.35 g
Sodium (mg): 782.63 mg
Calculated using NutriKids

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
S - starchy O - other A - additional