



825087 - Gourmet Grilled Cheese

Source: K12 Culinary
 Number of Portions: 24
 Size of Portion: each

Components:

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit:
 Vegetable:
 Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

Meat/Meat Alter
 Grain

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825023R Seasoning Blend, Italian.....	2 Tbsp	Prepare school made Italian Blend Seasoning Mix according to the recipe.
050343 CHEESE, CHEDDAR, YELLOW, REDUCED FAT, SH...	1 lb + 8 ozs	Weigh cheddar and mozzarella cheeses, then add to a large bowl or container. Add 2 tablespoons Italian seasoning to cheeses and toss to mix evenly.
050339 CHEESE, MOZZARELLA, LITE, FROZEN, SHREDD....	1 lb + 8 ozs	
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE....	1 lb + 7 OZS (AP)	Weigh, then rinse tomatoes under running water and drain in a colander. Using a tomato scoop, remove the stem core. Cut into ¼ inch slices. CCP: Hold at 41 degrees F. or lower.
826659 Food Release Spray, Butter, Butter Buds.....	24 (1/2 sec spary)	reheat oven to 375 degrees F. Spray a full sheet pan with butter-flavored pan release. Lay 24 slices of bread onto prepared pan.
825640 Bun, Loaf Bread, WG, Flowers 99817370.....	48 slice, 1oz (CN=1G)	
826659 Food Release Spray, Butter, Butter Buds.....	24 (1/2 sec spary)	
011457 SPINACH,RAW.....	4 ozs	Using 2 oz. spoodle, place 1 ounce of blended cheeses on top of each slice of bread. Top cheese with 2 Tablespoons of spinach leaves (about 4-5 leaves) and 1 slice of tomato. Place another 1 ounce (2 oz. spoodle) of cheese on top of tomato. Top with remaining slice of bread. Spray top of sandwiches lightly with butter-flavored pan release spray.
		Bake at 375°F for 8-10 minutes or until bread is toasted and cheese is melted. As an option, place a sheet pan on top of sandwiches for improved browning. CCP: Heat to 135° F or higher.

		<p>Transfer gourmet grilled cheese sandwiches to 2 inch deep full size steamtable pans for service. Shingle in pan for best appearance.</p> <p>Prepare sandwiches for just in time service to avoid excessive leftovers. Leftovers do not reheat well.</p> <p>CCP: Hold for hot service at 135° F or higher</p>
--	--	--

*Nutrients are based upon 1 Portion Size (each)

Calories	310	kcal	Cholesterol	31	mg	Sugars	*4.7*	g	Calcium	545.89	mg	36.26%	Calories from Total Fat
Total Fat	12.49	g	Sodium	566	mg	Protein	20.59	g	Iron	1.89	mg	18.49%	Calories from Saturated Fat
Saturated Fat	6.37	g	Carbohydrates	28.37	g	Vitamin A	1042.7	IU	Water ¹	*26.68*	g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00*	g	Dietary Fiber	4.45	g	Vitamin C	4.6	mg	Ash ¹	*0.23*	g	36.60%	Calories from Carbohydrates
												26.56%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.