



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:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825023R Seasoning Blend, Italian.....	2 Tbsp	Prepare school made Italian Blend Seasoning Mix according to recipe #825023.
051556 Cheese, Cheddar, Yellow, Red Fat, Shredd..... 051558 Cheese, Mozzarella, Lite, Shredded.....	1 lb + 8 ozs 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.
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° F or lower.
826659 Food Release Spray, Butter, Butter Buds..... 825640 Bun, Loaf Bread, WG, Flowers 99817370..... 826659 Food Release Spray, Butter, Butter Buds.....	24 (1/2 sec spray) 48 slice, 1oz (CN=1G) 24 (1/2 sec spray)	Preheat oven to 375° F. Spray a full sheet pan with butter-flavored food release. Lay 24 slices of bread onto prepared pan. Use a 2 oz spoodle to portion 1 oz of cheese mixture on each slice of bread.
011457 SPINACH,RAW.....	4 ozs	Note: Purchased, ready to eat spinach does not require rinsing before use. Top cheese with 2 Tablespoons of spinach leaves (about 4-5 leaves) and 1 slice of tomato. Using 2 oz spoodle, place another 1 oz of cheese on top of tomato. Top with remaining slice of bread. Spray top of sandwiches lightly with butter-flavored food 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 but note, this will increase the cooking time. CCP: Heat to 135° F or higher.

		<p>Transfer gourmet grilled cheese sandwiches to 2 inch full size pans for service. Shingle in pan for best appearance.</p> <p>Prepare sandwiches for just in time service. Leftovers do not reheat well.</p> <p>CCP: No bare hand contact with ready to eat food.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
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*Nutrients are based upon 1 Portion Size (each)

Calories	317	kcal	Cholesterol	30	mg	Sugars	*4.7*	g	Calcium	*69.89*	mg	34.58%	Calories from Total Fat
Total Fat	12.16	g	Sodium	687	mg	Protein	20.57	g	Iron	*1.71*	mg	17.50%	Calories from Saturated Fat
Saturated Fat	6.16	g	Carbohydrates	29.35	g	Vitamin A	*644.0*	IU	Water ¹	*26.69*	g	*0.01%*	Calories from Trans Fat
Trans Fat ²	*0.00*	g	Dietary Fiber	4.47	g	Vitamin C	*4.6*	mg	Ash ¹	*0.24*	g	37.08%	Calories from Carbohydrates
												25.98%	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.