Recipe Name: Tuscan Grilled Cheese Sandwich   File No:

Grade Group (s): K-8, 9-12	
Number of Portions: 100	
Portion Size: 1 Sandwich	
Serving Utensil: Gloved Hands	
Servings per Pan:	

HACCP Process
- □ #1 No Cook
- □ #2 Cook & Serve Same Day
- □ #3 Includes Cooling Step

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure	Procedure
Butter		1½ cup	1. Melt butter in a pot, add garlic, basil, and oregano, stir well. Set aside.
Garlic, Powder		1 Tbsp 1 tsp	2. Coat 6 sheet pans with butter flavored pan release spray. Lay 100 slices
Basil, Dried		2 tsp	of bread in a single layer on the sheet pans (18" x 26" x 1")
Oregano, Dried		2 tsp	3. Place 2 slices (1 oz) of cheese on each slice of bread.
Cheese, American, Sliced, USDA #100018		400 slices	4. Place ⅔ cup (0.6 oz) of spinach on top of cheese.
(1 slice = ½ oz, 2 slices = 1 oz)			5. place 1 oz slice of tomato on top of the spinach.
Spinach, Raw	4 lbs		6. Place 2 slices of cheese on top of the tomato.
Tomatoes, Raw, Sliced	6¼ lbs		7. Place 1 slice of bread on top of cheese, brush the top of each sandwich
Bread, WG, Sliced, 1oz/28g		200 slices	with melted butter and herbs.
			8. Bake at 350˚F for 10-15 minutes or until sanwiches are lightly
			browned and the cheese has melted.
			CCP: Heat to 165˚F for at least 15 seconds, then hot hold at 135˚F for
			meal service.

Meal Component Contribution				Total Yield		Equipment (if not specified in procedures above):
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
⅛ c	⅛ c			Volume:		
S	O	A		Nutrition Analysis Based on Portion Size		
				Calories: 392 kcal		
Fruit:				Saturated Fat (g): 12.35 g		
Grains: 2 oz eq				Sodium (mg): 782.63 mg		DG - dark green RO - red orange BPL - bean, peas, legumes
Based on USDA Food Buying Guide-RAW				Calculated using NutriKids		S - starchy O - other A - additional