Grill Cheese with Tomato Bisque



| Servings: | 1.00 | Category: | Entree |
|---------------|------------------------------|-----------------------|------------------|
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-45266 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|--|---------------|
| Grill Cheese | 1 Serving | Spray butter mist on trays. Put 24 slices of bread on the tray Add two slices of cheese to each bread add another 24 slices of bread to make a sandwich then spread liquid margarine on the top of the bread - approximately 1/2 tablespoon a sandwich Bake in oven at 350F for 5-7 minutes or until golden brown Heat 135 F or higher for at least 15 seconds | R-45122 |
| Tomato Bisque Soup | 1 Serving | COmbine all ingredients in large Pot- Heat to internal temperature of 155F . Keep hot hold until ready to serve. Portion in 10 oz bowl. 8oz serving! | R-44283 |

Preparation Instructions No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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|-------------------------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

| _ | | | | |
|-----------------------|--|--|--|--|
| Amount Per Serving | | | | |
| 412.64** | | | | |
| 20.95g** | | | | |
| 8.38g** | | | | |
| 0.00g** | | | | |
| 40.72mg** | | | | |
| 900.35mg** | | | | |
| 37.66g** | | | | |
| 4.30g** | | | | |
| 11.02g** | | | | |
| 14.53g** | | | | |
| Vitamin C 0.00mg** | | | | |
| Iron 13.15mg** | | | | |
| | | | | |

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

^{**}One or more nutritional components are missing from at least one item on this recipe.