

# Grilled Cheese Sandwich w/ tomato Soup

NO IMAGE

|                      |  |                       |                  |
|----------------------|--|-----------------------|------------------|
| <b>Servings:</b>     | 1.00                                   | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving                           | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                                  | <b>Recipe ID:</b>     | R-22505          |
| <b>School:</b>       | CUSTER BAKER<br>INTERMEDIATE<br>SCHOOL |                       |                  |

## Ingredients

| Description  | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| Whole Grain Sandwich Bread                           | 2 Slice     | READY_TO_EAT  | 1292       |
| Land O Lakes® 50% Reduced Fat American Cheese Slices | 4 Slice     |   | 499789     |
| SOUP TOMATO  | 1 Cup       | Prepare soup, add slightly less than 1 can of water for each can of soup. Heat in steam table pan until a min temp of 165° is reached for 15 sec. | 488232     |
| PAN COAT SPRAY BUTTERY                               | 1 Teaspoon  |   | 555752     |

## Preparation Instructions

1. Gather all ingredients needed. Wash hands and put on fresh pair of gloves.
2. Generously spray the sheet pan with buttery pan spray and lay out slices of bread for first layer.
3. Arrange 4 slices of cheese, layered on overlapping so the whole surface of the bread is covered.
4. Add the top slice of bread.
5. Generously spray top layer of bread with buttery spray and place a second sheet pan on the top of the sandwiches to toast.
6. Bake at 350F for 10-15 minutes until bread is golden and toasty and the cheese is melted.

CCP: Hold for hot service at 135F or higher.

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 2.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 1.260 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 460.00                  |
| <b>Fat</b>              | 12.00g                  |
| <b>SaturatedFat</b>     | 5.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 30.00mg                 |
| <b>Sodium</b>           | 1420.00mg               |
| <b>Carbohydrates</b>    | 68.00g                  |
| <b>Fiber</b>            | 4.00g                   |
| <b>Sugar</b>            | 26.00g                  |
| <b>Protein</b>          | 20.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 420.00mg | <b>Iron</b> 2.44mg      |

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available