

Brisket Grilled Cheese Sandwich



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49444
School:	FRANKLIN COMMUNITY HIGH 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	May also use #499786. 2 slices = 1oz meat alt.	499789
Philly beef steaks	3 Ounce	HEAT_AND_SERVE	501775
PAN COAT SPRAY BUTTERY	1 Teaspoon		555752

Preparation Instructions

1. Gather all ingredients. Wash hands and apply fresh pair of gloves.
2. Cook portion of meat needed for all sandwiches according to package direction.
3. While beef is cooking, spray sheet pan well with buttery spray. Lay out number of slices of bread needed for the bottom layer of sandwiches.
3. Place 2 slices of cheese on each slice of bread.
4. Once meat is done cooking and has reached temp of 165F, portion 3oz on top of cheese on each slice of bread. Spread the meat over the whole surface area of the sandwich.
5. Top the meat with two more slices of cheese, then place a slice of bread on top.
6. Spray top slice of bread with buttery spray, and bake in oven at 350F for 10-15 minutes, until bread is golden and toasty and the cheese is melted.
7. Do not wrap sandwiches. Place in hotel pan and keep warm until service.
8. To serve, slice in half on the diagonal and serve on 6# plate GFS #420225

Meal Components (SLE)

Amount Per Serving

Meat	4.000
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	
Calories	420.00
Fat	19.00g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	70.00mg
Sodium	1090.00mg
Carbohydrates	34.00g
Fiber	2.00g
Sugar	7.00g
Protein	16.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 400.00mg	Iron 2.94mg

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

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

Nutrition - Per 100g

No 100g Conversion Available