

# Tuscan Grilled Cheese

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Servings:	25.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51046

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE BTR BLND EURO UNSLTD	3 Ounce	READY_TO_EAT Ready to use.	834071
SPICE GARLIC POWDER	1 Teaspoon		224839
SPICE BASIL LEAF	1 Teaspoon		513628
SPICE OREGANO LEAF	1/2 1tsp (.8g)		513733
BREAD WHL WHE PULLMAN SLCD	50 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and microwaved.	710650
CHEESE MOZZ SHRD 30 COMM	12 Ounce		150620
SPINACH BABY CLND	16 Ounce		560545
TOMATO ROMA LRG	25 Each		462551

## Preparation Instructions

### Instructions

Melt margarine in a large stock pot.

Add garlic, basil, and oregano. Stir well. Set aside for step 8.

Place bread slices on a sheet pan (18?? x 26?? x 1??) heavily coated with butter flavored pan release spray.

For 25 servings, use 2 pans (20 slices on 1 pan and 5 slices on 1 pan).

For 50 servings, use 3 pans (20 slices on 2 pans and 10 slices on 1 pan).

Place 1 cheese slice (about 1?2 oz) on top of each slice of bread.

Place 2?3 cup spinach (about 3?5 oz) on top of cheese.

Place 1 tomato slice (about 1 oz) on top of spinach.

Place 1 slice of bread on top of each sandwich.

Brush the top of each sandwich with margarine mixture.

Bake until lightly browned:

Conventional oven: 400 °F for 15–20 minutes.  
Convection oven: 350 °F for 10–15 minutes.  
Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.  
Critical Control Point: Hold for hot service at 140 °F or higher.  
Serve 1 sandwich.  
1 sandwich provides .5 oz equivalent meat alternate, 1/4 cup vegetable, and 2 oz. equivalent grains.

Meal Components (SLE)

Amount Per Serving	
Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00			
Serving Size: 1.00 Sandwich			
Amount Per Serving			
Calories		293.91	
Fat		17.03g	
SaturatedFat		7.24g	
Trans Fat*		0.00g	
Cholesterol		12.00mg	
Sodium		297.77mg	
Carbohydrates		27.62g	
Fiber		5.34g	
Sugar		4.35g	
Protein		9.99g	
Vitamin A	562.27IU	Vitamin C	9.25mg
Calcium	105.13mg	Iron	2.70mg

\*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