

# Grill Cheese with Tomato Bisque



<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-45266
<b>School:</b>	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

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	349.08
<b>Fat</b>	19.24g
<b>Saturated Fat</b>	8.27g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.09mg
<b>Sodium</b>	771.29mg
<b>Carbohydrates</b>	29.46g
<b>Fiber</b>	2.29g
<b>Total Sugar</b>	4.88g
<b>Added Sugar</b>	2.14g
<b>Protein</b>	12.32g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 301.35mg	<b>Iron</b> 2.14mg

## Nutrition - Per 100g

No 100g Conversion Available