

# Grilled Cheese Sandwich

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 24.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     | <b>Recipe ID:</b>     | R-57527          |

## Ingredients

| Description                                    | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| MARGARINE SLD                                  | 1 Cup       | Melted   | 733061     |
| BREAD WGRAIN WHT 16-22Z GCHC                   | 48 Each     |  | 266547     |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 96 Slice    | USDA Brown Box Commodity---Use GFS#499789 if brown box not available | 100036     |

## Preparation Instructions

Brush melted butter on a large bun pan. Place 24 slices of bread on each pan and top with 4 slices of cheese. Cover with another piece of bread. Brush tops of sandwiches with melted butter and bake until lightly browned:  
Conventional oven: 400 ° F for 15 - 20 minutes.  
Convection oven: 350 ° F for 10 - 15 minutes.  
DO NOT OVER BAKE  
Serve immediately.  
CCP: Hot foods should held at 140° or higher.

## 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: 24.00

Serving Size: 1.00 Each

| Amount Per Serving         |                         |
|----------------------------|-------------------------|
| <b>Calories</b>            | 231.52                  |
| <b>Fat</b>                 | 17.39g                  |
| <b>Saturated Fat</b>       | 9.00g                   |
| <b>Trans Fat</b>           | 0.00g                   |
| <b>Cholesterol</b>         | 30.00mg                 |
| <b>Sodium</b>              | 641.52mg                |
| <b>Carbohydrates</b>       | 4.97g                   |
| <b>Fiber</b>               | 0.12g                   |
| <b>Total Sugar</b>         | 2.12g                   |
| <b>Added Sugar</b>         | 0.12g                   |
| <b>Protein</b>             | 12.18g                  |
| <b>Vitamin A</b> 500.00mcg | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 1.82mg      | <b>Iron</b> 0.06mg      |

## Nutrition - Per 100g

No 100g Conversion Available