

Grilled Cheese Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57878
School:	Tri-County Intermediate School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER BLND SLD EURO ZT	1 1/2 Cup	READY_TO_EAT Ready to use.	648560
BREAD WGRAIN WHT 16-22Z GCHC	200 Each		266547
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	300 Slice		100036

Preparation Instructions

Directions:

1. Spray butter spray on each sheet pan (18" x 26" x 1"). For 60 servings, use 3 pans.
2. Place 20 slices of bread on each sheet pan, 4 across and 5 down.
3. Top each slice of bread with 3 slices 1.50 oz) of cheese.
4. Cover with remaining bread slices.
5. Spray the tops of the bread slices with the butter spray.
6. Bake until lightly browned: Convection oven: 350° F for 10-15 minutes Combi oven at 350F 100% Steam for 4-8 minutes depending on how many pans you have in the oven (1-2 pans will take 4 minutes and a full oven will take up to 8 minutes)

CCP: Heat to 140° F or higher.

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

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	304.02
Fat	12.38g
Saturated Fat	5.70g
Trans Fat	0.00g
Cholesterol	22.50mg
Sodium	710.43mg
Carbohydrates	35.00g
Fiber	4.00g
Total Sugar	5.50g
Added Sugar	4.00g
Protein	15.00g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 60.01mg	Iron 2.00mg

Nutrition - Per 100g

No 100g Conversion Available