

Gourmet Grilled Cheese

Number of Servings: 12 sandwiches

Serving Size: 1 sandwich

Meal Pattern Contribution: 2 oz eq M/MA; 2 oz eq grain

Recipe HACCP Process: #2 Same Day Service

This recipe is perfect for adding a touch of culinary flair to beloved grilled cheese sandwiches, making them both easy and delicious.



Ingredients	Weight	Measure	Directions
Tomatoes, fresh	12 oz		<ol style="list-style-type: none"> 1 Preheat oven to 375°F. 2 Weigh, then rinse tomatoes under running water. Using a tomato scoop, remove the stem core. Cut into ¼ inch slices. As an option, cut tomato in half, then into ¼ inch slices. CCP: Hold at 41°F until ready to use.
Cheese, cheddar, shredded, low-fat	12 oz		<ol style="list-style-type: none"> 3 Weigh cheddar and mozzarella cheeses, then add to a large bowl or container. Add Italian seasoning to cheeses and toss to mix evenly.
Cheese, mozzarella, shredded, part-skim	12 oz		
Italian Seasoning		1 Tbsp	

Ingredients	Weight	Measure	Directions
Pan Release, butter-flavored		2 sprays	<p>4 Spray a half size sheet pan with butter-flavored pan release. Lay 12 slices of bread on prepared pan.</p>
Bread, sandwich, whole grain		24 slices	<p>5 Using 2 oz. spoodle (1/4 cup), place 1 ounce weight of blended cheeses on top of each slice of bread.</p>
Baby spinach, fresh, precut, washed	2 oz		<p>6 Top with 2 Tablespoons of spinach leaves (about 4-5 leaves) and 1 whole slice of tomato or 2 of the half-moon slices of tomato. Place another 1 ounce weight (2 oz. spoodle or ¼ cup) of cheese on top of tomato.</p> <p>7 Top with remaining slice of bread.</p> <p>8 Spray tops of sandwiches with butter-flavored pan release.</p> <p>9 Bake at 375°F for 8-10 minutes or until bread is toasted and cheese is melted. CCP: Minimum internal temperature should reach at least 135°F or above.</p> <p>10 Cut sandwiches diagonally. Transfer gourmet grilled cheese sandwiches to 2 inch deep full size steamtable pan for service. Shingle in pan for best appearance. Serve 2 halves or 1 whole sandwich. CCP: Hold and serve at 135°F or above.</p>

Nutrition Facts

12 servings

Serving Size

1 sandwich

AMOUNT PER SERVING

CALORIES

309

% Daily Value*

Total Fat 15 g	%
Saturated Fat 10 g	%
Trans Fat 0 g	
Cholesterol 40 mg	%
Sodium 589 mg	%
Total Carbohydrate 30 g	%
Dietary Fiber 6 g	%
Total Sugars 5 g	
Includes 0 g Added Sugars	%
Protein 20 g	

Source: Chef Cyndie & The K12 Team

Chefcyndie.com

