Toasted Cheese Sandwich

Component: Meat alternate/			Sandwi	ches USDA F-13	
	50 Servings		Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Smart Balance spread or butter, melted	6 oz	3/4 cups			 Brush approximately ½ oz (1 Tbsp) Smart Balance spread or butter on each half-sheet
WGR bread, at least 0.9 oz per slice		100 slices			pan (13" x 18" x 1") or 1 oz (Tbsp) on each full sheet pan. For 50 servings, use 6 half-sheet
Cheddar cheese, preferably reduced fat, sliced or shredded	100 oz				 pans or 3 full sheet pans. Reserve remaining margarine for step 5.
					2. Place one-half of the total number of bread slices on pan(s).
					3. Top each slice of bread with 2 oz of cheese.
					4. Cover cheese with remaining bread slices.
					5. Brush tops of sandwiches with remaining Smart Balance spread or butter.
					 Bake until lightly browned: Conventional oven: 400° F for 15-20 minutes
					Convection oven: 350° F for 10-15 minutes DO NOT OVERBAKE.
					7. If serving children under 6, cut each sandwich diagonally in quarters. Serve immediately.
					8. CCP: Hold for hot service at 141° F or warmer.

Toasted Cheese Sandwich

Component: Meat alternate/Grain

Sandwiches

USDA F-13

Notes:

Nutrients calculated using Food Processor.

Serving:	
1-2 years: ½ sandwich	
3-5 years: 1/2 sandwich	
6-18 years: 1 sandwich	

Nutrients Per Servi	ng				
Calories	470.34	Saturated Fat	11.75 g	Iron	2.49 mg
Protein	12.98 g	Cholesterol	56.99 mg	Calcium	483.54 mg
Carbohydrate	42.43 g	Vitamin A-RAE	251.31 RAE mcg	Sodium	609.51 mg
Total Fat	23.53 g	Vitamin C	0.77 mg	Dietary Fiber	8.00 g