Toasted Cheese Sandwich

Component: Meat alternate/Grain Sandwiches USDA F-13

	50 Servings		Servings				
Ingredients	Weight	Measure	Weight	Measure	Directions		
Smart Balance spread or butter, melted	6 oz	3/4 cups			1. Brush approximately ½ oz (1 Tbsp) Smart Balance spread or butter on each half-sheet pan (13" x 18" x 1") or 1 oz (Tbsp) on each full sheet pan. For 50 servings, use 6 half-sheet pans or 3 full sheet pans. Reserve remaining margarine for step 5.		
WGR bread, at least 0.9 oz per slice		100 slices					
Cheddar cheese, preferably reduced fat, sliced or shredded	100 oz						
- Simouada					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.		
					Brush tops of sandwiches with remaining Smart Balance spread or butter.		
					6. 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.		

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Notes:

Nutrients calculated using Food Processor.

Serving:	
1-2 years: ½ sandwich	
3-5 years: ½ 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