990123 - Grilled Herb and Cheese Sandwich

Recipe HACCP Process: #2 Same Day Service

Source: ADANE Number of Portions: 50 Portion Size: Sandwiches

Ingredient #	Ingredient Name	Measurements	Instructions
001042	CHEESE, AMERICAN, SLICED	100 slice (.5 oz)	No Instructions Assigned
001040	CHEESE,SWISS	50 slice (1 oz)	
018075	BREAD,WHOLE-WHEAT,COMMLY PREP	200 slice	
001032	CHEESE,PARMESAN,GRATED	1 CUP	
990392	SEASONING MIX, PIZZA	1/2 cup	
001145	BUTTER,WITHOUT SALT	1/2 LB	
·			Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean towel or air-dry them. 1) In a mixing bowl,combine parmesan cheese and seasoning mix. Set aside. 2) Brush 3 tbsp. of softened butter on a sheet pan (for 50 sandwiches use 3 full sheet pans). Sprinkle about 1/4 cup seasoning mixture on top of the butter. Place bread onto the sheet pan(s). Top each slice of bread with 1 slice of Swiss cheese and 2 slices of American cheese,alternating slices in assembly. Cover with slice of bread. 3) Brush top of sandwiches with 3 tbsp. of softened butter. Add remaining seasoning mixture to the top of the bread. 4) Cook sandwiches in a pre-heated 350F convection oven for 15-20 minutes or until bread is golden brown. Do not overbake. 5) Cut sandwiches in half diagonally for service. CCP: Hold at 135° F or higher.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

*Nutrients are based upon 1 Portion Size (Sandwiches)

Calories ¹	577.282 kcal	Total Fat	26.099 g	Total Dietary Fiber	7.680 g	Vitamin C	0.000 mg	40.689% Calories from Total Fat
Saturated Fat ¹	13.744 g	Trans Fat ²	*0.644* g	Protein	29.232 g	Iron	3.387 mg	21.428% Calories from Sat Fat
Sodium ¹	1145.061 mg	Cholesterol	65.862 mg	Vitamin A	750.467 IU	Water	72.885 g	*1.004%* Calories from Trans Fat
Sugars	6.200 g	Carbohydrate	56.708 g	Calcium	769.682 mg	Ash	5.871 g	39.293% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			20.255% Calories from Protein
Type of Fat -								

Components									
Meat/Meat ALT oz eq	Grain oz eq	Fruit cup	Vegetable cup	Milk cup					

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