990130 - PANINI - 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	100 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) Begin by melting butter. 2) In a mixing bowl,combine melted butter,parmesan cheese and seasoning mix. Set aside. 3) Preheat panini grill following manufacturer's instructions. 4) Brush softened butter mixture on bread and flip over. Add Swiss and American cheese, alternating slices. Cover with slice of bread and brush more of the softened butter mixture on top. 5) Lightly spray the panini grill plates with non-stick cooking spray. Place sandwich on the grill and cook for approximately 3-5 minutes or until bread is toasted and cheese is slightly melted. 6) Cut sandwich in half diagonally for service. CCP: Hold at 135° F or higher. 	

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.

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.

Recipe Prep Sheet

*Nutrients are based upon 1 Portion Size (Sandwiches)

Calories ¹	416.002 kcal	Total Fat	23.859 g	Total Dietary Fiber	3.840 g	Vitamin C	0.000 mg	51.618% Calories from Total Fat
Saturated Fat ¹	13.282 g	Trans Fat ²	*0.631* g	Protein	21.264 g	Iron	1.807 mg	28.736% Calories from Sat Fat
Sodium ¹	853.861 mg	Cholesterol	65.862 mg	Vitamin A	748.547 IU	Water	47.919 g	*1.365%* Calories from Trans Fat
Sugars	3.422 g	Carbohydrate	29.374 g	Calcium	666.642 mg	Ash	4.386 g	28.244% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			20.446% Calories from Protein
Type of Fat -								
Components								

Components									
Meat/Meat ALT 2 oz eq	Grain 2 oz eq	Fruit cup	Vegetable cup	Milk cup					

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