## **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		
WGR bread, 1 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 pans or 3 full sheet pans. Reserve		
Cheddar cheese, preferably reduced fat, sliced or shredded	6 lb 4 oz				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.  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 for sandwich made using 1 oz slice of bread.

Serving: 1 sandwich provides 2 oz meat/meat alt and 2 servings of grains.

1-2 years: ½ sandwich

3-5 years: 3/4 sandwich

6-18 years: 1 sandwich

<b>Nutrients Per Serv</b>	ing				
Calories	390	Saturated Fat	11.43 g	Iron	1.67 mg
Protein	12.97 g	Cholesterol	56.70 mg	Calcium	455.96 mg
Carbohydrate	28.58 g	Vitamin A-RAE	235.26 RAE mcg	Sodium	530.35 mg
Total Fat	22.09 g	Vitamin C	0.51 mg	Dietary Fiber	5.27g (2016 = 0 g)