

990089 - Grilled Cheese Sticks

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 50 Portion Size: EACH

Ingredient	# Ingredient Name	Measurements	Instructions
120309	Bread – Whole Wheat	25 (2 slice)	
001215	CHEESE PRODUCT,PAST PROCESS,AMERICAN,RED FAT,	3 LB + 2 oz	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at
004630	MARGARINE SPRD,APPROX 48% FAT,TUB	2 cup + 1 TBSP	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.
			Spread one side of each slice of bread with the margarine. Place bread,margarine side down,on a flat top griddle or sheet pan. Add the cheese and top with second slice of bread,margarine side up.
			On the griddle,cook until toasted. Flip and repeat.
			Oven Baked: Top the sandwiches with a second sheet pan and bake in a convection oven at 350 degrees until browned, about 10-15 minutes.
			For Lunch Meal Service: cut the sandwich into two triangles. Serve both. For Breakfast Service: cut the sandwich into 4 sticks. Serve two.

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	155.466 kcal	Total Fat	8.897 g	Total Dietary Fiber	2.000 g	Vitamin C	0.000 mg	51.504% Calories from Total Fat
Saturated Fat ¹	3.791 g	Trans Fat ²	*0.053* g	Protein	7.015 g	Iron	0.062 mg	21.945% Calories from Sat Fat
Sodium ¹	487.304 mg	Cholesterol	*15.025* mg	Vitamin A	*267.903* IU	Water	20.155 g	*0.304%* Calories from Trans Fat
Sugars	*4.274* g	Carbohydrate	13.505 g	Calcium	150.156 mg	Ash	2.277 g	34.747% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			18.049% Calories from Protein
Type of Fat	-						·	

Components								
Meat/Meat ALT 1 oz eq	Grain 1 oz eq	Fruit cup	Vegetable cup	Milk cup				

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

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.

^{* -} 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.