



Tuscan Grilled Cheese Sandwich

USDA Recipe for CACFP

We added tomatoes, spinach and Italian spices to a classic grilled cheese to create our Tuscan Grilled Cheese Sandwich. Sure to become a favorite!

CACFP CREDITING INFORMATION

1 sandwich provides 0.5 oz equivalent meat alternate, ¼ cup vegetable, and 2.0 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Margarine, trans-fat free	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	1 Melt margarine in a large stock pot. 2 Add garlic, basil, and oregano. Stir well. Set aside for step 8. 3 Place bread slices on a sheet pan (18" x 26" x 1") heavily coated with butter flavored pan release spray. For 25 servings, use 2 pans (20 slices on 1 pan and 5 slices on 1 pan). For 50 servings, use 3 pans (20 slices on 2 pans and 10 slices on 1 pan).
Garlic powder		1 tsp		2 tsp	
Dried basil		½ tsp		1 tsp	
Dried oregano		½ tsp		1 tsp	
Whole-grain bread, sliced	3 lb 2 oz	50 each	6 lb 4 oz	100 each	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Low-fat mozzarella cheese, sliced	12½ oz	25 each	1 lb 9 oz	50 each	4 Place 1 cheese slice (about ½ oz) on top of each slice of bread.
*Fresh baby spinach, leaves	1 lb	1 qt 2 cups 3 Tbsp	2 lb	3 qt ¼ cup 2 Tbsp	5 Place ⅔ cup spinach (about ⅔ oz) on top of cheese.
*Fresh tomatoes, sliced	1 lb 9 oz	25 each	3 lb 2 oz	50 each	6 Place 1 tomato slice (about 1 oz) on top of spinach.
					7 Place 1 slice of bread on top of each sandwich.
					8 Brush the top of each sandwich with margarine mixture.
					9 Bake until lightly browned: Conventional oven: 400 °F for 15–20 minutes. Convection oven: 350 °F for 10–15 minutes.
					10 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					11 Critical Control Point: Hold for hot service at 140 °F or higher.
					12 Serve 1 sandwich.





NUTRITION INFORMATION

For 1 sandwich.

NUTRIENTS	AMOUNT
Calories	143
Total Fat	5 g
Saturated Fat	2 g
Cholesterol	7 mg
Sodium	301 mg
Total Carbohydrate	21 g
Dietary Fiber	6 g
Total Sugars	3 g
Added Sugars included	N/A
Protein	9 g
Vitamin D	15 IU
Calcium	162 mg
Iron	1 mg
Potassium	69 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Spinach	1 lb	2 lb
Tomatoes	1 lb 14 oz	3 lb 12 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 7 lb 1 oz	About 14 lb 2 oz
About 3 qt 2 $\frac{1}{8}$ cups/25 sandwiches	About 1 gal 3 qt $\frac{1}{4}$ cup/50 sandwiches

