

Toasted Cheese Sandwich

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter, melted	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	<ol style="list-style-type: none"> 1. Brush approximately ½ oz (1 Tbsp) margarine or butter on each half-sheet pan (13" x 18" x 1"). For 25 servings, use 3 pans. For 50 servings, use 6 pans. Reserve remaining butter for step 5. 2. Place 10 slices of bread on each pan, 5 down and 2 across. For 25 servings, 1 pan will have 5 slices. 3. Top each slice of bread with 2 oz (1 slice) of cheese. 4. Cover with remaining bread slices. 5. Brush tops of sandwiches with remaining margarine or butter, approximately 1 ½ oz (3 Tbsp) per pan. 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 desired, cut each sandwich diagonally in half. Serve immediately. CCP: Hold for hot service at 140° F or warmer. 8. Portion is 1 sandwich.
Enriched white bread (at least 0.9 oz per slice)		50 slices		100 slices	
Reduced fat processed American cheese, 2 oz slice	3 lb 2 oz	25 slices (2 oz each)	6 lb 4 oz	50 slices (2 oz each)	

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cheese and 2 slices of bread.	25 Servings: 25 sandwiches	25 Servings: 25 sandwiches
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<p>Serving sizes</p> <p>1-2 years old 1/2 sandwich</p> <p>3-5 years old 3/4 sandwich</p> <p>6-12 years old 1 sandwich</p> <p>TC 12/29/2016</p> <p>Edited 2014</p>		

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Meat Alternate-Grains/Breads

Sandwiches

F-13

Nutrients Per Serving

Calories	229	Saturated Fat	6.68 g	Iron	0.73 mg
Protein	16.01 g	Cholesterol	30 mg	Calcium	427 mg
Carbohydrate	16.99 g	Vitamin A	641 IU	Sodium	982 mg
Total Fat	11.62 g	Vitamin C	0 mg	Dietary Fiber	0.6 g