

Toasted Cheese Sandwich

Meal Components: Grains, Meat / Meat Alternate

Sandwiches, F-13

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter, melted	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	<ol style="list-style-type: none"> 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. Place 10 slices of bread on each pan, 5 down and 2 across. For 25 servings, 1 pan will have 5 slices. Top each slice of bread with 2 oz (1 slice) of cheese. Cover with remaining bread slices. Brush tops of sandwiches with remaining margarine or butter, approximately 1 ½ oz (3 Tbsp) per pan. Bake until lightly browned: Conventional oven: 400°F for 15-20 minutes. Convection oven: 350°F for 10-15 minutes. DO NOT OVERBAKE. If desired, cut each sandwich diagonally in half. Serve immediately. 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
	50 Servings: 50 sandwiches	50 Servings: 50 sandwiches

Nutrients Per Serving					
Calories	229	Saturated Fat	7 g	Iron	1 mg
Protein	16 g	Cholesterol	30 mg	Calcium	427 mg
Carbohydrate	17 g	Vitamin A	641 IU	Sodium	982 mg
Total Fat	12 g	Vitamin C		Dietary Fiber	1 g