

## Cheese Sandwich/Grilled Cheese Sandwich











## Cheese Sandwich/Grilled Cheese Sandwich

Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x 1 cm (2/5") thick slices (2.8 oz or 80 gm tota	l) 400 gm (14.1 oz)
Cheese Sauce (Ready-to-Serve)	#10 Scoop (100ml)	500 ml
Parmesan Cheese, fine ground	1 Tbsp (15 ml)	75 ml (2.5 fl oz)
Parmesan Cheese, fine ground	2 Tsp (10 ml)	50 ml (1.75 fl oz)
Nutritional analysis presented contains only these ingredients		1 cm chub slice = approx. 40gm,

Nutritional analysis presented contains only these ingredients





1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160° F



2. Stagger or offset the 2 x 1 cm thick slices (80 gm total) of PE Whole Wheat Bread on a plate.

## **Nutrition Facts** Valeur nutritive

Per 1 sand (189g) / par 1 sand (189g)

A manuart	0/ Deily Velve	
Amount	% Daily Value	
Teneur	% valeur quotidienne	
Calories / Calories 230		
Fat / Lipides 13g	20%	
Saturated / satures	5g	
+ Trans / trans 0g	25%	
Cholesterol / Choleste	erol 20mg	
Sodium / Sodium 590	)mg <b>25</b> %	
Carbohydrate / Glucio	des 24g 8%	
Fibre / Fibres 3g	14%	
Sugars / Sucres 10	) <u>g</u>	
Protein / Proteines 9	g	
Vitamin A / Vitamine A	0%	
Vitamin C / Vitamine C	0%	
Calcium / Calcium	25%	
Iron / Fer	8%	



3. Combine the #10 Scoop (100ml) of Cheese Sauce with 1 Tablespoon (15 ml) of fine group Parmesan Cheese, mix well.

Pour the combined Cheese Sauce mix over the bread slices evenly.



3. Garnish with 2 teaspoons (10 ml) of fine ground Parmesan Cheese.

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4° C or 40° F.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160° F.

Optional - increase protein by 1.5 gm by adding 1 Tablespoon (15 ml) of Skim Milk Powder per 100 ml of Cheese Sauce.

