



Recipe Production

Recipe Number: MV431

Recipe Name: SANDWICH GF TOASTED CHEESE

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: 1 sandwich

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
24	1 Sandwich				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1502	CHEESE CHED BULK 40 LB	3	Pound			(Unassigned)
3505	BREAD GF WG (10 L/CS, 14 SL/L)	48	SLICE			(Unassigned)
1501	BUTTER SOLID UNSLTD	8	Ounce			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Soften butter. It can also be melted if preferred. Line sheet pans with parchment.
 Butter 24 slices of bread per sheet pan, 1 tsp per slice.
 cut cheese using slicer to 2 oz slices.

Preparation Instructions

Place 24 slices of bread butter side down on parchment. Place 1 (2 oz) slice of cheese on each piece of bread. Spread the rest of the softened or melted butter on the outside of top piece of bread, 1 tsp per slice.
 Wrap sheet pans with plastic film tightly to hold sandwiches in place. Do not use bags. Label, date, refrigerate until transport.

Serving Instructions

Refrigerate until morning of service.
 Preheat oven to 350 degrees. Uncover sandwiches.
 Bake uncovered in oven about 8 - 10 minutes, until cheese is melted and bread is toasted golden brown.
 Keep warm until service.
 Cut sandwich in half, serve two halves per student.
 2 slices bread (1 oz each) = 2 G
 2 oz cheese hard = 2 MMA



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	11,430.1788	355.0186	476.2574		
Saturated Fat	g	403.4964	12.5325	16.8124	31.77	
Sodium	mg	13,275.5151	412.3343	553.1465		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	682.9255	21.2115	28.4552	53.77	
Cholesterol	mg	2,396.4610	74.4335	99.8525		
Carbohydrate	g	881.5555	27.3809	36.7315	30.85	
Total Dietary Fiber	g	96.0020	2.9818	4.0001		
Protein	g	436.7677	13.5659	18.1987	15.28	
Vitamin A (RE)	RE	5,493.0948	170.6142	228.8790		
Vitamin A (IU)	IU	19,302.9476	599.5449	804.2895		
Vitamin C	mg	0.0000	0.0000	0.0000		
Calcium	mg	10,825.7988	336.2467	451.0750		
Iron	mg	43.8574	1.3622	1.8274		
Moisture	g	540.7833	16.7966	22.5326		
Ash	g	53.5709	1.6639	2.2321		

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
1502	CHEESE CHED BULK 40 LB	1.00	(Unassigned)	3	0.00	LB	/
3505	BREAD GF WG (10 L/CS, 14 SL/L)	1.00	(Unassigned)	48	0.00	LOAF	/
1501	BUTTER SOLID UNSLTD	1.00	(Unassigned)	0	0.50	LB	/

REPORT CRITERIA:

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