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# SPINACH AND TOMATO GRILLED CHEESE

SERVINGS: 24 CALORIES: 310 KCAL

Mozzarella and cheddar cheeses are seasoned with an Italian blend and sandwiched between two slices of whole grain bread along with fresh tomatoes and spinach. Kids will enjoy this warm, flavorful sandwich!

## INGREDIENTS

48 Slices Bread, sandwich, whole grain  
1 pound 8 ounces Cheese, cheddar, shredded, low-fat  
1 pound 8 ounces Cheese, mozzarella, shredded, part-skim  
2 tablespoons Italian seasoning, school made  
1 pound 7 ounces Tomatoes, fresh  
4 ounces Spinach, fresh, pre-cut, washed

## INSTRUCTIONS

1. Preheat oven to 375F.
2. Weigh cheddar and mozzarella cheeses, then add to a large bowl or container. Add Italian seasoning to cheeses and toss to mix evenly.
3. Weigh, then rinse tomatoes under running water. Using a tomato scoop, remove the stem core. Cut into ¼ inch slices. As an option, cut tomato in half, then into ¼ inch slices.
4. Spray a full sheet pan with butter-flavored pan release. Lay 24 slices of bread on prepared pan.
5. Using 2 oz. spoodle, place 1 ounce of blended cheeses on top of each slice of bread.
6. Top with 2 Tablespoons of spinach leaves (about 4-5 leaves) and 1 whole slice or tomato or 2 of the half-moon slices of tomato. Place another 1 ounce (2 oz. spoodle) of cheese on top of tomato.
7. Top with remaining slice of bread.
8. Spray tops of sandwiches with butter-flavored pan release
9. Bake at 375°F for 8-10 minutes or until bread is toasted and cheese is melted.
10. As an option, place a sheet pan on top of sandwiches for improved browning.
11. Transfer gourmet grilled cheese sandwiches to 2 inch full size steam table pans for service. Shingle in pan for best appearance.

## RECIPE NOTES

CCP: Hold at 41°F until ready to use.

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CCP: Minimum internal temperature should reach at least 135°F or above.

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**Crediting: 2 oz meat/meat alternate, 2 oz grain equivalent**

## NUTRITION FACTS PER SERVING (1SANDWICH)

Calories: 310 kcal | Fat: 12.49 g | Saturated fat: 6.37 g | Cholesterol: 31 mg | Sodium: 566 mg | Carbohydrates: 28.37 g | Fiber: 4.45 g | Sugar: 4.7 g | Protein: 20.59 g

*This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*