



Tomato & Spinach Grilled Cheese

Italian seasoning and mozzarella cheese make this sandwich reminiscent of our favorite pizzas.

The addition of fresh tomatoes and spinach kick this classic sandwich up a notch! Use slicing/beefsteak tomatoes to ensure they don't become too soggy and hold up well.

Yield: 24 servings

Ingredients:

- 48 slices whole grain bread
- 1 lb 8 oz low-fat cheddar cheese shreds
- 1 lb 8 oz part-skim mozzarella cheese shreds
- 2 Tb Italian seasoning
- 1 lb 7 oz fresh tomatoes
- 4 oz fresh spinach

Select tomatoes of the slicing variety, that are uniform in size, firm and easy to slice, and aren't overly juicy.

Common varieties include:

- Beefsteak
- Brandywine
- Cherokee Purple
- Green Zebra

Directions:

1. Preheat oven to 375F.
2. Combine cheeses and Italian seasoning in a large bowl and mix to combine.
3. Rinse tomatoes under running water to thoroughly clean. Using a tomato scoop, remove the stem core. Cut into $\frac{1}{4}$ inch slices.
4. Spray a full sheet pan with butter-flavored pan release. Lay 24 slices of bread on prepared pan.
5. Place 1 oz of blended cheeses on top of each slice of bread.
6. Top with 2 Tb of spinach leaves (about 4-5 leaves) and 1 whole slice of tomato. Place another 1 ounce 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" full size steam table pans for service. Shingle in pan for best appearance.