

CAPRESE PANINI

RSD #10, Avon, and Canton Public Schools

Grades: K-12

Yield: 25 portions

INGREDIENTS	25 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Whole Wheat Ciabatta Roll, Pillsbury,pre-sliced Low Fat sliced Mozzarella Cheese Fresh Tomato, Medium, Sliced Fresh Spinach Nut Free Pesto	3.12 lbs. 3.12 lbs 3.12 lbs	25 50 oz. 50 oz. 50 oz. 4.2 oz	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash Hands. 3. Put on food service gloves. Cooking Methods: 1. Per serving, place 1 tsp. Pesto on bottom half of roll. 2. Place 2 oz. cheese, 2 oz. spinach and 2 oz. tomato on top of pesto. 3. Place top of roll on top 4. Bake at 350* in convection oven for 10 – 15 minutes until cheese is melted
<p>Serving Size: 1 SANDWICH WITH ¼ CUP SHREDDED SPINACH, ¼ CUP SLICED TOMATO, 2 OZ. SHREDDED MOZZ.</p> <p>Meal Pattern Contribution: 2 oz. Meat/Meat Alternate, ¼ cup Red/Orange vegetable, 1/8 cup Dk Leafy Greens, 2 oz. equivalents of Whole Grain.</p> <p>Grain evaluation is based on product formulation sheet for a specific product. Any change in the grain product to be used will require the meal planner to document grain contribution reflective of the product formulation sheet for that specific product.</p>			<p>Serving Instructions</p> <ol style="list-style-type: none"> 1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

