



Name of Recipe: Balsamic Roasted Veggie Grilled Cheese

TCS Process: #2 Same Day Service

Number of Portions: 4

Meal Contribution: 2 WGR Grain, 2 M/MA, ¼ cup other vegetable

Alternate Menu Name:

Group Code: Entree

Portion Size: Each

Ingredients	Measure	Instruction
Onion, yellow, fresh	6 oz	<p>Step A:</p> <ol style="list-style-type: none"> Preheat oven to 400 degrees F. Rinse onion and bell pepper under running water. Slice onion and bell pepper into ½" strips. Place in medium size mixing bowl. CCP: Hold at 41°F or lower. <p>Step B:</p> <ol style="list-style-type: none"> Drizzle olive oil, balsamic vinegar and salt on peppers and onions. Gently toss to coat evenly. Place onion and bell pepper strips in a single layer on a sheet pan. Do not overlap vegetable pieces or they will steam. Roast vegetables 16-18 minutes or until beginning to brown and crisp on the edges. Onions should slightly caramelize. Note: Rotate pan halfway through cooking for more even cooking results. CCP: Heat to 135°F or higher. <p>Step C:</p> <ol style="list-style-type: none"> Melt butter. Spray a sheet pan with pan release. Lay the bottom slice of bread on prepared pan. Spread 2 teaspoons or #100 disher Dijon mustard on bread. Using a 2 ounce spoodle, place 1 ounce of cheese on top of each slice of bread. Top bread with 5 spinach leaves and ¼ cup roasted pepper and onion mixture. Place another 1 ounce of cheese on top of veggies. Top with remaining slice of bread. Brush top slice of bread with melted butter (approximately ½ teaspoon per sandwich). Bake at 375°F for 8-10 minutes or until bread is toasted and cheese is melted. CCP: Heat to 135°F or higher. CCP: Hold for hot service at 135°F or higher.
Bell pepper, red, fresh	3 oz	
Spinach, fresh	1.5 oz	
Oil, olive	1 Tbsp	
Vinegar, balsamic	1 Tbsp	
Salt	¼ tsp	
Butter	2 tsp	
Bread, whole grain	8 each	
Mustard, Dijon	2 Tbsp + 2 tsp	
Cheese, cheddar, shredded, reduced fat	8 oz	