



## Grilled Cheese Sandwich, Tomato Chick Pea Salad





# Grilled Cheese Sandwich, Tomato Chick Pea Salad

Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #24 scoop (80 gm)	400 gm (14.1 oz)
Cheese Sauce	#10 scoop (95 mL)	475 mL (16.1 fl oz)
Parmesan Cheese, Fine ground	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Parmesan Cheese, Fine ground	10 mL (2 tsp)	50 mL (1.8 fl oz)
Tomato Chick Pea Salad - Pureed	#8 scoop (118 gm)	590 gm (20.8 oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.  
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Combine 2 x #24 scoops (80 gm) of PE Whole Wheat bread with 15 mL (1 Tbsp) of fine ground parmesan cheese. Blend together and scoop onto a service plate. Cover with #10 scoop (95 mL) of cheese sauce.



3. Garnish the top of the sandwich with 10 mL (2 tsp) of fine ground parmesan cheese.



4. In a nappy side dish, add #8 scoop of pureed Tomato Chick Pea Salad.



Serve hot (grilled cheese sandwich) or cold (side salad)  
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.  
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

