

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*		25	<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. Cooking Methods: <ol style="list-style-type: none"> Per serving, place 1 tsp. Pesto on bottom half of roll. Place 2 oz. cheese, 2 oz. spinach and 2 oz. tomato on top of pesto. Place top of roll on top. Bake at 350* in convection oven for 10 – 15 minutes until cheese is melted.
Low fat sliced mozzarella Cheese	3.12 lbs.	50 oz.	
Fresh tomato, medium, sliced	3.12 lbs	50 oz.	
Fresh spinach	3.12 lbs	50 oz.	
Nut free pesto		4.2 oz	
<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>NOTES: *WGR Grain evaluation is based on product formulation sheet for a specific product. Other WGR grain products used may contribute differently. District meal planners must adjust quantity of ounce equivalents of whole grain contribution to reflect the product formulation statement for the specific grain used. Please note that all WGR grains must contain at least 50% whole grain, any other grains must be enriched, and the combined weight of all noncreditable grains cannot exceed 3.99 grams per ounce equivalent. District meal planners must confirm this with the product formulation statement before using the product.</p>			<p>Serving Instructions</p> <ol style="list-style-type: none"> 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.

