



Fall Menu: Tomato Basil Grilled Cheese w/ Crock of Soup

Ingredients	Quantity	Product	Procedures
Jenny Lee Tomato Basil Bread	2 slices		Using a pastry brush or rubber scraper, butter one side of each slice of tomato basil bread and with butter side down, put on grill at 350 degrees.
American Cheese	1 slice		While bread is grilling, place one slice of American on one slice of Tomato Basil Bread, then place one piece of Provolone on the other slice of tomato basil. Let cheese melt. (Be careful not to burn bread)
Provolone Cheese	1 slice		
Tomato Slice	2 ea.		Once cheese is MELTED place two tomato slices on one of the pieces of Tomato Basil Bread. Top the sandwich off with the other piece of bread.
Crock of Soup	1 ea.		Customers choice of soup.
Crackers	2 pk.		Place crackers beside soup

Plating Procedures

Oval Plate
Soup Crock

Plating Image

Togo Packaging

Large Plastic Clamshell
Styrofoam soup container w/lid
Flatware/Napkins

HACCP

Gloves must be worn while preparing all ready to eat foods.
Wash, rinse & sanitize all utensils that are in contact with this product.