

### White Cheddar Poblano Grilled Cheese & Local Seasonal Vegetables



Upscale grilled cheese with a fire roasted green chili—cheddar cheese spread.

Yield	28 lbs (50 sandwiches) 50(9oz)servings
Serves	50
Preparation time	10 minutes
Cooking time	4 minutes

#### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
50	oz		1-1/2 qts	White Cheddar Poblano Spread - prepared	
250	oz		100 each	Multi-grain bread	Whole grain
100	oz		100 each	Eggplant	grilled
24	oz			Spinach, fresh	Baby
149	oz		150 each	Tomato	sliced
12	fl oz		1-1/2 cups	Olive oil	

#### Preparation Steps

1. Spread White Cheddar Poblano Spread on one side of each piece of bread.
2. Add eggplant, spinach, and tomato to one piece of bread. Top with the other piece.
3. Add olive oil to a pan or griddle over medium heat, and grill sandwich until golden brown and toasted on each side.

#### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	565.9
Energy (KJ)	2368.7
Protein (g)	24.7
Carbohydrate, total (g)	69.5
Fats, total (g)	21.9
Sugars, total (g)	12.9
Fats, saturated (g)	7.6
Fiber, total dietary (g)	13.8
Sodium (mg)	788
Calcium (mg)	272.6
Cholesterol (mg)	26.4
Iron (mg)	4.6
Fats, monounsaturated (g)	8.7
Fats, polyunsaturated (g)	3.9
Vitamin A (µg_RAE)	137.4
Vitamin C (mg)	21.2
Vitamin D (µg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## White Cheddar Poblano Spread



Green chile and cheddar spread for various applications.

Yield	126 oz 54(2oz)servings
Serves	54
Preparation time	5 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
72	oz	4-1/2 qts		Cream cheese	cubed
72	oz	9 qts		Cheddar cheese	White, shredded
22	oz	2-3/4 cups		<u>Minor's® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	

### Preparation Steps

1. Add cream cheese and cheddar cheese to a mixer with a paddle attachment. Beat on high for 1–2 minutes on medium speed to break down the cream cheese and incorporate the cheddar cheese.
2. Add the Fire Roasted Poblano Flavor Concentrate and paddle on high speed until the cheese mix is smooth and flavor concentrate has been thoroughly incorporated.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	301.8
Energy (Kj)	1266.5
Protein (g)	12.6
Carbohydrate, total (g)	3.1
Fats, total (g)	26.8
Sugars, total (g)	0.7
Fats, saturated (g)	16.4
Fiber, total dietary (g)	0.3
Sodium (mg)	542.2
Calcium (mg)	305.8
Cholesterol (mg)	81.3
Iron (mg)	0.9
Fats, monounsaturated (g)	8
Fats, polyunsaturated (g)	1.2
Vitamin A (µg_RAE)	383.9
Vitamin C (mg)	16.1
Vitamin D (µg)	0.2

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

# WHITE CHEDDAR POBLANO GRILLED CHEESE

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

€ ☐ Whole grain bread approx. 16 lbs or 100 slices

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

€ ☐ Local seasonal produce 3 lbs

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### > Frozen

€ €

### > Protein

€

### > Dairy

€ ☐ Cream cheese 4.5 lbs

€ ☐ White cheddar cheese 4.5 lbs

### > Refrigerated

☐ MINOR'S® Fire Roasted Poblano Flavor Concentrate 2 tubs

# WHITE CHEDDAR POBLANO GRILLED CHEESE

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- € ☐ Squirt bottle of olive oil for sautéing
- € ☐ Clean, medium dice, oil, season, and roast 3 lbs local seasonal vegetables\*
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- ☐ Prepare 0.5 times the recipe for white cheddar poblano spread
- € ☐ Secure bread

\*Some veggies such as spinach or tomatoes do not have to be cooked or diced

### > Day of Service

€€

### > Station Set Up

- €€ ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans
- € ☐ Refuse container
- € ☐ Bread basket with liner
- € ☐ Tongs for bread
- € ☐ 6 containers for holding vegetables cold (6)
- € ☐ ¼ cup scoops or small tongs for vegetables
- € ☐ Container for holding cheese spread cold
- € ☐ 1 oz scoop for cheese spread
- € ☐ Spatula for spreading cheese
- € ☐ Spatula for flipping and serving sandwich
- € ☐ Cutting board
- € ☐ Knife

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