

# GR-259302 · Mixed Mushroom Grilled Cheese Sandwich · 1 each · 1 servings

Grain: 2

Meat: 2

Dark Green: 1/8

Other Veg: 5/8

Milk

Wheat

## Section 1

Cheese, Provolone, Sliced  
2 oz

Pullman Bread, Whole Grain, Sliced  
2 Slice (26 usable slices per loaf)

Mushrooms, white  
4 oz

Spinach, raw  
1/4 c

## Assemble sandwich:

1. Place 1 oz of **provolone cheese** on each **slice of bread**.
2. Distribute **mushrooms** and **spinach** leaves between each slice.
3. Assemble into the sandwich.
4. Grill or warm in tilt skillet until cheese begins to melt, flipping until cooked and lightly browned on both sides.

## Level up options:

- Use different styles of cheese such as Feta, Goat, American, Cheddar
- Use different types of bread: wraps, tortillas, pita bread, flatbreads
- Add ham, turkey, or bacon for more robust flavor
- Add additional veggies: onions, tomatoes, black olives, peppers
- Add pesto, garlic basil mayo, aiolis, ranch, or dill sauce to diversify menu offerings

# Mixed Mushroom Grilled Cheese Sandwich

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 each**

Amount Per Serving

**Calories** **336**

% Daily Value\*

**Total Fat** 17g **21%**

Saturated Fat 8g **41%**

Trans Fat 0g

**Cholesterol** 40mg **13%**

**Sodium** 615mg **27%**

**Total Carbohydrate** 28g **10%**

Dietary Fiber 7g **24%**

Sugars 5g

Includes 0g Added Sugars **0%**

**Protein** 13g **26%**

Vitamin D: 1% DV • Potassium: 10% DV

Calcium: 32% DV • Vitamin A: 7% DV

Iron: 20% DV • Vitamin C: 7% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.