



## HUMMUS GRILLED CHEESE WITH SABRA® CLASSIC HUMMUS

Each serving provides approximately: \*

- 2 oz Grain eq – 2 slices multigrain bread.
- 1 ½ oz Meat/Meat Alternate – 1.5 ounces Sabra Classic Hummus and 1 slice cheddar cheese
- ¼ cup Vegetables – 1.5 ounces sliced tomato (red/orange)

\*creditable amounts are dependent upon specific foods/ingredients used.

### Hummus Grilled Cheese with SABRA® CLASSIC HUMMUS

INGREDIENT	QUANTITY	
	100 servings	1 Serving
<a href="#">Sabra Classic Hummus</a>	18 3/4 cups (9 lbs 6 oz)	3 Tbsp (1.5 oz)
Multigrain bread	200 slices (12.5 lbs)	2 slices (2 oz)
Reduced fat cheddar cheese	100 slices (5 lbs)	1 slice (0.8 oz)
Margarine	6.25 cups (3 lbs 2 oz)	1 Tbsp (0.5 oz)
Tomato slices	200 slices (9 lbs 6 oz)	2 slices (1.5 oz)

#### PREPARATION

1. Spread ½ tablespoon of Margarine onto one side of each piece of bread.
2. Spread 3 tablespoons of Sabra Classic Hummus on the opposite sides of the bread.
3. Place 2 tomato slices and 1 slice of cheddar on top of the hummus and sandwich the bread together.
4. Heat a pan or griddle to medium heat.
5. Cook the sandwich on both sides until golden brown.
6. Once cooked, remove from the pan and slice in half

#### Nutritional Facts Panel

#### Nutrition Facts

1 Serving:

Calories 313  
Sat Fat 6.5g  
Sodium 535mg