



PIZZA GRILLED CHEESE

September 5

National Cheese Pizza Day



INGREDIENTS

- 16 Slices Sourdough Bread (enriched or whole grain-rich; at least 28 grams each)
- 8 Tablespoons Unsalted Butter (softened)
- 2 Cups Marinara Sauce
- 4 Cups Shredded Mozzarella Cheese
- 2 Teaspoons Garlic Powder
- 2 Teaspoons Dried Oregano
- Fresh Basil Leaves (optional garnish)

DIRECTIONS

1. Preheat a skillet or griddle over medium heat.
2. Spread softened butter on one side of each slice of sourdough bread.
3. Place two slices of bread, butter-side down, in the skillet.
4. Spoon a generous layer of marinara sauce onto each slice of bread, then sprinkle the mozzarella cheese evenly on top. Top with the other two slices of bread, butter-side up.
5. Cook for 3-4 minutes, or until the bottom slice is golden brown. Carefully flip the sandwiches and reduce the heat to medium-low.
6. Cook for an additional 3-4 minutes, pressing gently with a spatula, until the second side is golden brown and the cheese has melted.
7. Remove from heat and let cool for a minute. Sprinkle with garlic powder, oregano, and red pepper flakes if desired.
8. Cut the sandwiches in half and garnish with fresh basil leaves, if using. Serve hot with extra marinara sauce on the side for dipping.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

8 Sandwiches

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Sandwich	¾ Sandwich	1 Sandwich	1 Sandwich