



# Cheesy Apple

TART

This recipe was developed in partnership with



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## MEAL PATTERN CONTRIBUTION

- ¼ M/MA
- 1 oz. grain serving
- ½ cup fruit

## YIELD

- 25 Servings

## PORTION

- 1 slice panini bread
- ½ cup seasoned apple slices
- 1 cheese slice
- 1 oz. yogurt glaze

## INGREDIENTS

- Bread, Panini (25 Pieces)
- LAND O LAKES® Readi-Pac® Reduced Fat Cheddar Cheese Slice (25 - ½ oz. Slices)
- Apples, Canned, Water Pack, Sliced (3 qt. + ½ cup)
- Cinnamon, Ground (¼ cup)
- Sugar, Brown (1 ½ cups)
- Yoplait® Parfait Pro® yogurt low-fat vanilla (6 ¼ cups)
- Sugar, Powdered (1 cup)

## PREPARATION

1. Lay panini bread on sheet pan. Place one cheese slice on panini.
2. Drain apples and toss with brown sugar and cinnamon.
3. Top panini with ½ cup seasoned apple slices.
4. Place in 350 °F oven for 10 - 15 minutes until apples are caramelized and cheese is melted. Remove from oven and let cool for a few minutes.
5. Meanwhile, combine yogurt and sugar. Drizzle 1 oz. yogurt frosting over top of slightly cooled panini.
6. Hold at 135 °F or warmer. (CCP)
7. Serve 1 panini.

## NOTE

Put yogurt frosting in squeeze bottle for easier and more uniform drizzle.

## Nutrients Per Serving

|                    |                  |                    |                   |                 |                     |
|--------------------|------------------|--------------------|-------------------|-----------------|---------------------|
| Calories: 287 kcal | Carbs: 51 g      | Sat Fat: 3 g       | Vitamin A: 404 IU | Iron: 0.17 mg   | Sodium: 234 mg      |
| Protein: 8 g       | Total Fat: 5.6 g | Cholesterol: 11 mg | Vitamin C: 0 mg   | Calcium: 180 mg | Dietary Fibers: 4 g |