

## **Bountiful Backpack**

## **Apple Grilled Cheese**





Serves: 4

Serving Size: 1 sandwich

## **Ingredients:**

- 8 slices cinnamon raisin or whole-wheat bread
- 2 Tablespoons soft margarine or butter
  - 4 slices cheese
- 2 small apples, thinly sliced

## **Directions:**

- Wash hands.
- 2. Spread 1 side of each bread slice lightly with margarine.

- Place 4 slices of bread, margarine side down and top each with 1 cheese slice.
- Arrange fruit slices over the cheese. Top with remaining bread slices, margarine side up.
- Place sandwiches on a griddle or skillet over medium heat. Cook 2 to 3 minutes, flip and cook 2 to 3 more minutes or until golden brown and cheese is melted.

Recipe information taken from Iowa State University Extension Spend Smart. Eat Smart. Program

<b>Nutrition F</b>	acts
4 servings per recipe Serving size 1 sandwich (157g)	
Amount Per Serving Calories	310
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 3.5g	18%
Trans Fat 1g	
Cholesterol 15mg	5%
Sodium 510mg	22%
Total Carbohydrate 39g	14%
Dietary Fiber 4g	14%
Total Sugars 21g	
Includes 0g Added Sugars	0%
Protein 9g	18%
Vitamin D 0mcg	0%
Calcium 260mg	20%
Iron 3.6mg	20%
Potassium 0mg	0%
Vitamin A	10%
Vitamin C	6%
* The % Daily Value (DV) tells you how much serving of food contributes to a daily diet. 2, day is used for general nutrition advice.	

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP and this work is supported by the Expanded Food and Nutrition Education Program from the USDA National Institute of Food and Agriculture.

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