

Three Cheese and Tomato Toasted Baguette

This sandwich offers the flavors of tomato and basil surrounded by creamy melted cheese on cheese crusted bread.



INGREDIENTS

(Makes 1 Sandwich)

Baguette, par-baked, sandwich size	1
U.S. Cream Cheese	30g
U.S. Butter, unsalted	5g
Garlic powder	Dash
Tomato, sliced to 8mm	80g
Olive oil	5g
Salt	Dash
Basil, dried	Dash
U.S. Pepper Jack, shredded	30g
U.S. Colby Jack, shredded	40g
Basil, fresh	2 leaves

NUTRITIONAL CONTENT

Per 100g

Calories	254kcal
Total Fat	14g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	40mg
Total Carbohydrates	21g
Dietary Fiber	1g
Sugars	2g
Protein	11g
Calcium	213mg
Magnesium	17mg
Phosphorus	62mg
Potassium	154mg
Sodium	657mg
Iron	2mg
Vitamin A	744IU
Vitamin C	4mg

PREPARATION

1. **Cut baguette lengthwise and open. Spread cream cheese on the bottom half of bread.**
2. **Spread butter on top half of bread and sprinkle on garlic powder.**
3. **Lay tomatoes on the bottom half of the bread, drizzle with olive oil and sprinkle with the dried basil and salt.**
4. **Sprinkle Pepper Jack and 30g of Colby Jack on top of the tomatoes.**
5. **Close sandwich and sprinkle remaining Colby Jack on top of the bread.**
6. **Bake for 10-12 min. at 220°C (425°F).**
7. **Garnish with fresh basil and serve hot.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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