Cheesy Apple Tart

This recipe was developed in partnership with Land O Lakes Foodservice, General Mills Convenience & Foodservice, Midwest Dairy, and NDC.
Cheesy Apple Tart

**MEAL PATTERN CONTRIBUTION**
- ¾ 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**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>287 kcal</td>
</tr>
<tr>
<td>Protein</td>
<td>8 g</td>
</tr>
<tr>
<td>Fat</td>
<td>5.6 g</td>
</tr>
<tr>
<td>Carbs</td>
<td>51 g</td>
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<tr>
<td>Cholesterol</td>
<td>11 mg</td>
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<tr>
<td>Vitamin A</td>
<td>404 IU</td>
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<tr>
<td>Vitamin C</td>
<td>0 mg</td>
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<tr>
<td>Iron</td>
<td>0.17 mg</td>
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<tr>
<td>Calcium</td>
<td>180 mg</td>
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<tr>
<td>Sodium</td>
<td>234 mg</td>
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<tr>
<td>Dietary Fibers</td>
<td>4 g</td>
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