



Product Description

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New York® Garlic Toast

Item # 10021

Product Description:

1" thick oval slice of hearth baked bread that is coated with a garlic parsley spread on two sides. Dimensions approximately 4.25" x 2.75". Crispy crust and soft texture inside.



Case GTIN:	10070459100214
Pack:	Bulk (12.75 lb net)
Size:	Minimum 118 Slices
Shelf Life:	6 Months
Package Format:	Poly Bag
Servings Per Case:	About 118
Storage:	Keep Frozen
Product Preparation:	Conventional or toaster oven: Preheat oven to 425 degrees F. Place slices flat on baking sheet/aluminum foil. Bake 5-7 minutes on middle shelf. (To brown on both sides turn slices over after 3 minutes.) Stove Top: Place slices in teflon coated pan. Cover. Heat on medium for 1-1/2 to 3 minutes on each side. Grill: Grill over medium coals for 1-1/2 to 3 minutes, turning every 15-30 seconds.
Operator Benefits:	0g trans fat per serving Great taste! Quick prep time (Freezer to table in 5-7 minutes) Convenience - Heat and serve only what is needed. Keep the rest frozen.

Date Last Refreshed: 08/09/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

BREAD: BLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS OF: SALT, YEAST, SOYBEAN OIL, DEXTROSE, DOUGH CONDITIONERS (DATEM, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, POTASSIUM IODATE, AZODICARBONAMIDE (ADA), ENZYMES, L-CYSTEINE, ETHOXYLATED MONO AND DIGLYCERIDES), SUGAR, CALCIUM PROPIONATE (PRESERVATIVES), MALTED BARLEY FLOUR, CORN STARCH, MONO AND DIGLYCERIDES, CORNMEAL.

SPREAD: SOYBEAN OIL, WATER, PALM OIL, DEHYDRATED GARLIC, SALT, MONOGLYCERIDES, NATURAL AND ARTIFICIAL FLAVORS, PARSLEY, WHEY (A MILK INGREDIENT), XANTHAN GUM, CITRIC ACID, AUTOLYZED YEAST EXTRACT, BETA CAROTENE ADDED FOR COLOR. CONTAINS: WHEAT, MILK

Nutrition Facts

Serving Size one 1" slice (40 g)
 Servings Per Container about 118

Amount Per Serving		
Calories	150	Calories from Fat 80
		% Daily Value*
Total Fat	9 g	13 %
Saturated Fat	2 g	11 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	260 mg	11 %
Total Carb.	15 g	5 %
Dietary Fiber	1 g	3 %
Sugars	1 g	
Protein	3 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 2 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1 grain/bread per serving (1 piece)



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Recipes

Warm Oven Baked BLT Melt

Recipe Category: Entrees

Yields: 1

- 1 tbsp T. Marzetti® White Wine Vinaigrette Dressing
- 2 slices New York™ Frozen Garlic Toast (minimum 118 slices)
- 1/2 cup Chopped lettuce (your favorite type)
- 6 ea. Sliced ripe tomatoes (1/4 in. slices)
- 4 ea. Cooked bacon slices
- 1/4 cup Shredded Mozzarella cheese

Preparation: On warm prepared Texas toast, place two pieces of bacon on each slice of toast. Next place the tomato slices (3 on each piece), top with greens, drizzle with the vinaigrette and finish the melt with the shredded cheese on top. Bake in a 350 degree oven for 5-7 minutes, until cheese is good and melted and sandwich is warm.



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New York® Garlic Toast

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Recipes

New York Bruschetta

Recipe Category: Appetizers

Yields: 18-24

- 2 cups T. Marzetti® Balsamic Vinaigrette
- 118 New York™ Frozen Garlic Toast (minimum 118 slices)
- 45 Tomatoes, diced
- 3 Tbsp. Italian seasoning
- 3 3/4 cup Parmesan cheese, shredded

Preparation: Bake toast according to package directions. In the meantime, combine diced tomatoes, Italian Seasonings, 1 cup parmesan cheese and Marzetti Balsamic dressing in a bowl. Remove Texas Toast from oven. Sprinkle texas toast with tomato mixture and then top with remaining parmesan cheese. Broil for 2-4 minutes or until desired browning has occurred.