Cheesy Apple Tart

Makes 5 servings

**INGREDIENTS**

- 5 pieces panini bread
- 5 reduced fat Cheddar cheese slices (1/2 oz. slices)
- 1 pt. + 1/2 cup canned sliced apples, water pack
- 2 1/2 tsp ground cinnamon
- 5 Tbsp + 1 tsp brown sugar
- 1 1/4 cups vanilla yogurt, low-fat
- 2 Tbsp + 2 tsp powdered sugar

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

**INSTRUCTIONS**

1. Lay panini bread on sheet pan. Place one 1/2 oz. cheese slice on panini.
2. Drain apples and toss with brown sugar and cinnamon.
3. Top panini with 1/2 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 until ready to serve.

**NUTRITIONAL FACTS: PER SERVING**

- Calories: 287
- Total Fat: 5.6 g
- Saturated Fat: 3 g
- Cholesterol: 11 mg
- Sodium: 234 mg
- Iron: 0.17 mg
- Calcium: 180 mg
- Protein: 8 g
- Carbohydrates: 51 g
- Dietary Fiber: 4 g
- Vitamin A: 404 IU
- Vitamin C: 0 mg

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