Cheese and tomato English muffin melts

NZBR-021 · Extra breakfast option - not assigned a date · Source page 23

Yield: 10 halves · Provisional 10 breakfast serves · Ages 3–5

INGREDIENTS

5 soft wholemeal English muffins

240 g peeled tomato

155 g grated mild cheese

100 g no-added-salt tomato passata



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Split muffins and warm until tender. Simmer diced tomato in passata until soft and thick. Spread on each half and add finely grated cheese. Heat just until cheese melts, keeping edges soft. Cut into small manageable pieces.

ALLERGEN CHECK

Milk, wheat (gluten)

Verify product labels and serving texture before service. See page 2 for review and kitchen checks.

MENU DESIGN

The 20-day rotation changes the main dish and uses different methods across the month. The ten additional recipes offer replacements for equipment, supply or service constraints. Seasonal produce substitutions are treated as changes to the same recipe.

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

NEW ZEALAND REFERENCES

Healthy Food and Drink Toolkit for Early Learning Services KidsHealth New Zealand breakfast and meal ideas Bowen Early Childhood Education Centre meal examples Ministry of Health early learning choking guidance

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.

https://menunio.com/kindergarten/breakfast/rotation/recipes/nzbr-021/

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