



JAZZED UP GRILLED CHEESE

SERVINGS: 2 | PREP TIME: 4 MINS | COOK TIME:

- Melt 1/2 TBSP butter in a flat bottomed pan over medium heat. When butter sizzles, pan is hot enough for the sandwich. Spread the melted butter around the center of the pan with spatula
- Rub two slices of bread into the melted butter. Allow first side of each slice to brown, add a 1/2 TBSP butter to the pan, then flip both slices of bread.
- Pile the cheese (grated or sliced) on the HOT side of the bread, right up to the edge.

TIP: If using add-ins such as deli meat or fruit, place them in the pan beside the bread slices so they begin to warm.

- Cover pan with lid. Let cheese melt until nearly complete, just enough that you can still see some distinct cheese shape (2-3 minutes)
- Uncover pan, place add-ins on top of the melted cheese on one piece of bread, then top the sandwich with the second slice of bread.
- Using a spatula, flip the entire sandwich over and allow ingredients to meld together for another minute or so.
- Transfer sandwich to plate, cut in half and enjoy!

GRILLED CHEDDAR CHEESE, BACON, AVOCADO, TOMATO & ARGULA

1 TBSP Butter

2 Slices Bread

1/4 Cup Cheddar Cheese

2 Slices Bacon

1/2 Avocado (2-3 slices)

1 Tomato (2-3 slices)

1/4 Cup Arugula

GRILLED CHEDDAR CHEESE, FRIED EGG & BACON

1 TBSP Butter

2 Slices Bread

1/4 Cup Cheddar Cheese

1 Fried Egg

2 Slices Bacon

GRILLED CHEDDAR CHEESE, HAM & APPLE

1 TBSP Butter

2 Slices Bread

1/4 Cup Cheddar Cheese

1/4 Thinly sliced Granny Smith Apple

1 Thinly sliced Deli Ham

GRILLED BRIE, BLEU & BOSC PEAR

1 TBSP Butter

2 Slices Bread

1/4 Cup Brie Cheese (3-4 slices)

1/4 Cup Bleu Cheese

1/4 Thinly sliced Bosc Pear

GRILLED BRIE & NUTELLA®

1 TBSP Butter

2 Slices Bread

1/4 Cup Brie Cheese (3-4 slices)

2 TBSP Nutella®