



REVOLUTION COOKING™

The Sasha Basic Grilled Cheese



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Active Time: 5 min

Cook Time: 3 min

Serves: 1

Level-up your basic grilled cheese from the classic white bread, butter and American cheese combo with one (or more) of these 3 main suggestions.

Ingredients:

- 2 slices white bread
- 2 slices sharp Cheddar
- 1 teaspoon softened butter (optional)

BUILD IT

1. Place the slices of bread side by side. Press a slice of cheese on each piece of bread. Place one slice of bread on top of the other with the cheese on the inside and press the sandwich together. Lightly spread butter on both sides of the sandwich, if using.

TOAST IT

2. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.
3. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. If you prefer a little extra toastiness, you can toast a second time on a 3 or 4.

LOVE IT

4. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

Level-Up Your Grilled Cheese

1. **Swap out your cheese to one that melts well:** Gruyere, Port Salut, goat cheese, blue cheese, Brie, smoked provolone, Gouda, Camembert, Asiago, Fontina.
2. **Add an additional filling or two:** Hot pepper jelly, sliced pickles, spicy peppers: e.g., peppadew and pepperoncini, sliced pear, halved grapes, pickled red onion, potato chips, orange marmalade, honey, Marmite, caramelized onion jam, or any deli meat.
3. **Upgrade your bread:** Use sourdough or any artisan bread.