



CHICKEN & GOUDA GRILLED CHEESE

ROCK HOUSE CREAMERY | NANNY MOON'S GOUDA

RockHouseFamilyFarm.com

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Prep Time: 5 Minutes
Cook Time: 15 Minutes
Total Time: 20 Minutes
Serves: 4

INGREDIENTS:

8 slices of bread (your choice)
8 slices of **Rock House Creamery Nanny Moon's Gouda**
1 package of deli chicken breast
2 Tbsp. unsalted butter
4 Tbsp. mayo
4 Tbsp. dijon honey mustard
2 cups of fresh spinach
2 Tbsp. olive oil
1 Tbsp. vinegar
1/2 tsp. sugar
A pinch of kosher salt
A pinch of pepper
1 large tomato

DIRECTIONS:

1. Prepare ingredients for assembly. Spread 1 tbsp. of mayo on 4 slices of bread. Spread 1 tbsp. or so of dijon honey mustard on the other 4 slices of bread. Add desired amount of deli chicken breast to each sandwich, along with 2 slices of gouda cheese.
2. Assemble sandwiches. Spread the desired amount of butter onto the outside of each piece of bread.
3. Heat a flat skillet to medium heat. Add the sandwiches (2 at a time) to the skillet and heat for 5-7 minutes on each side, or until the cheese is melted and your bread is golden brown.
4. Chop 2 cups of spinach. Add to a small bowl and set aside.
5. Combine 2 tbsp. of olive oil, 1 tbsp. of vinegar, 1/2 tsp. of sugar, and a pinch of salt and pepper in a small bowl. Whisk to combine. Add desired amount of this dressing to your chopped spinach.
6. Remove the tops of your sandwich once toasted. Add 2 tomato slices and a handful of your spinach mixture. Return the top to each sandwich and cut in half.
7. Serve immediately.