



Grilled Cheese & Sandwiches

Cooper® Sharp Apple and Cinnamon Raisin Grilled Cheese



SLICE



Serves: 2

Ingredients

- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- 1/4 teaspoon ground black pepper
- 4 slices cinnamon raisin bread
- 4 slices Cooper® Sharp White or Yellow cheese
- 6 thin slices Granny Smith apple
- 1/2 pound deli chicken breast, thinly shaved*
- Fresh spinach leaves
- Butter

Directions

1. PREPARE THE HONEY MUSTARD:

In a small bowl mix together the honey, mustard, and black pepper.

2. PREPARE THE SANDWICHES:

Evenly coat 1 side of each of the slices of cinnamon raisin bread with butter. On the opposite sides of each slice of bread, evenly divide and spread the honey mustard sauce.

3. On a preheated griddle or grilling pan, lay 1 slice of bread buttered side down. Layer 2 slices of Cooper® cheese, 3 apple slices, half of the deli chicken breast, 1 more slice of Cooper® cheese, and some spinach leaves. Top with another slice of bread, buttered side up.

4. Grill for about 3 minutes, or until the bottom bread is evenly grilled and bread begins to brown. Carefully flip the sandwich and grill another 3 minutes, or until the cheese is melted and bread is lightly browned. The apple slices should still be slightly crunchy but the cheese will be nice and melted.

5. Repeat the process to create the second sandwich.

6. Serve and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.