



Grilled Cheese & Sandwiches

Cooper® Pesto and Tomato Grilled Cheese



MELT



SLICE



Serves: 2

Ingredients

- 1 loaf focaccia bread
- 3 tablespoons basil pesto (or more if desired)
- 6 slices Cooper® Sharp White cheese
- 2 vine-ripened tomatoes, sliced
- Spinach
- Olive oil

Directions

1. Cut bread in half horizontally using a serrated bread knife. Brush the outsides of the pieces of bread with olive oil.
2. **ASSEMBLE THE SANDWICH:**
Start with 1 slice of focaccia bread (oiled side facing out). Add a thin spread of pesto. Add 1 slice of Cooper® cheese. Top cheese with a few spinach leaves and 1 or 2 tomato slices. Add another slice of Cooper® cheese. Top with another layer of pesto, 1 to 2 tomato slices, and spinach leaves. Add another layer of pesto, then another slice of Cooper® cheese, and finish it off with another layer of pesto. Top the sandwich with a second slice of bread (oiled side facing out).
3. Place sandwich in a panini press. Cook until the sandwich is golden and crisp, and cheese is melted, or approximately 3 to 5 minutes. Optionally, this sandwich can be grilled in a preheated skillet on medium-low heat, flipping after a few minutes, until it's done to your liking.
4. Cut in half and enjoy (on your own or with a friend)!