



## Grilled Cheese & Sandwiches

# Cooper® Roast Beef and Cheese Sandwich - It'll Always Be a Favorite



SLICE



Serves: 4



Prep Time: 10 min



Total Time: 10 min

## Ingredients

- 4 tablespoons mayonnaise
- 1 tablespoon prepared horseradish
- 1 clove garlic, minced
- 1 teaspoon lemon juice
- 1 pound freshly sliced roast beef\*
- 1 pound Cooper® Sharp White cheese, thinly sliced (about 16 slices)
- 1 cup sprouts
- 1 tomato, sliced
- 4-8 romaine lettuce leaves, washed
- 8 slices multi-grain bread
- Salt and pepper to taste

## Directions

1. In a small bowl, combine mayonnaise, horseradish, garlic, and lemon juice. Add salt and pepper to taste.
2. **ASSEMBLE YOUR SANDWICHES:**  
Spread the mayonnaise mixture onto 2 slices of bread. Layer 1-2 romaine leaves on a slice of bread. Follow with 2 slices of Cooper® Sharp cheese. Add 2 tomato slices, then layer 1/4 pound of the roast beef on top. Add 2 more slices of Cooper® Sharp cheese. Layer about 1/4 cup sprouts on the cheese, then top with a slice of bread. Repeat to make 4 sandwiches total.

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