



FAST. EASY. FRESH.

# BLACKBERRY GRILLED CHEESE WITH THYME BUTTTER AND GREEN SALAD

1. Start by melting your **butter** in a small pot over medium heat. Once melted add the whole **thyme** sprigs and reduce the heat to low. Stirring frequently, cook the butter and thyme together for 5 or 6 minutes, being careful not to let the butter get to brown. Remove from the heat and season with **salt** and **pepper**.

2. Meanwhile, lay your **bread** out on a flat surface. On each piece of bread, spread roughly 1 Tbsp. of the **blackberry jam**. Top 2 pieces of the bread with 2 pieces of **provolone** each, then layer with **blackberries** and top with slices of **Monterey Jack**. Season with a little salt and pepper and top with the other bread slices to create sandwiches.

3. Heat a large pan or electric frying pan over medium high heat. Brush the top sides of the bread with your prepared thyme butter and then flip and place in the warm pan. Brush the remaining side of the sandwiches with thyme butter. Cook for 4-5 minutes on each side, or until the cheese is melted and the bread is golden brown and crispy.

4. Meanwhile, place your **salad greens** in a small bowl. De-seed and finely chop the **peppers** and place them in the bowl too. Then drizzle with **olive oil** and **lemon juice** and season with salt and pepper. Toss well to combine.

5. To serve, remove the sandwiches from the pan and slice them in half if desired. Serve alongside the green salad. Enjoy!



## Ingredients (2 Person Serving – 661 Calories Per Serving)

Unsalted Butter	40 g	Salad Greens	70 g
Fresh Thyme	3-4 Sprigs	Mini Peppers	2
Multigrain Bread	4 Slices	Olive Oil	1 Tbsp.
Blackberry Jam	¼ Cup	Lemon Juice	2 tsp.
Provolone Cheese	4 Slices	Salt and Pepper	To Taste
Monterey Jack Cheese	4 Slices		
Fresh Blackberries	12		

# 30 Minute Cook Time!