

Recipe for: GREEN GRILLED CHEESE

Recipe inspired by food writer John Gregory Smith

INGREDIENTS

- 3-4 cups dark leafy greens (swiss chard, spinach, tatsoi, arugula, etc.), finely chopped
- 3-4 green onions, finely chopped
- 1 cup cheddar cheese, shredded
- 1/4 cup heavy whipping cream
- 1 tablespoon dijon mustard
- 1 tablespoon olive oil
- 1-2 tablespoons butter (enough to spread on toasted side of each slice of bread)
- 4 slices of rustic bread

DIRECTIONS

1. Heat olive oil in a skillet and sauté greens and green onions for about 2-3 minutes.
2. Add dijon mustard, cream, and cheddar cheese to the greens mixture and cook until melty.
3. Remove cheese and greens mixture and allow to cool in a bowl. Clean out the skillet and reheat.
4. Butter one side of each slice of bread.
5. Spread cooled cheese and greens mixture on the unbuttered side of one slice of bread. Assemble sandwich and put back into the skillet to toast for 2-3 minutes on each side. Repeat with remaining two slices of bread.
6. Remove from skillet and enjoy!

