

Green Goddess Grilled Cheese Sandwiches

Source

thegirlonbloor.com

Description

These Green Goddess Grilled Cheese Sandwiches are the perfect, healthy lunch filled with vibrant green veggies!



Ingredients

2 sandwiches originally 2 sandwiches

- 4 slices whole grain bread
- 1 avocado sliced
- 1 tomatillo or green tomato sliced
- 8 slices each havarti and mozzarella cheese
- Handful baby spinach
- Handful alfalfa sprouts
- 1 tbsp butter
- Pickles & ketchup to serve

Directions

Place sliced avocado on top of each slice of bread. Top with 2 slices havarti cheese. Top with tomatillo, then 2 slices mozzarella cheese. Add spinach, then top with 2 more slices havarti. Finally, add sprouts and last 2 slices of mozzarella. Top with final slice of bread

Meanwhile, butter a large frying pan and melt butter over low-medium heat.

When butter is melted, place each sandwich in the pan, and cover with fitting lid.

Cook for approx. 5 minutes per side and continue cooking and flipping until cheese is fully melted.

Enjoy with pickles and ketchup!