



## Grilled Cheese & Sandwiches

# Cooper® Sharp Apricot and Spinach Grilled Cheese Sandwich



MELT



SLICE



Serves: 4

## Ingredients

- 8 slices brioche bread (try cinnamon or apple if your local market has it)
- 8 slices Cooper® Sharp White cheese
- 4-8 tablespoons apricot preserves
- 1/4 cup fresh spinach leaves
- 2 tablespoons butter

## Directions

1. Preheat a skillet to medium-high heat.
2. Butter 4 slices of bread. Turn slices over and spread the non-buttered side of all 4 slices with apricot preserves. Set aside.
3. Butter one side of the 4 remaining slices of bread. Lay each of the 4 butter-only slices, buttered side down, onto the skillet. Add 2 slices Cooper® cheese, crisscrossed to make an X on each sandwich. Add a layer of spinach leaves. Top each sandwich with the remaining 4 slices of bread, apricot side down and buttered side up.
4. Grill sandwiches until bottom bread is golden brown or about 2-4 minutes. Carefully flip sandwiches and grill another 2-4 minutes, or until bread is golden brown and cheese is melted. If needed, you can cover the sandwiches with a metal bowl to speed the melting process.
5. Remove sandwiches from heat, serve and enjoy!

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