

TUSCAN GRILLED CHEESE

Prep Time: 15 minutes

Cook Time: 20 minutes

Makes: 6 servings

Ingredients

- 1 oz (2 tbsp) margarine
- 1/4 tsp garlic powder
- 1/4 tsp dried basil
- 1/4 tsp dried oregano
- 12 slices, whole-grain bread, sliced in 1/2
- 7, 1-oz slices low-fat mozzarella cheese
- 1/2 small bag fresh baby spinach leaves, divided into 6 servings
- 4 medium tomatoes, sliced into 1/4" slices

Instructions

1. Preheat oven to 400 degrees F.
2. Melt margarine in a large saucepan. Add spices and stir. Set aside for later.
3. Evenly coat a baking sheet with butter flavored cooking spray.
4. Place bread on baking sheet.
5. Place 1 slice of cheese on top of each slice of bread.
6. Place spinach on top of cheese. Then place 2 slices of tomato on top of spinach.
7. Place 1 slice of bread on top of each sandwich.
8. Brush the top of each sandwich with the margarine mixture.
9. Bake for 15-20 minutes or until bread is lightly brown and cheese is melted.



Check out the full recipe at
<https://bit.ly/3Uth4zg>

Recipe & Image from Child Nutrition Recipe Box