



Mediterranean Grilled Cheese

Ingredients

- 1 tablespoon plus 1 teaspoon butter, softened and divided
- 2 cups fresh baby spinach
- 2 slices sourdough bread
- 2 ounces Henning Mozzarella cheese, shredded (1/2 cup)
- 2 tablespoons crumbled Treasure Cave® Feta cheese
- 4 slices Roma tomato
- 2 tablespoons sliced ripe olives

Instructions

- 01 Melt 1 teaspoon butter in a large, nonstick skillet over medium heat. Add spinach; cook and stir until wilted. Remove from the heat. Transfer to a small bowl. Wipe out the pan.
- 02 Top one slice of bread with mozzarella and feta. Layer with the tomato, spinach and olives. Top with remaining bread. Spread remaining butter on the outside of sandwich.
- 03 Toast sandwich, covered, in the same pan over medium heat for 2-3 minutes or until the side is golden brown. Flip sandwich; cook, uncovered, 2-4 minutes longer or until bread is light golden brown and mozzarella is melted.

Cheesemonger Tip

Wisconsin cheesemakers produce nearly 1 billion pounds of mozzarella cheese each year. Mozzarella rates second only to cheddar in popularity within the U.S.

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