



# CLASSIC GRILLED CHEESE

## INGREDIENTS

- 2 slices of sourdough bread
- 4 slices of medium cheddar (I like to use the pre sliced Cracker Barrel brand)
- 1 tablespoon of mayo (I like to use Hellmann's vegan mayo)
- 1/4 cup of mozzarella cheese
- softened butter

## PREP TIME

- Prep | 10 m
- Cook | 10 m
- Ready in | 20 m

## INSTRUCTIONS

01

Preheat your frying pan to medium-low heat and add in your tablespoon of butter

02

Butter both sides of your bread slices and build your sandwiches with the mozzarella in the middle of the cheddar cheese slices.

03

Pan fry each side for 3 minutes or until the cheese is melted to your liking

04

Slice in on a diagonal, and enjoy!



# VEGAN JALAPENO GRILLED CHEESE

## INGREDIENTS

- 2 slices of your favourite vegan bread
- 4 slices of Daiya mozzarella cheese
- Spinach (as much as you like)
- Freshly chopped jalapeños
- Salt and pepper
- Vegan Mayo (I like to use Hellmann's)
- Vegan butter
- Chili flakes

## PREP TIME

- Prep | 10 m
- Cook | 10 m
- Ready in | 20 m

## INSTRUCTIONS

01

Preheat your frying pan to medium-low heat, add your butter to the pan and build your sandwiches.

02

Add your spinach, and jalapeños sandwiched in the middle of your cheese so it is evenly spread out through your sandwich. Sprinkle your salt, pepper and chili flakes on top of the ingredients so it is seasoned perfectly.

03

Spread your vegan mayo on the outside layers of your bread slices.

Pan fry each side for 3 minutes or until the cheese is melted to your liking

04

Slice in on a diagonal, and enjoy!



# GUILT FREE GRILLED CHEESE

## INGREDIENTS

- 2 slices of whole wheat bread
- 4 slices of reduced fat mozzarella cheese
- salt and pepper
- olive oil

## PREP TIME

- Prep | 10 m
- Cook | 10 m
- Ready in | 20 m

## INSTRUCTIONS

01

Preheat your frying pan to medium-low and build your sandwich with your cheese slices sandwiched between your bread slices

02

Add a table spoon of olive oil to your pan. Place your grilled cheese in the pan.

03

Pan fry each side for 3 minutes or until the cheese is melted to your liking

04

Slice in on a diagonal, and enjoy!



# ALL THE VEG GRILLED CHEESE

## INGREDIENTS

- 2 slices of your favourite bread
- 4 slices of mozzarella cheese (I like to use the pre sliced Cracker Barrel)
- Spinach (as much as you like)
- Red onions (thinly sliced)
- Zucchini (thinly sliced)
- Vegan Mayo (I like to use Hellmann's)
- Salted butter
- Chili flakes

## PREP TIME

- Prep | 10 m
- Cook | 10 m
- Ready in | 20 m

## INSTRUCTIONS

01

Preheat your frying pan to medium-low heat and sauté your veggies until they are soft.

02

in another pan, add a tablespoon of butter to your pan and let melt. Build your sandwiches with the veggies sandwiches in between the cheese slices and sprinkle your chili flakes all over.

03

Spread vegan mayo to the outside slices and pan fry each side for 3 minutes or until the cheese is melted to your liking

04

Slice in on a diagonal, and enjoy!