



Spicy Roasted Cherry Tomato Grilled Cheese Sandwich

Recipe By CHEF ABBY J

SERVES: 2

INGREDIENTS:

- ☐ 1 pint roasted cherry tomatoes*
- ☐ 1 loaf Ingles tuscan bread, cut into 4 thick slices
- ☐ 1 cup Mexican cheese, shredded
- ☐ 2 tbsp. mayonnaise
- ☐ 1 jalapeño, sliced thinly (to make less spicy cut jalapeños into strips and remove seeds)
- ☐ ½ cup butter
- ☐ 2 tbsp. fresh basil, chopped

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. Heat a 12 inch cast iron skillet with 1 tbsp. butter.
- ☐ 3. Spread butter on one side of bread.
- ☐ 4. Mix together the mayonnaise and basil.
- ☐ 5. Spread the basil-mayonnaise mixture on the other side of the bread.
- ☐ 6. Put the roasted tomatoes on the bread.
- ☐ 7. Add the Mexican cheese to the bread.
- ☐ 8. Top with the sliced jalapeños.
- ☐ 9. Place the sandwich in the hot iron skillet.
- ☐ 10. Put in the oven for 15 minutes and turn over after 7 minutes.
- ☐ 11. Take out of the oven and slice the sandwich in half.

*EASY ROASTED CHERRY TOMATOES

In an oven-safe dish, toss tomatoes, 3 tbsp. olive oil, and garlic salt; bake at 400°F for about 15 minutes.

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