

Bruschetta Grilled Cheese Sandwich



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Yield: 4 servings

Prep Time: 10 minutes

Total Time: 15 minutes

Bruschetta made with our TOVs on its own is amazing but inside a grilled sandwich with melted Italian blend cheese and crusty bread, even better!

Ingredients:

Bruschetta Mix:

- 1 package TOV's, cored and diced
- 1 package LivingCube™ Basil microgreens
- 2 tsp extra virgin olive oil
- ¼ tsp each salt and pepper
- 1 large clove garlic, minced
- ¼ cup finely diced sweet onion

Sandwich:

- 8 slices of crusty bread (marble rye, Italian, Sour Dough or other)
- 3 tablespoons softened butter
- 2 cups Italian blend cheese

Directions:

1. Mix the bruschetta ingredients together and combine well. Set aside at room temperature to allow flavors to develop.
2. Spread softened butter on each side of the bread. Place ¼ cup cheese on the bottom slice; top with drained 1/3 cup bruschetta mix, sprinkle Basil microgreens and then another ¼ cup cheese. Place the other slice of bread on top, butter side up. Lift sandwiches carefully onto preheated ribbed grill pan over medium heat.
3. Grill sandwiches slowly for 5 minutes or so on each side. Turn once part way through. Serve when each side is lightly browned and the cheese is melted.

Cooking Tips:

Other tomatoes can be substituted for the TOVs as long as they are ripe, sweet and juicy. You can try Heirloom tomatoes, Mini Mixers, or Delights.



Nutrition Facts:

Serving Size: 4, Servings Per Recipe: 4, Amount Per Serving: Calories 283, Total Fat 20.1g (26% Daily Value), Saturated Fat 6.8g (34% Daily Value), Cholesterol 25mg (8% Daily Value), Sodium 298mg (13% Daily Value), Potassium 368mg (8% Daily Value), Carbohydrate 17.7g (6% Daily Value), Dietary Fiber 2.3g (8% Daily Value), Sugars 6.5g, Protein 9.6g

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