

## Grilled Cheese with Bitter Greens

### Ingredients:

- 4 thick slices of sourdough bread, or French loaf
- 8 oz. sliced fontina, sharp cheddar, or provolone
- 1/4lb. escarole, broccoli rabe, or frisée washed, dried and any thick stems or ribs removed
- 1-2 tablespoons fig preserves (optional)
- Canola spray for grilling or a couple tablespoons of unsalted butter softened

### Instructions:

If you are using broccoli rabe it needs to be cooked unless you are only using the leaves. Make sure your greens are washed and dried completely. Place  $\frac{1}{4}$  of the cheese on a slice of bread and spread with the preserves (if using). Add  $\frac{1}{2}$  of your greens and follow up with another  $\frac{1}{4}$  of the cheese. Lay the second slice of bread on top of your sandwich. Heat a griddle pan over medium high heat for two minutes. Spray pan with oil or butter one side of the sandwich. Add your first sandwich (butter side down) and cook for two minutes until golden. Flip and cook another 2 minutes. Repeat with your second sandwich. Serve warm.