

CRISPY CHEESE STICK GRILLED CHEESE



Classic grilled cheese gets a cool twist filled with fried 3¼" Breaded Cheese Sticks and sliced American cheese, all grilled the traditional way and served with roasted tomato dipping sauce. Yield: 1 Serving

Ingredients:

4 Each	3¼" Breaded Cheese Sticks [#0205520], Prepared According to Package Directions
2 Tbsp.	Butter
2 Slices	Sourdough Bread, Sliced
4 Slices	American Cheese, Sliced
½ Cup	Tomato Soup, Prepared

Directions:

- 1. Spread 1 Tbsp. of butter on each slice of bread.
- 2. Place a medium sized skillet over medium heat.
- 3. Lay the bread butter side down on the hot surface.
- 4. Place the American cheese slices on the bread and cover with a lid.
- 5. When the cheese is melted, place a layer of 3¼" Breaded Cheese Sticks and top with the other side of the bread and cheese.
- 6. Cut the sandwich in half and serve with tomato soup.

