goddess grilled cheese



cook time:	prep time:	featured product:
10	**10**	**baby spinach**

find a new favorite sandwich with our goddess grilled cheese recipe! create warm, cozy holiday memories with this gooey and delicious grilled cheese. our baby spinach and garlic add tons of comforting flavor to a generous amount of cheddar cheese. add our white cheddar dressing prior to toasting for the richest, creamiest flavor you could ever imagine! this grilled cheese sandwich recipe is delicious on its own or with a side salad, or bowl of soup!

ingredients

1 package (5 oz) **organicgirl© baby spinach** ?
2 tablespoons mayonnaise
2 tablespoons grated fresh parmesan
1 cup, plus 2 tablespoons shredded cheddar cheese, divided
1 tablespoon fresh minced parsley
1 tablespoon fresh minced chives
1 tablespoon olive oil
1 clove garlic, thinly sliced
¼ teaspoon fine sea salt
1 tablespoon butter or mayo
4 slices sourdough bread

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. in a small bowl combine mayo, grated parm, 2 tablespoons shredded cheddar, parsley, and chives. Set aside.

https://iloveorganicgirl.com/wp-content/uploads/2020/12/OrganicGirl-Grilled-Cheese-ver-2-1-1-Clip-03.mp4

2. in a large skillet, warm oil over medium-low heat. Add spinach, garlic and salt. Cook for approximately 3 minutes, stirring occasionally, until wilted. Transfer to a bowl and wipe skillet with a paper towel. When spinach has cooled enough to handle, squeeze out excess water.

https://iloveorganicgirl.com/wp-content/uploads/2020/12/OrganicGirl-Grilled-Cheese-ver-2-1-1-Clip-02.mp4

3. in the same skillet, melt butter over medium heat. Place two slices of bread in the pan and top each with half the cheese, half the baby spinach and half of the herbed mayo mixture. Place another slice of bread on top of each and gently press down.

EXTRA CRISPY HACK: spread mayo instead of butter on the outside of the bread!

https://iloveorganicgirl.com/wp-content/uploads/2020/12/OrganicGirl-Grilled-Cheese-ver-2-1-1-Clip-04.mp4

4. cook for 3 minutes, then carefully flip and cook an additional 3 minutes or until bread is golden brown and cheese is melted. TIP! After flipping, partly cover your sandwich with a too-small pot lid. The weight will help press ingredients together and the contained heat will ensure you get fully-melted cheese before your bread gets over-toasted.

TASTY VARIATIONS: Add apples for a sweet crunch or roasted mushrooms for extra umami! Just place on top of the shredded cheese before you add the bread.

https://iloveorganicgirl.com/wp-content/uploads/2020/12/OrganicGirl-Grilled-Cheese-ver-2-1-1-Clip-06.mp4