

# BRIE, APPLE & CRANBERRY GRILLED CHEESE

May 20

National SugarBee Apple Day




## INGREDIENTS

- 12 Slices Sourdough Bread (enriched or whole grain-rich; at least 28 grams each)
- 6 Tablespoons Butter
- 24 Ounces Chilled Brie (rind removed, cut into thin slices)
- 3 Cups Honeycrisp Apple (cut into thin slices)
- 1½ Cup Whole Berry Cranberry Sauce

## DIRECTIONS

1. Butter the slices of bread on one side.
2. Heat a large skillet over medium-high heat. Place two slices of bread butter-side-down on the skillet. Top each slice with brie, sliced apple and cranberry sauce. Place the other slices of bread on top- butter-side-up. Place a lid on top of the skillet.
3. Reduce the heat to medium and let the sandwiches toast on the bottom. When the cheese looks like it's beginning to melt, take the lid off the skillet and use a spatula to check under the sandwiches. When they're golden brown, flip them gently. Toast the other side of the sandwich until golden brown. Serve and eat immediately.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Fruit
-  Grain

## MEAL TYPE

-  Lunch/Supper

## YIELD

6 Sandwiches

## PORTION SIZES

| Toddler    | Preschool  | School Age | Adult      |
|------------|------------|------------|------------|
| ¼ Sandwich | ½ Sandwich | ½ Sandwich | 1 Sandwich |