



potatoes | avocados | fruits | vegetables | grains

good choices

something good for everyone

Artisanal Grilled Cheese and Fire Roasted Apples



INGREDIENTS (16 SERVINGS)

8 Cups	RoastWorks® Fuji Apple (10071179777779)
32 Slices	Bacon, Cooked
32 Slices	Artisanal Bread, Sliced
32 Slices	Sharp White Cheddar Cheese, Sliced
48 Slices	Tomatoes, Sliced
1 Cup	Butter, Softened
4 Cups	Arugula

PREPARATION

1. Prepare the Fuji apples according to the package directions.
2. For each sandwich, butter one side each of two slices of bread. Place two slices of the bread buttered side down in a medium skillet over medium heat. Top one slice with 2 slices of cheese, 2 slices of bacon and 1/2 cup of apples.
3. Cook until bread is golden brown and toasted. Remove from pan and place on a cutting board, top with 3 slices of tomato and a 1/4 cup of arugula. Place other slice of grilled bread on top, slice in half. Serve.

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