

Chihuahua Grilled Cheese

Directions:

For the Chihuahua squares.

- Heat oven to 350 degrees
- Line a ½ sheet pan with parchment paper, cover with food release spray
- Spread evenly 1 lb. (code 23359) shredded Chihuahua cheese on pan
- Bake for 10- 15 minutes until golden brown, turning pan halfway thru baking.
- Remove from oven and lift cheese square out of pan leaving on parchment.
- Let cool for 5 minutes, cut into desired size. Let cool for another 30 minutes. Store in an airtight container up to 3 days at room temperature.

To assemble the grilled cheese.

Rotella's Italian Bakery 9 grain bread(code 3860)

- Spread inside part of bread with any type of sandwich spread. (I used red sofrito for a Latin base).
- Place 1 cheese square on top of bread. Top with a generous handful of shredded Chihuahua cheese on top. Add any protein, veg, or leave plain. I used McCain sweet corn nuggets (code 81340). Butter both sides
- Grill on flat top, in a nonstick pan, or a Panini press until brown, and the cheese is melted.

