

Strawberry Gorgonzola Grilled Cheese

via The Redheaded Princess

Ingredients:

2 slices of bread
strawberries, sliced (however many you think looks good)
crumbled Gorgonzola cheese (ditto)
arugula or lettuce (I used spring mix bagged lettuce)
butter/margarine



1. Preheat griddle or skillet.
2. Spread butter on one side of both slices of bread.
3. Put the slices of bread on the NON-buttered sides first to toast it up a little so the inside won't be too soggy.
4. Once the bread is a little toasted, flip to the buttered side.
5. Add the Gorgonzola cheese to one piece. Add strawberries and lettuce/arugula. Place the other slice on top buttered side up.
6. Once the bottom is toasted, carefully flip to grill the other piece and press down a little with the spatula.
7. Once toasted, remove from pan and Enjoy!

