

## Grilled Holiday Sandwich

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### Ingredients (per sandwich):

2 slices cut from an Italian Loaf

3 – 4 TBSP Thanksgiving Cheese Ball Appetizer RECIPE HERE:

<http://www.bakinginatornado.com/2015/11/im-thankful-i-swear.html>

handful of fresh, clean uncooked spinach

1 slice cooked turkey breast

2 TBSP butter

NOTE: This recipe is made with leftover cooked turkey but can be made with chicken or with deli turkey or chicken. If using deli meat, use more than one slice.

### Directions:

\*Cut 2 slices of an Italian Loaf on the bias, about 1/2 inch thick.

\*Spread 1/2 of the Cheese Ball Appetizer onto one side of each of the slices of bread.

\*Top one side with the spinach, then the turkey. Close the other slice of bread over the turkey to form a sandwich. The appetizer spread should be on the inside of both sides of bread.

\*Melt 1 TBSP butter in a pan set to medium. Place your sandwich in the pan and allow the bottom to completely brown. If it's browning too fast, lower the heat a little, you want the inside of the sandwich to warm as the outside browns.

\*Remove the sandwich from pan and melt the other 1 TBSP butter in the pan. Flip the sandwich over and return to pan until the other side is browned and the center is warm.