

THE ULTIMATE VEGAN GRILLED CHEESE SANDWICH

Serves one or two

- *1-2 tablespoons olive oil*
- *1 tablespoon vegan garlic butter (optional)*
- *2 large slices sourdough bread*
- *1/4 cup Daiya cheddar or pepperjack shreds*
- *2-3 slices Toffuti cheddar slices*
- *1 tomato, sliced*
- *1 cup spinach leaves, more as less as desired*
- *1/4 teaspoon cracked black pepper*
- *Ketchup and/or hot sauce, to serve (optional)*

Heat a large non-stick pan over medium-high heat, then bring down to medium-low and add the oil until it's warmed. Add the slices of bread, and spread butter on the inner sides if you like. On one of the slices of bread: add the Daiya cheddar shreds, then top with tomato slices, spinach, and Toffuti cheddar slices. Place the other slice of bread on top of all of this and press down.

Cook the sandwich for 2-3 minutes, then carefully flip the whole thing over. Cook for another 2-3 minutes or until all the cheese has started to melt and the bread is getting brown and crispy. Be careful it doesn't burn, though! My technique to keep everything from burning, but still getting the cheese nice and melty, is to turn off the heat once the bread is browned, then put a lid on the pan and take it off the burner. This essentially steams the whole thing so it finished melting the cheese but doesn't burn the bread. I leave this for 2-3 minutes, then it's ready! (Another option is to simply throw the sandwich in the microwave.) Serve with ketchup, hot sauce, or whatever you like. Enjoooooy!

Recipe from www.thisrawsomeveganlife.com