



# **KIMCHI GRILLED CHEESE SANDWICH**



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Prep time



Cook time



Serves

## NEED

2 slices of bread

Kimchi

Hard cheese (we used cheddar and parmesan)

Butter

A quick and tasty lunch! We've added Kimchi for extra flavour, but you could add leftover veggies, pickles or anything that needs using up!

## HOW

1. Generously butter each side of bread.
2. Heat a non stick frying pan over low heat.
3. Sprinkle cheese into centre of pan and top with piece of bread.
4. Place sliced cheddar on bread in pan and top with kimchi. Place second piece of bread on top of kimchi and sprinkle with cheese.
5. After a few minutes gently lift up from the pan and turn over. The parmesan should be crisp and golden.
6. Fry for another couple of minutes until the kimchi is warmed through, cheddar is melted and the other side of the bread is crisp and cheesy.

Chef Tip: If you don't have a non stick pan simply place baking paper in your pan first.

A Recipe by



**SAVE FOOD.  
SAVE MONEY.  
SAVE THE PLANET.**