



Caprese Grilled Cheese Sandwich

25 min | serves 2

Ingredients

- 8 Tillamook Farmstyle Whole Milk Mozzarella Cheese Slices
- 2 tablespoons Tillamook Extra Creamy Unsalted Butter
- 4 slices Nature's Own Perfectly Crafted Thick Sliced Multigrain bread
- 3 tablespoons pesto
- 3 tablespoons Hellmann's or Best Foods Real Mayonnaise
- ½ cup fresh basil
- ½ cup fresh arugula
- 1 teaspoon balsamic vinegar
- 2 teaspoons fresh lemon juice
- 1 teaspoon flake salt
- 2 ripe heirloom tomatoes

Directions

1. Heat a cast iron skillet or grill pan on your grill over direct heat and melt the butter.
2. In the meantime, mix your pesto and aioli or Hellmann's or Best Foods Real Mayonnaise until the two sauces have completely combined.
3. In a small bowl, lightly toss the basil and arugula with the vinegar, lemon juice, and flake salt, being mindful not to crush or bruise the greens, and set aside.
4. Once the butter has melted, make two identical sandwiches by spreading the pesto mayo over one side of each of the slices of Nature's Own Perfectly Crafted Thick Sliced Multigrain bread.
5. From there, starting with the bottom slice of bread with the pesto mayo facing up, stack a layer of tomatoes, Tillamook Whole Milk Mozzarella and greens.
6. Top with another slice of bread with pesto mayo facing down so the ingredients adhere to each other before cooking.
7. Repeat with the second sandwich.
8. Carefully place the sandwiches in the cast-iron pan and grill on either side for three minutes or until the cheese is completely melted.
9. Remove from heat and allow to cool for five minutes.
10. Cut in half diagonally and serve.