



Mixed Mushroom Grilled Cheese Sandwich

Source: Chef Tanja Peterson and Food Service Director April Liles, *Waltham Public Schools*

Ingredients:

- 4 oz Roasted Mushrooms
- 1/4 cup fresh spinach - cut and trimmed
- 2 oz provolone cheese
- 2 Slice bread

Assemble sandwich:

1. Place 1 oz of provolone cheese on each slice of bread.
2. Distribute mushrooms and spinach leaves between each slice.
3. Assemble into the sandwich.
4. Grill or warm in tilt skillet until cheese begins to melt, flipping until cooked and lightly browned on both sides.

Level up options:

- Use different styles of cheese such as Feta, Goat, American, Cheddar
- Use different types of bread: wraps, tortillas, pita bread, flatbreads
- Add ham, turkey, or bacon for more robust flavor
- Add additional veggies: onions, tomatoes, black olives, peppers
- Add pesto, garlic basil mayo, aiolis, ranch, or dill sauce to diversify menu offerings