

— *Recipe* —

IL DIAVOLO GRILLED CHEESE



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Prep Time: 5 min. | Cook Time: 10 min. | Total Time: 15 min. | Serves 1

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Ingredients:

- 2 slices sourdough bread
- **Unsalted butter, softened**
- **½ cup Maple Leaf Pepper Jack, coarsely shredded**
- **½ cup Bourbon Bellavitano, coarsely shredded**
- **4 slices Murray's Calabrese Salami**
- ½ cup roasted red peppers, thinly sliced
- ¼ cup fresh spinach

Directions:

1. Pre-heat griddle on medium.
2. Combine shredded cheeses until completely mixed.
3. Spread butter on one side of each piece of bread.
4. Place cheese blend on one un-buttered side of bread. Place salami and peppers on other slice of bread and carefully sandwich together with other slice of bread, butter-side up.
5. Place assembled sandwich on pre-heated griddle and cook until cheese begins to melt and bread is golden brown.
6. Flip sandwich to brown other side and cook until cheese is melted.
7. Carefully separate sandwich and place spinach in middle. Quickly reassemble. Enjoy immediately.