

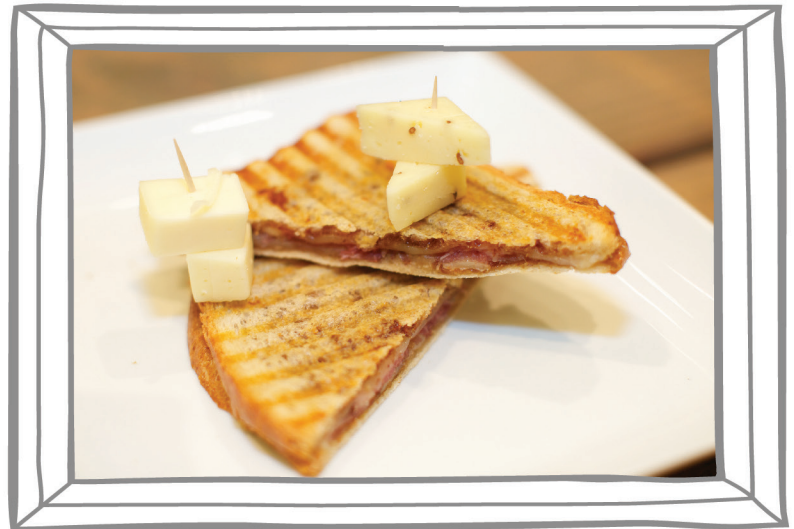


# HAVARTI, PROSCUITTO & FIG GRILLED CHEESE

From The Naptime Chef,  
Kelsey Banfield

## Ingredients:

- 2 slices of sourdough bread
- 1½ tablespoons unsalted butter,  
softened and divided
- 1 tablespoon fig jam
- 2 pieces thinly sliced prosciutto
- 1 Arla Dofino Havarti cheese slice



## Directions:

1. Place two slices of bread side-by-side and spread the top of one with ½ tablespoon of butter. On the second slice, spread fig jam and top it with prosciutto and cheese. Close the sandwich with the buttered bread slice, butter side up.
2. Add remaining butter in a nonstick skillet and place over medium heat. As it melts, swirl the butter so it coats the bottom of the pan. Place sandwich in skillet, with non-buttered bread side down and cook until the bread is toasted and golden brown, about 4 to 5 minutes. Flip the sandwich and cook the buttered side for an additional 3 to 4 minutes, or until golden brown. Remove from the skillet, slice and serve.

