



## Grilled Cheese Kimchi Sandwich

### Ingredients

- 2 tbsp mayonnaise
- 2 tsp Mizkan Kimchi sauce
- 2 large slices of good quality sourdough bread
- 25g butter, softened
- 75g sliced Strong cheddar
- 75g thin sliced Comte cheese
- 50g Quick prep kimchi – as made following previous instruction
- 1 whole Spring onion sliced
- Rapeseed oil

### Method

Butter the sourdough and heat a large, lidded, frying pan and brush it with a touch of rapeseed oil.

Place the cheddar over the bread (butter on the outside) and dot over with the Kimchi and spring onion. Top with the Comte cheese.

Place the other slice on the cheese, butter side facing out. Fry gently on medium with the lid on to aid melting. Fry for 2-3 mins on each side, flipping carefully until the bread is toasted and golden. Slice in half and serve with the Kimchi mayo.