

Blueberry Arugula Grilled Cheese



PREP TIME	COOK TIME	SERVES
5 minutes	4 minutes	1

INGREDIENTS

- 2 slices Naked Organic Bare White Bread
- 2 tablespoon Oregon Growers Blueberry Jam
- 3 ounces sharp white cheddar cheese, sliced
- 1/3 cup fresh arugula

PREPARATION

- 1. Lay out two slices of bread. Butter one side of each slice, or spread with mayonnaise. Spread blueberry jam on the other side of each slice of bread.
- **2.** Divide the cheese, adding half on each slice of bread on top of the blueberry jam. Add arugula on top of one slice and sandwich the two slices together.
- **3.** Heat a skillet over medium heat. Cook the grilled cheese until the bread is golden and the cheese is melted, about 4 minutes, flipping halfway through cooking.
- 4. Slice and serve.