

KIMCHI GRILLED CHEESE



INGREDIENTS

- Bread of your choice
- Your favorite kimchi (we used local Mendoferments)
- Mozzarella cheese
- Monterey Jack cheese
- Mayonnaise or butter

**Pair with
tomato
soup!**

INSTRUCTIONS

1. Heat a skillet over medium heat.
2. Spread mayonnaise (or butter, if you prefer) on the outside of each slice of bread. Mayonnaise adds extra flavor and helps create a golden, crispy crust.
3. Place one slice of bread in the skillet, mayonnaise-side down. Add your cheese—I used mozzarella and Monterey Jack, but feel free to experiment with your favorites.
4. Top the cheese with kimchi, then place the second slice of bread on top, mayonnaise-side up.
5. Cook until the bottom is golden and crisp, then flip and cook the other side until the cheese is melted and the bread is toasted to your liking.
6. Enjoy!