



Makes 4 Servings

Use **Chantal® Copper Fusion® 10" Fry Pan**



Sue Chef's Gourmet Grilled Cheese Sandwich*

Main Ingredients:

- 8 slices sour dough bread
- 4 oz soft goat cheese
- 4 oz sliced fontinella cheese
- ½ cup sliced roasted red peppers
- ½ cup baby arugula
- 2 tablespoons butter

Preparation:

1. Layer cheese on 4 slices of bread. Top with roasted red peppers and arugula. Place remaining slices of bread on top and spread with butter on both side.
2. Heat Fry Pan over medium high and toast both sides until bread is golden brown and cheese is melted.
3. Serve with roasted tomato basil soup.

*Find more recipes from Sue Chef at www.suechef.com.