

Farm Market



Campfire Caprese Grilled Cheese

Ingredients:

- 1 cup shredded smoked mozzarella cheese
- 3 tablespoons prepared pesto
- 4 large slices whole-wheat country bread, cut in half, or 8 small slices
- 2 tablespoons extra-virgin olive oil
- 8 thin slices tomato

Directions:

1. Combine cheese and pesto in a small bowl. Evenly spread the mixture onto half the bread slices. Top with the remaining bread. Brush both sides of each sandwich with oil. Individually wrap in heavy-duty foil.
2. Prepare a campfire and let it burn down to the coals. Add 2 tomato slices to each sandwich and rewrap in the foil. Cook the sandwiches 4 to 6 inches above the coals, pressing down with a spatula and flipping a few times until the cheese is melted and the bread is crisped, 10 to 15 minutes. Open carefully. Serve hot.

To make ahead: Prepare through Step 1 and store sandwiches in a refrigerator or cold cooler for up to 1 day before adding tomato and cooking.

Serving Size: 1 sandwich

272 calories; 19.1 g total fat; 5.7 g saturated fat; 22 mg cholesterol; 419 mg sodium. 187 mg potassium; 14.4 g carbohydrates; 2.2 g fiber; 3 g sugar; 10.5 g protein; 646 IU vitamin a iu; 4 mg vitamin c; 21 mcg folate; 209 mg calcium; 1 mg iron; 35 mg magnesium; 2 g added sugar;

Exchanges: 2 1/2 fat, 1 high-fat protein, 1 starch

Recipe from eatingwell.com