



Olive on Tap Pesto Grilled Cheese Sandwich

I first had this sandwich at a small restaurant and immediately went home and tweaked it some. I've been making my grilled cheese sandwiches this way ever since!

INGREDIENTS: 2 slices Italian bread * 1 to 2 tablespoons **Olive on Tap Pesto Olive Oil**, divided * 1 tablespoon prepared pesto sauce, divided * 1 slice provolone cheese * 2 slices of garden fresh tomato * 1 slice American cheese

Spread one side of a slice of bread with Pesto Oil, and place it, Pesto Oil side down, into a nonstick skillet over medium heat. Spread the top of the bread slice in the skillet with half the pesto sauce, and place a slice of provolone cheese, the tomato slices, and the slice of American cheese onto the pesto. Spread remaining pesto sauce on one side of the second slice of bread, and place the bread slice, pesto side down, onto the sandwich. Spread balance of Pesto Oil on the top side of the sandwich. Gently fry the sandwich, flipping once, until both sides of the bread are golden brown and the cheese has melted, about 5 minutes per side.

Rebecca's note: Also great with Pepperoni, Prosciutto or very thin sliced ham.