

Gourmet Grilled Cheeze

SERVINGS
2

PREP TIME
5 MIN

COOK TIME
10 MIN

TOTAL TIME
15 MIN

Plant-based eaters can savor the delectable, gooey, and melty cheesy goodness without compromise. This gourmet grilled "cheeze" is slow cooked to a golden brown masterpiece.



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Ingredients

Directions

1

- 1 Small Sweet or Red Onion
- 1 Medium/Large Tomato

- Slice onion & tomato, set aside.

2

- 4 Slices Favorite Bread
- 2T v-Butter (approx)
- 4 Slices Violife Vegan Cheddar Cheese (or similar)

TO PREPARE 2 SANDWICHES:

- Heat small pan or skillet over medium heat.
- Spread vegan butter onto one side of 4 slices of your favorite bread.
- Place 2 slices face down on skillet and add 2 slices of vegan cheese to each piece of bread.
- Turn heat down to LOW.

3

- Add preferred amount of sliced onion & tomato to each sandwich.
- Top each with remaining slices of bread, butter side up.
- Cover with lid and cook LOW & SLOW for about 3 minutes.
- Carefully flip sandwich when the bottom becomes golden brown. Vegan cheese should be slightly melting, reduce heat further if not. Recover with lid.
- Cook this second side similarly.
- Remove from heat and cut in half.

ENJOY WITH a vegan tomato soup or simple dill pickles.