



BOLOGNESE GRILLED CHEESE SANDWICH

Servings: 2 Sandwiches

Nothing beats this oooh goey drippy cheesy sandwich. This Instagram ready sandwich is the perfect marriage between oozing melted cheese and minced beef mixed in tomato sauce.

INGREDIENTS:

For the sandwiches:

4 slices	White Bread
2-3 tbsps	SCS Spreadable Butter (Softened)
50g	SCS Unsalted Butter
4-6 tbsps	Bolognese Sauce
8 slices	SCS Sliced Cheese
8	Basil Leaves

For the Bolognese sauce (Makes extra):

200g	Minced Beef
2	Cloves Garlic (Chopped)
1/2	Yellow Onion (Chopped)
1	Small Carrot (Peeled and grated)
1 can(400g)	Chopped Tomatoes
200ml	Stock or Water
2 tbsps	SCS Unsalted Butter

Salt to season

1. First, make the bolognese sauce. In a pot, melt the SCS butter over a medium heat. Add the chopped onion, and saute until translucent. Add the chopped garlic and grated carrot, and stir for one minute.
2. Add the minced beef, and break up the meat to cook it evenly. Finally, pour in the chopped tomatoes and water or stock. Bring to a boil, then cover the pot and turn down the heat and simmer for 30-45 minutes. If the sauce is looking a little too watery, reduce the liquid with the lid off. Set the sauce aside to cool.
3. When you're ready to make your sandwiches, brush or spread some SCS spreadable butter onto one side of each slice of bread. To assemble the sandwiches, lay one slice of bread onto a board or plate with the buttered side down.
4. Place two slices of cheese onto the bread. Top with 2-3 tablespoons of bolognese sauce. Place four basil leaves on top of the sauce. Another two slices of cheese goes on top of that, and then a slice of bread, with the buttered side facing up. Repeat for the other sandwich.
5. Heat up a large flat frying pan over a medium heat. Melt the SCS unsalted butter, allowing it to foam. Place the sandwiches in, letting them cook gently. It should take 2-3 minutes on each side, so if the sandwich is browning too fast, turn the heat down. The cheese should be oozing and melted. Slice each sandwich in half diagonally and serve immediately.



<https://youtu.be/p-95M9Q40xg>