



HAVARTI CHEESE

HAVARTI HAS A CREAMY TEXTURE AND MILD BUTTERY TASTE THAT IS PERFECT FOR MELTING.



*FDA has determined that there is no significant difference between milk derived from rBST-treated and non-rBST-treated cows.
**Not a bioengineered food requiring disclosure under the National Bioengineered Food Disclosure Standard, 7 CFR part 66.



CLASSIC CARAMELIZED ONION HAVARTI GRILLED CHEESE SANDWICH

INGREDIENTS:

1 SERVING

- Arla Havarti Cheese: 2 slices
- Organic Bread: 2 slices
- Caramelized onion: ½ cup
- Leaves of Fresh Spinach
- Marinated artichoke heart, sliced: ½
- Butter or olive oil for toasting

INSTRUCTIONS:

Heat a large skillet over medium high heat. Meanwhile, set out one slice of bread. Place one slice of Arla® Havarti sliced cheese on the bread, followed by the spinach leaves, the caramelized onions, and marinated artichokes. Place the second slice of Havarti cheese on top, then add the second slice of bread on top to complete the sandwich. Melt 1-2 tablespoons of butter or oil in the bottom of the skillet. Swirl to coat the bottom of the pan. Add the sandwich and cook for 4-5 minutes, until bread is toasted and golden brown. Flip the sandwich and continue toasting/cooking the sandwich until the cheese is melted and the other slice of bread is golden, approximately 4-5 minutes. Remove from heat, slice, and serve. Enjoy!

Goey, delicious grilled cheese that is kicked up a notch! This grilled cheese with Arla® Havarti sliced cheese, caramelized onions, spinach and artichokes will have you drooling...

The perfect cheese for melting or adding flavor to any sandwich!

