



cheese Love

THE ULTIMATE CHEESY SANDWICH

by Reina Cooks

Prep Time: 10mins

Cook Time: 30mins

Serves 12

INGREDIENTS

- 2 cups shredded Cheeselove Mozzarella
- 1 packet (12 Slices) of Cheeselove Sandwich Cheese
- Sandwich Bread

Ingredients for Minced Meat:

- 1 kg ground beef
- 2 tbsp vegetable oil
- 2 medium red onions, diced
- 2 red bell peppers, diced
- 2 cloves garlic, minced
- 1 jalapeno pepper, diced
- 1/2 teaspoon black pepper
- 1/4 cup red wine, beef stock or water
- 1/4 cup Worcestershire sauce
- 2 cups tomato sauce
- 1 tbsp tomato paste
- 3 tbsp brown sugar
- 3 tsp smoked paprika
- 2 tsp cumin
- 1 tsp dry mustard
- 1/2 tsp ground cayenne pepper
- Salt to taste

Ingredients for Baby Spinach

- 1 packet baby spinach
- 1 garlic clove
- 2 tbsp butter

INSTRUCTIONS

Brown and crumble the ground beef in a large, heavy-bottomed pot over medium heat for 10-15 minutes. Remove the beef from the pan and set aside. Drain excess fat.

Drizzle in the vegetable oil. Sauté the onion, garlic, red bell pepper and jalapeño until onions are softened. Season the vegetables with the salt and pepper.

Deglaze the bottom of the pot with red wine or beef stock. (Pour in a little at a time and scrape the brown bits from the bottom of the pan.)

Pour in the Worcestershire sauce. Add the beef back to the pot. Add in the remaining ingredients: tomato sauce, tomato paste, brown sugar, and spices. Stir well.

Cover and simmer on low heat for 20-30 minutes, stirring occasionally.

In a large melt butter over medium heat and sauté garlic. Add baby Spinach and cook until wilted.

Preheat a grill sandwich maker. Butter two slices of bread on each side and flip over, build the sandwich starting with a slice of Cheeselove Sandwich Cheese then incorporate the minced meat, baby Spinach and more cheese in layers and place on a hot sandwich maker and cover with a buttered slice on top. Toast until cheese melts. Enjoy!