

Trumpet Mushroom Grilled Cheese

Prep Time: 10 minutes

Total Time: 15 minutes

Servings: 1 large sandwich



Ingredients

Mushrooms

3-4 oz trumpet mushrooms, sliced ~1/4" thick

1 tsp butter

sprinkle of salt and pepper

Grilled cheese

2 slices of thick bread

Sautéed trumpet mushrooms

1/2 cup watercress or green of your choice

2 oz Havarti cheese

1 oz Gruyere cheese

1 tsp stone ground mustard

2 tsp butter

1. In a medium pan melt 1 tsp butter then add sliced mushrooms. Sprinkle mushrooms with salt and pepper and sauté for 2 minutes per side until mushrooms have golden edges then remove from the heat and set aside.
2. Butter each side of bread with 1 tsp butter. Layer inside of bread with cheese, sautéed mushrooms, greens, and mustard. Place the other slice of bread on top with the butter side facing up and cook on a cast iron griddle or in a cast iron pan on medium heat for 4-5 minutes, flipping sandwich half way through cooking time. If the cheese needs help melting, cover the sandwich with a lid over the pan or another pan upside down over the griddle creating a dome for the last 2 minutes of cooking.
3. Cut sandwich in half and serve warm