

# Sheet Pan Grilled Cheese with Apple & Dijon

Yield: Serves 4

Prep Time: 10 minutes

Cook Time: 12 minutes



A crowd-pleasing comfort food meal that is easy to pull off thanks to a sheet pan and the oven in this sandwich that combines sweet and savory.

## Ingredients

- 6 oz sharp Cheddar cheese, divided
- 4 tbsp butter, softened
- 8 slices sourdough bread
- 8 tsp grainy Dijon mustard, divided
- 1 small Gala or Fuji apple, cored and very thinly sliced (If buying organic apples, no need to peel apple.)



## Directions

1. Preheat oven to 425°F, placing top rack in upper third of oven.  
Coarsely grate the Cheddar.
2. Line a sheet pan with parchment.
3. Spread the butter on 1 side of each bread slice. Arrange 4 slices of bread butter-sides down on prepared sheet pan.
4. Spread bread with the mustard, then top with apple slices, Cheddar, and remaining 4 slices of bread, butter-sides up. Press down gently.
5. Bake the sandwiches 10-12 min., until cheese is melted and bread is golden brown, turning over once halfway through.