



## Cheese Toastie

There are two ways to make this. One if you have a toastie machine and one without. This recipe uses tomatoes and onions but feel free to use different ingredients or leave them out!

Lovely as a snack, lunch, indulgent breakfast or midnight feast!



What you'll need:

Toastie maker or grill, knife for buttering, chopping board, knife for cutting sandwich

### Ingredients

- 2 slices of your preferred bread
- Tesco free from range, coconut oil alternative to mature cheddar. About 8 slices should do it! You can always add more if you want it cheesier.
- $\frac{3}{4}$  Tomato sliced
- $\frac{1}{4}$  of a large onion sliced thickly
- Butter

### Method with toastie maker

1. Preheat your toastie maker while you prepare the ingredients.
2. Butter your bread and make your cheese, tomato and onion sandwich, do not slice.
3. Place the sandwich on the toastie maker and wait until the light indicates it is ready or, check after a few minutes to see if the cheese is melted. If not leave for another few minutes and so on. Usually you will know when it's done as the bread begins turning golden.
4. Remove from toastie maker and slice.
5. Add a dollop of your favourite sauce or eat as it is.
6. Please be careful when handling the toastie maker as they can get very hot and the centre of the sandwich will be piping hot when removed.

### Method with grill

1. As above, preheat the grill while you prepare the ingredients.
2. Place the bread under the grill and toast both sides, letting one side of both slices brown more than the other.
3. When toasted, remove from the grill and butter both slices. On one piece of toast, on the paler side, add the cheese, and on the other slice, on the paler

side, add the tomato and onion. If you are not using tomato and onion then leave that piece of toast to one side for now.

4. Return to the grill and allow to cook until the cheese is melted. If you are not using tomato and onion then return the second piece of toast, paler side up, about one minute before removing everything from the grill.
5. Once removed, carefully place the toast with cheese on, on top of the toast with tomato and onion. Cut in half and add a dollop of your favourite sauce.
6. If not using any tomato and onion then place the plain toast on top of the cheese and continue.

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