

# Creamy Dijon Grilled Cheese Sandwiches

A creamy, tangy twist on traditional grilled cheese sandwiches!

Yield:

4 sandwiches

Ingredients:

1 ounce cream cheese, softened

2 tablespoons Dijon mustard

8 slices whole wheat bread

6 ounces (1 1/2 cups) shredded sharp cheddar cheese

Instructions:

1. Lightly butter one side of each slice of bread.
2. Stir together cream cheese and mustard until creamy. Spread evenly on four of the slices of bread. (Spread on un-buttered side.)
3. Top slices with equal amounts of cheese. Put remaining bread slices on top, butter-side up.
4. Heat a large skillet over medium heat. Cook sandwiches, two at a time, for about 3-4 minutes per side, until golden brown.



This recipe is from Tammy's Recipes.