

BACON, CHEDDAR AND PEAR SANDWICH

SAFeway
Ingredients for life.

"This incredibly good sandwich makes a delicious brunch treat as well as an unusual and tasty supper."

Prep time: **15** minutes

Cooking time: **15** minutes

Ingredients:

- 8 slices Safeway SELECT Artisan Raisin Pecan Ciabatta, cut ½ inch thick
- 30 g Lucerne Butter, softened
- 20 g honey mustard
- 115 g grated medium Lucerne Cheddar Cheese or White Cheddar
- 1 firm-ripe pear, peeled, cut into thin slices
- 8 slices Safeway SELECT Bacon, cooked, crisp, drained on a towel

Directions:

1. Spread one side of 4 slices of bread with half the butter. Place bread, buttered side down, on cutting board.
2. Spread 1 teaspoon of the mustard over unbuttered side of each slice of buttered bread. Layer cheese, pear, and bacon over mustard.
3. Preheat a lightly oiled two-sided grill for 5 to 6 minutes until hot, or place griddle pan or a 10 - to 12 - inch nonstick frying pan over medium heat. Meanwhile, butter remaining bread slices; place slices buttered side up on top of sandwich filling.
4. Place sandwiches on grill and close lid. Cook for 3 to 5 minutes until sandwiches are golden brown. Or if cooking in a griddle or frying pan, place sandwiches in pan, buttered side down. Cook, pressing down occasionally with spatula, until golden brown on bottom, 3 to 5 minutes. Turn sandwiches over and continue to cook until golden on other side, about 3 to 5 more minutes. Cut sandwiches into halves and serve.

Makes 4 servings.



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SAFeway SIGNATURE SOUP is a flavourful ingredient to make these amazing restaurant quality dishes right in your own home. These recipes **ALWAYS SATISFY!**