

MAKE YOUR GRILLED CHEESE

-naturally delicious-

WITH two peas & their pod



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ABOUT MARIA

Maria and her husband, Josh, began blogging about their culinary adventures shortly after getting married in 2008. Soon after, they turned their hobby into a full-time gig.

Recipes, stories and photos from the blog have been featured in numerous media outlets from *Bon Appétit* to the *LA Times*. When they are not cooking, the couple enjoys watching sports, hiking, travel, reading and spending time with their two sons.

ABOUT TWO PEAS & THEIR POD

Two Peas & Their Pod features recipes that are simple, fresh and family friendly. The site features the cooking, baking and entertaining of Maria and Josh Lichty.



ROASTED CAULIFLOWER HAVARTI & GOUDA GRILLED CHEESE

serves 2

For the sandwich:

- 1 small head of cauliflower, sliced into flat, 3/8-inch-thick pieces
- 1 small yellow onion, sliced into 1/4-inch-thick rounds
- 2 tablespoons butter, softened
- Salt and freshly ground black pepper, to taste
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- 4 slices Eureka! Saaa-Wheat organic bread
- 3/4 cup Arla Dofino® Smoked Gouda, grated (or 2 slices)
- 3/4 cup Arla Dofino® Creamy Havarti, grated (or 2 slices)
- 1/2 cup baby arugula
- 1 tablespoon olive oil

For the lemon mustard aioli:

- 1/4 cup light mayonnaise
- 1 small garlic clove, minced
- 2 teaspoons whole grain mustard
- 2 teaspoons fresh lemon juice
- Add salt and freshly ground black pepper, to taste

Preheat oven to 400 degrees Fahrenheit. Toss cauliflower and onion rounds with olive oil. Place on a baking sheet; add salt and black pepper to taste. Roast for 20 minutes or until cauliflower is golden brown and tender. Remove from oven, set aside to cool to room temperature.

To make the aioli, add mayonnaise, garlic, mustard and lemon juice to a small bowl. Stir until combined. Season with salt and black pepper, to taste.

Butter the outsides of the Eureka! Saaa-Wheat organic bread; spread inside of slices with aioli. Layer half of the Arla Dofino® Smoked Gouda cheese, roasted cauliflower and onion, half of the Arla Dofino® Creamy Havarti cheese, and arugula. Top with the other slice of bread. Repeat with the remaining bread and ingredients.

Heat a large skillet over medium heat and place sandwiches butter side down. Cook 4-6 minutes, or until the cheese starts to melt and the bread is golden brown. Carefully flip sandwich and cook for an additional 3-4 minutes. Cut in half and serve immediately.

GRILLED CHEESE Q&A

What three words describe grilled cheese?

Cheesy, gooey, comforting

What ingredients do you love to experiment with for grilled cheese sandwiches?

I love experimenting with different fruits, veggies, cheeses, and breads. I am not afraid to put chocolate on my grilled cheese sandwich. Grilled cheese for dessert is always a good idea.



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