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A perfect pairing with a hot cup of soup on a cold winter day, this melt will be sure to warm you up head to toe.

Total Time:

15

MIN

Number of Ingredients:

6

Servings:

4

Level:

Easy

Ingredients:

8 slices NATURE'S OWN LIFE® 7 Sprouted Grains

1 package HORMEL® NATURAL CHOICE® Honey Deli Ham

¼ cup mayonnaise

¾ pound aged white cheddar, thinly sliced

1 cup baby spinach leaves

2-3 tablespoons coconut oil

Instructions:

Divide mayo evenly over 1 side of each bread slice.

Add a few slices of cheese to cover entire piece of bread.

Add a few spinach leaves and 2-3 slices of ham.

Add more cheese and add the top piece of bread mayo-side down.

Using a panini press or flat skillet, drizzle a bit of coconut oil over cooking surface and then add sandwich.

Toast on both sides for 2-3 minutes, or until bread is golden and cheese is melty. Slice and serve hot.

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