

Misc.

Open-Faced Tomato Grilled Cheese Sandwich

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Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

3 tablespoons extra-virgin olive oil

1 tablespoon fresh oregano, chopped

1/4 teaspoon red pepper flakes

Kosher salt

1/2 baguette, halved lengthwise

1 large clove garlic, halved

1 medium tomato, halved and sliced 1/4-inch thick

1/4 pound provolone cheese, sliced

Preheat a grill to medium high.

In a small bowl, combine the olive oil, oregano, red pepper flakes and a pinch of salt.

Brush the cut sides of the baguette with some of the flavored oil.

Grill the baguette, cut side down, until toasted, about 4 minutes.

Rub the grilled sides of the baguette with the garlic.

Top with the tomato slices, season with salt and cover with the provolone.

Grill, covered, until the cheese melts, 3 to 5 minutes.

Drizzle with the remaining flavored oil and season with salt.

Cut into pieces.

Per Serving (excluding unknown items): 132 Calories; 12g Fat (80.1% calories from fat); 5g Protein; 2g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 168mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat.