

Texas Pete Bacon and Asparagus Grilled Cheese Sandwich

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Servings: 2

*12 stalks asparagus, pencil-thin
olive oil (to drizzle)
6 slices bacon
4 slices whole-grain bread
butter
1 1/2 cups sharp Cheddar cheese,
shredded
honey (to drizzle)
hot sauce (to drizzle)*

Preheat the oven to 375 degrees.

Place the asparagus on a sheet pan. Drizzle with olive oil. Place in the oven to roast. Check every 2 to 3 minutes, moving the asparagus around so all sides roast evenly. Remove when softened. Set aside.

Use the same sheet pan to cook the bacon in the oven until crispy. Drain.

Butter one side of each slice of bread. Place two slices of the bread, buttered side down, in a preheated skillet.

Top each slice with 3/4 cup of the cheese, three slices of bacon, half of the roasted asparagus, a drizzle of honey and a drizzle of hot sauce. Cover with the remaining cheese. Top with another slice of buttered bread, buttered side up.

Cook for about 2 minutes or until the bread is nicely browned. Flip the sandwich and cook on the other side for about 2 minutes.

Serve hot.

Per Serving (excluding unknown items): 680 Calories; 41g Fat (53.2% calories from fat); 37g Protein; 44g Carbohydrate; 8g Dietary Fiber; 105mg Cholesterol; 1275mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Lean Meat; 1 Vegetable; 5 1/2 Fat.