Another delicious recipe from UncleQueso.com

The Weird Niece

Is there such a thing as a vegan grilledcheese? Apparently there is, and Uncle Queso's totally woke niece invented this one, so he promised her we'd put it on the menu. Served with a side of spicy tomato soup for dipping, and a few of Uncle Queso's famous sweet & spicy pickles, this baby will satisfy anyone. This is a no judgement zone.

- 2 large slices dairy-free bread
- 3-4 ounces vegan cheese, shredded
- l large tomato, thinly sliced
- 4-5 fresh basil leaves (optional)
- Salt & pepper
- Olive oil (for the greasing the pan)

INGREDIENTS:

serrated knife. Serve with a side of spicy tomato soup and pickles if desired.

DIRECTIONS:

HINT

Uncle Queso usually puts a lid on his pan while the grilled cheese cooks. This helps the cheese melt quicker so you don't end up with overdone bread and unmelted cheese.

1. Place about half of your dairy-free cheese, on top

2. Next, place a few thin slices of tomato on top of the

tomatoes, then top with the rest of your cheese, and

4. In a pan over medium heat, add a tablespoon or so

of olive oil. Once the oil begins to shimmer, add

5. Finally, remove the sandwich with your spatula. Place it on a cutting board and let cool for a minute

your sandwich into the pan, and grill until golden brown on each side, and cheese is nicely melted.

or two. Gently cut it in half down the middle using a

cheese, then sprikle with salt and pepper.

3. If using, add a few fresh basil leafs on top of the

of one of the slices of bread.

the other slice of bread.

MY NOTES: *		

^{*} Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

