

## **Grilled Cheese and Sweet Potato Mash by Celina and Robbie Green (Luv Butter)**

**Allergens:** Wheat/Gluten, Dairy

### **Ingredients for Grilled cheese sandwich**

- Bread
- Butter
- Cheese

### **Directions/Preparation steps for Grilled cheese sandwich**

1. Butter the toast – spread 1/2 Tbsp butter on one side of each slice of bread.
2. Heat skillet – place a skillet over low to medium/low heat. If you're using a griddle, it should be at 275 ° F. Immediately add 2 slices of bread with the buttered side down.
3. Add cheese – stack the cheese on one of the pieces of bread, cover it with the other piece of toast and flip the sandwich over.
4. Brown the toast – Continue sautéing, flipping once, until both sides are golden brown and cheese is melted.
5. Serve – cut the sandwich in half on the diagonal to serve.

### **Ingredients for Sweet potato mash**

- Sweet Potato
- Salt
- Pepper
- Cream/milk

### **Directions/Preparation steps for Sweet potato mash**

1. To cook sweet potatoes either boil or bake them, once cooked and very well drained, the sweet potatoes can be mashed.
2. Start by adding butter to cooked mashed potatoes.
3. Mash using a hand masher or a hand mixer.
4. Heat the cream/milk and add a bit at a time while mashing (you may not need all of the cream).
5. Once mashed, season with salt and pepper and serve (with more butter of course).

