

A Cheesy Aloha- Hawaiian Pizza Grilled Cheese

By

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Serves 4

8 Slices White Bread, rolled out thin

½ Lb. Thinly Sliced Smoked Ham

¾ Lb. Thinly Sliced Muenster Cheese

8 Tbsp. Canned Crushed Pineapple, drained well

8 Tsp. Tomato Paste

3 Tsp. Unsalted Butter

3 Tsp. Olive Oil

½ Cup Grated Parmesan

2 Tbsp. Dried Italian Herbs

1 Tsp. Granulated Garlic

Using a rolling pin, roll out the slices of white bread until they are 1/8 inch thin. Spread each slice of rolled out bread with 1 teaspoon of tomato paste. Next top each slice with four slices of the Muenster cheese and then top that with 1 tablespoon of the crushed pineapple. Now add one slice of smoked ham on top of the pineapple and top that with 4 more slices of cheese. Finally, add a sprinkle of granulated garlic. Now tightly roll them up and set aside.

On a shallow plate combine the Parmesan and the Italian herbs, set aside.

In a non-stick sauté pan place the unsalted butter and olive oil. Put on medium-high heat and once the butter is melted, place the rolled sandwiches, seam side down into the pan. Cook until evenly browned on all sides.

Remove from pan and immediately roll in Parmesan and herbs.

Enjoy!