

DEMO DAY ONLY: To vote for *'The Italian Stallion'*, tear this tab off and drop it into one of the boxes located near the demo tables.

WOW!

share your favorite

Grilled cheese... WIN CASH & PRIZES!



FACEBOOK PHOTO CONTEST

Share a grilled cheese photo with us! Whether it's a photo of your original masterpiece, a pic of your family enjoying grilled cheese together, or even a nostalgic childhood photo, we'd love see.



Log on to the Robért Fresh Market or Lakeview Grocery Facebook pages to share your photo by April 22. You'll be entered to win a \$100 gift card and other great prizes.

For complete contest details visit our website or Facebook page.

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CHEESE
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GRILLED CHEESE RECIPE SHOWDOWN

See grilledcheeseacademy.com in April to enter your original recipe. The grand prize is **\$15,000!**



GRILLED CHEESE MONTH 2016 | DEPARTMENT RECIPE CONTEST | BAKERY

'The Italian Stallion'

Ingredients

- 2 slices **our own** rustic rosemary olive oil bread
- 4 tsp fresh pesto (Find pre-made fresh pesto in the dairy department or pasta aisle)
- 2 thin slices fresh Belgioioso mozzarella
- 4 thin slices Fontina cheese
- Shaved Belgioioso Parmesan cheese
- 2 thin slices heirloom or creole tomatoes
- **In-house** Italian baked chicken breast, taken off bone and sliced on a bias
- Salted butter, softened

Directions

Cut 2 slices bread. Butter one side of each slice.

On the opposite side, spread 2 tsp pesto. Heat a nonstick skillet to medium. Place 1 piece of bread butter side down in skillet. Top with Fontina, chicken, Parmesan, tomatoes and mozzarella. Top with the other piece of bread, butter side up.

Turn heat down slightly and cover skillet. Allow cheese to melt for 2 minutes. Turn heat to medium. Flip and repeat until cheese is melted and bread is golden, 15 to 20 minutes.

** Pair with Sweetwater 420, Steelhead Extra Pale Ale or New Belgium Hoppy Blonde.*

