

# Shrimp Grilled Cheese with garlic bread

## INGREDIENTS

1 teaspoon unsalted butter

2 slices sprouted grain bread (used Trader Joes Sprouted 7 Grain Bread)

1.5 ounces extra-sharp cheddar cheese, shredded

4 large pre-cooked, peeled and deveined shrimp, defrosted

**Move to the next page to read the instruction!**

## INSTRUCTIONS

Heat butter on a nonstick skillet over medium heat.

Place two slices of toast on the buttered skillet and top each slice evenly with cheddar cheese.

While bread is toasting, place shrimp on the skillet to heat for a minute or two.

Add warm shrimp to one slice of toast and nestle it into the melted cheese.

Using a spatula, pick up bread with just the cheese and press into the side with the shrimp to make a grilled cheese sandwich.

Remove from skillet when golden brown on both sides and slice

with a serrated knife, if desired.