



Grilled sandwich with asparagus and asparagus cheese



Ingredients

- 0.5 Henri Willig asparagus cheese
- 2 slices of (country) bread
- 1 boiled egg
- 2 cleaned green asparagus or asparagus tips

Preparation method asparagus sandwich

Looking for a tasty and elegant lunch option? Look no further! Our recipe for a delicious asparagus sandwich is just what you need. In just a few minutes, you'll conjure up a stylish and satisfying meal. Freshly grilled asparagus, creamy asparagus cheese and shelled eggs come together between two slices of bread for a true taste explosion. Quick, easy and oh so delicious! Let's quickly get started and find out how to make this súper delicious sandwich.

Preparation

- 1: Fry or grill your asparagus with some oil briefly on high heat in a frying pan or grill pan, 2-4 minutes is enough.
- 2: Meanwhile, boil the eggs.
- 3: Prepare your slices of bread and generously spread 2 slices with the asparagus cheese, then top this with the other slices of bread.
- 4: Remove the asparagus from the pan and then fry the sandwiches in the same pan until the cheese starts to melt.
- 5: Remove the rolls from the pan, place on a plate and garnish with the asparagus the boiled peeled eggs and some salt and pepper to taste.
- 6: For an extra explosion of asparagus and cheese, grate some extra cheese on top and your super tasty sandwich is ready!

Ready to make a asparagus sandwich?

This asparagus sandwich is the perfect combination of flavour and simplicity. The grilled asparagus and creamy cheese create an explosion of flavour, while the preparation is a piece of cake. Try it today and enjoy this delicious lunch. You will be amazed by the flavours that come together on your plate!