



Tasty garlic cheese sandwich



Ingredients

- 1 Henri Willig organic garlic cheese
- 1 tablespoon of honey mustard
- 1 teaspoon mayonnaise
- 4 rounds
- 1 red onion
- 8 strips of grilled red pepper
- Handful of lamb's lettuce
- Handful of chopped walnuts

How to prepare the tasty garlic cheese sandwich

Make the delicious tasty garlic cheese sandwich yourself. Perfect as a brunch or lunch dish, and vegetarian too. This recipe for two is ready in just 15 minutes. Enjoy the delicious combination of young cheese, fresh corn salad, grilled peppers and crispy onion rings, enriched with a unique honey mustard mayonnaise sauce. The addition of chopped walnuts provides a surprising twist. A simple recipe, but oh so delicious - ideal for a quick but tasty meal. Be surprised by the simple perfection of this cheese sandwich with a hint of garlic.

Preparation

- 1: Toast the bread.
- 2: Meanwhile, slice the onion rings and fry them in the pan until soft and discoloured.
- 3: Mix the honey mustard with the mayonnaise and spread 1 side of the buns with the mixture.
- 4: Spread lamb's lettuce over the bread slices and top with the cheese.
- 5: Then add the grilled paprika and over that the onion rings.
- 6: Sprinkle with some chopped walnuts and top with the ungreased slices of bread.
- 7: Cut the sandwich and then secure it with a toothpick. If you cut it twice, it will be extra high.
- 8: Divide between 2 plates and your simple but delicious sandwich is ready. Enjoy!

Ready to make your own tasty garlic cheese sandwich?

Your tasty and easy tasty garlic cheese sandwich is now ready to serve. Perfect for a quick, tasty lunch or brunch. Eat well and don't forget to enjoy every bite!